



# Preserved Tradition

CATALOGUE







Our  
*Company*





# DECADES OF EXPERIENCE

In the production and distribution of food canning

Our company was born in Mesagne, few kilometers away from Brindisi, in a territory mainly devoted to agriculture, where its particularly fertile land produces rich fruit alternating cultivations of tomatoes, eggplants, peppers, artichokes and much more.

Here, thanks to the business venture of the partners (who wanted to invest the inherited know-how), the decision was to focus on production and distribution of food canning, building on the experience gained during the decade-long activity of Campana's family in this industry.

Over the years, our mission has always been to be close to the world of professional catering and food service, through a rigorous selection of high quality products and a continuous research aimed at improving the satisfaction of restaurant owners and chefs.

We like to remember every day that we come from a land that preserves and carries an important agri-food culture, keeping in mind that our identity and authentic richness are the results of what our community has passed on to us.

Our products make you breathe the magic of Apulia and of those places where our ancestors lived in perfect harmony with nature, picking its precious fruit with love, mastery and respect.

## QUALITY, RESEARCH AND INNOVATION

for foodservice sector

Our daily commitment is meant to offer you only the best: quality, genuinity, freshness are just some of the essential features that our products must have.

All of this is because we want to provide the best typical Apulian products based on taste uniqueness and traditional methods of transformation and preparation.

This is our way to value and promote the excellences that make Apulia a unique region in the world.

Our continuous research constantly aims at innovation proposing new taste experiences, combining different flavors, consistencies and contrasts, exalting preparations of cooks, chefs, and pizza chefs.







**Gourmet**  
Line



# Gourmet Line



**White Caramelized Onion**

580 ML



**Caramelized Onion Lime & Pepper**

580 ML



**Red Caramelized Onion**

580 ML



**Capers Cream in Oil**

580 ML



**Asparagus Cream in Oil**

580 ML



**Artichokes Cream in Oil**

580 ML



**Turnip Greens Cream in Oil**

580 ML



**Onion Cream in Oil**

580 ML



**Porcini Mushroom Cream in Oil**

580 ML



# Gourmet Line



**Eggplants Cream  
in Oil**

580 ML



**Nuts Cream  
in Oil**

580 ML



**Black Olives Cream  
in Oil**

580 ML



**Green Olive Cream  
in Oil**

580 ML



**Dried Tomatoes Cream  
in Oil**

580 ML



**Pumpkin Cream  
in Oil**

580 ML



**Truffle Cream  
in Oil**

580 ML



**Pistachio Pesto  
in Oil**

580 ML



**Rocket Pesto  
in Oil**

580 ML



## Gourmet Line



**Vegetable Cream "Pizzica Salentina" in Oil**

1062 ML



**Natural Yellow 'Datterino' Tomato "Baby Goloso"**

1062 ML



**Yellow 'Datterino' Tomato Passata**

1062 ML



**Friarielli (Neapolitan Broccoli) in Oil**

1062 ML



**Semi-dried Tomatoes "Baby Goloso" in Oil**

1062 ML



**Seasoned Escaroles in Oil**

1062 ML



**The Roman Cheese and Pepper Sauce**

580 ML

**Scan the QR Code**

to get all the details about the products of the Gourmet Line.







# Artichokes Line



# Artichokes Line



**Sliced Natural Artichokes**

2600 ML



**Natural Artichoke Wedges**

2600 ML



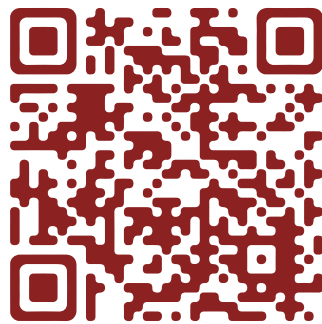
**Natural Whole Artichokes**

2600 ML



**Artichoke Wedges in Oil**

3100 ML



**Scan the QR Code**

*to get all the details about the products of the Artichokes Line.*





A close-up photograph of a pizza being cooked in a wood-fired oven. The pizza is topped with melted cheese and tomato sauce. The oven's interior is filled with bright orange and yellow flames, creating a warm, rustic atmosphere. The pizza is positioned in the lower foreground, with the flames filling the upper and middle portions of the frame.

# Tomato by-products Line



# Tomato by-products line



**Fine Cut Tomato Pulp**  
**Fine 5KG X2**

10 KG



**Fine Cut Tomato Pulp**

4000 GR



**Whole Peeled Tomatoes**

2500 GR



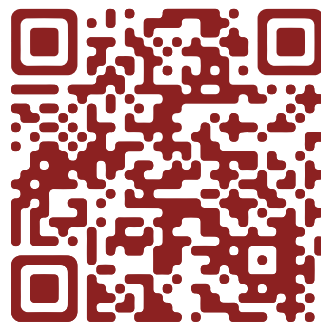
**Whole Peeled Tomatoes Gold Selection**

2500 GR



**Cherry Tomatoes**

400 GR



**Scan the QR Code**

*to get all the details about the products of the Tomato By-Products Line.*





Line  
**Mushrooms**



# Mushrooms Line



**'Porcinpizza' Sautéed Mushrooms in Oil**

790 GR



**'Porcinpizza' Sautéed Mushrooms in Oil with Cream**

800 GR



**'Misto Bosco' Mixed Mushrooms in Oil**

800 GR



**Natural Cut 'Champignon' Mushrooms**

2650 ML



**"I Gustosi" Natural 'Champignon' Mushrooms**

2650 ML

**Scan the QR Code**

to get all the details about the products of the Mushrooms Line.



**Natural Cut 'Champignon' Mushrooms**

425 ML



**Honey Mushrooms in Oil**

3100 ML



**Cut 'Champignon' Mushrooms in Oil "Alla Contadina" (paesant style)**

3100 ML



A close-up photograph of an olive branch with several green olives. The branch is illuminated from the right, creating a strong golden glow and highlighting the texture of the leaves and the smooth surface of the olives. A white, abstract, cloud-like shape is overlaid on the right side of the image, containing the text 'Line Olives'.

Line  
**Olives**



# Olives Line



**Pitted and Sliced  
Green Olives**

4100 GR



**Pitted and Sliced  
Black Olives**

4100 GR

**Scan the QR Code**

*to get all the details about  
the products of the  
Olives Line.*



**Green Olives GM "Bella di  
Cerignola" in Brine**

3100 ML







Line  
**Vegetables**



# Vegetables Line



**"Friarielli" Neapolitan Broccoli in Oil**

1062 ML



**Turnip Greens "Alla Pugliese" in Sunflower Oil**

1062 ML



**Small Capers in Wine Vinegar**

1062 ML



**Capers in Salt**

1000 GR



**Sliced Eggplants in Oil "alla contadina" (paesant style)**

3100 ML



**Dried Tomatoes in Oil "alla contadina" (paesant style)**

3100 ML





## Vegetables Line



**Red and Yellow Sliced Peppers  
"alla Contadina" (paesant style)**

3100 ML



**Mixed Toast in Oil**

3100 ML



**Natural Vegetables  
Salad**

2650 GR



**"Antipasto alla Zingara"  
in Oil**

2500 GR

### **Scan the QR Code**

*to get all the details  
about the products of the  
Vegetables Line.*







Line  
**Seasonings**



## Seasonings Line



**"Succoli" Lemon Juice  
Seasoning PET**

1 LT



**"Succoli" Lemon Juice  
Seasoning**

1 LT



**"Antica Botte" White  
Wine Vinegar**

1 LT



### ***Scan the QR Code***

*to get all the details  
about the products of the  
Seasonings Line.*





A chef in a white uniform and hat is pouring liquid from a jar into a green wok on a stove. The chef is wearing a white chef's hat and a white long-sleeved shirt with a black apron. The wok is on a gas stove with a blue flame. In the background, there are stainless steel shelves and a window. A white, wavy-edged graphic element is overlaid on the right side of the image, containing the text '1062ml Jars'.

**1062ml**  
Jars



1062 ml Jars



**Sliced Champignon Mushrooms in Oil**

1062 ML



**Mixed Mushrooms in Oil**

1062 ML



**Capers in Salt**

1062 ML



**Small Capers in Wine Vinegar**

1062 ML



**Caper in Vinegar**

1062 ML



**Friarielli (Neapolitan Broccoli) in Oil**

1062 ML



**Seasoned Escaroles in Oil**

1062 ML



**Eggplants Strips in Oil**

1062 ML



**Peppers Fillets in Oil**

1062 ML



1062 ml Jars



**Piecied Hot Chilli  
Pepper in Oil**

1062 ML



**Misto Toast  
in Oil**

1062 ML



**Semi-dried Tomatoes "Baby  
Goloso" in Oil**

1062 ML



**Sundried Tomatoes  
in Sunflower Oil**

1062 ML



**Grilled Artichokes  
in Oil**

1062 ML



**Sliced Artichokes  
in Oil**

1062 ML



**Natural Yellow 'Datterino'  
Tomato "Baby Goloso"**

1062 ML



**Yellow 'Datterino' Tomato  
Passata**

1062 ML



**Vegetable Cream "Pizzica  
Salentina" in Oil**

1062 ML





# *Passion for quality*

*Quality, genuinity and freshness are the essential features that the raw materials we look for should have. We prepare the best typical products based on taste uniqueness or traditional transformation methods and preparation of unique recipes.*





**Preserved  
Tradition**





F.LLI CAMPANA SRL  
CONSERVE E SPECIALITÀ ALIMENTARI

Via A. Murri, 12 Lotto n° 8  
Zona Industriale - 72023 Mesagne (BR)  
P.IVA 02242920748 - Tel. 0831.730675  
info@campanasrl.com

FOLLOW US    
[www.campanasrl.com](http://www.campanasrl.com)