



*Masters of Italian Taste*





## OUR STORY

***Originates from a strong connection to our land, rich in gastronomic traditions and products of excellence.***

Costa Ligure was founded in 1988 in Taggia, a small village in western Liguria and the homeland of the Taggiasca Olive. Its founders' desire was to bring to the tables of all over the world the characteristic aromas and flavors of the Mediterranean diet.

Alongside the renowned product of our land, Pesto alla Genovese, we offer a wide and innovative range of high-quality products that reflect a food culture based on simple and natural ingredients.

Three decades of experience have seen Costa Ligure evolve from a small local business to an established company operating globally in the segment of Made in Italy products.

Currently, Costa Ligure exports its private-label products throughout the world, counting among its regular customers important national and international brands.





# OUR LAND THE ORIGIN OF OUR FLAVOURS



*Living in a place as beautiful as Liguria, we naturally feel the need to preserve the environment and our land.*

*Costa Ligure meets part of its energy needs thanks to its own photovoltaic systems and limits CO2 emissions into the atmosphere thanks to the production of fresh unpasteurized products with long shelf life.*

# QUALITY AND RAW MATERIALS

*We create with care and passion products of excellence*

Our recipes are created with simple and natural ingredients that contain the characteristic scents and flavors of our land. The basil we use to produce our pesto, as well as all the other raw materials, come from controlled and reliable crops, where the harvest takes place following the seasonal cycles of each vegetable in order to fully benefit from all its unique organoleptic characteristics.

We pay great attention to the selection of certified suppliers that can guarantee the high quality and safety standards that we require. We are aware that our success is mainly due to the quality of our products and to a responsible conduct towards consumers who every day renew their trust in our company.



# OUR SEMI-FINISHED PRODUCTS

Prepared with fresh plants and herbs grown in Italy in open field, our semi-finished products guarantee the best organoleptic properties compared to dehydrated or freeze-dried commonly available on the market..

We work alongside farmers to carefully select plants and herbs of the highest quality. We follow the seasonality of each vegetable and process them following our patented method, which over the years has become our trademark.

An all-natural, preservative-free process transforms fresh vegetables into semi-finished products that preserve their aroma, flavor and color over time, as if they had just been harvested from the field.



Dill



Parsley



Thyme



Rosemary



Arugula



Marjoram



Sage



Nettle



Basil

# TAILOR MADE for your PRIVATE LABEL

What makes us unique?  
Being different!

Costa Ligure is proud to have a portfolio of global customers ranging from large multinational groups to small specialty stores.

In each country, our customers have different tastes and needs, and for each of them Costa Ligure has the right solution.

We devise, create and experiment with new flavors and packaging designs, we formulate and modify things until we arrive at the right solution.

That's why we are always one step ahead and you with us!

*The entire range of our products is available for Private Label.*

Be smart be part of it!



# OUR PRODUCTION

All our products are ready to use!

The first time you will be amazed by how easy they are to use...  
the second time you will feel like a chef!



*Gluten  
Free*

Our wide range of products, completely Gluten-Free, will offer you the ideal solution for any special dietary requirements due to intolerances, or simply lifestyles.

Our products can be...



## FRESH SHELF-STABLE PRODUCTS

Our line of fresh *unpasteurized* products is the crown jewel of our production. Thanks to our innovative and patented production technique, we are able to achieve microbial elimination without resorting to thermal processes. This way we preserve all the organoleptic characteristics of the ingredients, guaranteeing the perfect conservation of the finished product for 24 months in glass and 12 in plastic. No preservatives or chemical additives and no need for refrigeration.



## PASTEURIZED PRODUCTS

Our range of *pasteurized* products includes pestos, sauces, bruschettas, pâtés and creams to dress pasta dishes or prepare tasty risottos, to accompany meat or fish dishes, to prepare delicious appetizers.



## ORGANIC PRODUCTS

In response to the increase in demand for organic foods, we have selected some of our most popular products and we have created an organic line using raw materials cultivated with natural and environmentally sustainable techniques. All our organic products are ICEA certified.



## VEGAN PRODUCTS

We know that people's sensitivity towards animal welfare and the environment is increasing day by day. This is why we created our line of vegan recipes, because we want our products to reflect the values our customers believe in.

# Fresh Products



# PESTO VIVO®

*the king of our production*



## PESTO ALLA GENOVESE PREMIUM QUALITY

The classic and traditional recipe of pesto made with large leaf basil, extra virgin olive oil, whole pine nuts and seasoned Parmigiano Reggiano. The flagship of our range of unpasteurized pestos, it's the ideal condiment for simple but rich dishes.



**FRESH PRODUCTS**

## PESTO ALLA GENOVESE OLD GENOA



Our best seller. The traditional recipe of the Pesto alla Genovese, revisited by replacing pine nuts with cashew nuts to create the perfect compromise between price and quality.



**FRESH PRODUCTS**

## PESTO ALLA GENOVESE GOURMET



A smart pesto suited to meet the needs of a cosmopolitan clientele.

LEMON  
PESTO



Fresh and fragrant alternative to the classic Genoese pesto. The addition of lemon peels to the traditional recipe makes this product easy to match with dishes based on fish. A valuable ally to unleash your creativity in the kitchen.



VEGAN  
PESTO



A vegan pesto is essentially a tasty basil cream, with the addition of pine nuts.



GREEN  
SAUCE



Typical recipe from Piemonte region based on parsley, capers and anchovies. The perfect accompaniment to boiled meat but also suitable on grilled bread for delicious appetizers.

GREEN  
MUSTARD



Our green mustard sauce has immediately conquered the most demanding palates! The unique flavor of this product, composed not only of mustard seeds but also the fresh mustard leaf, matches beautifully with meat and fish dishes.



## BASIL CREAM



In addition to being the key player of Genoese pesto, basil with its intense flavor and aroma, is a precious ally to season, aromatize and enhance many recipes of the Mediterranean cuisine.



## DILL CREAM



Dill is an aromatic plant with hints of anise and fennel commonly used in Northern European cuisine. This cream, thanks to our innovative preservation process able to preserve perfectly the aroma of the fresh plant, is excellent as a condiment for pasta, soups and especially for recipes based on fish.



## NETTLE CREAM



Our nettle cream is obtained from the fresh plant with the addition of olive oil, capers, marjoram, garlic, salt and pepper. Ideal for seasoning pasta dishes, soups and omelettes.

## ARUGULA CREAM



Our rocket cream, with its typical pungent and slightly bitter taste, is a very versatile product, perfect to season pasta, enrich a salad, as a delicious side dish to match with main courses of meat or fish but also to be simply spread on a slice of toasted bread or a wrap.



# TOPPING AND DOSETTE

We asked ourselves: when you have a perfect product, why not offering a different kind of use?

## TOPPING

With the practical squeeze bottle, no more spoons and dirty containers or open jars cluttering the tables in the kitchen. A convenient and clean way to save the most precious thing you have: your time!

Unleash your creativity and add your favorite pesto to a caprese salad, a sandwich, a pizza, a pasta dish, and even French fries!

## DOSETTE

Our convenient single-use dosette is the ideal solution mainly aimed to the ready-to-eat and catering industries. Small, safe, easy to open and ready to use for a salad or a sandwich!

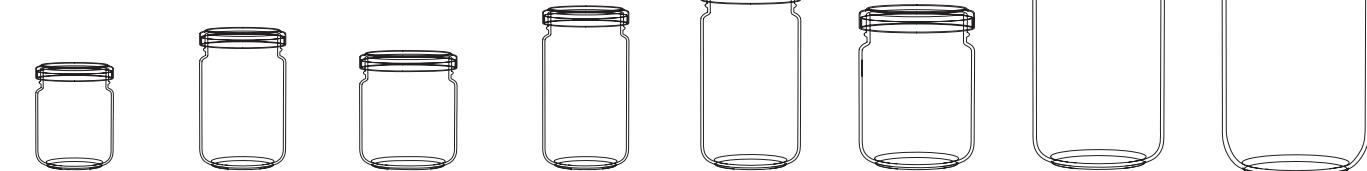
You can also decorate a simple dish.

You squeeze and hey presto!



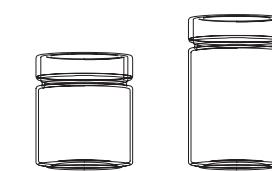
# FRESH PRODUCTS PACKAGING

STANDARD JAR



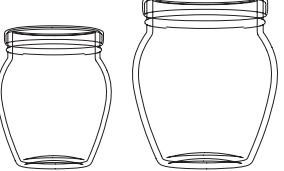
Jar 106 ml	Jar 156 ml	Jar 212 ml	Jar 212 ml	Jar 314 ml	Jar 314 ml	Jar 580 ml	Jar 720 ml	Jar 1062 ml	Jar 1700 ml
				Ø63	Ø70				

PLUS JAR

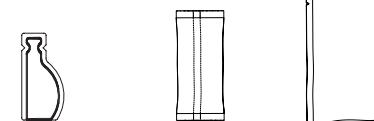


Jar 156 ml	Jar 212 ml	Jar 106 ml	Jar 212 ml
Short			

ORCIO JAR

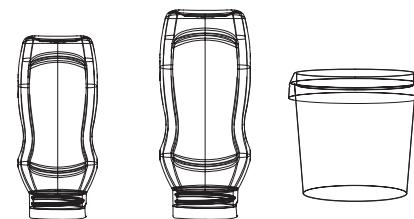


MONODOSE/POUCH



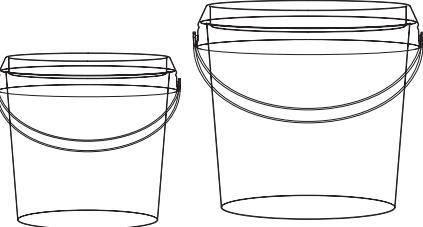
Dosette 15/24 g	Sachet 15/24/.. g
	Pouch 50/150 g Doypack

TOPPING



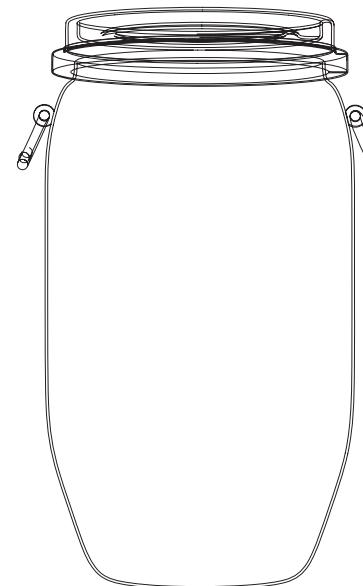
Topping 190 g	Topping 265 g
	Pail 800 g

PAIL



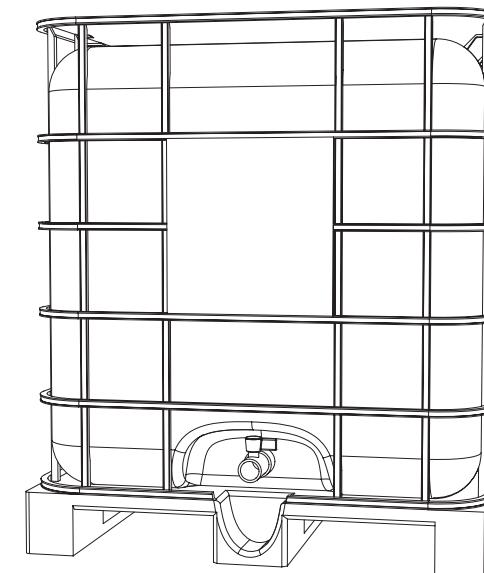
Pail 800 g	Pail 2,8 Kg
	Pail 5 Kg

DRUM



Drum 100 Kg

TANK



Tank 1000 Lt

# Pasteurized Products



RED  
PESTO



The main ingredient is sundried tomato. This sauce is normally used to season all first courses, a simple product of Ligurian tradition.

VEGAN CAPRESE PESTO  
WITH MOZZARISELLA®



*New!*

From the classic combination of 'tomato and mozzarella' we create the Pesto Caprese with Mozzarisella®, a vegetable preparation made from rice shoots. The vegan version of our classic Red Pesto.



PASTEURIZED PRODUCTS

BASIC GENOVESE  
PESTO



A tasty pesto that makes price/quality ratio its strong point.

VEGAN PESTO  
WITH MOZZARISELLA®



*New!*

The alternative version of our vegan pesto, enriched with Mozzarisella®, a vegetable compound made from rice sprouts.



PASTEURIZED PRODUCTS

ARRABBIATA  
PESTO



Pesto made of sundried tomatoes with spices and hot peppers that give it the typical spicy taste capable to seduce the most daring palates. (Unfailing) Ever-present condiment in the kitchens, main character in many recipes with a strong taste.



PASTEURIZED PRODUCTS

PAPRIKA  
PESTO



A pepper and almonds pesto, a delicious product with a sweet and slightly spicy flavour, perfect as a condiment for a first course but also to enrich main courses and accompany white meats and as an appetiser on crostini and bruschetta.

CALABRESE  
PESTO



Good and tasty, it is a typical and traditional product of Calabria. It is characterized by a strong flavor due to the peppers, but at the same time soft and delicate thanks to the presence of ricotta. It is an ideal sauce for pasta.



PASTEURIZED PRODUCTS

VEGAN CALABRESE PESTO  
WITH MOZZARISELLA®



The vegan version of our Calabrese pesto, enriched with Mozzarisella®, a vegetable preparation made from rice shoots.



New!

TRUFFLE  
PESTO



This recipe comes from the idea to enrich the classic Genoese pesto with the precious and fragrant truffle. The result is a perfect and refined combination of flavours, ideal for enhancing even the simplest dish.

VEGAN TRUFFLE PESTO  
WITH MOZZARISELLA®

*New!*



The vegan version of our truffle pesto, enriched with Mozzarisella®, a vegetable preparation made from rice sprouts.

TRUFFLE  
RED PESTO



A tasty alternative to the classic pesto, the main ingredient is tomato enriched with the precious and fragrant summer truffle, creating a delicious and refined combination.

TRUFFLE AND  
CHAMPIGNON PESTO



Another perfect, well-balanced combination for every dish: mushrooms and truffles. Ideal for first courses, meats but also for starters.

VEGAN



PASTEURIZED PRODUCTS



PASTEURIZED PRODUCTS

## ROASTED PEPPERS BRUSCHETTA

New!  
Nuovo!



This product comes from the match between peppers and dried tomatoes, typical flavors of the South. A strong flavor, but at the same time sweet and captivating, ideal for bruschetta and as a side dish of meat or fish.

VEGAN

PASTEURIZED PRODUCTS



## TAGGIASCA BRUSCHETTA



A bruschetta with a genuine and Mediterranean flavor, created with the typical ingredients of our land: tomatoes, Taggiasca olives, capers, basil, savory and a pinch of chilli. Perfect to spread on slices of toast for delicious appetizers or aperitifs.

VEGAN 

## GREEN OLIVES BRUSCHETTA



Tasty bruschetta to prepare excellent aperitifs or to fill delicious sandwiches. Easy to combine with other ingredients to prepare appetizing sauces for pasta dishes.

VEGAN

PASTEURIZED PRODUCTS

## TOMATOES BRUSCHETTA



This bruschetta is one of the classic Italian appetizers. Spread on hot bread croutons, it is perfect served during a finger-food aperitif or a buffet. Also excellent for stuffing tasty sandwiches.

VEGAN

TOMATOES AND  
SPECK BRUSCHETTA



A new range of products based on vegetables enriched by the unique flavor of Speck, fine pork salami, slightly smoked and flavored, typical of the Italian region of Trentino Alto Adige.

This line includes Tomato and Speck Bruschetta, Onion and Speck Bruschetta, and Pepper and Speck Bruschetta.

PEPPERS AND  
SPECK BRUSCHETTA

DILL AND SALMON  
CREAM



New!

DILL AND ALMONDS  
CREAM



SAGE AND LEMON  
CREAM



New!

A tasty cream that condenses all the flavor of one of the most famous main courses of Scandinavian cuisine.

Our signature dill cream becomes a pesto thanks to the addition of almonds.

The intriguing taste of sage is combined with lemon to create a fresh and delicate cream, great for accompanying pasta dishes.

HARISSA  
AND BASIL



Haryssa was born as a typical sauce of the Mediterranean basin, but is revisited by Costa Ligure in an Italian way, so the basil haryssa was born. Very creamy and versatile product. Perfect as a condiment and very tasty as an accompanying sauce for meat or fish.



PASTEURIZED PRODUCTS

HUMMUS



Is a sauce made from chickpeas and sesame seeds flavored with olive oil, garlic, lemon juice.



PASTEURIZED PRODUCTS

BLACK OLIVE  
PATÉ



These patés, very popular in kitchens all over the world, are used spread on bruschettas and canapes or as a condiment for pasta, meat, fish or pizza dishes instead of whole olives. Ready-to-use products, their strong taste enriches your recipes giving a touch of creativity.



PASTEURIZED PRODUCTS

GREEN OLIVE  
PATÉ



37

## BLACK OLIVE SPICY TAPENADE



Typical sauce of Provençal origin with a strong flavor, perfect for aperitifs and main courses. The tapenade can be spread on crusty bread and added as a filling for meat, as a condiment for fish and vegetables, or used as a sauce for spaghetti.



PASTEURIZED PRODUCTS

## SPAGHETTI A MEZZANOTTE® Midnight Spaghetti



Garlic oil and chili pepper, a pillar of the Italian cuisine interpreted by Costa Ligure. You will never get bored to enjoy it at any time of day... and night!



PASTEURIZED PRODUCTS

## SPICY PESTO



A delicious variation of traditional pesto that adds a touch of spiciness to dishes. It is perfect for those who love intense, spicy flavours, and can be a great alternative for those who want to try something different from the usual pesto.



PASTEURIZED PRODUCTS

## SAGE PESTO



Sage is an aromatic plant widely used in kitchens for its intense fragrance and distinctive taste. It is an excellent seasoning that goes perfectly with various recipes for stuffed pasta dishes.

## PRO PESTO

High Protein Pesto



Basil, the main ingredient in pesto alla Genovese, is combined with the chickpeas—which allow a reduction in caloric intake and an increase in nutrients such as protein – to B vitamins, minerals and edamame, naturally rich in Omega 3. With the addition of Parmigiano Reggiano DOP, the result is a recipe with 10 percent protein and a reduced calorie and fat intake, which stands out from all others within the Fitness and Healthy Foods segment.

## PRO PESTO RED

High Protein Pesto



The traditional sun dried tomato-based red pesto recipe is revisited with the addition of chickpeas – which allow a reduction in calorie intake and an increase in nutrients such as protein – to vitamins B group, minerals and edamame, which is naturally rich in Omega 3. Parmigiano Reggiano DOP is retained, but thanks to less amount of oil, a pesto with 30 percent less fat is obtained.

## WALNUTS SAUCE



The walnut sauce, with a rich but delicate flavour, is one of the highlights of the traditional Ligurian cuisine. Dense and with a characteristic aroma, it is excellent as a condiment for all kind of pasta dishes such as lasagne, fresh pasta and ravioli. Delicious as an appetizer spread on croutons or on a slice of fresh bread.

## PORCINI MUSHROOMS CREAM



Our cream of porcini mushrooms has an intense aroma and a sophisticated taste that is well suited to inspire your imagination in making appetizers, first courses and main courses of meat or fish.

## ARTICHOKE AND SUNDRIED TOMATOES CREAM



Sweet and delicate ingredients give life to this cream, that is great for garnishing crostine, bruschetta, or accompanying strong-flavored dishes.



## SARDENARA CREAM



Typical Ligurian product based on sundried tomatoes, pitted olives, anchovies in powder, garlic, oregano, wine vinegar and olive oil. A tasty mix of typical Ligurian flavors, suitable to season pasta, pizza, appetizers and bruschetta.



PASTEURIZED PRODUCTS

## ARTICHOKE CREAM



Simple but tasty recipe consisting of artichokes, olive oil, oregano and wine vinegar. Excellent for pasta dishes, delicious to spread on a piece of toast, bruschetta, canapés and sandwiches.



## ONION CREAM



In this delicious cream, the delicate taste of onion marries and enhances the strong taste of pecorino! Excellent condiment for flavoring pasta dishes and soups, perfect accompaniment for meats and aged cheeses. We recommend to taste it also on crispy slices of bread.

## GARLIC CREAM



A cream with a strong flavor and a multitude of uses in the kitchen. Great for flavoring pasta dishes, main courses or as a spread.



PASTEURIZED PRODUCTS

## PEPPERS CREAM



Light and versatile recipe used to season pasta and soups, to make a risotto, or serve as an appetizer on croutons and bruschettas. Excellent also as an accompaniment for dishes based on fish and white meats



CARROTS  
PESTO



CAULIFLOWER  
PESTO



New range of products based on fresh vegetables including Carrots pesto, Cauliflower Pesto, Red Cabbage and Ginger Pesto, Zucchini Pesto. A fresh and natural line that will bring joy to the table, excellent for seasoning pasta as well as delicious appetizers.

RED CABBAGE  
AND GINGER  
PESTO



ZUCCHINI  
PESTO



New range of products based on fresh vegetables including Carrots pesto, Cauliflower Pesto, Red Cabbage and Ginger Pesto, Zucchini Pesto. A fresh and natural line that will bring joy to the table, excellent for seasoning pasta as well as delicious appetizers.

# OUR CRAFTSMANSHIP

For some "precious" raw materials we still prefer to rely on the "expert" hands of our employees.

We are very proud to have in a modern and technological company, a corner of true craftsmanship where everything is selected, prepared and packaged by hand.

The difference? Your customers will tell you once they've tasted our sun dried tomatoes and our pitted olives in olive oil.





PITTED OLIVES



With its rich and refined taste, our olives in oil are excellent to be enjoyed as an aperitif along with a good glass of wine or to accompany a plate of cold cuts and cheeses, salads or hot and cold pasta.

VEGAN BIO

SUN DRIED TOMATOES



Very appetizing, you can flavor them with garlic, chilli, capers, black olives, basil, oregano or any aromatic herb and serve them as an appetizer or side dish. Excellent also to flavor sauces and stuffings.

VEGAN

SLICED SUN DRIED TOMATOES



PASTEURIZED PRODUCTS

CHERRY TOMATOES



Appetizing, tasty, ideal with a fresh mozzarella, as a condiment on pizza, on toast, for tasty appetizers or to combine them with fresh basil to season a good and tasty pasta.

VEGAN

# PASTEURIZED PRODUCTS PACKAGING

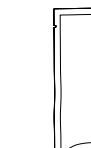


STANDARD JAR

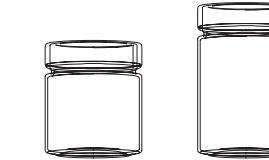


Jar 106 ml	Jar 156 ml	Jar 212 ml Short	Jar 212 ml	Jar 314 ml Ø63	Jar 314 ml Ø70	Jar 580 ml	Jar 720 ml	Jar 1062 ml	
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POUCH



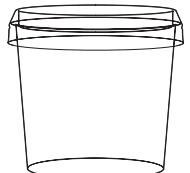
PLUS JAR



ORCIO JAR



PAIL



Pail 800 g
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# RESEARCH AND DEVELOPMENT

The R&D department is the heart of our company.

The activity of research and development has always played a key role in our company, as it enables us to respond promptly to constant changes in consumers' tastes and preferences.

Our team consists of highly trained professionals who regularly experiment with new ingredients, new packaging, and new flavor combinations to meet each specific need of our customers.

Thanks to the commitment and investment dedicated to research in more than 30 years of activity, Costa Ligure is able to develop tailor-made solutions for any alimentary needs related to intolerances, lifestyles or religious faiths.



## PRODUCT CERTIFICATION

### OBJECT OF CERTIFICATION

Pesto not undergo any heat treatment, with a shelf-life of 24 months when stored in glass and 12 months when stored in plastic buckets. Use of production techniques which do not provide the addition of preservatives.

## ENVIRONMENTAL DECLARATIONS

Our fresh pesto, with a shelf-life of 24 months in jars and 12 months in pails, excluding the pasteurization process, avoids the emission of greenhouse gases in the atmosphere of 0,53 kg of CO<sub>2</sub> eq average per kg of product.

## STANDARD GLOBAL BRC



Food Safety

CERTIFIED

This is to certify that: SANCON COSTA LIGURE s.r.l. Production (Cleaning, eventually acidification, blending) and packing of pesto and vegetables cream in glass jar and plastic buckets vacuum. Production (Cleaning, eventually acidification, blending, pasteurizing) and packing of pesto, vegetables preserves and creams in glass jar and plastic buckets vacuum. Production (Cleaning, eventually acidification, blending) and packing of semi-processed vegetables in MAP-sealed plastic bags.

SGS CERTIFIER

## ORGANIC PRODUCT CERTIFICATION



Meets the requirements of  
ORGANIC PRODUCT  
Reg. EC 834/07

## OUR BRANDS

COSTA LIGURE®  
TRADITIONAL LINE



COSTA LIGURE  
PLUS



TERRE DI LIGURIA®  
LINE



1958  
LINE



OUR BRANDS

PRO PESTO  
PESTO PROTEICO



OUR BRANDS

SPAGHETTI A  
MEZZANOTTE®  
*Midnight Spaghetti*



OUR BRANDS

TRUFFLE  
LINE



OUR BRANDS

ORAVEGAN  
LINEA





OUR BRANDS

MEDITERRANEA  
LINE



*graphics and photo*  
**Alessandro Priori Viale** - Arma di Taggia (IM)

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