

Pesto



NovaTaste - IFFA 2025



Why we chose Pesto?

Versatile & delicious

- Pesto Sauce is one of the most popular condiment in the world and one of the most appreciated products «Made in Italy»
- fresh or shelf stable
- originally based on fresh basil, it is now available in different versions (dried tomato, pistachios, broccoli, ricotta cheese and walnuts, truffle..)
- versatile in its use: sauce for pasta, dressing for salads and soups, dipping for chips, topping for pizza
- easy way to enrich your dishes with low cost in use
- constantly growing market in Italy, exceeded in 2024 26 million kg in volume for a turnover of over 328 million euros (+14% vs 2023), 80% of the volume intended to export



Pesto Compound

For more safety and stability

Product details:

Product description: : Compound of ingredients

Product benefits :

- good emulsifying capacity
- standardization of cheese taste
- standardization of pH-value in finished product
- without the addition of additives flavor enhancers

Labelling recommendation: Milk proteins, cheese powder, cream powder, salt, acidity regulator: E270

Dosage: according to application

Item No.: 495127*

* Product not in stock; Observe minimum purchase quantity



Pesto Compound

Example of recipe

BASIL PESTO SAUCE	%
Sunflower Oil	48
Olive Oil	2
NaCl	1
Ascorbic Acid	0,25
Garlic Powder	0,5
Fresh Basil	20
Cashew	10,25
495127 - Fromal 20	18
	100

- Cut cashews with food processor until you reach a medium granulometry, then add refrigerated basil and cut them together until you reach a fine granulometry
- Add dry ingredients (salt, 495127 Fromal 20, garlic powder, ascorbic acid) and mix until you reach an homogeneous distribution in the mass
- Add oil (sunflower and olive) to the mass and mix at high speed, until you get a creamy sauce
- Proceed with filling of the sauce in glass jar
- For shelf stable product: heat treatment at 95°C for 25 min

* Product not in stock; Observe minimum purchase quantity



NovaTaste Inside

Innovation

Versatility of the compound, all in one solution, suitable for a growing market segment

Binding

Functional ingredients for a stable emulsion, to control oil separation

Texture

Functional ingredients for optimal creaminess and palatability of finished product

Taste

Standardization of cheese taste, enriched by a milk cream touch



Crafting
a world of
taste



NovaTaste