

retail catalogue





Welcome to Sorrento

Welcome to Campania, southern Italy, a region of ancient flavours and inspiration: 480 km of coastline stretching out into the sea, at the centre of which nestles the town of Sorrento, a pearl of rare beauty where food goes beyond just cooking and become a true form of art. Gusto Sorrento was founded here with the aim of spreading local artisanship worldwide: faithful to tradition, driven by innovative ideas and cutting-edge technology, bringing the beating heart of our territory to the world.



Sorrentina

How do you combine crispiness and softness, gourmet taste and convenience? All it takes is a flap of dough, a generous spoon of tomato sauce, cubes of mozzarella and a brilliant intuition: it was 1997 when the expert hands of master pizzaiolo Antonino Esposito, in his small pizzeria in Sorrento, pinched the centre and the edges of the dough, creating the unmistakable shape of the first Sorrentina.

You can say it'll be good by the name.

Sorrentina



Products

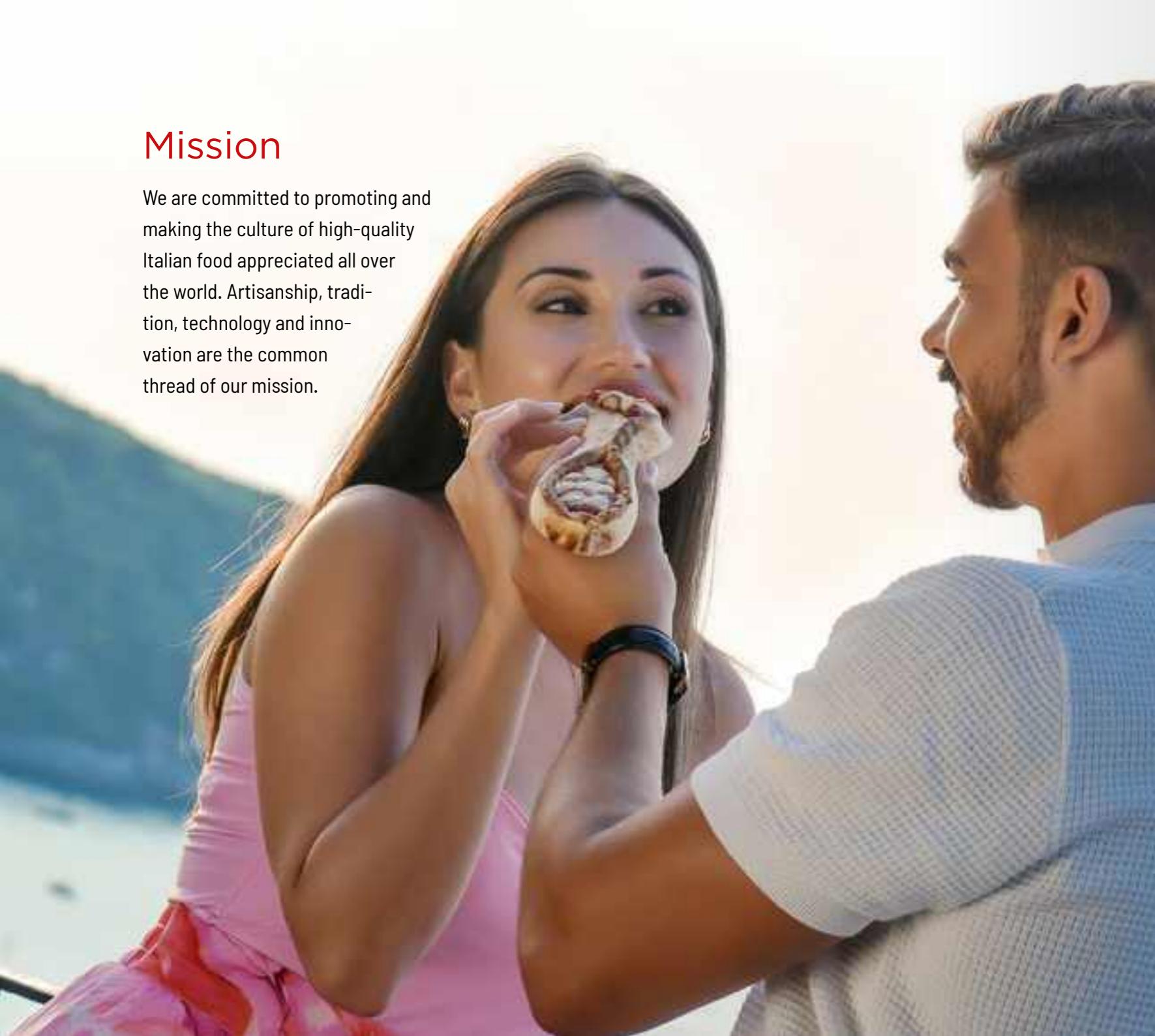
Our products are made of naturally leavened pizza dough, stone oven baked, filled with tasty and carefully selected ingredients, hand shaped following the original recipe jealously guarded by the company: the crown jewel of our range is the authentic 'Sorrentina', well-known and appreciated all over the world since years. But that's not all. Our catalogue offers a wide selection and responds to the new market demands: the trendy 'Piccoli', the tasty 'Pizzetta', the generous 'Tranciotto'. Prepared in oven or air fryer, each snack will delight you in minutes.



The company

From Sorrento to global distribution, this is the path of Gusto Sorrento, lead by the invention of our hero product: Sorrentina, a masterpiece of the culinary art. Since 2002, when the first production site was built, Gusto Sorrento's growth has been steady, both in terms of production and customer loyalty.





Mission

We are committed to promoting and making the culture of high-quality Italian food appreciated all over the world. Artisanship, tradition, technology and innovation are the common thread of our mission.

2002 Sorrento Sapori is founded

Opening of the production site in Eboli, Campania with the first continuous-cycle production line in a 500 sqm site.

Initial turnover: 1.5 million Euros.

2011 Expansion and certified quality

First modernisation and expansion of the production site to 1,400 sqm. BRC and IFS certifications were obtained, attesting compliance with international food quality and safety standards.

Turnover: 5.1 million Euros.

2018 Innovation and global markets

Investment of 4 million Euros for the second modernisation and expansion of the production area to 3,800 sqm, with the start-up of the second production plant. Achieved HALAL certification, facilitating expansion into new global markets.

Turnover: 11.8 million Euros.

2019 Automation and sustainability

Investment of 12 million Euros in 4.0 technologies and third expansion of the area to 4,770 sqm. BIO certification obtained and automation of the new Packaging Department completed.

Turnover: 14.1 million Euros.

2022 Resilience and V-LABEL certification

Despite the challenges posed by the pandemic, the fourth expansion to 6,600 sqm was completed and V-Label certification obtained, expanding the production range to include Vegan products.

Turnover: 14.3 million Euros.

2023 Historical success

Record turnover of 26.9 million Euros, with 5,400,000 kg of product and global distribution, confirming Sorrento Sapori e Tradizioni's leadership and primary role in innovation, quality and safety.

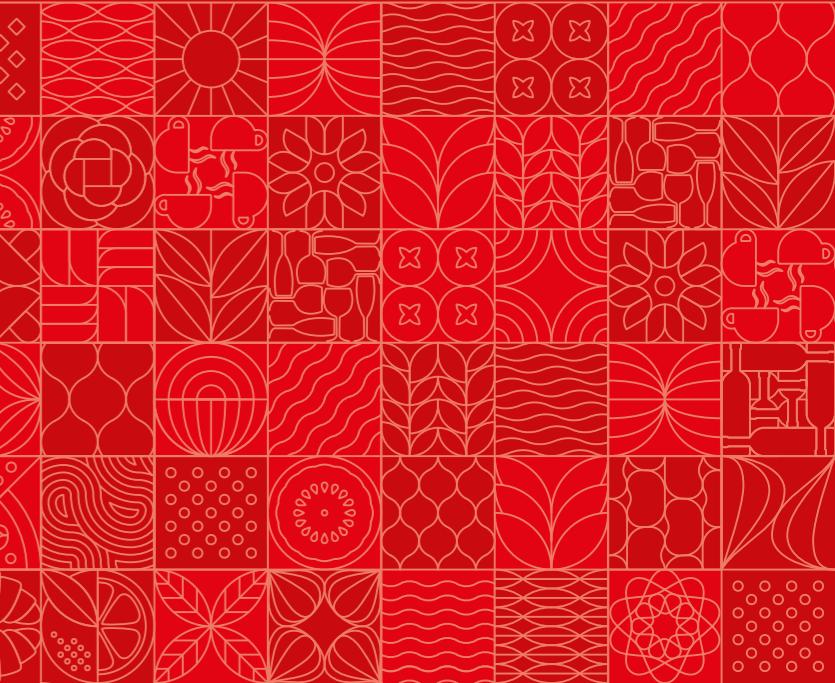


* Solo su assortimento selezionato
Selected recipes only



Its one-of-a-kind shape provides a unique tasting experience, surprising you at every bite. The skilful baking on stone makes it crispy and golden, the raised edges envelop the generous filling: as crispy as a pizza, with the juicy filling of a calzone, Sorrentina is an explosion of delights that lasts from tip to tip. Gusto Sorrento firstly launches into the market the Original Sorrentina, now loved and imitated all over the world.

Sorrentina



Sorrentina

mozzarella and tomato

110g

The most famous combination: melting mozzarella and sweet tomato, just like the queen of pizzas, the Margherita. Italy at its best.



IN OVEN

Preheat to 200°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
9-11 minutes 6-7 minutes



IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
7-9 minutes 5-7 minutes



STORAGE

at -18°C or lower



SHELF LIFE

15 months



Sorrentina

ham and mushroom

110g

Tomato, mozzarella, tasty slices of ham and delicate mushrooms: the ideal flavour for those loving harmonious contrasts. Without compromise.



IN OVEN

Preheat to 200°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
9-11 minutes 6-7 minutes



IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
7-9 minutes 5-7 minutes



STORAGE

at -18°C or lower



SHELF LIFE

15 months



Sorrentina

grilled vegetables

110g

Grilled eggplants, courgettes, red&yellow peppers cooked as the classic Ortolana: a hallmark of the Mediterranean Diet, tasty and light.



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Frozen product: Thawed product:
9-11 minutes 6-7 minutes



IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
7-9 minutes 5-7 minutes



STORAGE

at -18°C or lower



SHELF LIFE

15 months



Sorrentina

four cheese

110g

The popular Quattro Formaggi, which combines milky mozzarella, the pungent blue cheese, the creamy Edam and the fruity Emmental. An explosion of flavour.



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Frozen product: Thawed product:
9-11 minutes 6-7 minutes



IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
7-9 minutes 5-7 minutes



STORAGE

at -18°C or lower



SHELF LIFE

15 months



Piccoli



The trendy format: Piccoli (Little ones), delicious and fragrant baskets of pizza dough manually shaped according to the tradition, perfectly fit the modern market demands. A crispy, golden nugget with a soft, stringy filling.

Available in various flavours and ready in minutes in oven or air fryer, ideal for Aperitivo, Party and Buffet. Can't eat just one.



Piccoli tomato and mozzarella

30g

A classic, simple, unmistakable taste, appreciated in every corner of the world. The combination of mozzarella and tomato makes you feel the authentic Pizza Margherita experience.

IN OVEN

Preheat to 200°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
8-10 minutes 6-8 minutes

IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
7-9 minutes 5-7 minutes

STORAGE

at -18°C or lower

SHELF LIFE

15 months



Piccoli provolone and 'nduja

30g

Discover the delightful harmony in this gourmet experience. Savory provolone cheese meets the bold spicy kick of Calabrian 'nduja.



IN OVEN

Preheat to 200°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
8-10 minutes 6-8 minutes



IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
7-9 minutes 5-7 minutes



STORAGE

at -18°C or lower



SHELF LIFE

15 months



Piccoli basil pesto and tomato

30g

A heart filled with creamy mozzarella mixed with the distinctive basil pesto. The sweet-sour and fresh flavour of the tomatoes is the final touch for a perfect balance of taste.



IN OVEN

Preheat to 200°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
8-10 minutes 6-8 minutes



IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
7-9 minutes 5-7 minutes



STORAGE

at -18°C or lower



SHELF LIFE

15 months



Piccoli four cheese

30g

A balanced and delicious mix, ranging from the soft mozzarella, through the fruity emmental, to the rich pecorino and the smooth provolone.



IN OVEN

Preheat to 200°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
8-10 minutes 6-8 minutes



IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
7-9 minutes 5-7 minutes



STORAGE

at -18°C or lower



SHELF LIFE
15 months



Piccoli cacio e pepe

30g

A flavour rooted in the Italian culinary tradition. A creamy bite of tangy pecorino cheese and aromatic black pepper, for a popular and bold filling.



IN OVEN

Preheat to 200°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
8-10 minutes 6-8 minutes



IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
7-9 minutes 5-7 minutes



STORAGE

at -18°C or lower



SHELF LIFE
15 months



Pizzetta



The smart format: Gusto Sorrento's Pizzetta is the ideal solution to indulge in authentic moments of pleasure in every moment of the day and wherever you are. The traditional airy crust, the crispy edge and the rich topping provide a fully satisfying snack. Versatile and quick to prepare in a variety of flavours. From 0 to 99 Years old.



Pizzetta mozzarella and tomato

150g

The authentic and timeless flavour of the Margherita in a convenient size: to accompany delicious moments for everyone at any time of the day.



IN OVEN

Preheat to 180°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
9-11 minutes 8-10 minutes



IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
8-10 minutes 6-8 minutes



STORAGE

at -18°C or lower



SHELF LIFE

15 months



Pizzetta ham and mushroom

170g

The irresistible and traditional combination of ham and mushrooms always on hand, for a quick, tasty and satisfying snack.

IN OVEN

Preheat to 180°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
9-11 minutes 8-10 minutes

IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
8-10 minutes 6-8 minutes

STORAGE

at -18°C or lower

SHELF LIFE

15 months



Pizzetta würstel and chips

170g

A tasty, full-bodied mixture of crispy chips and woody würstel that everyone loves: indulge in a guilty pleasure.

IN OVEN

Preheat to 180°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
9-11 minutes 8-10 minutes

IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
8-10 minutes 6-8 minutes

STORAGE

at -18°C or lower

SHELF LIFE

15 months



Tranciotto



Inspired by the ancient tradition of 'Pizza in teglia', (sheet pan pizza) Tranciotto grants full bites of pleasure through a well-risen dough and a rich topping. Tranciotto is your handy pizza, available in various flavours, ready in minutes in oven or air fryer. Any time is good, anyplace is fine.



Tranciotto mozzarella and tomato

160g

An abundant layer of stringy mozzarella and tomato makes the traditional and timeless Pizza Margherita even more consistent and full-bodied.



IN OVEN

Preheat to 180°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
10-12 minutes 9-11 minutes



IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
9-11 minutes 7-9 minutes



STORAGE

at -18°C or lower



SHELF LIFE

15 months



Tranciotto

grilled vegetables

185g

Grilled eggplants, courgettes and peppers, creating an explosion of colours and a refined and light taste.

IN OVEN

Preheat to 180°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
10-12 minutes 9-11 minutes

IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
9-11 minutes 7-9 minutes

STORAGE

at -18°C or lower

SHELF LIFE

15 months



Tranciotto

spicy salami

170g

A classic and iconic flavour delivered by the spicy Italian salami: an intense and adventurous taste.

IN OVEN

Preheat to 180°C, remove the product from the package and place it on the middle shelf.

Frozen product: Thawed product:
10-12 minutes 9-11 minutes

IN AIR FRYER

Preheat to 200°C, remove the product from the package and place it in the basket.

Frozen product: Thawed product:
9-11 minutes 7-9 minutes

STORAGE

at -18°C or lower

SHELF LIFE

12 months



Packaging





80X120	EUR	2 x 110g	18cm	12 packs	9 crt.	12 layers	108 crt.
100X120	UK	2 x 110g	18cm	12 packs	15 crt.	11 layers	165 crt.

Mozzarella and tomato
2X110g



Ham and mushroom
2X110g



Mozzarella and grilled vegetables
2X110g



Four cheese
2X110g





80X120	EUR	270g	7cm	12 packs	8 crt.	8 layers	64 crt.
100X120	UK	270g	7cm	12 packs	10 crt.	9 layers	90 crt.

■ Mozzarella
and tomato
270g



■ Provolone
and 'nduja
270g



■ Basil pesto
and mozzarella
270g



■ Cacio
e pepe
270g



■ Four
cheese
270g



Pizzetta

 Mozzarella
and tomato
*2X150g

 Würstel
and chips
*2X170g

 Ham
and mushroom
*2X170g



80X120	EUR	2 x Pack*	15cm	12 packs	6 crt.	10 layers	60 crt.
100X120	UK	2 x Pack*	15cm	12 packs	8 crt.	12 layers	96 crt.

Tranciotto



80X120	EUR	2 x Pack*	17cm	12 packs	9 crt.	7 layers	63 crt.
100X120	UK	2 x Pack*	17cm	12 packs	10 crt.	11 layers	110 crt.

Mozzarella
and tomato
*2X160g



Spicy salami
and mozzarella
*2X170g



Grilled vegetables
and mozzarella
*2X185g





Sorrento

Sapori e Tradizioni

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