

Sugotu
PIZZE & PRODOTTI

Convenience never tasted so **delicious**.

Made with 100% Australian Durum Semolina flour and fresh eggs our recipe is simple, just the way it should be!

The high egg content and high quality flour provides a silky texture and full flavour. Each batch is pre-portioned and snap frozen into gastronorm tubs ready to slot into your prep bench. No need thaw, simply cook the pasta in boiling water until al dente.

Cooking Instructions

Small/Medium Saucepan:
5 - 6 minutes in rapidly boiling water.

Commercial Kitchen:
2 - 3 minutes.



NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES



**GASTRONORM
TUBS**

**PRE-PORTIONED
& SNAP FROZEN**



**NEW
PRODUCT**



**NEW
PRODUCT**

CODE	TYPE	SIZE/ WEIGHT	UNITS/ TUB	TUBS/ CTN	UNITS/ CTN
SPA3T	Spaghetti Pre-portioned	135gm	15	3	45
LIN3T	Linguini Pre-portioned	135gm	15	3	45
FET3T	Fettuccini Pre-portioned	135gm	15	3	45
PAP3T	Pappardelle Pre-portioned	135gm	15	3	45
PEN3T	Penne Unportioned, ready to scoop out	1.8kg		3	



Shelf life frozen: 24 months – 18°C
Shelf life thawed: 3 days 0 – 4°C

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AUSTRALIAN OWNED & OPERATED

