

**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**



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CODE	TYPE	SIZE/WEIGHT	UNITS/TUB	TUBS/CTN	UNITS/CTN
SPA3T	<b>Spaghetti - 6kg</b> Pre-portioned	135gm	15	3	45
LIN3T	<b>Linguini - 6kg</b> Pre-portioned	135gm	15	3	45
FET3T	<b>Fettuccini - 6kg</b> Pre-portioned	135gm	15	3	45
PAP3T	<b>Pappardelle - 6kg</b> Pre-portioned	135gm	15	3	45
PEN3T	<b>Penne - 5.4kg</b> Unportioned, ready to scoop out	1.8kg		3	



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

[sugotu.com.au](http://sugotu.com.au)

[sales@sugotu.com.au](mailto:sales@sugotu.com.au)

(07) 3849 1309

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