



BELLA ATMOSFERA

JUST
5% OIL

LE APRI • LE USI



★ OPEN AND USE ★

VIANDER.IT

— NOT —
**YOUR USUAL
TRAY!**

JUST
5% OIL

★ **OPEN AND USE** ★

**USER-
FRIENDLY**
NEVER SEEN
BEFORE



You can use the tray directly
in the display cabinet.



The product doesn't need to be drained.
Forget about oil disposal.



Store the tray in the fridge thanks
to the stay-fresh lid.

**LESS
OIL**
MORE
QUALITY



The oil does not penetrate plant fibers
and leaves. Zero haloes!



Vegetables preserve their best
texture and taste.



Vinegar has been removed to enhance
the natural sweetness of the product.

**BELLA
ATMOSFERA**
LE APRI ★ LE USI

The Bella Atmosfera product line was created by Viander using
Modified Atmosphere technology applied to the preservation
of vegetables.

**BUT WHAT DOES IT REALLY MEAN?
AN AUTHENTIC TASTE OF OUR VEGETABLES.**

Bella Atmosfera vegetables are treated "nicely". Thermal stress and acidity
that are required for long term storage outside the fridge are drastically reduced
to the point of removing vinegar.

Therefore, vegetables can preserve their taste, organoleptic qualities, and texture.

**100%
RECYCLABLE**

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ARTICHOKES



ARTICHOKES QUARTERS
with high oleic sunflower oil
cod. 06001



GRILLED ARTICHOKES WITH STEM
with high oleic sunflower oil
cod. 06002



SLICED ARTICHOKES
with high oleic sunflower oil
cod. 06003



"VILLANELLA" SLICED ARTICHOKES
with high oleic sunflower oil and spices
cod. 06000



ARTICHOKES STEM
with high oleic sunflower oil
cod. 06004

100% TRADITIONAL APULIAN PRODUCT

In Apulia, Italy's vegetable garden, there is a downright love for artichokes. Our artichoke fields are located in Terra dei Messapi, in Salento, where we select only the very best raw material that is processed within a few hours after being harvested. As a result, our artichokes are unique in taste, light in color, fragrant, and tender.



VIANDER

MUSHROOMS



PORCINI MUSHROOMS
with garlic and parsley
cod. 06012



CHAMPIGNON MUSHROOMS
with garlic and parsley
cod. 06015



VEGETABLES



100% ITALIAN PRODUCT

The sun and soil of Salento, Apulia's heart, make our vegetables thrive at their best, allowing them to express their whole taste.

We know the raw material inside out and we enhance it with recipes that are faithful to the Italian tradition.



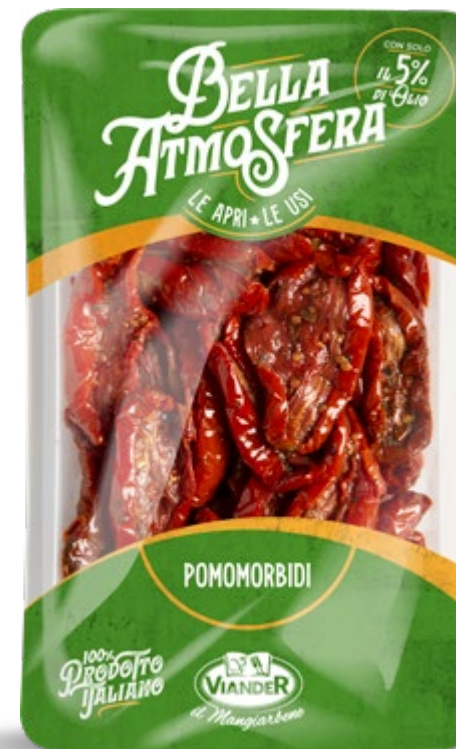
GRILLED MIXED VEGETABLES
with high oleic sunflower oil
cod. 06030



PORCINI MUSHROOMS
with garlic and parsley
cod. 06011



MIXED MUSHROOMS
with garlic and parsley
cod. 06010



SEMI-DRY TOMATOES
in sunflower oil
cod. 06025



DRIED TOMATOES
with high oleic sunflower oil
cod. 06020

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