

CUOR di frUtto



**NO SUGAR ADDED
NO PRESERVATIVES ADDED
NO COLORINGS ADDED**

GLUTEN FREE



SUPER REFRESHING!

I'M FULL OF ENERGY AND I COME FROM AMAZZONIA



AÇAÍ

ACAÍ BERRY

DECISE, AROMATIC AND SOUR

I'M SO SWEET



MANGO

MANGO FRUIT



CAJU

CASHEW FRUIT



ANANAS

PINEAPPLE



MARACUJÁ

PASSION FRUIT



ACEROLA

BARBADOS CHERRY



CAJÁ

YELLOW MOMBIN



ANANAS·MENTA

PINEAPPLE AND MINT



LIME

LIME

I'M THICK AND SOFT, SO GOOD WITH MILK!

A TROPICAL HEART



PAPAYA

MAMAO PAPAIA



GOIABA

GUAVA



GRAVIOLA

SOURSOP



CACAO

COCOA



COCCO VERDE

GREEN COCONUT



CUPUAÇU

CUPUASSU

SIGNORSUCCO FROZEN BRASIL

Specially selected fruit, maturated, pasteurized and frozen in Brazil, its place of origin.

Signor Succo gives you the best solution to get the original natural taste and vitamins from Brazilian fruit, available to you anywhere! No waste, ready to use.

We guarantee a high quality product and excellent selection.

**CUOR
di frutto**



100 % FRUIT

CON
AMORE
Xx

SignorSucco is glad to share with you the amazing properties and flavors of Brazilian fruit. The culture of Brazil has a strong tradition of wellness specifically the relationship between the body and natural foods, which takes advantage of the essence and vitamins of unique fruits.

It is very popular to use frozen fruit puree in Brazil. Home, restaurants, and beaches never miss a natural frozen smoothie!

It is also the perfect ingredient used for ice-creams and pastry-making.

We select only the best products in terms of quality and assurance.

SOME GOOD REASONS

Accessible tropical fruits EVERYWHERE, even the most delicate, real selected fresh fruit puree, original taste 100% NATURAL.

The freeze ensures the quality of the fruit upon harvest, keeping the **fruit's vitamins and taste** unchanged at its ideal state.

It is **secure** because it is pasteurized.

Personalized choice and many recipes.

Convenience and Smart, easy to prepare, no waste of fruit. It does not need the addition of ice while blending the frozen pulp.

Long term shelf life: always fresh.

NO SUGARS ADDED
NO PRESERVATIVES ADDED
NO COLORINGS ADDED

GLUTEN FREE
VEGAN OK



Frozen
product



CUOR
di frutto

SMOOTHIE

IL CUORE DEL TUO FRUTTO TROPICALE



Açaí
Acerola
Ananas
Cacao
Cajá
Caju
Cocco Verde
Goiaba
Graviola
Mango
Maracujá
Papaya

A good blender and your fantasy is going to show you healthy and colorful meals.

Season fruits and vegetables previously clean and frozen by yourself can be mixed. Banana and grape are perfectly matched with our tropical taste!

Cuor di Frutto is tropical and ready-to-use!

Enjoy





Frozen pulp 100% fruit puree.

Mango, Ananas, Caju, Graviola, Goiaba, Papaya, Cocco Verde, Cacao, Ananas e Menta, Acerola, Cajà, Maracuja (Passion Fruit), Cupuaçu.

Açaí e Lime : they have balanced water added.



Package plastic bag : 100g (sacket 1kg - 10x100g)

Package plastic bag : 1kg

Package plastic bag : 10kg

Steel drum with two plastic bags inside : 170-190 kg.

Retail paper box with plastic bags inside: 3x100g (Açaí, Mango, Maracuja)



CLASSIFICATIONS

Sweet:



Sour:



Intense:



Soft:



Thick:



Special:



EVERYTIME

EXAMPLE DAY:

Getting-up:

LIME ALREADY DEFROSTED IN THE FRIDGE

Breakfast:

AÇAI BOWL WITH HONEY, BANANA MUESLI, SEASON FRUIT, NUTS AND SEEDS

Snack:

MILKSHAKE:

GRAVIOLA AND ALMONDS MILK 4%

Lunch:

REFRESHING PITCHER OF CAJU ON YOUR TABLE.

Digestive:

REFRESHING NATURAL SORBET: MANGO, 100%

Light meal:

ICE-CREAM : CAJA AND PINEAPPLE/MINT OR SMOOTHIE: ACEROLA AND PAPAYA WITH HONEY AND YOGURT.

Happy-hour:

GOIABA - CAMPARI

After-dinner:

VODKA MARACUJA COCKTAIL
FRUIT SALAD WITH FROZEN COCONUT
OR MANGO CHEESECAKE.



ALCUNE RICETTE

1)  +  +  =  **PLAYFUL**  
100g Dice while frozen Place the pieces in cocktail, yogurt or fruit salad.

2)  +  +  +  =  **JUICE 100%** 200 ml
200g Just leave in the refrigerator until fully thawed Then open the packages pouring into the glass If you like, sweeten

3)  +  +  +  =  **SORBET** 100 g
100g Let it thaw in a bowl of fresh water for 10 min. Crush with hands, than open Mix thoroughly and sweeten

4)  +  +  +  =  **REFRESHING** 1 litre
300g Let it thaw in a bowl of fresh water for 5 min. 700 ml water /almonds milk 4% 80g sugar Mix it and sweeten

Tips:

- Leave the frozen portion under the running water for a while before using it.
- More dilute more sugar is required.

100% FROZEN FRUIT PUREE

THE SIMPLEST WAY

- 1) You can simply dice the frozen pulp, then mix with your fruit salad, yogurt, cocktail.
- 2) Alternatively, slightly defrost running it under the water some minutes, then squash with hands, remove the plastic. Stir with sugar until your sorbet is ready!
- 3) Just let it thaw the closed pack it in refrigerator. Drink it in 24 hours and sweeten if you like.

MANY OTHER IDEAS HERE: www.signorsucco.com

**CUOR
di frUtto**

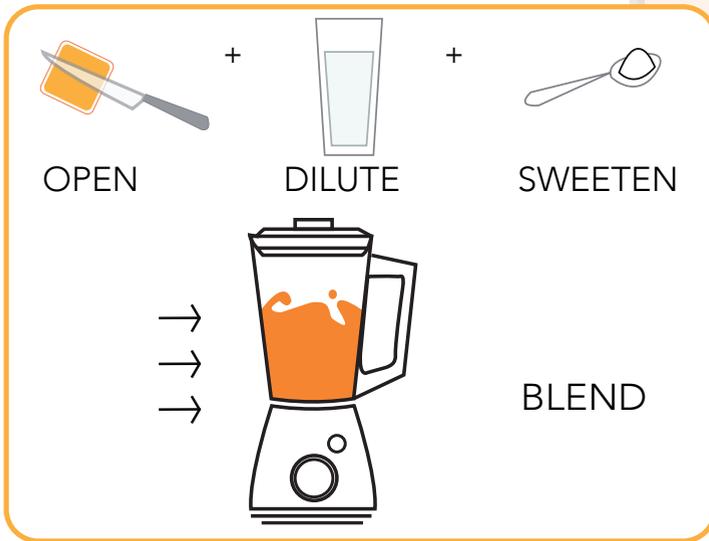
BLEND THEM ALL

just following simple instructions

FROZEN SMOOTHIE

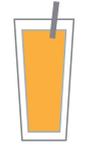
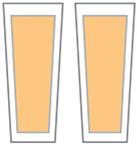
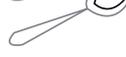
Blending the puree while frozen, we obtain an iced product, ready to drink.

- 1) Run the portion under the water for few seconds,
- 2) Then cut it in two or four parts
- 3) Put the frozen pulp into the mixer.
- 3) Add water and sugar, as much as you like. (otherwise just add apple juice) and blend
- 4) It doesn't contain preservatives; consume immediately, in the same way you enjoy a fresh orange juice.



We suggest to sweeten with honey, brown sugar, fructose, frozen grape or banana, apple juice or almond milk 4%.
 PAPAAYA, GRAVIOLA,GOIABA, MANGO are thick, soft and dense:
 suitable with milk or vegetal milk.
 as well as COCONUT AND PINAPPLE/MINT.

SIMPLE BLENDER-PREPARATIONS

			BLEND =					
100g slightly defrosted + 15/20ml water + cane sugar: one spoon (20g)				120 g sorbet				
				BLEND =				
200g slightly defrosted + 150ml water / apple juice + honey: one spoon (20g)				350 g plain smoothie				
			BLEND =					
100g (run under the water then cut) + 120ml water (or almond milk) + cane sugar: one spoon (20g)				220 ml thick juice				
				BLEND =				
100g + 400ml water + cane sugar: 2 spoons (40g)				500 ml watery juice				
							BLEND =	
300g + 700ml water + cane sugar: 4 spoons (80g)				1 litre juice				

MANY IDEAS





Açaí

Euterpe oleracea

Superfood. Antioxidant and energizing, nutritious and anti-aging and it's good for improving metabolism. Athletes love it!
It contains: Calcium, Phosphorus, Iron, Anthocyanins and Omega 3.



Acerola

Malpighia glabra

Vitamin C boost, more than 40 times an orange. Used against cold and flu.
It contains: Vitamin C, B, A, Calcium, Potassium, Sodium, Magnesium.



Ananas

Ananas comosus

Rich in mineral salts, fiber, helps digestion, decongestant and draining.
Natural supplement against inflammation and cellulite. It contains:
Bromelain, Vitamin A, C, Calcium, Iron, Iodine, Phosphorus and Manganese.



Ananas-Menta

Ananas comosus - Mentha

The pineapple and mint blend is really aromatic, refreshing, and improves digestion.
It helps the gastrointestinal tract. It contains: Vitamin A, C, B and D, Calcium,
Iron, Phosphorus, Potassium, Magnesium, Copper, Sodium and Manganese.



Cacao

Theobroma cacao

It is very energizing and nutritious. The pulp, differently from the seeds, is not very fat and calorific. It contains: Caffeine, Vitamin B, Iron, Calcium, Phosphorus and Thiamine.



Cajá

Spondias mombin

Strengthens the immune system, protects eyes, skin and mucous.
Has a fragrant sweet and sour flavor, also highly refreshing.
It contains: Vitamin A, B1, B2 and C, Iron, Calcium and Phosphorus.



Caju

Anacardium occidentale

Comes from the fleshy pulp of cashew that is well known. It contains pectin, a soluble fiber that reduce the assimilation of fats. Tart and slightly viscous. Fully tropical taste.
It is very popular in the Brazilian Northeast. Rich in vitamins like C, A, E, B6 and mineral salts.



Cocco Verde

Cocos nucifera

Rich in mineral salts, regulates the body's hydration and the PH in your blood.
With an unforgettable aroma. It contains: Vitamin B1, B2, B6 and C, Iron, Calcium,
Potassium, Sodium, Phosphorus, Magnesium.



Cupuaçu

Theobroma grandifolium

Also an amazon super-fruit with a creamy pulp. Powerful and hydrating.
Antioxidant, rich in essential fatty acids (Omega 3) and flavonoids. Strong taste,
sweet and sour. It contains Vitamin C, B1, B2 and B5, Iron and Phosphorus.



Goiaba

Psidium guajava L.

Super nourishing vitamin mix. It contains lycopene and tannins with astringent
qualities. Goiaba is pink and thick. It is always a good companion to mix.
It contains: Vitamin A, B2, B3, B12 and C, Calcium, Iron and Phosphorus.



Graviola

Annona muricata

Creamy and soft white pulp. Unique and essential qualities. Combats hypertension
and stress. It is lightly anti-inflammatory, antibacterial and calming.
It contains: Vitamin C, B, D Magnesium, Potassium, Iron, Phosphorus, Selenium



Lime

Citrus x aurantiifolia

Antioxidant. It contains Hesperidine, a bioflavonoid which combined with
Vitamin C has beneficial qualities and strengthens action on blood capillaries.
Rich in Vitamin C, B, Calcium, Phosphorus, Iron.



Mango

Mangifera indica L.

Sophisticated and aromatic. A mix full of vitamins with diuretic qualities.
It is restorative and purifying, helping the immune system. Thick, tasty and sweet.
It contains: Vitamin A, B1, B2, B5.



Maracujá

Passiflora edulis

Maracujá is extremely aromatic, tasty and refreshing.
It contains Passiflorine, that's why it is the perfect natural relaxant.
Rich in Vitamin B1, B2, B3, C.



Papaya

Carica papaya

Antioxidant. It is helpful for digestion and it protects the stomach.
The pulp is creamy having a sweet and soft taste. 90% of it is composed of water.
Papaina is an enzyme which helps digestion and regularize intestine.
It contains Vitamin B, C, A, Iron, Phosphorus, Potassium, Calcium.



Açaí na tigela

THE LEGEND HAS IT...

Many years ago, in the Amazon, a large tribe of indigenous passed a terrible famine. With the arrival of new tribe members, the absence of food was unbearable.

The chief, Itaki, in the name of Tupã the god, ordered the sacrifice of every newborn, until the day the population managed to sustain themselves by finding food again. The baby of laçã, daughter of the chief was no exception who was also killed.

laçã cried many days long, praying to Tupã for the end of this dramatic condition.

One night laçã heard the crying voice of her dead baby from the pluvial forest and she ran to it. She tried to hug her baby, who seemed to be sitting on a palm tree trunk.

The following morning laçã was found there, dead, her lips were still smiling, staring without life, towards the top of the palm with its violet berries.

The father ordered to collect those berries, realizing how they were precious and nutritious.

Since that day, there were no more sacrifices and the fruit received the name Acai, the reverse of laçã's name.

Today, the indigenous of the Amazon still call the fruit by Iça-çai, "crying fruit" considering it a fundamental food for them.



INGREDIENTI:

- 200g (Two portions) of Açaí frozen pulp
- 20ml water
- 50ml Guaranà syrup (or 80ml honey)
- A banana, half sliced for the topping.



TOPPING IDEAS:

- Muesli, Toasted cereals,
- Cashews, Peanuts, Nuts
- Honey, Chia or linen seeds
- Sliced fresh fruit
- Pieces of coconut or chocolate

Leave the frozen portions under the running water for a while before using it. Then cut it in four pieces and put them into the blender with syrup and half banana. Blend it all. Pour in the bowl the homogeneous result. Don't forget the topping before serve.

Hold the spoon and enjoy!

. Açaí . *Euterpe oleracea*

The pronounce is (ah-sah-ee).

Depending from geographic areas, the palm has different names, for example: Manicole, Açazeiro, Pinauu, Manaka.

The grainy pulp of Açaí berry is only 20% of the fruit. The remaining is a large pit. It comes from very high palm trees in the Amazon.

Each açaí palm grows only between the equator line and the 30th grade of north latitude, producing approximately 24 kg (53 pounds) of fruit every year.

It is collected between July and December, exclusively handpicked and prepared immediately because of its sensitive nature. It maintains its nutritional value for only 24 hours.

It has represented a fundamental food element for indigenous populations and Brazilian athletes for centuries.

Recently, the research has classified Açaí berry as the most nutritious fruit of the entire Amazon forest.

It contains a high concentration of Anthocyanins: the purple and dark red fruit's antioxidants.

The Açaí berry's antioxidant power is over 3 times more than the bilberry.

It is rich of EFA (Essential Fatty Acids): Omega 3,6,9; Proteins, Mineral salts such as Iron and Phosphorus. The berry is an anti-inflammatory and cholesterol controller. Brazilian people also consider it a true ingredient for beauty, mainly used as a natural remedy against epidermal problems.

Energizing and Nutritious

Suitable for Vegans and many different diets:

low Glycemic Index (GI) and nutritionally complete.

Açaí helps the metabolism and is considered a perfect supplement for athletes.

Try adding white Martini or almonds milk 4% vita+



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