



Alpenzu S.n.c.



Alpenzu is a **family-run artisanal workshop** (a large kitchen) which was created with the purpose of promoting and spreading the excellent products of typical Aostan cooking. That is the approach with which day by day, following procedures handed down in ancient recipes, the firm produces genuine products with a full and fresh flavour, without adding preservatives or colouring. All the recipes are scrupulously prepared by hand, following the different work stages, using only top quality ingredients which are carefully chosen so as to produce very high level products which can satisfy the wishes of even the most demanding palate.

The Alpenzu **products** are: fonduta, game ragù, farmer's ragù and sauces, vegetable and mushroom antipasti, dried mushrooms and mushrooms in olive oil, sauces for cheese and meat, extra jams, 100% fruit preserves without added sugar, plain chestnuts in syrup or with honey, Martin sec pears in syrup or in Torrette wine, fruit of the forest in syrup; dried fruit in honey, honey, Genepy liqueur, grappas and spirits, vinegars, fruit juices, vols au vent, Aostan-style tegole biscuits, tegole with chocolate – useful and appealing presents.

Alpenzu's strong points are **artisan quality and the traditional nature** of the products, close control of raw materials used in production, a tight self-management system which is regularly updated and checked, the use of a system to track products from the raw material stage to readiness for sale.

Alpenzu products are sold in Germany, France and Belgium.
French and English are spoken at the company.

Alpenzu will be at the Tuttofood trade show in Milan from 3 to 6 May 2015 – Pavilion 10 stand G23.

Company figures

Turnover: 1M € ÷ 2M € -- Staff numbers: < 10

Characteristics

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Contact Details

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