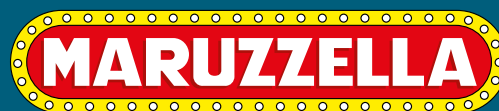


REFERENCE CATALOGUE



MARUZZELLA



ANYONE WHO GROWS UP BY THE SEA KNOWS HOW TO RESPECT IT AND APPRECIATE ITS MANY FLAVOURS

The history of Igino Mazzola is based in Genoa, a city whose DNA is rooted in seafaring culture. A part of the catch we bring to your tables today has migrated from distant seas, crossing various oceans and many fishing cultures; however we still maintain that “sense” of sea on a strip of land that smiles onto the Mediterranean.

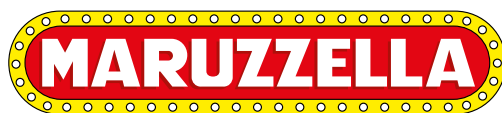
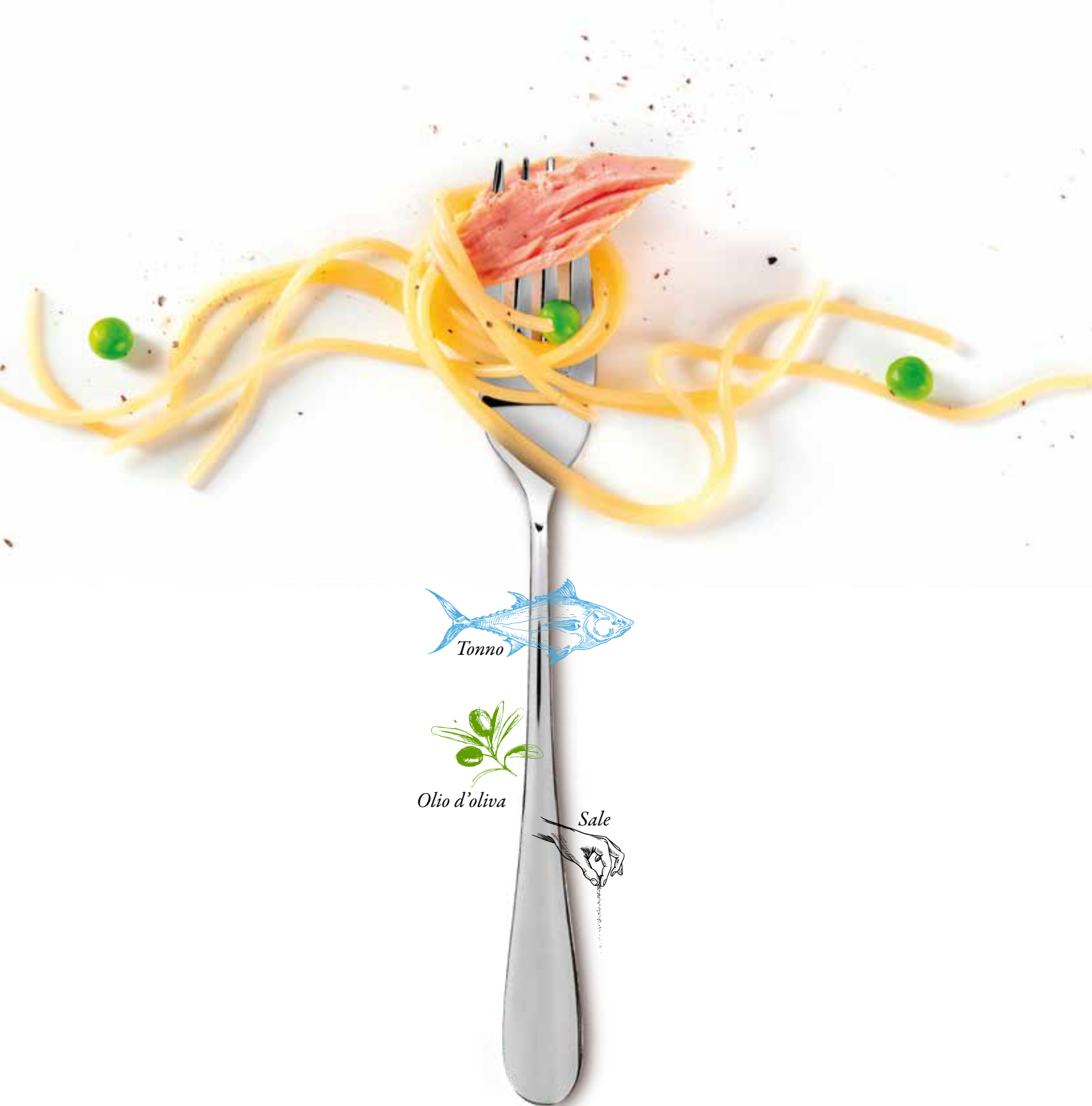
PASSING THE COMPANY FROM GENERATION TO GENERATION HAD CREATED A PACT THAT GUARANTEES CARE AND ATTENTION

This is why each decision balances the actual needs of consumers, fishermen, workers and the ecosystem to ensure our ability to respond is as broad and tangible as possible. We have done so up to now using common sense and trust, which have existed in our company for one hundred years.

WE HAVE OUR CONCEPT OF INNOVATION, PRESERVING NATURE, PROMOTING SIMPLICITY AND LISTENING TO THE NEEDS OF A CHANGING WORLD

Making common what was once for the few appears to be the biggest revolution in the kitchen over the centuries; we too have participated in this change, creating modern formats which have changed entertaining style and consumer habits, making it easier to bring fish to the table.

Maruzzella	pag. 4
Capri	pag. 26
Sigillo Oro	pag. 36
La Pinta	pag. 36
Nataline	pag. 37
Alma Brand	pag. 37



SINCE 1958 WE HAVE BEEN BRINGING ITALIAN TUNA TO YOUR TABLES.

Over the years, our products range has grown with the addition of many other fish-based products, other than tuna, always guaranteed by Maruzzella's quality. What was once food for the few, is now on everyone's table, thanks to its practical preservation and variety of recipes, making daily fish dishes pleasantly appreciated. Already cleaned, cheap, available and also suitable for celiacs, the fish served on a daily basis on your table is a good choice to suit everyone, allowing you to enjoy the company.

Make it easy.



Tuna in olive oil

MARUZZELLA TUNA IN OIL IS MADE USING PRIME QUALITY, YELLOWFIN TUNA.

Igino Mazzola S.p.A. constantly controls the quality of the tuna used in processing and the fish is processed, tinned and preserved with utmost care. At the end of this process, you receive a quality product that is tender and firm, rich in protein and phosphorous. Basically, a healthy and genuine product.

Maruzzella is sold in various formats, from 80 g through to the family size of 1,730 g.

There are also different economy packages, so you can stock up on Maruzzella tuna and make sure it is never missing from your table.



80 g



120 g



160 g



200 g



250 g



400 g



500 g



1730 g



Tuna in olive oil



3 x 80 g



4 x 80 g



6 x 80 g



7 x 80 g



8 x 80 g



9 x 80 g



2 x 100 g



3 x 100 g



Tuna in olive oil



4 x 100 g



6 x 100 g



2 x 200 g



2 x 120 g



2 x 120 g + 1



3 x 120 g + 1



2 x 160 g



3 x 160 g

MARUZZELLA

LA NUOVA LINEA CON
MENO OLIO



news



Drop of Oil

a new recipe that expands the already rich range of Maruzzella products!

Is a novelty for the more line-conscious people in that in the can we find the same amount of tuna but with less olive oil. Same taste and same quality, it's just a matter of not dripping more product!



Classic Can
80g



Can
Drop of Oil
60g

less olive oil



DISCOVER THE NEW RANGE OF PACKAGING



3x60g

no need to drip



6x60g



7x60g

12x60g





Tuna in brine

MARUZZELLA TUNA IN BRINE IS EXCLUSIVELY MADE USING PRIME QUALITY YELLOWFIN TUNA.

It is perfect for those looking for a healthy, wholesome, and above all, tasty product, with low fat content (below 1%). Maruzzella tuna in brine is sold in 80 and 100 gram cans.



2 x 80 g



6 x 80 g



2 x 100 g



3 x 100 g

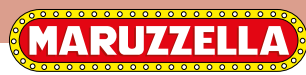
Tuna fillets in olive oil

COMPACT TUNA CUT INTO FILLETS BY SELECTING ONLY THE BEST PART.

Only top-grade tuna, carefully hand-packed and pole-caught, are used to produce these fillets.



Azores Quality Fillets
2450 g



Tuna fillets in olive oil

MARUZZELLA TUNA FILLETS ARE EXCLUSIVELY MADE USING PRIME QUALITY YELLOWFIN TUNA.

The meat is pale pink, fairly lean and carefully selected and packaged by hand. It is sold in ring-pull cans and glass jars. This latter format enhances the product to its maximum levels, for refined and high quality results, ideal for more discerning consumers.



125 g

Tuna fillets in olive oil Rode fished con pole and line

THE MARUZZELLA “CANE FISHING” LINE IS PARTICULARLY CONCERNED WITH RESPECT FOR THE MARINE ENVIRONMENT.

In fact, a selective fishing technique is used, which is carried out with small fishing boats and involves catching individual tuna through fishing rods, minimizing the incidental capture of other marine species.



Glass jar
150 g

Igino Mazzola spa - Genova



tonnomaruzzella.it

CREATO
dal MARE





Tuna fillets in olive oil and in brine

MARUZZELLA TUNA FILLETS ARE EXCLUSIVELY MADE USING PRIME QUALITY YELLOWFIN TUNA.

The meat is pale pink, fairly lean and carefully selected and packaged by hand. It is sold in ring-pull cans and glass jars. This latter format enhances the product to its maximum levels, for refined and high quality results, ideal for more discerning consumers.

GLASS JARS IN OLIVE OIL



185 g



260 g



295 g



400 g

GLASS JARS IN BRINE



185 g



400 g

FIRM TUNA CUT INTO FILLETS SELECTING ONLY THE BEST PART OF THE RENOWNED YELLOWFIN TUNA.

Carefully hand packaged in glass jars and perfect for gourmet recipes, or as a fast snack or for a finger-food buffet.



Tuna fillets in olive oil and in brine
MSC



OLIVE OIL



180 g



Per il mare

IN BRINE



190 g



White Tuna fillets in olive oil
Handmade

CREATO
dal **MARE**



200 g

GUSTO SPAZZIALE



MARUZZELLA



Tuna fillets Pink line

TUNA FILLETS ARE PREPARED FROM SOFT MEAT WITH A DELICATE FLAVOR.

Maruzzella Tuna Fillets are processed by selecting only the best part of the tuna. Carefully packaged by hand, in glass jars, they lend themselves to the most sophisticated preparations.

GLASS JARS IN OLIVE OIL



190 g



400 g

GLASS JARS IN BRINE



130 g



190 g



400 g

EXTRA VIRGIN OLIVE OIL



400 g

Igino Mazzola spa - Genova



tonnomaruzzella.it

CREATO
dal MARE





400 g

Pieces of Tuna Bite in vegetable oil.

THE IDEAL SIDE DISH TO GIVE A UNIQUE FLAVOR TO YOUR SALADS AND COLD DISHES.

“Bocconcino” is a historic product of Igino Mazzola, which is now being re-presented in a new guise and packaged in elegant glass jars. These are hand-processed and hand-selected pieces of tuna in sunflower oil that can be served for a quick snack.

Cod fillets

COD FILLETS IN OLIVE OIL IS MADE WITH SELECT TENDER FILLETS OF COD FISHED IN THE SOUTHERN SEAS.

Carefully prepared according to the most rigorous Maruzzella tradition, steam cooked and slightly flavoured to make such a wholesome product even more appealing, in olive oil.



130 g



120 g

The Ventresca

THE VENTRESCA (BELLY) IS THE BEST PART OF YELLOWFIN TUNA.

The Ventresca is the part of the fish nearest the belly (or “ventre” in Italian) from which it gets its name. The Ventresca is rich in Omega 3, has a very delicate taste and tender consistency.

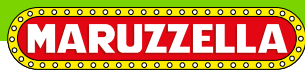
Igino Mazzola spa - Genova



tonnomaruzzella.it

CREATO
dal MARE





Mackerel fillets in olive oil

**FISHED IN THE ATLANTIC OCEAN, MACKEREL IS TASTY FOOD,
PACKED WITH NUTRITION.**

The fillets, prepared according to the high quality standards of Igino Mazzola S.p.A., are also recommended for preparing quick and easy, and thoroughly enjoyable and nutritious meals.



125 g



2 x 125 g



190 g



1800 g



2450 g



Grilled Mackerel fillets

RICHER FLAVOUR THANKS TO GRILLING.

OLIVE OIL



120 g

IN BRINE



120 g

SPICY



120 g

EXTRA VIRGIN OLIVE OIL



120 g



North Sea Mackerel Fillets

OLIVE OIL



120 g

IN BRINE



120 g

Salmon fillets

PINK FILLETS OF “SALMO SALAR” SALMON, BRED IN NORWEGIAN FJORDS.

With no skin or fishbone and ready to enjoy as a main dish. Particularly good food for the heart thanks to its rich nutrients, such as Omega 3 fatty acids.



SALMON FILLETS IN OLIVE OIL

The olive oil version is ready for serving with all its intense flavour.

150 g

SALMON FILLETS IN BRINE

The natural version can be dressed as you wish or enjoyed as is.

150 g



SALMON FILLETS SMOKED FLAVOUR

The smoked version gives a decisive and typically Nordic flavour.

150 g



Peas/beans and tuna in oil

VERY TASTY READY TO SERVE DISH.

A quick solution when you have little time to cook: it offers an excellent salad to serve as a single dish or a side dish.

PEAS AND TUNA IN OIL



2 x 160 g

BEANS AND TUNA IN OIL



2 x 160 g



Sardines in olive oil

PRIME QUALITY SARDINES FISHED IN THE ATLANTIC OCEAN.

The intense and distinguished taste of sardines, as a ready to eat snack, appetizer or for use in all sorts of recipes. You are advised to remove the skin with a fork to fully appreciate their great taste.



120 g



Anchovy fillets in olive oil

ANCHOVY FILLETS ARE PARTICULARLY INDICATED FOR THOSE WANTING TO GIVE A TOUCH OF FLAVOUR TO APPETIZERS, FIRST AND SECOND COURSES, PIZZAS...

Your kitchen should never be without these fish for lunch, even at the last-minute: all you need is a touch of creativity.



80 g



48 g



Clams in brine

A QUICK FIRST COURSE.

Just heat them in the pan with some oil, lemon, white wine, garlic and parsley... that's it!



130 g

TONNO CAPRI

Isola il Piacere

ITALIAN STYLE AND FLAVOUR ON EVERYONE'S TABLE, EVERYDAY.

Capri is a brand by Igino Mazzola S.p.A.. The control methods in production and packaging allow the right flavour to be created to accompany dishes with seasonal vegetables, as ingredients for sauces or to prepare sandwiches.



TUNA IN OLIVE OIL

In a variety of packaging to meet portion requirements, always guaranteeing a tasty product. The tuna flavoured with the right cooking is matured in delicate olive oil to enhance the organoleptic characteristics of the fish.



80 g



160 g



240 g



3 x 80 g



2 x 160 g

CAPRI



Less Olive Oil

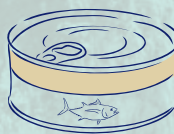
the light product, with the same taste as always joins the Capri family.

Tuna Capri is a tribute to the beauty of southern Italy, a place where life does not need much explanation, to find deep meanings except those that strike straight through all the senses. On the tables we want to bring you the simplicity of "Meno Olio" tuna, because life should be tasted lightly.

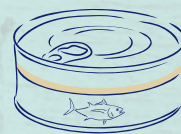
4x60G



= Taste
= Refinement
- Oil
+ WELLNESS



Classic Can
80g



Can **Drop of Oil**
60g

NO NEED TO DRIP!

CAPRI

TUNA IN VEGETABLE OIL

For those seeking a more “neutral” flavour, the use of sunflower oil enhances the taste of the fish.



80 g



160 g



3 x 80 g

SPICY TUNA IN VEGETABLE OIL

All the goodness of Capri tuna with the addition of spicy flavor-a solution for preparing imaginative dishes with a special flavor.



3 x 80 g

CAPRI

TUNA IN BRINE

Perfect food for those looking for a healthy, wholesome, and above all tasty product, with low fat content (below 1%).



160 g



3 x 80 g

CATERING LINE

The capri catering line is specifically for professionals in the field. For ideal use in special recipes and dishes.



1730 g



1730 g



800 g



800 g

CATERING LINE

A vast range of choice: tuna in olive oil, in brine and vegetable oil in practical 1 kg and 3 kg bags.



CAPRI



MACKEREL FILLETS IN BRINE

Slices of mackerel stripped of head and tail, cooked naturally to provide a food with a rich nutritional profile ideal for balanced diets.

425 g

MACKEREL FILLETS IN OLIVE OIL

The fillets, prepared according to qualitative standards by Igino Mazzola S.p.A., are also ideal to prepare fast and equally tasty dishes.

125 g



MACKEREL FILLETS IN VEGETABLE OIL

To cater to lovers of delicate flavors, Capri mackerel fillets in sunflower oil were born: different preserves, same care in preparation for a unique taste.



125 g



190 g



SALMON FILLETS IN VEGETABLE OIL

For those seeking a more “neutral” flavour, the use of sunflower oil enhances the taste of the salmon.

150 g



SARDINES IN VEGETABLE OIL

120 g

SPICY SARDINES IN VEGETABLE OIL

120 g



ANCHOVY FILLETS IN VEGETABLE OIL

Anchovy fillets are particularly suitable for those who want to add a touch of flavor to appetizers, first and main courses, and pizzas. The secret to the preparation of flavorful and tasty dishes.

CATERING LINE

SPICY



80 g



140 g



140 g



720 g
720 g - Anchovy
chunks fillets

CAPRI

TUNA FILLETS MSC LINE



OLIVE OIL

180 g



IN BRINE

190 g

TUNA FILLETS IN OLIVE OIL AND IN BRINE

Tuna Fillets in olive oil and au naturel Capri are made exclusively with top-grade tuna. They feature light pink, rather lean meat and are carefully selected and packaged by hand. The high quality of this product makes it ideal for consumers who seek excellence.



200 g



190 g

CAPRI

READY-MADE AND TASTY DISHES

Quick solution when you don't have much time to cook: offers a great salad to serve as a main dish or side dish.



READY-TO-EAT SALADS

The Capri range is enriched with salads in three different flavors: ready to eat!



Tuna, red beans and corn
MEXICAN SALAD



Tonno, corn and peas
SPRING SALAD



Tuna and couscous
SICILY SALAD

News



GOLD SEAL TUNA FILLETS ARE CAREFULLY SELECTED AND PACKED BY HAND.

Careful processing in the fishery, which takes place at the canning site, results in a product of the highest quality. Preserving in olive oil enhances the product to its highest level, making it ideal for discerning consumers.

TUNA FILLETS IN OLIVE OIL



1800 g

LA PINTA IS A TRULY SPECIAL BRAND OF TUNA.

The tuna, flavoured with salt, is matured in delicate olive oil to enhance the organoleptic characteristics of the fish.



3x 80 g



NATALINE IS AN ANCIENT AND PRESTIGIOUS BRAND OF PORTUGUESE SARDINES IN OLIVE OIL, WHICH IS WELL KNOWN AND ESPECIALLY POPULAR IN NORTHERN ITALY.

Only seasonal fish are used to produce it, fished in the Atlantic Ocean off the coast of Portugal in the best periods: from August to October. The sardines, as soon as they arrive in the Portuguese ports, are prepared while still fresh and selected by size: strictly four sardines per can. The sardines are prepared by hand by specialist workers, who place each sardine, fish by fish, onto stainless steel trays and then send them for cooking in modern autoclaves.



100 g



120 g



190 g



THE BEST PORTUGUESE SARDINES CAUGHT IN THE ATLANTIC OCEAN TO ENSURE AN OVER-THE-TOP QUALITY.

The blue fish par excellence, rich in important nutrients for our diet such as Omega 3 fatty acids, is then preserved in olive oil to enhance the taste of the meat and give more roundness to the flavor. The entire process is done following the traditional method of hand processing to ensure a consistently perfect presentation that will satisfy even the most demanding gourmets.

SARDINES IN OLIVE OIL



120 g

SARDINES IN SPICY OLIVE OIL



120 g

OUR HISTORY

ONE HUNDRED YEARS OF WORK AND DEDICATION.

1918

**THE
FOUNDATION**

On 31 July 1918, at the age of 45, the “commendatore” Igino Mazzola, a senior manager of Abramo Pontecorboli, a company operating in the canned food sector since 1880, founded his company bearing his name, with headquarters in Genoa in the Palazzo della Borsa Valori in Piazza De Ferrari. The company’s main activity was the import of canned meats from Argentina, exotic products and spices, pepper and cinnamon, and coffee from Brazil. In that same year, the City Council granted the company use of the spaces of the former prisons of the Republic of Genoa at the Old Dock of the port, later used as a warehouse for goods where the Galata Sea Museum is today. These warehouses remained operational until the late 1960s.

1938

**MARANO
LAGUNARE
AND ISTRIA**

Igino Mazzola bought the factory in Marano Lagunare near Udine, which at the time produced sardines and blue fish, thus establishing the company “Conservificio Nord Adriatico Industria della Pesca” (C.N.A.I.P.) (North Adriatic Fishing Industry Cannery). As Italy was seeking autarky, Igino Mazzola decided to invest in the upper Adriatic, the sea then richest in blue fish. The company therefore set up three more industrial plants for fish processing and canning in Porto Tolle near Rovigo and in Istria in Lisignano (Ližnjan) near Pola, and on the island of Sansego (Susak). During the same period, 20 fishing boats, each 30 metres long, were built by the Istrian shipyard Carniti e Giosa on the island of Cherso (Cres) and dedicated to fishing in the Adriatic Sea to serve the 4 factories they owned.

1942

**WORLD
WAR II**

During World War II, the company continued to develop and work steadily, food being a strategic sector. Under wartime bombing, Igino Mazzola decided to temporarily leave Genoa and move his family residence and the company headquarters to Martellago near Venice, where he owned the 16th century Villa Grimani-Morosini known as Ca’ della Nave (today the Venice Golf Club).

The employees in Genoa and their families were also relocated and housed in residences built specifically to accommodate them. The offices, on the other hand, were housed in the 18th-century porticoed “Barchesse” on either side of the Villa.

1946-47

THE AWARDS

Igino Mazzola was appointed Grand Officer in the Order of the Crown of Italy and Honorary Citizen of Marano Lagunare. When the conflict was over, the Mazzola family and the administrative headquarters of the Companies returned to Genoa to the premises at Piazza de Ferrari 4, an office designed for the occasion by the famous rationalist architect Beniamino Bellati.

1948

**THE POST-
WAR REVIVAL**

Although it continued to produce food during the Second World War, in 1948, thirty years after its foundation, the Igino Mazzola company reinvested in technology and increased its production potential, projecting itself into the future.

In the same year, Igino Mazzola founded the Fish Union company in partnership with the Marabotti, Gismondi and Eminente families for the importation of dried and salted cod, at that time the most widely consumed fish product). Soon the Fish Union company became the most important in Italy in its sector with hundreds of train wagons of merchandise imported and sold per year.

1952

On 25 February 1952, founder Igino Mazzola died at the age of 79, leaving the company in the hands of his two sons Mario and Silvio, who took over the reins, and his two daughters Flora and Pia.

1958

**THE
MARUZZELLA
BRAND IS
BORN**

Taking its name from the well-known song by the Neapolitan musician Renato Carosone, the new Maruzzella canned tuna line was born.

The line was immediately highly innovative for the time. The design of the can was revolutionary. Tradition dictated that red should be used for the tuna’s trunk, green for the tarantello (the lower part of the abdomen) and yellow for the ventresca (the fattest and tastiest part of the tuna, that of the abdominal cavity). On the Maruzzella tin, on the other hand, the colors white and blue (of the waves) prevail, on which the trademark (like a lit-up sign) in white, red and yellow stands out. Igino Mazzola radically innovated the sector by bringing another great novelty:

Maruzzella was the first brand in the world to offer 100 g and 200 g single-serving tins, unlike the rest of the market, which continued to produce the standard formats of the time, i.e. the larger 3, 4, 5 and 10 kg tins for retail sale in delicatessens and markets.

This highly innovative idea immediately met with the success with the consuming public, allowing the canned tuna market to develop and the Maruzzella brand to spread exponentially. Maruzzella immediately became the leading Italian brand of canned tuna.

Today, the 80g single-serving can is the most widely produced and consumed container, in absolute terms. In 1958, the Mazzola family set up the company 'Herring Imports' in co-ownership with Mr Cardini, importing foodstuffs such as herring and smoked salmon and 'spirits' from England.

The newly formed company distributed the Champagne brands Moët & Chandon and Piper-Heidsieck and the Whiskey Red Tape label for a period. In the meantime, the company established its administrative offices on the main floor of Palazzo Sopranis, Via Cairoli 11.

1962

**THE ATLANTIC
AND
INVESTMENTS
ABROAD**

Igino Mazzola Spa acquired the Genoa-based Compagnia Italiana Pisonis (founded in 1882) together with its production plant in Loano near Savona. This company was a large and prestigious producer of meat extracts and stock cubes, later sold to the Fossati family's Star, and canned fish under the La Pinta and Peschereccio brands, which they still sell today. The newly acquired company was called 'Consermar'. By this time, the company had become the largest and most important canned fish company in Italy and among the first in Europe. During these same years, an anchovy factory was purchased in Spain, in Guetaria (Basque Country) and at the same time Igino Mazzola España S.a. was set up in Madrid. In order to cope with the ever-increasing demand for tinned mackerel and anchovies in brine, Igino Mazzola Spa also created a network of third-party suppliers working for its brands (Maruzzella, Giglio, Sigillo d'Oro, and IM San Giorgio), which stretched for thousands of miles along the Atlantic Ocean coast from Vila Real de San António in Portugal, to Santander, Santona, Castro Urriales, Motrico, Bermeo, Ondarroa, Orio, Fuenterrabía in Spain to St. Jean de Luz in France. Success with the consuming public allowed the canned tuna market to develop and the Maruzzella brand to spread exponentially.

Maruzzella immediately became the leading Italian brand of canned tuna.

1965

**THE FACTORY
IN SARDINIA**

By virtue of an agreement with the Musetti-Greco family, owners of the Porto Scuso tuna fishery in Sardinia, Mazzola took over the operational management of the plant, being able to count on cutting-edge, top-quality production know-how.

1975

**AZORES
ISLANDS - ¾
CLUB FORMAT**

In the wake of its innovative tradition, first in Italy and under exclusivity arrangements, the company, in collaboration with its supplier Cofaco, an industry located in the Azores Islands, launched the '¾ club' tuna fillet tin, caught with a rod and processed from fresh in 125 g. This was another great success that lasted until the early 1980s, when the exclusive contract came to an end, opening up the market to competition on this high-performance format.

The headquarters were meanwhile moved to two floors of Palazzo Nicolò Lomellini better known as 'Palazzo Lauro' in Piazza della Nunziata 5.

1988

The company inaugurated the fishmeal factory in San Giorgio di Nogaro near Udine, and built a warehouse for finished products. The administrative offices were in the newly completed management building in Corte Lambruschini.

2018

**THE
CENTENARY**

The company celebrated 100 years since its foundation in top form and was honoured by the State Mint with the issue of a dedicated postage stamp. Igino Mazzola Spa is currently one of the very few companies active in the world of preserves to have at its helm the same family that founded it, uninterruptedly for over a century. Today's ultra-modern, large and tidy warehouses are located in the province of Alessandria, a strategically position in the Po Valley to better reach all destinations, yet at the same time in the Genoa hinterland.

2020

Igino Mazzola Spa was awarded the "**Impresa Storica d'Italia**" award by the Italian Chambers of Commerce and in particular by that of Udine.

Igino Mazzola
Società per Azioni



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