

## MUTTI CATERING MANUAL NOW AVAILABLE - SAVES YOU TIME AND MONEY ON PIZZA SAUCES!!!

Mutti – Italy’s number 1 tomato brand\* has released a revolutionary Catering Manual detailing all the great products that Mutti makes and tests done in kitchens. The new catering manual shows the yields and test results by using a professional product such as Mutti Pizza Sauce as opposed to cheaper house brands.

The results are stunning

– Mutti Pizza Sauce outperforms the competition in Number of Dishes Made and number of dishes per kg of product.

Mutti continually outperforms the opposition on flavour, fragrance, brightness and density. Mutti is made only from Italian Tomatoes in Parma Italy. The company started making tomato products in 1899 and the Mutti family still controls the company and its quality product.

Mutti Pizza Sauce is gaining quick acceptance in the Australian Market thanks to the brand owners Sandhurst Fine Foods. Sandhurst is also a passionate Italian family company that is proud to represent such a quality product from Italy.

“Once a customer is using Mutti – it’s very difficult for them to change due to the consistency and quality of this outstanding product” says Mimmo Lubrano, CEO of Sandhurst Fine Foods.

Get your FREE copy of the famous MUTTI CATERING MANUAL by dropping us an email at [info@sandhurstfinefoods.com.au](mailto:info@sandhurstfinefoods.com.au) and telling us what sort of establishment you have and who is your preferred wholesaler. Remember Mutti – SOLO POMODORO – PER PASSIONE and EASY DELICIOUS SANDHURST. Enquiries: Mimmo Lubrano 0414 966 145

\*Nielsen Data November 2008 – Supermarket Sales of Chopped Tomato Italian Market.



## EQUIPMENT LEASING AVAILABLE FROM MEC FOOD MACHINERY

MEC offers a range of payment options to clients, including rental and trade-in of your used equipment (conditions apply). They also offer direct leasing to approved customers through their own Quantum Leasing. They offer competitive interest rates and flexible payment plans.

Contact them today at MEC Food Machinery Australia Pty Ltd., Unit 5, 1730 Hume Hwy, Campbellfield, VIC 3061, Australia. Ph: 03 9357 4511 or Email: [mec@mecfoodmachinery.com](mailto:mec@mecfoodmachinery.com)



## BAKED GOODS FROM LIFESTYLE BAKERY

Lifestyle Bakery has been in business for over 10 years and our products are distributed right throughout Australia. We are committed to creating healthy, tasty and unique baked goods that meet the nutritional needs of our customers and as a result pride ourselves in keeping up with the latest trends in healthy eating. No artificial preservatives or colours are used since we endeavour to keep our products as pure and simple as possible.

As a health and well being bakery who caters for those with various food intolerances; we currently make two distinct selections of bread. Sprouted Grain and Gluten Free

Our Sprouted Grain selection is highly unique because the bread is made from certified organic ingredients and contains no flour. As the name suggests, the key ingredients are just sprouted grains. This selection is extremely tasty, attractive and highly nutritious due to the sprouting process which releases vitamins and enzymes in the grain. There are many different kinds of bread and dinner rolls baked in this selection.

In the Gluten Free selection we make many different varieties of bread, rolls, muffins and our extremely popular pizza bases and breadcrumbs. We were recently awarded “Best Loaf” at the Irresistible Gluten Free Expo in Melbourne for our new Chia loaf and it is proving to be very popular. Michael Horrocks at Lifestyle Bakery ([info@lifestylebakery.com.au](mailto:info@lifestylebakery.com.au) or 08 8260 7700).