



Product Catalogue

2026

Tradition of Sicily

Sicily in a jar

www.iblasaporì.com



Catalogue

We are not an e-commerce,
you buy directly from a
Sicilian farm

Our services

- Conventional Productions
- Certified Biological Productions
- Productions in *private label*
- B2B e B2C

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SICILY IN A JAR

Production and marketing of products of sicilian traditions

Craftsmen of high quality products

*Our production follows the criteria
dictated by the seasonality of
agricultural products. Place your
orders following the rhythms of nature.*

IBLA SAPORI SRLS
SITE IN THE HEART OF THE
IBLEAN MOUNTAINS, INTO THE
UNO DEI BORGHI PIÙ BELLI
D'ITALIA
AND A UNESCO HERITAGE SITE.

Our products are the result of careful
workmanship that combines tradition
and innovation.

Our specialties include **jams**,
marmalades, **sauces**, **pâtés**, **pestos**
and **pickles**, made using fresh and
genuine ingredients from Sicily.

We firmly believe in respecting the
Sicilian culinary traditions and
promoting the quality and authenticity
of local products.



JAMS AND MARMALADES

- Sicilian oranges marmalade
- Sicilian mandarins marmalade
- Strawberries and PGI lemons jam from Syracuse
- Extra prickly pears jam
- Extra prickly pears jam and PGI almonds from Avola
- Etna pears jam e Saffron

Whether you prefer the intense aroma of oranges, the sweetness of strawberries, or the distinctive taste of lemons, you will discover a delicious selection of flavors to suit every palate.

Our jams and marmalades are ideal for enhancing breakfasts, pairing with fine cheeses, or creating unforgettable desserts.

Made with authentic, natural flavors, they bring the true essence of Sicily to your table.



Sicilian oranges marmalade

When opened, **Sicilian Oranges Marmalade** will have an intense aroma, a sweet and delicate taste and a slightly bitter aftertaste.

The oranges are collected and selected from local companies in our supply chain and processed within 24 hours to keep the flavor of **Sicily** unchanged.



Description

Ingredients: cane sugar, Sicilian oranges (97%), acidifier: citric acid from Sicilian lemons.

Fruit used: 120 g per 100 g

Does not contain allergens (Reg. UE 1169/11)

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 14 days.

Taste: intense and fragrant taste, slightly bitter aftertaste.

Ideal for breakfast, snacks and snacks, but also for garnishing your cakes, biscuits, tarts, cheesecakes,

Sicilian mandarins marmalade

When opened, **Sicilian mandarins jam** will have an intense aroma, a sweet and delicate taste and a slightly bitter aftertaste.

The mandarins are collected and selected from local companies in our supply chain and processed within 24 hours to keep the flavor of **Sicily** unchanged.

Description

Ingredients: cane sugar, Sicilian mandarins (97%), acidifier: citric acid from Sicilian lemons.

Fruit used: 120 g per 100 g

Does not contain allergens (Reg. UE 1169/11)

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 14 days.

Taste: intense and fragrant taste, slightly bitter aftertaste.

Ideal for breakfast, snacks and desserts, but also for garnishing your cakes, biscuits, tarts, cheesecakes, etc.



Strawberries and PGI lemons jam

When opened, **Strawberries and PGI Lemons** from Syracuse Jam will have a delicate aroma, a sweet taste and a slightly acrid aftertaste.

The strawberries and lemons are collected and selected from local companies in our supply chain and processed within 24 hours to keep the flavor of **Sicily** unchanged.



Description:

Ingredients: cane sugar, Cassibile strawberries (57%), Syracuse lemons (40%).

Fruit used: 120 g per 100 g

Does not contain allergens (Reg. UE 1169/11)

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 12 days.

Taste: intense and fragrant taste, slightly bitter aftertaste.

Ideal for breakfast, snacks and snacks, but also for garnishing your cakes, biscuits, tarts, cheesecakes, etc.

Extra prickly pears jam

When opened, the **Prickly pear extra jam** will present an enveloping and delicate aroma, with a sweet and silky taste.

The prickly pears are collected and selected from local companies in our supply chain and processed within 24 hours to keep the flavor of **Sicily** unchanged.



Description:

Ingredients: cane sugar (2%), prickly pears (95%), acidifier: lemon juice (3%).

Fruit used: 120 g per 100 g

Does not contain allergens (Reg. UE 1169/11)

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 14 days.

Taste: intense and fragrant taste, slightly bitter aftertaste.

Ideal for breakfast, snacks and snacks, but also for garnishing your cakes, biscuits, tarts, cheesecakes, etc.

Extra prickly pears jam and PGI almonds from Avola

When opened, the **Prickly pear extra jam with PGI Avola almonds** will present an enveloping and delicate aroma, a sweet and silky taste and an overwhelming character.

The prickly pears are collected and selected from local companies in our supply chain and processed within 24 hours to keep the flavor of **Sicily** unchanged.

Description:

Ingredients: cane sugar (2%), prickly pears (93%), **Avola almonds** (3.5%) acidifier: lemon juice (1,5%).

Fruit used: 120 g per 100 g

Contain allergens (Reg. UE 1169/11)

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 14 days.

Taste: intense and fragrant taste, slightly bitter aftertaste.

Ideal for breakfast, snacks and snacks, but also for garnishing your cakes, biscuits, tarts, cheesecakes, etc.



SAUCES AND PESTS

- **Sicilian Wild fennel pesto**
- **Sicilian Wild chicory pesto**
- **Sicilian Fresh basil pesto**
- **Pesto sauce in the Trapani's style**
- **Sicilian dried tomatoes pesto "Capuliato"**
- **Salted pistachio pesto**
- **Sicilian fresh tomatoes sauce**
- **Arrabiata's sauce**

Our preserves and pickles are a true delight for the palate. Prepared with great care and passion, we use only high-quality, natural ingredients to capture the authentic flavors of Sicily's traditional products.

These delicacies are the result of a culinary tradition deeply rooted in the region, and each bite takes you on a gastronomic journey to beautiful Sicily.

Whether you prefer pestos, sun-dried tomatoes, or olives, you will find a wide selection of preserves and pickles to suit every taste.

Perfect for enhancing appetizers or accompanying main courses, these products are a true expression of the quality, care, and authenticity that define Sicilian cuisine.



Sicilian Wild fennel pesto

Wild fennel pesto is a gourmet, typical of Sicilian cuisine; it differs from the classic Genoese pesto because it has a base of blanched wild fennel and oil, with a sweet note of sultanas.

Full-bodied, with a creamy and grainy consistency and a rich, Mediterranean flavour, it is used in particular to season pasta, bruschetta and fish-based dishes.



Description:

Ingredients: Wild fennel (48%), Sea salt (0.8%), Olive oil (12%), Sunflower seed oil (23%), Onion (9.5%), Cane sugar (2.8%), sultanas (1%), white wine vinegar (2.5%).

Does not contain allergens (Reg. UE 1169/11)

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 8 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc. dishes.

Sicilian Fresh basil pesto

Sicilian basil pesto is a typical traditional dish; it differs from the classic Genoese pesto because the broad-leaf basil is roughly chopped so as to create a heterogeneous mass with the almond and the rest of the ingredients.

Full-bodied, with a creamy and grainy consistency and a rich, Mediterranean flavour, it is used in particular to season pasta, bruschetta and fish-based dishes.

Description:



Ingredients: Fresh basil (46%), Sea salt (1.2%), Olive oil (42.5%), **Almonds**, dried tomato, garlic, oregano, black pepper, cane sugar, white wine vinegar (2.5%).

Contains Allergens Reg. UE (1169/11)

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc. dishes.

Pesto sauce in the Trapani's style

Trapani-style or Sicilian tomato pesto contains the scents of summer. Raw tomato, toasted almonds, aromatic herbs such as basil, a pinch of garlic and oil are the fundamental elements for an authentic journey into the taste of Sicilian tradition, rounded and balanced.

Ideal for seasoning bruschetta, on toasted bread, in salads or as an accompaniment to dishes based on meat and fish.



Description:

Ingredients: Tomatoes (76%), Sea salt, Sunflower seed oil (12%), Fresh basil, **Almonds**, Garlic, White wine vinegar (1.5%).

Contains Allergens Reg. UE (1169/11)

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc.

Sicilian dried tomatoes pesto “Capuliato”

Capuliato is a typical condiment of Sicilian cuisine, originally produced in the province of Ragusa. In the Sicilian dialect, the term capuliato means chopped. Capuliato tomato is, in fact, a chopped dried tomato. It is perfect for seasoning first courses, filling bruschetta, savory pies, leavened products and rustic dishes.

You can also add a few spoonfuls to the dough for vegetable burgers and meatballs, to add an extra touch to your recipes.

Description:

Ingredients: Dried tomato (34%), Basil, Capers, Garlic, Oregano, White wine vinegar, Sunflower seed oil (47%).

Does not contain allergens (Reg. UE 1169/11)

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc. dishes.



Salted pistachio pesto

Salted pistachio pesto is a creamy and aromatically rich sauce, made with pistachios (65%), high quality olive oil, garlic and salt. The combination of ingredients gives the pesto an intense and salty flavor, enriched by the natural sweetness of pistachios.

This versatile sauce can be used to season pasta, rice, bruschetta or as a condiment for meat and fish, offering an explosion of Mediterranean flavors.



Description:

Ingredients: **Pistachio** (65%), Olive oil, Garlic, Black pepper, Salt.

Contains allergens Reg. UE 1169/11

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc.

Sicilian fresh tomatoes sauce

Sicilian fresh tomatoes sauce is a delicious sauce made with freshly picked ripe tomatoes, typical of the region.

The recipe calls for the exclusive use of fresh tomatoes, peeled and chopped, which are slowly cooked with a little extra virgin olive oil and a pinch of salt, giving the sauce a rich, aromatic and genuine flavor, perfect for seasoning pasta or accompanying other traditional dishes of Sicilian cuisine.



Description:

Ingredients: Fresh tomato (98%), Extra virgin olive oil, Salt.

Does not contain allergens (Reg. UE 1169/11)

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta.

Arrabiata's sauce

Arrabiata's sauce is a Sicilian sauce with a robust, spicy flavor. Made with fresh tomatoes, garlic, chili peppers, and olive oil, it is known for its lively, pungent character. The word "arrabbiata" in Italian means "angry" or "irate," reflecting the hint of spiciness that comes from the chili pepper.

The simplicity of the ingredients and the quick preparation make it a popular choice for pasta, adding a touch of vibrancy and heat to dishes.



Description:

Ingredients: Fresh tomato (96%), Garlic, Chilli, Extra virgin olive oil, Salt.

Does not contain allergens (Reg. UE 1169/11)

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta.

PRESERVES, OIL AND SWEET AND SOUR

- Traditional sweet and sour onion
- Iblean olives paté
- Sicilian caponata
- Sicilian hot chili pepper paté
- Sicilian dried cherry tomato paté

“Capuliato”

Our preserves and pickles are a true delight for the palate. Prepared with great care and passion, we use only natural, high-quality ingredients to capture the authentic flavors of traditional Sicilian products.

These delicacies are the result of a culinary tradition deeply rooted in the region, and each bite takes you on a gastronomic journey to beautiful Sicily.

Whether you prefer the sweet-and-sour taste of onions, sun-dried tomatoes, or olives, you will find a wide selection of preserves and pickles to suit every palate.

Perfect for enhancing appetizers or accompanying main courses, these products reflect the attention to quality and authenticity that define Sicilian cuisine.



Traditional sweet and sour onions

Sweet and sour onions in Sicily is a culinary specialty that is characterized by the combination of contrasting flavors and the presence of distinctive local ingredients. The onions are slowly cooked in a mixture of vinegar and sugar, creating a harmonious balance between sweet and sour taste. With a unique and rich flavor.

The Sicilian sweet and sour onion is appreciated for its versatility and is used as a side dish or condiment to enrich many traditional dishes of the local cuisine.

Description:

Ingredients: Onions (75%), Apple vinegar, Sunflower seed oil, cane sugar, Salt.

Does not contain allergens (Reg. UE 1169/11)

Storage: Room temperature, after opening the product must be stored at temperatures within 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning side dishes, bruschetta, for meat and fish. Versatile on numerous culinary dishes.



Iblean olives paté

The Iblei Mountains olive paté is a delicious cream obtained from the processing of olives from the Iblei region in Sicily. This paté is prepared with high quality olives, of the Tonda Iblea variety, which give the product a rich and intense flavor.

The olives are crushed and mixed with ingredients such as extra virgin olive oil, garlic, aromatic herbs and spices to create a spreadable cream with a characteristic flavor and a smooth consistency. The Iblean olive paté is a great addition to bruschetta, crostini or as a condiment for salads, pasta or meat, offering a culinary experience full of Mediterranean flavors.

Description:

Ingredients: olives (76%), extra virgin olive oil, parsley, wild oregano, dried chili pepper, white wine vinegar, salt.

Does not contain allergens (Reg. UE 1169/11)

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant flavor.

Perfect on bruschetta. In the kitchen it finds many uses. Excellent for a quick aperitif, flavoring sauces, accompanying second courses such as meat and fish.



Sicilian “caponata”

Caponata is a typical Sicilian dish. It is made with eggplants, tomatoes, celery, green olives, capers and onion, cooked slowly and separately and then combined in a sweet and sour sauce made with vinegar and sugar.

It can be eaten as a side dish or appetizer and is a classic example of Mediterranean cuisine, with its contrasting flavors and combination of fresh and aromatic ingredients.

Description:



Ingredients: Aubergines (50%), peppers (35%), sultanas (5%), tomatoes (4%), carrots, **celery**, onion (3%), salt, sunflower seed oil, sugar, white wine vinegar.

Contains Allergens Reg. UE 1169/11

Storage: Room Temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Ideal as a side dish, caponata is also an exceptional and delicious appetizer.

Sicilian hot chili pepper paté

Sicilian spicy chili pepper paté is a delicious sauce made with spicy chili peppers, typical of Sicilian cuisine. Made with fresh chili peppers, olive oil, garlic and salt, this condiment offers an intense and spicy flavor that can be used to enrich many dishes.

The creamy consistency of the paté makes it ideal for seasoning pasta, flavoring bruschetta, salads or to give a spicy touch to meat or fish dishes. It is a specialty that reflects the bold and tasty character of the Sicilian culinary tradition.

Description:



Ingredients: Fresh chili peppers (65%), sunflower seed oil, white wine vinegar, salt.

Does not contain allergens (Reg. UE 1169/11)

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Ideal for seasoning pasta, flavoring bruschetta, salads or to give a spicy touch to meat or fish dishes.

Sicilian dried cherry tomato paté “Capuliato”

Sicilian dried cherry tomato paté called “**Capuliato**” is a typical condiment of Sicilian cuisine, originally produced in the province of Ragusa. In the Sicilian dialect, the term capuliato means chopped. Capuliato tomato is, in fact, a chopped dried tomato. It is perfect for seasoning first courses, filling bruschetta, savory pies, leavened products and rustic dishes.

You can also add a few spoonfuls to the dough for vegetable burgers and meatballs, to add an extra touch to your recipes.

Description:

Ingredients: Dried tomato (34%), Basil, Capers, Garlic, Oregano, White wine vinegar, Sunflower seed oil (47%).

Does not contain allergens (Reg. UE 1169/11)

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc. dishes.



CREAMS AND DESSERTS

- **Pistachio cream (EU and non-EU based on market availability)**
- **Avola almonds cream**

Our Sicilian sweet creams are a true delight for the palate.

Carefully crafted using only high-quality, natural ingredients, these creams capture the genuine flavors of Sicilian delicacies in every spoonful.

Whether you prefer pistachio or almond cream, ours are rich, velvety, and irresistibly delicious.

Perfect for spreading on bread or biscuits, filling desserts, or simply enjoying on their own, they bring a taste of Sicily to every bite.

Their goodness is a tribute to the richness of Sicily's raw ingredients and the passion we pour into their preparation.



Pistachio cream

Sicilian 50% **pistachio cream** is a delicious and rich concentrate of pure quality. Obtained from fine pistachios, it offers an intense and creamy taste experience. Its velvety texture and pronounced pistachio flavor make this cream an excellent addition to a variety of culinary preparations, from desserts to spreads.

With 50% high-quality pistachios, our cream celebrates the characteristic and precious taste of Sicilian pistachios, offering a unique and unforgettable culinary experience.

Description:

Ingredients: White cream [sugar, vegetable oils and fats (sunflower oil), skimmed milk powder (10%), whey powder, sunflower lecithin emulsifier, vanillin flavoring)], **Pistachio** (50%).

Contains Allergens Reg. UE 1169/11

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant flavor.

Ideal for snacks and afternoon snacks, but also for garnishing dessert-based dishes, cheesecakes, cakes, etc.



Avola almonds cream

Avola Almonds Cream (40%), from the beautiful region of Sicily, is a unique taste experience. Made with Avola almonds, renowned for their quality and distinctive flavor, this cream is a delight for the palate. Its velvety texture and the rich, enveloping taste of almonds combine to create an indulgent experience.

Perfect for spreading on toast or used as an ingredient in sweets and desserts, Avola Almond Cream offers a delicious touch to your cooking. An authentic expression of Sicilian taste in every spoonful.

Description:

Ingredients: **Almonds** (100%).

Contain allergens (Reg. UE 1169/11)

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Ideal for snacks and afternoon snacks, but also for garnishing dessert-based dishes, cheesecakes, cakes, etc.



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