



Masters of Italian Taste





OUR STORY

Originates from a strong connection to our land, rich in gastronomic traditions and products of excellence.

Costa Ligure was founded in 1988 in Taggia, a small village in western Liguria and the homeland of the Taggiasca Olive. Its founders' desire was to bring to the tables of all over the world the characteristic aromas and flavors of the Mediterranean diet.

Alongside the renowned product of our land, Pesto alla Genovese, we offer a wide and innovative range of high-quality products that reflect a food culture based on simple and natural ingredients.

Three decades of experience have seen Costa Ligure evolve from a small local business to an established company operating globally in the segment of Made in Italy products.

Currently, Costa Ligure exports its private-label products throughout the the world, counting among its regular customers important national and international brands.





OUR LAND

THE ORIGIN OF OUR FLAVOURS



Living in a place as beautiful as Liguria, we naturally feel the need preserve the environment and our land.

Costa Ligure meets part of its energy needs thanks to its its own photovoltaic systems and limits CO2 emissions into the atmosphere thanks to the production of fresh unpasteurized products with long shelf life.

QUALITY AND RAW MATERIALS

We create with care and passion products of excellence

Our recipes are created with simple and natural ingredients that contain the characteristic scents and flavors of our land. The basil we use to produce our pesto, as well as all the other raw materials, come from controlled and reliable crops, where the harvest takes place following the seasonal cycles of each vegetable in order to fully benefit from all its unique organoleptic characteristics.

We pay great attention to the selection of certified suppliers that can guarantee the high quality and safety standards that we require. We are aware that our success is mainly due to the quality of our products and to a responsible conduct towards consumers who every day renew their trust in our company.



OUR SEMI-FINISHED PRODUCTS

Prepared with fresh plants and herbs grown in Italy in open field, our semi-finished products guarantee the best organoleptic properties compared to dehydrated or freeze-dried commonly available on the market..

We work alongside farmers to carefully select plants and herbs of the highest quality. We follow the seasonality of each vegetable and process them following our patented method, which over the years has become our trademark.

An all-natural, preservative-free process transforms fresh vegetables into semi-finished products that preserve their aroma, flavor and color over time, as if they had just been harvested from the field.



Basil



Dill



Parsley



Thyme



Rosemary



Arugula



Marjoram



Sage



Nettle

TAILOR MADE

for your PRIVATE LABEL

*What makes us unique?
Being different!*

Costa Ligure is proud to have a portfolio of global customers ranging from large multinational groups to small specialty stores.

In each country, our customers have different tastes and needs, and for each of them Costa Ligure has the right solution.

We devise, create and experiment with new flavors and packaging designs, we formulate and modify things until we arrive at the right solution.

That's why we are always one step ahead and you with us!

The entire range of our products is available for Private Label.

Be smart be part of it!



OUR PRODUCTION

All our products are ready to use!

The first time you will be amazed by how easy they are to use...
the second time you will feel like a chef!



*Gluten
Free*

Our wide range of products, completely Gluten-Free, will offer you the ideal solution for any special dietary requirements due to intolerances, or simply lifestyles.

Our products can be...



FRESH SHELF-STABLE PRODUCTS

Our line of fresh *unpasteurized products* is the crown jewel of our production. Thanks to our innovative and patented production technique, we are able to achieve microbial elimination without resorting to thermal processes. This way we preserve all the organoleptic characteristics of the ingredients, guaranteeing the perfect conservation of the finished product for 24 months in glass and 12 in plastic. No preservatives or chemical additives and no need for refrigeration.



PASTEURIZED PRODUCTS

Our range of *pasteurized products* includes pestos, sauces, bruschettas, pâtés and creams to dress pasta dishes or prepare tasty risottos, to accompany meat or fish dishes, to prepare delicious appetizers.



ORGANIC PRODUCTS

In response to the increase in demand for organic foods, we have selected some of our most popular products and we have created an organic line using raw materials cultivated with natural and environmentally sustainable techniques. All our organic products are ICEA certified.



VEGAN PRODUCTS

We know that people's sensitivity towards animal welfare and the environment is increasing day by day. This is why we created our line of vegan recipes, because we want our products to reflect the values our customers believe in.

Fresh Products



PESTO VIVO®

the king of our production



PESTO ALLA GENOVESE PREMIUM QUALITY

The classic and traditional recipe of pesto made with large leaf basil, extra virgin olive oil, whole pine nuts and seasoned Parmigiano Reggiano. The flagship of our range of unpasteurized pestos, it's the ideal condiment for simple but rich dishes.



PESTO ALLA GENOVESE OLD GENOA



Our best seller. The traditional recipe of the Pesto alla Genovese, revisited by replacing pine nuts with cashew nuts to create the perfect compromise between price and quality.



PESTO ALLA GENOVESE GOURMET



A smart pesto suited to meet the needs of a cosmopolitan clientele.

LEMON PESTO



Fresh and fragrant alternative to the classic Genoese pesto. The addition of lemon peels to the traditional recipe makes this product easy to match with dishes based on fish. A valuable ally to unleash your creativity in the kitchen.



VEGAN PESTO



A vegan pesto is essentially a tasty basil cream, with the addition of pine nuts.



GREEN SAUCE



Typical recipe from Piemonte region based on parsley, capers and anchovies. The perfect accompaniment to boiled meat but also suitable on grilled bread for delicious appetizers.

GREEN MUSTARD



Our green mustard sauce has immediately conquered the most demanding palates! The unique flavor of this product, composed not only of mustard seeds but also the fresh mustard leaf, matches beautifully with meat and fish dishes.



BASIL CREAM



In addition to being the key player of Genoese pesto, basil with its intense flavor and aroma, is a precious ally to season, aromatize and enhance many recipes of the Mediterranean cuisine.



DILL CREAM



Dill is an aromatic plant with hints of anise and fennel commonly used in Northern European cuisine. This cream, thanks to our innovative preservation process able to preserve perfectly the aroma of the fresh plant, is excellent as a condiment for pasta, soups and especially for recipes based on fish.



NETTLE CREAM



Our nettle cream is obtained from the fresh plant with the addition of olive oil, capers, marjoram, garlic, salt and pepper. Ideal for seasoning pasta dishes, soups and omelettes.

ARUGULA CREAM



Our rocket cream, with its typical pungent and slightly bitter taste, is a very versatile product, perfect to season pasta, enrich a salad, as a delicious side dish to match with main courses of meat or fish but also to be simply spread on a slice of toasted bread or a wrap.



TOPPING AND DOSETTE

We asked ourselves: when you have a perfect product, why not offering a different kind of use?

TOPPING

With the practical squeeze bottle, no more spoons and dirty containers or open jars cluttering the tables in the kitchen. A convenient and clean way to save the most precious thing you have: your time!

Unleash your creativity and add your favorite pesto to a caprese salad, a sandwich, a pizza, a pasta dish, and even French fries!

DOSETTE

Our convenient single-use dosette is the ideal solution mainly aimed to the ready-to-eat and catering industries. Small, safe, easy to open and ready to use for a salad a sandwich!

You can also decorate a simple dish.

You squeeze and hey presto!

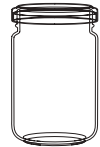


FRESH PRODUCTS PACKAGING

STANDARD JAR



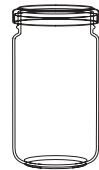
Jar
106 ml



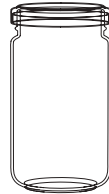
Jar
156 ml



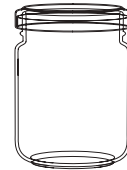
Jar
212 ml
Short



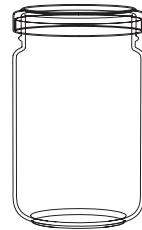
Jar
212 ml



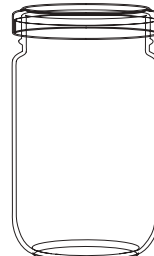
Jar
314 ml
Ø63



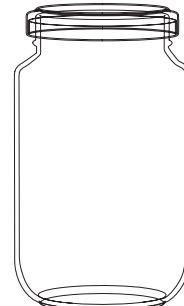
Jar
314 ml
Ø70



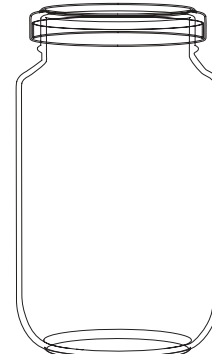
Jar
580 ml



Jar
720 ml



Jar
1062 ml



Jar
1700 ml

PLUS JAR



Jar
156 ml



Jar
212 ml
Short

ORCIO JAR



Jar
106 ml



Jar
212 ml

MONODOSE/POUCH



Dosette
15/24 g



Sachet
15/24/.. g



Pouch
50/150 g
Doypack

TOPPING



Topping
190 g

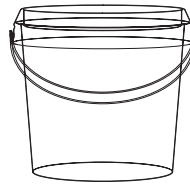


Topping
265 g

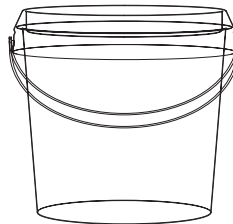
PAIL



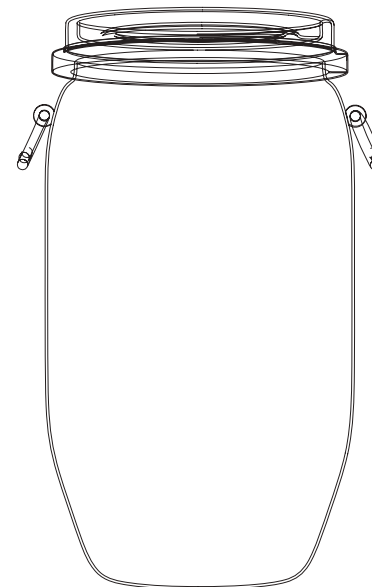
Pail
800 g



Pail
2,8 Kg

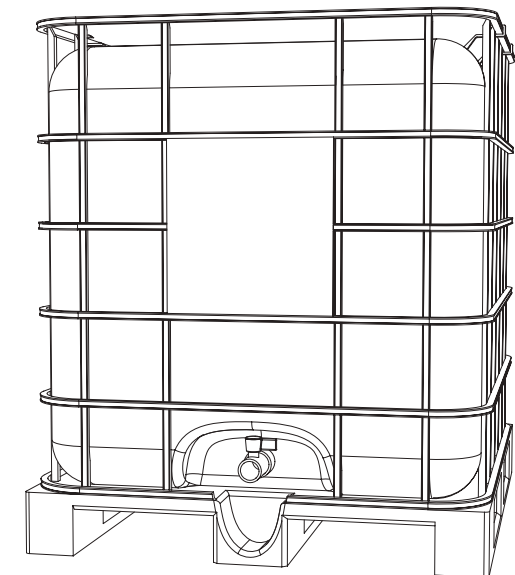


Pail
5 Kg



DRUM

Drum
100 Kg



TANK

Tank
1000 Lt

Pasteurized Products



RED PESTO



The main ingredient is sundried tomato. This sauce is normally used to season all first courses, a simple product of Ligurian tradition.



PASTEURIZED PRODUCTS

VEGAN CAPRESE PESTO WITH MOZZARISELLA®



New!

From the classic combination of 'tomato and mozzarella' we create the Pesto Caprese with Mozzarisella®, a vegetable preparation made from rice shoots. The vegan version of our classic Red Pesto.



BASIC GENOVESE PESTO



A tasty pesto that makes price/quality ratio its strong point.



PASTEURIZED PRODUCTS

VEGAN PESTO WITH MOZZARISELLA®



New!

The alternative version of our vegan pesto, enriched with Mozzarisella®, a vegetable compound made from rice sprouts.

ARRABBIATA PESTO



Pesto made of sundried tomatoes with spices and hot peppers that give it the typical spicy taste capable to seduce the most daring palates. (Unfailing) Ever-present condiment in the kitchens, main character in many recipes with a strong taste.



PASTEURIZED PRODUCTS

PAPRIKA PESTO



A pepper and almonds pesto, a delicious product with a sweet and slightly spicy flavour, perfect as a condiment for a first course but also to enrich main courses and accompany white meats and as an appetiser on crostini and bruschetta.



PASTEURIZED PRODUCTS

CALABRESE PESTO



Good and tasty, it is a typical and traditional product of Calabria. It is characterized by a strong flavor due to the peppers, but at the same time soft and delicate thanks to the presence of ricotta. It is an ideal sauce for pasta.

VEGAN CALABRESE PESTO WITH MOZZARISELLA®



New!

The vegan version of our Calabrese pesto, enriched with Mozzarisella®, a vegetable preparation made from rice shoots.



PASTEURIZED PRODUCTS

TRUFFLE PESTO



This recipe comes from the idea to enrich the classic Genoese pesto with the precious and fragrant truffle. The result is a perfect and refined combination of flavours, ideal for enhancing even the simplest dish.

VEGAN TRUFFLE PESTO WITH MOZZARISELLA®

New!



The vegan version of our truffle pesto, enriched with Mozzarisella®, a vegetable preparation made from rice sprouts.

VEGAN



PASTEURIZED PRODUCTS

TRUFFLE RED PESTO



A tasty alternative to the classic pesto, the main ingredient is tomato enriched with the precious and fragrant summer truffle, creating a delicious and refined combination.

TRUFFLE AND CHAMPIGNON PESTO



Another perfect, well-balanced combination for every dish: mushrooms and truffles. Ideal for first courses, meats but also for starters.



PASTEURIZED PRODUCTS

ROASTED PEPPERS BRUSCHETTA

*New!
Nuovo!*



This product comes from the match between peppers and dried tomatoes, typical flavors of the South. A strong flavor, but at the same time sweet and captivating, ideal for bruschetta and as a side dish of meat or fish.

VEGAN



PASTEURIZED PRODUCTS

TAGGIASCA BRUSCHETTA



A bruschetta with a genuine and Mediterranean flavor, created with the typical ingredients of our land: tomatoes, Taggiasca olives, capers, basil, savory and a pinch of chilli. Perfect to spread on slices of toast for delicious appetizers or aperitifs.

VEGAN BIO

GREEN OLIVES BRUSCHETTA



Tasty bruschetta to prepare excellent aperitifs or to fill delicious sandwiches. Easy to combine with other ingredients to prepare appetizing sauces for pasta dishes.

VEGAN



PASTEURIZED PRODUCTS

TOMATOES BRUSCHETTA



This bruschetta is one of the classic Italian appetizers. Spread on hot bread croutons, it is perfect served during a finger-food aperitif or a buffet. Also excellent for stuffing tasty sandwiches.

VEGAN



TOMATOES AND
SPECK BRUSCHETTA

ONION AND SPECK
BRUSCHETTA

PEPPERS AND
SPECK BRUSCHETTA



A new range of products based on vegetables enriched by the unique flavor of Speck, fine pork salami, slightly smoked and flavored, typical of the Italian region of Trentino Alto Adige. This line includes Tomato and Speck Bruschetta, Onion and Speck Bruschetta, and Pepper and Speck Bruschetta.



PASTEURIZED PRODUCTS



DILL AND SALMON
CREAM

DILL AND ALMONDS
CREAM

SAGE AND LEMON
CREAM



A tasty cream that condenses all the flavor of one of the most famous main courses of Scandinavian cuisine.

Our signature dill cream becomes a pesto thanks to the addition of almonds.

The intriguing taste of sage is combined with lemon to create a fresh and delicate cream, great for accompanying pasta dishes.



PASTEURIZED PRODUCTS

HARISSA AND BASIL



Haryssa was born as a typical sauce of the Mediterranean basin, but is revisited by Costa Ligure in an Italian way, so the basil haryssa was born. Very creamy and versatile product. Perfect as a condiment and very tasty as an accompanying sauce for meat or fish.

VEGAN



PASTEURIZED PRODUCTS

HUMMUS



Is a sauce made from chickpeas and sesame seeds flavored with olive oil, garlic, lemon juice.

VEGAN

BLACK OLIVE PATÉ



These patés, very popular in kitchens all over the world, are used spread on bruschettas and canapes or as a condiment for pasta, meat, fish or pizza dishes instead of whole olives. Ready-to-use products, their strong taste enriches your recipes giving a touch of creativity.

VEGAN



PASTEURIZED PRODUCTS

GREEN OLIVE PATÉ



VEGAN

BLACK OLIVE SPICY TAPENADE



Typical sauce of Provençal origin with a strong flavor, perfect for aperitifs and main courses. The tapenade can be spread on crusty bread and added as a filling for meat, as a condiment for fish and vegetables, or used as a sauce for spaghetti.


VEGAN



PASTEURIZED PRODUCTS

SPAGHETTI A MEZZANOTTE® *Midnight Spaghetti*



Garlic oil and chili pepper, a pillar of the Italian cuisine interpreted by Costa Ligure. You will never get bored to enjoy it at any time of day... and night!


VEGAN

SPICY PESTO



A delicious variation of traditional pesto that adds a touch of spiciness to dishes. It is perfect for those who love intense, spicy flavours, and can be a great alternative for those who want to try something different from the usual pesto.



PASTEURIZED PRODUCTS

SAGE PESTO



Sage is an aromatic plant widely used in kitchens for its intense fragrance and distinctive taste. It is an excellent seasoning that goes perfectly with various recipes for stuffed pasta dishes.

PRO PESTO

High Protein Pesto

New!



Basil, the main ingredient in pesto alla Genovese, is combined with the chickpeas-which allow a reduction in caloric intake and an increase in nutrients such as protein - to B vitamins, minerals and edamame, naturally rich in Omega 3. With the addition of Parmigiano Reggiano DOP, the result is a recipe with 10 percent protein and a reduced calorie and fat intake, which stands out from all others within the Fitness and Healthy Foods segment.

PRO PESTO RED

High Protein Pesto

New!



The traditional sun dried tomato-based red pesto recipe is revisited with the addition of chickpeas - which allow a reduction in calorie intake and an increase in nutrients such as protein - to vitamins B group, minerals and edamame, which is naturally rich in Omega 3. Parmigiano Reggiano DOP is retained, but thanks to less amount of oil, a pesto with 30 percent less fat is obtained.



WALNUTS SAUCE



The walnut sauce, with a rich but delicate flavour, is one of the highlights of the traditional Ligurian cuisine. Dense and with a characteristic aroma, it is excellent as a condiment for all kind of pasta dishes such as lasagne, fresh pasta and ravioli. Delicious as an appetizer spread on croutons or on a slice of fresh bread.



PORCINI MUSHROOMS CREAM



Our cream of porcini mushrooms has an intense aroma and a sophisticated taste that is well suited to inspire your imagination in making appetizers, first courses and main courses of meat or fish.



ARTICHOKES AND SUNDRIED TOMATOES CREAM



Sweet and delicate ingredients give life to this cream, that is great for garnishing crostine, bruschetta, or accompanying strong-flavored dishes.



SARDENARA CREAM



Typical Ligurian product based on sundried tomatoes, pitted olives, anchovies in powder, garlic, oregano, wine vinegar and olive oil. A tasty mix of typical Ligurian flavors, suitable to season pasta, pizza, appetizers and bruschetta.



ARTICHOKES CREAM



Simple but tasty recipe consisting of artichokes, olive oil, oregano and wine vinegar. Excellent for pasta dishes, delicious to spread on a piece of toast, bruschetta, canapés and sandwiches.



PASTEURIZED PRODUCTS



ONION CREAM



In this delicious cream, the delicate taste of onion marries and enhances the strong taste of pecorino! Excellent condiment for flavoring pasta dishes and soups, perfect accompaniment for meats and aged cheeses. We recommend to taste it also on crispy slices of bread.

GARLIC CREAM



A cream with a strong flavor and a multitude of uses in the kitchen. Great for flavoring pasta dishes, main courses or as a spread.

PEPPERS CREAM



Light and versatile recipe used to season pasta and soups, to make a risotto, or serve as an appetizer on croutons and bruschettas. Excellent also as an accompaniment for dishes based on fish and white meats



PASTEURIZED PRODUCTS



CARROTS
PESTO



CAULIFLOWER
PESTO



New range of products based on fresh vegetables including Carrots pesto, Cauliflower Pesto, Red Cabbage and Ginger Pesto, Zucchini Pesto. A fresh and natural line that will bring joy to the table, excellent for seasoning pasta as well as delicious appetizers.



PASTEURIZED PRODUCTS



RED CABBAGE
AND GINGER
PESTO



ZUCCHINI
PESTO



New range of products based on fresh vegetables including Carrots pesto, Cauliflower Pesto, Red Cabbage and Ginger Pesto, Zucchini Pesto. A fresh and natural line that will bring joy to the table, excellent for seasoning pasta as well as delicious appetizers.



PASTEURIZED PRODUCTS



OUR CRAFTSMANSHIP

For some “precious” raw materials we still prefer to rely on the “expert” hands of our employees.

We are very proud to have in a modern and technological company, a corner of true craftsmanship where everything is selected, prepared and packaged by hand.

The difference? Your customers will tell you once they’ve tasted our sun dried tomatoes and our pitted olives in olive oil.





PITTED
OLIVES



With its rich and refined taste, our olives in oil are excellent to be enjoyed as an aperitif along with a good glass of wine or to accompany a plate of cold cuts and cheeses, salads or hot and cold pasta.



SUN DRIED
TOMATOES



Very appetizing, you can flavor them with garlic, chilli, capers, black olives, basil, oregano or any aromatic herb and serve them as an appetizer or side dish. Excellent also to flavor sauces and stuffings.



SLICED SUN DRIED
TOMATOES



Appetizing, tasty, ideal with a fresh mozzarella, as a condiment on pizza, on toast, for tasty appetizers or to combine them with fresh basil to season a good and tasty pasta.



PASTEURIZED PRODUCTS

PASTEURIZED PRODUCTS PACKAGING



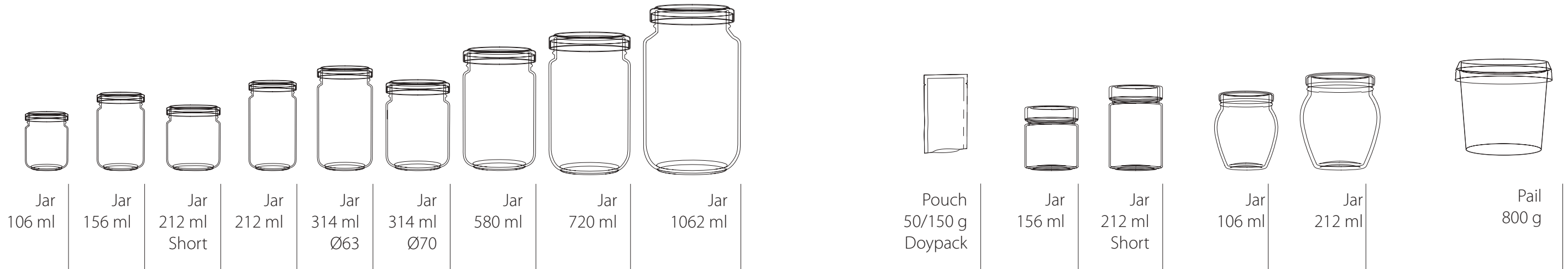
STANDARD JAR

POUCH

PLUS JAR

ORCIO JAR

PAIL



RESEARCH AND DEVELOPMENT

The R&D department is the heart of our company.

The activity of research and development has always played a key role in our company, as it enables us to respond promptly to constant changes in consumers' tastes and preferences.

Our team consists of highly trained professionals who regularly experiment with new ingredients, new packaging, and new flavor combinations to meet each specific need of our customers.

Thanks to the commitment and investment dedicated to research in more than 30 years of activity, Costa Ligure is able to develop tailor-made solutions for any alimentary needs related to intolerances, lifestyles or religious faiths.



PRODUCT CERTIFICATION

OBJECT OF CERTIFICATION

Pesto not undergo any heat treatment, with a shelf-life of 24 months when stored in glass and 12 months when stored in plastic buckets. Use of production techniques which do not provide the addition of preservatives.

ENVIRONMENTAL DECLARATIONS

Our fresh pesto, with a shelf-life of 24 months in jars and 12 months in pails, excluding the pasteurization process, avoids the emission of greenhouse gases in the atmosphere of 0,53 kg of CO2 eq average per kg of product.

STANDARD GLOBAL BRC



Food Safety

CERTIFICATED

This is to certify that: SANCON COSTA LIGURE s.r.l. Production (Cleaning, eventually acidification, blending) and packing of pesto and vegetables cream in glass jar and plastic buckets vacuum. Production (Cleaning, eventually acidification, blending, pasteurizing) and packing of pesto, vegetables preserves and creams in glass jar and plastic buckets vacuum. Production (Cleaning, eventually acidification, blending) and packing of semi-processed vegetables in MAP-sealed plastic bags.

SGS CERTIFIER

ORGANIC PRODUCT CERTIFICATION

IT BIO 006



Meets the requirements of
ORGANIC PRODUCT
Reg. EC 834/07



OUR BRANDS

COSTA LIGURE®
TRADITIONAL LINE



COSTA LIGURE
PLUS



TERRE DI LIGURIA®
LINE



1958
LINE





OUR BRANDS
PRO PESTO
PESTO PROTEICO



OUR BRANDS
SPAGHETTI A
MEZZANOTTE®
Midnight Spaghetti





OUR BRANDS

TRUFFLE
LINE



OUR BRANDS

ORAVEGANA
LINEA





OUR BRANDS
MEDITERRANEA
LINE



graphics and photo
Alessandro Priori Viale - Arma di Taggia (IM)

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