

SENGA MOSTARDA



Agricola Senga

Mantova, Italy



RETAIL SIZE 120 g

ITEM NO

WHITE WATERMELON R94001

UPC: 813428020181

PEAR R94003

UPC: 813428020020

FIG R94006

UPC: 813428020112

STRAWBERRY R94011

UPC: 813428020174

APPLE R94012

UPC: 813428020198

CASE 6 jars

CASE WEIGHT 1.5kg

SENSORY PROFILE

Mostarda is a unique condiment that blends sweet fruit with a tangy, spicy mustard flavor. Senga's mostarda process follows a centuries-old method, boiling the fruit four times to achieve the perfect consistency while still maintaining its structure, then adding just a touch of mustard essence to enhance its sharpness. Made with fresh fruit and no preservatives, it's a flavorfull accompaniment to charcuterie, boiled and roasted meat, and becomes the star when paired with cheeses. All mostarda is made with 65% fruit, sugar, lemon, and mustard essence.

White Watermelon: Transparent and tasteless fruit gives us a soft, refined and pleasant taste, perfect with aromatic cheeses, Provola, Bitto, Bra

Pear: The most appreciated by those who love traditional mostarda. beside meat and cold cuts, it can be served with Parmesan, Asiago, Bagos, Comté.

Fig: Delicious when combining with Salame or with fresh and blue cheeses, Burrata, Mascarpone.

Strawberry: The small hard and juicy fruits, create a unique taste, great with aged and semi aged cheeses

Apple: Always matches boiled / cured meat and cheeses such as Grana Padano, Castelmagno and Pecorino romano.

TRADITION

Azienda Agricola Senga is a family owned company. Being a "Closed-loop" producer, Senga focuses on direct cultivation of raw material (fruit / vegetable) and it specializes in cooking artisanal Mostardas. Half of Senga's 50 acre farm is for the production of uncompromised fruits and vegetables for their mostardas; the other is for cereal grains. Born generations ago from an ancient desire to preserve fruits, Senga produces each jar of mostarda by hand, filling, labeling and packaging without help from machinery.



REVISED 3/3/2025