Délice Bello

Italian & Greek herb and spice blends

18 product sheets in English and Arabic



MARGHERITA	BRUSCHETTA PICCANTE	VINAIGRETTE AL LIMONE	ARRABBIATA	MEDITERRANEO ARROSTO
Seasoning for Pizza	*Seasoning for Bruschetta*	*Salad Dressing Mix*	*Seasoning for Pasta*	*Roast & Herb Spice Blend*

Product range, 1 to 9

Scan for
YouTube videos

Product	Use
Italiano Classico	Classic Italian herb seasoning for pizza
Margherita	Traditional Margherita herb blend for pizza
Arrabbiata	Spicy tomato herb seasoning for pasta
Bolognese	Rich herb blend for Bolognese pasta sauces
All'Italiana	Classic Italian seasoning for pasta dishes
Siciliana	Mediterranean herb mix for pasta recipes
Tirolese	Alpine-style herb seasoning for pasta
Bruschetta Piccante	Spicy herb topping mix for bruschetta
Puttanesca	Bold Mediterranean seasoning for pasta

Product range, 10 to 18 >>>

Product range, 10 to 18

Scan for
YouTube videos

Product	Use
Aglio, Olio, Peperoncino	Garlic chili herb blend for pasta
Amatriciana	Savory tomato spice mix for pasta
Vinaigrette al Limone	Lemon herb seasoning for salads
Tzatziki	Greek-style seasoning mix for yogurt dips
Mediterraneo	Mediterranean herb blend for all dishes
Mediterraneo Affumicato	Smoky Mediterranean seasoning blend
Pomodoro Umami	Rich tomato umami seasoning blend
Mediterraneo Arrosto	Mediterranean seasoning for roasted chicken
Paprika Affumicata	Smoky paprika seasoning for fries

Contact us →

Italiano Classico

Classic Italian herb seasoning for pizza

Back to product range

Watch Délice Bello videos



Ingredients

Dried oregano, dried basil, garlic granules, onion powder, thyme, fresh-cracked black pepper, crushed red chili flakes.

Allergens: produced on equipment that also processed tree nuts.

How to use

Sprinkle 1½ tsp over fresh mozzarella, Parmigiano Reggiano, extra virgin olive oil and fresh basil, or stir it into tomato sauce as you cook. Adds flavor to every pizza. No salt added; season with sea salt if you like.

Nutrition per 100 g

Energy	284 kcal
Fat	4.0 g
Carbohydrate	64.9 g
of which sugars	6.5 g
Protein	13.2 g
Sodium	48 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378728

Margherita

Traditional Margherita herb blend for pizza

Back to product range

Watch Délice Bello videos



Ingredients

Dried basil, garlic granules (coarse), white pepper, dried oregano, tomato powder, black pepper (fresh cracked).

Allergens: produced on equipment that also processed tree nuts.

How to use

Blended for the flavor of a classic Margherita. Once the pizza is out of the oven, sprinkle 1 to 1½ tsp of Délice Bello Margherita over the hot pizza. Drizzle with a little extra virgin olive oil and add fresh basil leaves to bring out the Italian flavor. Ideal for enriching frozen, takeaway or freshly baked Margherita pizza.

Nutrition per 100 g

Energy	269 kcal
Fat	3.3 g
Carbohydrate	56.9 g
of which sugars	3.7 g
Protein	18.3 g
Sodium	60 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378735

Arrabbiata

Spicy tomato herb seasoning for pasta

Back to product range

Watch Délice Bello videos



Ingredients

Crushed red chili flakes, smoked paprika, garlic granules (coarse), dried parsley, tomato powder, black pepper (fresh cracked), dried oregano, dried basil.

Allergens: produced on equipment that also processed tree nuts.

How to use

Flavor profile: very mild heat, garlic-forward, simple and bold.

Method: sauté 1 to 1½ tsp of Délice Bello Arrabbiata in olive oil, add tomatoes, then toss with pasta. Add sea salt at the end.

Nutrition per 100 g

Energy	304 kcal
Fat	8.8 g
Carbohydrate	55.6 g
of which sugars	8.4 g
Protein	14.7 g
Sodium	84 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378742

Bolognese

Rich herb blend for Bolognese pasta sauces

Back to product range

Watch Délice Bello videos



Ingredients

Onion powder, tomato powder, CELERY powder, carrot powder, black pepper (fresh cracked), nutmeg, white pepper, bay leaf powder, thyme, garlic powder.

Allergens: CELERY. May contain traces of other tree nuts.

How to use

Ideal flavor for pasta and lasagna.

Method: sauté onion, carrot and celery in olive oil, then add ground veal rib meat and brown it slowly. Add tomato purée and 1 to 2 tsp of Délice Bello Bolognese; a little sea salt is recommended. Simmer for about 2 hours until the flavors concentrate. Serve with freshly boiled pasta and grate Parmigiano Reggiano over the top.

Nutrition per 100 g

Energy	309 kcal
Fat	3.7 g
Carbohydrate	67.9 g
of which sugars	24.9 g
Protein	10.7 g
Sodium	138 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378759

All’Italiana

Classic Italian seasoning for pasta dishes

Back to product range

Watch Délice Bello videos



Ingredients

Dried oregano, dried basil, garlic granules (coarse), dried parsley, black pepper (fresh cracked), thyme, crushed red chili flakes, tomato powder, onion powder.

Allergens: produced on equipment that also processed tree nuts.

How to use

Flavor profile: balanced Mediterranean herbs with an authentic Italian touch.

Use: an ideal blend for everyday pasta dishes. We recommend trying it.

Method: mix 1 to 2 tsp of Délice Bello All’Italiana with olive oil, tomato sauce or butter, then toss with freshly cooked pasta. For the best flavor balance, add sea salt at the end.

Nutrition per 100 g

Energy	281 kcal
Fat	4.2 g
Carbohydrate	61.0 g
of which sugars	5.0 g
Protein	15.8 g
Sodium	87 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378766

Siciliana

Mediterranean herb mix for pasta recipes

Back to product range

Watch Délice Bello videos



Ingredients

Tomato powder, garlic granules (coarse), dried oregano, crushed red chili flakes, dried parsley, black pepper (fresh cracked), dried basil.

Allergens: produced on equipment that also processed tree nuts.

How to use

Flavor profile: rustic flavor with thyme in front. Eggplant and tomato sauce pasta recipe:

Sauté eggplant in olive oil until golden, then add tomato sauce and 1 to 2 tsp of Délice Bello Siciliana, and add sea salt at the end. Simmer for 10 to 15 minutes, then toss with freshly boiled pasta. Garnish with fresh parsley and grated cheese, and sprinkle a little extra virgin olive oil on top.

Nutrition per 100 g

Energy	298 kcal
Fat	4.2 g
Carbohydrate	61.9 g
of which sugars	13.5 g
Protein	14.4 g
Sodium	90 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378773

Tirolese

Alpine-style herb seasoning for pasta

Back to product range

Watch Délice Bello videos



Ingredients

Onion powder, black pepper (fresh cracked), garlic granules (coarse), thyme, dried parsley, smoked paprika, caraway, marjoram.

Allergens: produced on equipment that also processed tree nuts.

How to use

Flavor profile: onion-forward with a peppery note and light alpine herbs. Mushroom and smoked meat pasta recipe:

Sauté onions in olive oil until lightly caramelized, then add mushrooms and/or thin slices of smoked meat. Add 1 to 2 tsp of Délice Bello Tirolese and toss with freshly cooked spaghetti. Add sea salt, extra black pepper and a little extra virgin olive oil.

Nutrition per 100 g

Energy	315 kcal
Fat	3.7 g
Carbohydrate	68.3 g
of which sugars	15.5 g
Protein	13.0 g
Sodium	84 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378780

Bruschetta Piccante

Spicy herb topping mix for bruschetta

Back to product range

Watch Délice Bello videos



Ingredients

Dried oregano, garlic granules (coarse), dried basil, crushed red chili flakes, dried parsley, black pepper (fresh cracked), thyme.

Allergens: produced on equipment that also processed tree nuts.

How to use

Method: mix 1 to 2 tsp of Délice Bello Bruschetta with diced cherry tomatoes, then add balsamic vinegar, sea salt and extra virgin olive oil. Serve on toasted bread; you can slice buffalo mozzarella or mozzarella and place it under the tomatoes, then add fresh basil. Try different flavors by adding avocado and olives.

Nutrition per 100 g

Energy	289 kcal
Fat	4.4 g
Carbohydrate	62.1 g
of which sugars	3.5 g
Protein	15.5 g
Sodium	77 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378797

Puttanesca

Bold Mediterranean seasoning for pasta

Back to product range

Watch Délice Bello videos



Ingredients

Dried parsley, garlic granules (coarse), crushed red chili flakes, tomato powder, dried black olive flakes, caper powder, onion powder, black pepper (fresh cracked), dried oregano.

Allergens: produced on equipment that also processed tree nuts.

How to use

Cut Kalamata olives in half and put them in the pan. Add extra virgin olive oil, a little caper, a clove of crushed fresh garlic and 1 to 2 tsp of Délice Bello Puttanesca. Before the garlic starts to brown, add tomato purée and a little water. Cook the sauce over medium heat for 15 minutes until it thickens. Boil the pasta until al dente and season it with sea salt only. Toss it with the sauce and serve. A little cream and Parmigiano Reggiano can be added if you like.

Nutrition per 100 g

Energy	315 kcal
Fat	8.1 g
Carbohydrate	55.1 g
of which sugars	11.1 g
Protein	15.5 g
Sodium	532 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378803

Aglio, Olio, Peperoncino

Garlic chili herb blend for pasta

Back to product range

Watch Délice Bello videos



Ingredients

Garlic granules (coarse), crushed red chili flakes, dried parsley, black pepper (fresh cracked).

Allergens: produced on equipment that also processed tree nuts.

How to use

Flavor profile: strong garlic, pure heat and authentic Italian simplicity. Spaghetti aglio e olio recipe:

Boil the pasta in plenty of salted boiling water until al dente, one minute less than the time on the pack. Finely chop 3 cloves of fresh garlic. Add extra virgin olive oil to a deep pan, then add the garlic and 1 to 2 tsp of Délice Bello Aglio Olio Peperoncino, and sauté for 30 seconds without letting the garlic change color. Add half a bunch of finely chopped parsley and stir for another 30 seconds. Add the boiled pasta to the pan with half a cup of its cooking water and toss vigorously over the heat for a minute until the sauce comes together. Serve immediately.

Nutrition per 100 g

Energy	329 kcal
Fat	5.0 g
Carbohydrate	64.2 g
of which sugars	4.2 g
Protein	15.9 g
Sodium	79 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378810

Amatriciana

Savory tomato spice mix for pasta

Back to product range

Watch Délice Bello videos



Ingredients

Tomato powder, black pepper (fresh cracked), crushed red chili flakes, onion powder, sugar, dried parsley, smoked paprika.

Allergens: produced on equipment that also processed tree nuts.

How to use

Cut fatty lamb and a little sheep tail fat into small cubes. Sauté in olive oil until slightly crisp and golden. Then add tomato purée and 1 to 2 tsp of Délice Bello Amatriciana. You can add 3 tbsp of white grape juice to deepen the flavor, if you like. Cook the sauce over medium to low heat for a few minutes until the spices open up. Toss with freshly cooked pasta, add grated Pecorino Romano or Parmesan, then add sea salt at the end to taste and serve.

Nutrition per 100 g

Energy	294 kcal
Fat	5.7 g
Carbohydrate	59.2 g
of which sugars	22.0 g
Protein	12.3 g
Sodium	69 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378827

Vinaigrette al Limone

Lemon herb seasoning for salads

Back to product range

Watch Délice Bello videos



Ingredients

Lemon peel, garlic granules (coarse), dried parsley, dried basil, black pepper (fresh cracked), onion powder, sea salt, white pepper, dried oregano, thyme.

Allergens: produced on equipment that also processed tree nuts.

How to use

Use: ideal for salads, seafood, chicken, dips, grilled vegetables and olive oil-based sauces.

Method: mix 1 tbsp of Délice Bello Vinaigrette al Limone with 3 tbsp of extra virgin olive oil, 1 tbsp of lemon juice, and 1 tbsp each of white grape vinegar, mustard and honey. You can add 1 tbsp of avocado oil if you like. Whisk everything well and season with sea salt to taste. Serve over salads, seafood and grilled vegetables. You can make extra and keep it in a sealed bottle in the fridge; shake before using.

Nutrition per 100 g

Energy	274 kcal
Fat	2.1 g
Carbohydrate	72.8 g
of which sugars	5.4 g
Protein	9.4 g
Sodium	1,211 mg

Label claims

Free of additives
Free of colorants
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378834

3B013

Tzatziki

Greek-style seasoning mix for yogurt dips

Back to product range

Watch Délice Bello videos



Ingredients

Garlic granules (fine), dried dill, white pepper, dried mint, dried parsley, sea salt, red pepper powder.

Allergens: produced on equipment that also processed tree nuts.

How to use

Authentic Greek tzatziki (Τζατζίκι) is a timeless part of the traditional meze culture, from Crete to the villages of mainland Greece. We prepared this blend following traditional Greek recipes.

Method: mix 1 tbsp of Délice Bello Tzatziki with 1 tbsp of lukewarm water and leave it a few minutes to soften. Then add 200 g of strained yogurt, a freshly grated cucumber, a little extra virgin olive oil and, if you like, a few drops of lemon juice, and mix well. Let it rest for 10 to 15 minutes before serving so the flavors open up fully. Serve cold.

Nutrition per 100 g

Energy	286 kcal
Fat	3.4 g
Carbohydrate	58.8 g
of which sugars	4.5 g
Protein	17.0 g
Sodium	2,048 mg

Label claims

Free of additives
Free of colorants
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm

Gross weight 120 g
Shelf-life 36 months

Pieces per box 12
Storage 5–25 °C

Boxes per pallet (100 × 120 cm) 220
HS code 091091000000

Pieces per pallet 2,640
EAN-13 0641837378841

Mediterraneo

Mediterranean herb blend for all dishes

Back to product range

Watch Délice Bello videos



Ingredients

Dried oregano, dried basil, garlic granules (coarse), thyme, black pepper (fresh cracked), dried parsley, marjoram, tomato powder.

Allergens: produced on equipment that also processed tree nuts.

How to use

Grilling and marinating recipe: mix 1 tbsp of Délice Bello Mediterraneo with half a teacup of extra virgin olive oil. Brush the mix generously over meat, chicken, fish, potatoes or vegetables before grilling or oven cooking. For a stronger flavor, marinate the ingredients in this mix for 30 minutes to 2 hours. It gives a rich Mediterranean character and is ideal for oven cooking, grilling and all kinds of Mediterranean marinades. It can also be brushed on seafood before cooking.

Nutrition per 100 g

Energy	279 kcal
Fat	4.0 g
Carbohydrate	61.3 g
of which sugars	4.8 g
Protein	15.5 g
Sodium	82 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378858

Mediterraneo Affumicato

Smoky Mediterranean seasoning blend

Back to product range

Watch Délice Bello videos



Ingredients

Dried oregano, garlic granules (coarse), smoked paprika, black pepper (fresh cracked), dried parsley, dried basil, thyme, tomato powder, crushed red chili flakes.

Allergens: produced on equipment that also processed tree nuts.

How to use

Use: ideal for grilled vegetables, chicken, pasta, grilled eggplant, seafood, potatoes, mushrooms and oven-cooked meats.

Mediterranean pasta salad recipe: boil shell pasta until al dente according to the pack and leave it to cool. Put it in a deep serving bowl. Add finely chopped sun-dried tomatoes, 1 tbsp of Délice Bello Mediterraneo Affumicato and plenty of extra virgin olive oil. Add mozzarella pieces, sliced black olives and cherry tomatoes cut into quarters; tuna or chicken pieces are optional. Add a little grated almond and fresh basil and toss gently. Ready to serve.

Nutrition per 100 g

Energy	294 kcal
Fat	5.3 g
Carbohydrate	61.5 g
of which sugars	6.3 g
Protein	14.9 g
Sodium	89 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378865

Pomodoro Umami

Rich tomato umami seasoning blend

Back to product range

Watch Délice Bello videos



Ingredients

Sun-dried tomato powder, garlic granules (coarse), onion powder, black pepper (fresh cracked), dried oregano, dried sliced mushroom, dried basil.

Allergens: produced on equipment that also processed tree nuts.

How to use

Serving suggestion: sprinkle over hot pasta, baked vegetables, potatoes, popcorn or chicken wings. It pairs perfectly with Parmesan cheese or other spices for a richer, deeper flavor.

Popcorn recipe: drizzle a little extra virgin olive oil over the popcorn, then sprinkle Délice Bello Pomodoro Umami over it. Toss well until the spices coat every kernel. From the first bite, the rich tomato, garlic and umami flavor will surprise you.

Nutrition per 100 g

Energy	294 kcal
Fat	2.6 g
Carbohydrate	61.7 g
of which sugars	21.3 g
Protein	14.8 g
Sodium	76 mg

Label claims

Free of additives
Free of colorants
No added salt
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378872

Mediterraneo Arrosto

Mediterranean seasoning for roasted chicken

Back to product range

Watch Délice Bello videos



Ingredients

Rosemary, garlic granules (coarse), thyme, black pepper (fresh cracked), lemon peel, crushed red chili flakes, dried oregano, onion powder, dried parsley, sea salt.

Allergens: produced on equipment that also processed tree nuts.

How to use

Use: ideal for whole oven-roasted chicken, grilled or charcoal-cooked chicken, oven dishes and air fryer recipes.

Chicken marinade recipe: mix 1 to 2 tbsp of Délice Bello Mediterraneo Arrosto with 4 tbsp of extra virgin olive oil. You can add 1 tbsp of lemon juice and 2 crushed garlic cloves if you like. Coat the chicken well on all sides and marinate in the fridge for at least 2 hours, ideally overnight. Then roast it in the oven, on the grill or in the air fryer until golden and crisp outside and juicy inside. Serve with baked potatoes, olives and Mediterranean grilled vegetables.

Nutrition per 100 g

Energy	286 kcal
Fat	6.1 g
Carbohydrate	64.2 g
of which sugars	5.2 g
Protein	9.6 g
Sodium	1,607 mg

Label claims

Free of additives
Free of colorants
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378889

Paprika Affumicata

Smoky paprika seasoning for fries

Back to product range

Watch Délice Bello videos



Ingredients

Smoked paprika, dried oregano, garlic granules (coarse), black pepper (fresh cracked), thyme, marjoram, crushed red chili flakes, tomato powder, sea salt, dried parsley, rosemary.

Allergens: produced on equipment that also processed tree nuts.

How to use

Flavor profile: smoky paprika warmth with balanced herbs and garlic in front.

Use: ideal for baked potatoes, street-style potatoes, fries and crispy potato slices.

Potato seasoning recipe: toss potatoes with olive oil and 1 to 2 tbsp of Délice Bello Paprika Affumicata, then bake or fry. For the creamy smoked paprika pasta recipe, visit our website.

Nutrition per 100 g

Energy	288 kcal
Fat	6.9 g
Carbohydrate	59.6 g
of which sugars	5.8 g
Protein	12.1 g
Sodium	1,222 mg

Label claims

Free of additives
Free of colorants
36-month shelf-life
100 g (3.5 oz), 50 servings

Net weight 100 g
Box dimensions 26L × 21W × 20H cm
Gross weight 120 g
Shelf-life 36 months
Pieces per box 12
Storage 5–25 °C
Boxes per pallet (100 × 120 cm) 220
HS code 091091000000
Pieces per pallet 2,640
EAN-13 0641837378896

Unique Selling Proposition

Italian flavor built around the dishes people already cook

18
blends for everyday meals

100 g
50 servings per pack

36 months
shelf-life

0
additives or colorants

Why retailers stock it

- **One range, many meals:** pizza, pasta, salads, dips and roasts
- **Dish-led names** help shoppers find the right blend fast
- **Compact 100 g pack** sits beside pasta and sauces
- **Color-coded packs** catch the eye and are easy to spot
- **Good price, attractive margin** meets value expectations

Why shoppers use it

- **Pick the blend named for the meal:** Margherita, Arrabbiata, Bruschetta
- **Sprinkle, stir or mix** into sauces, oil or yogurt
- **Clean label:** no additives or colorants
- **Ready-balanced blends** save prep time, no measuring
- **Quality ingredients** bring authentic flavor to every dish

Five signature blends

Named for real dishes, easy to choose and use.



Pizza



Bruschetta



Salads



Pasta



Roast & herb

A Note to Our Retail & Distribution Partners

We are ready and excited to collaborate with retailers and distributors across different markets.

Please feel free to contact us to discuss opportunities. We understand that launching a new product requires flexibility, so we are happy to support your initial trial with flexible MOQs, mixed-SKU orders, and partial-container shipments.

Flexible MOQs
Start with a smaller first order

Mixed-SKU orders
Combine blends in one order

Partial-container shipments
No need to fill a full container

We can also work through your preferred or nominated local distributor if that better suits your business model.

Our goal is simple: make it easy to start, test the products, and grow the business together.

Let's talk — we would be delighted to explore the opportunity with you.

TurkTrades™ TAMIMI ITHALAT VE IHRACAT DIS TIC. LTD. STI.

WhatsApp +90 532 623 70 55 **Email** info@delicebello.com **Web** www.delicebello.com