

PESTO



Pesto is a traditional Italian sauce that originated in the Liguria region of Italy. The sauce is made from fresh basil leaves, garlic, pine nuts, Parmesan cheese, and olive oil, all of which are blended together to create a thick, aromatic paste.

Commercial Production

- 1. Ingredient preparation** - Fresh basil leaves are harvested, washed, and dried. Pine nuts, garlic, Parmesan cheese, and other ingredients are also prepared.
- 2. Blending** - The ingredients are blended together in a food processor or blender to create a smooth paste.
- 3. Packaging** - The pesto is packaged in glass jars or plastic containers, often with a protective layer of oil on top to prevent oxidation and maintain freshness.
- 4. Storage and distribution** - The pesto is stored in temperature-controlled warehouses and shipped to retailers or directly to consumers.

Market Scope

The market scope for pesto has been growing steadily in recent years, with increasing demand for fresh, healthy, and flavorful food products.

- The major players in the Market for Pesto are:

1. Barilla

2. Nestle

3. Sacla

4. Giovanni Rana

5. Seggiano

6. Filippo Berio

7. La Famiglia Rana

8. Lucini Italia

