



# Dei Fratelli In The News

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**Dei Fratelli Review & Giveaway**

If you live in the U.S., then you are probably already very familiar with the Dei Fratelli brand of Products. If you aren't familiar then where have you been hiding!

**Your Ad Here**

Dei Fratelli is a preferred tomato brand sold throughout the U.S. Manufactured by Mizzi Canning Company & Farms in Toledo, Ohio. They are a fourth generation, family-owned and operated company founded in 1932, which produces canned tomatoes, tomato products and sauce/raisin.

Dei Fratelli has just recently introduced a new line to its family of products! An all-natural, line of **Pasta Sauces!**

Here's what the company has to say about it's new Pasta Sauces:

"An authentic, robust Italian style pasta sauce"

"The new line represents innovation in taste, consumer convenience and health."

"The pasta sauces are produced from crushed and diced vine ripened tomatoes that have been harvested on local family farms since 1932. They do not contain any preservatives or additives and are completely free of artificial additives or preservatives. All natural ingredients are used in the production of these products, including imported extra virgin olive oil and sea salt."

I know it sounds like a dream come true!

A pasta sauce that tastes good and is good for you? I've always thought you can't have both - you usually have to sacrifice taste for convenience. When you buy a prepared, jarred sauce - it's usually chock full of stuff you don't even pronounce to preserve it and of course all kinds of fillers so the company can stretch the main ingredients a little further and make more money. If you want healthy, good for you, you generally have to pay a premium price for it - right?

So let's just take a look at the ingredients in the Dei Fratelli Traditional Pasta Sauce:

Ingredients: Crushed Tomatoes, Onion, Sugar, Sea Salt, Extra Virgin Olive Oil, Oregano, Romano Cheese, Cloves of Garlic, Cheese Culture, Salt, Enzymes, Garlic, Basil, Spices, Genious acid.

Nothing funny in there!

So you're probably limited on flavor choice - right? Wrong!

Dei Fratelli's line of Pasta Sauces come in **nine varieties**:

- Three Cheese
- Marinara
- Five Healed Vegetable
- Tomato & Basil
- Marinara
- Mushroom
- Traditional
- Arrabbiata!

So I bet you're thinking - "yeah it all sounds great but what does it taste like?"

Well I'm so glad you asked because I was sent three of the new Pasta Sauces to try.

**Traditional** - "A full bodied sauce created from vine ripened crushed and diced tomatoes blended with onions, peppers, oregano, basil, garlic and Romano cheese. A memorable taste experience your family will surely enjoy!"

The Traditional sauce is a wonderful - it's a fairly thick, rich sauce with a wonderful smooth blend of flavors. No one taste really stands out, it's a very delicious multi-purpose pasta sauce.

**Marinara Sauce** - The refreshingly robust taste of crushed and diced vine ripened tomatoes mingle with flavorful onions, garlic and Italian seasonings to produce a wonderful taste sensation not soon forgotten. A fantastic start to any Italian dish.

This one has a slightly bolder taste than the traditional, it's just as thick and rich and smooth. None of that nasty "aftertaste" that you tend to get with a lot of jarred sauces. This one has more of that "Italian" taste that I'm accustomed to in my own homemade sauces. I think this one would be a great "recipe" sauce - used as a base for some of your best loved Italian recipes or has just the right flavors to really pull it off!

**Tomato & Basil Pasta Sauce** - Perhaps the most versatile of all our sauces. The deliciously clean flavor created by combining vine ripened crushed and diced tomatoes with fresh chopped basil leaves offer culinary options too many to list.

I think this sauce was my favorite of the three. Probably because I'm a huge tomato & basil fan. This sauce has that delicious, distinct basil flavor you would expect to get from a true Tomato & Basil sauce. This one I saved for my Bruschetta night and it worked perfectly!

I found all three sauces to be just the right thickness and texture for my personal taste. There was no "aftertaste". They were perfectly seasoned - no overpowering strong flavors - the sauces would be perfect used in your favorite recipes without taking away the taste of the finished product. All three were perfectly delicious on their own and certainly didn't need any dressings or additions to make them taste good on your favorite pastas.

Average price is around \$1.50 - \$3.00 per jar, you can buy it by the 1/2 or full case directly from the Dei Fratelli website - a real bargain for something I would consider a premium pasta sauce.

Thanks to the wonderful people at Dei Fratelli one of my lucky readers is going to win a selection of Dei Fratelli Pasta Sauces!

Here's how to enter:

**Main Entry:** This must be done in order to enter the contest and before doing any bonus entries.

1. Visit the Dei Fratelli Website and have a look around, leave me a comment telling me something that interested you or you would like to try.
2. Sign up for the Dei Fratelli Newsletter, bottom of the page right hand side. Leave a comment telling me you did and what email addy you used to sign up.
3. Follow me publicly on Google Friend Connect (right column) & leave a comment telling me you do. - 2 entries - make sure you leave 2 separate comments.
4. Subscribe to my blog by email. (top right) leave a comment telling me which email address you signed up with. - 2 entries leave 2 separate comments.
5. Snap my button (top right) and put it on your site or blog! Don't forget to tell me where you put it (I can go and look!) - 2 entries - make sure you leave 2 separate comments.
6. Blog about this giveaway with links back to this site and leave me a comment with a link to your post - 2 entries - make sure you leave 2 comments.
7. Follow me on Twitter and tweet about the giveaway - leave a comment with the link to your tweet. You can do this once a day and leave one comment daily - 1 entry per day.

**Copy & Paste:**

Win an assortment of delicious Dei Fratelli Pasta Sauces from Candid, Clever & Cost Effective http://bit.ly/3309e

8. Become a **Facebook Fan** and share the giveaway. Make sure you leave your Facebook ID in the comment!
9. Fav me on **Technorati** - leave a comment with your ID.
10. Share this giveaway on another site. Forum, My Living etc. just make sure it isn't already posted - then leave a comment telling me where you posted it. One entry for each place you share the giveaway!
11. Enter any of my other current giveaways listed on the right - leave a comment telling me which ones you entered. One entry for each giveaway! Leave separate comments for each entry.

The winner will be chosen by random.org, and will be notified by email and will have 72 hours to reply or a new winner will be chosen.

Open to US Only  
 Ends September 30/09

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