

ESSENTIA

THE PURE SOUL OF 'NDUJA

 Deorum
Cibus



Deorum Cibus is the result of the dream of three brothers from Calabria, Giuseppe, Davide, and Flavio, united by their passion for the land, traditions, and innovation.

Our philosophy is based on the perfect balance between tradition and innovation. We maintain artisanal techniques in cooking and processing raw materials, ensuring traceability through thermal treatments in autoclaves for food safety and extended shelf life.

Respect for high-quality raw materials is present in every stage of production, with precise cooking times and attention to organoleptic characteristics.

We are constantly searching for new products to satisfy our customers, our top priority.

This is Deorum Cibus



Laboratory



The laboratory complies with all the directives of Regulation (EC) 852/2004 of the European Parliament on the Hazard Analysis Critical Control Point (HACCP) system. It is fully equipped to meet the requirements of Regulation (EC) 853/2004 of the European Parliament concerning hygiene and safety of products of animal origin. All products meet the strictest requirements of EU Regulation 1169/2011 regarding nutritional labeling. In fact, Deorum Cibus pays close attention to the origin of the raw materials used, which are selected at the beginning of the supply chain and monitored throughout all processing stages.



Taste the Costa degli Dei

The products from the Costa degli Dei are synonymous with authentic quality. The carefully selected raw materials, such as the Red Onion of Tropea and Calabrian Tuna, are processed using traditional methods. Every step of the production process is focused on authenticity, from the slow cooking to the use of 100% Calabrian tomatoes in the sauces. Without the addition of colorants, preservatives, or additives, our products offer an unmistakable traditional taste. Our commitment to quality is also reflected in the certifications we provide, confirming our dedication to offering only the best to our customers.



ESSENTIA

THE PURE SOUL OF 'NDUJA

The evolution of tradition:
'Nduja in liquid form.

This product is the result of extensive research and extreme dedication to Calabria's most famous product: 'nduja. Our Essentia has been naturally extracted through a slow extraction process that has concentrated all the flavor of our top-quality product into a unique and revolutionary solution.



How 'Nduja Essentia is Born

Essentia was created with the goal of opening the doors of high gastronomy to an exceptional Calabrian product, overcoming the barriers imposed by gourmet cuisine. Thanks to its innovative production process, it offers several advantages over traditional 'nduja. It has high digestibility due to its liquid form, which retains the flavor and qualities of traditional 'nduja without including parts considered less digestible, such as peppers, chilies, and solid fat. This allows consumers to enjoy its intense flavors without digestive issues. Additionally, it preserves the nutritional properties thanks to the presence of capsaicin, the main component of the chili pepper used in traditional 'nduja. The extra virgin oli-

ve oil used in the process enhances the beneficial properties of capsaicin. Another significant advantage of 'Nduja Essentia is the drastic reduction in warehouse, storage, transport, and shipping costs, leading to a lower environmental impact. Due to its liquid form, it requires less storage space and allows for more efficient use of logistical resources, contributing to greater environmental sustainability throughout the production and distribution process.

Finally, it boasts a significantly longer shelf life compared to the traditional semi-solid version. Thanks to its liquid state and the process of extracting the essence of 'nduja, the product retains its quality for a longer period without compromising its organoleptic characteristics.

Packaging Options

'Nduja Essentia is available in various formats to meet different needs, from professional kitchens to special gifts and everyday culinary experiences.



750ml

Perfect for fine dining and the creation of unique and exclusive dishes.



200ml

Elegant dark glass bottle, perfect for any table or kitchen



100ml

An essential format to have on the table of every connoisseur.



ESSENTIA

THE PURE SOUL OF 'NDUJA

**Il calore del sole...
il sapore
di un'intera regione**

*Gusta la
Costa degli Dei*



100ml

Chef's bottle, ideal for showcooking, providing maximum comfort for preparations that require quick execution.

NETTARE

HONEY 'NDUJA CREAM

Dulcis in fundo, the aphrodisiac nectar. In ancient Rome, honey was considered the "nectar of the gods." Numerous myths and legends were associated with this precious gift from the hardworking bees. One of these tales tells that Jupiter, the king of the gods, was fed honey and goat's milk by the nymphs. An elixir of long life, honey is considered, along with chili peppers, a powerful aphrodisiac. This is how the elixir of love was born: acacia honey and 'nduja essentia. Sweet and slightly spicy, it proves to be another small wonder of gastronomic innovation. It expresses its sublime qualities when paired with fresh or semi-aged cheeses.



Packaging Options

Nettare comes in a variety of formats to suit different purposes, ranging from use in professional kitchens to special gifts and everyday culinary enjoyment.



5kg

Packaging designed for fine dining, created specifically for culinary professionals who need practical and efficient tools in the kitchen.



3kg



250gr

Typical packaging, convenient and comfortable for precise and accurate dosing.



NETTARE
HONEY 'NDUJA CREAM



120gr

An essential format to have on the table of every connoisseur.

**Il calore del sole...
il sapore
di un'intera regione**

*Gusta la
Costa degli Dei*



THE BEAUTIFUL AND GOOD MEZZOGIORNO

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Love for their land, respect for traditions, and the intelligent pursuit of “modernizing” them are the ingredients that made the project of Giuseppe, Davide, and Flavio Timpano, three young brothers from Calabria, truly unique.

The result is a range of unique products capable of evoking or rediscovering the most authentic and genuine flavors of ancient recipes.

GAMBERO ROSSO®




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