



## COMUNICATO STAMPA

### CIBUS 2022:

**SURGITAL ENTERS THE MARKET OF PLANT-BASED PRODUCTS WITH ITS NEW "LINGUINE WITH VEGETABLE, PEAS AND LENTILS" – LABORATORIO TORTELLINI® - ALTA TRADIZIONE.**

**ALSO A NEW PRODUCT FOR THE RETAIL MARKET, "MEZZELUNE WITH RICOTTA AND SPINACH WITH TOMATO SAUCE" – PIACERE MIO!® AND "WHOLEGRAIN ORECCHIETTE WITH RAPINI" – FIORDIPRIMI® FOR BARS.**

**At the stand restaurant, you will also be able to sample the Scrigni® with "Gorgonzola DOP" cheese**

**and Ruby Chocolate of the *Confondente* project by Divine Creazioni®**

Lavezzola (RA), May 2022 – Surgital will be at **Cibus** (Food fair in Parma, 3-6 May 2022) with **an important demo of its Linguine with vegetable, peas and lentils**, the first vegetable and pulse pasta of Laboratorio Tortellini® - Alta Tradizione and two new products: **Mezzelune with ricotta and spinach with tomato sauce**, new single-portion ready meals in the Piacere Mio!® retail line, and **Wholegrain Orecchiette with rapini**, the first wholegrain pasta in the Fiordiprimi® product line for bars and restaurants. These can all be sampled at the stand prepared by the chefs of De Gusto in the internal kitchen, with the assistance of teachers and students of the Istituto Alberghiero Bartolomeo Scappi, hotel institute of Castel San Pietro.

At Cibus, you will also be able to savour the new and latest product: **Scrigni® with "Gorgonzola DOP" cheese and Ruby Chocolate**, the latest surprising creation by the top brand of frozen fresh pasta, Divine Creazioni®, launched on the occasion of the *Confondente* project through the "DIVINE RUBY, Vince chi Rosa" contest.

#### **LINGUINE WITH VEGETABLE, PEAS AND LENTILS, the first "vegetable transformed into pasta" of Laboratorio Tortellini® – Alta Tradizione**

Surgital has chosen Cibus to give a demonstration of its **first plant based product**, not surprisingly included in the longstanding brand Laboratorio Tortellini® – Alta Tradizione, a choice which shows the strong commitment of the company to promote this product as a great alternative to traditional pasta.

This precooked linguine pasta prepared with cauliflower, pea and lentil flour is already popular on the American market and **will also be launched in Italy at Cibus**. Suitable for vegans and vegetarians, it is **delicious and healthy for everyone**. It only takes a few minutes to reconstitute in boiling water or directly in the pan with your favourite sauce, a must in the menus of **food service companies, industry, private retailers, and commercial catering**.

A tasty vegetable-based pasta with many benefits: starting from its preparation, **the pasta is firm to the bite**, while in terms of nutrition, **it is low in fat and glycemic content without saturated fats, a source of fibre and gluten-free**, thus suitable for coeliacs.

At the stand, you can also try it in a vegan recipe, the "fake carbonara".

#### **MEZZELUNE WITH RICOTTA AND SPINACH WITH TOMATO SAUCE, the seventh single-portion ready meal in the line of products by the retail brand Piacere Mio!®**

Also at Cibus 2022, there will be the launch of the latest and **seventh product in the line of frozen single-portion ready meals** by Piacere Mio!®. This will increase the offer of products available, which are all carefully prepared



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by a chef and kept in the freezer, so that you can choose every day whether to have traditional or more modern dishes. The new Mezzelune with ricotta and spinach with tomato sauce by Piacere Mio!® brings to you “a new kind of tradition”: made with eggs from barn-raised hens, it has soft curved edges just like handmade pasta with a good filling of spinach inside. It is then accompanied with a sauce made with tomato puree, pulp, and diced tomatoes, all produced in Italy just like the spinach and eggs. A quick and practical way to enjoy a tasty and healthy dish ready in just **4 minutes in the microwave or 5 minutes in the pan**. And if you are in a hurry, you can eat it directly from the convenient recyclable dish but if you have more time, you can serve it in your favourite plate.

### **WHOLEGRAIN ORECCHIETTE WITH RAPINI, the first wholegrain pasta in the special Fiordiprimi® line for bars and restaurants**

**Wholegrain orecchiette with rapini** is the latest **Fiordiprimi®** product which has been added to the over 40 frozen single-portion ready meals **for bars and restaurants**, expanding the choice with **the first wholegrain pasta** in this product line.

Prepared with **100% whole wheat flour from Puglia** and a rich **seasoning of rapini**, anchovy sauce and a pinch of chilli pepper, it faithfully retains the original Southern Italian recipe. As with all **Fiordiprimi®** products, you only need a microwave to prepare the Wholegrain orecchiette with rapini; they can be served directly in **their recyclable dish**, convenient also for **delivery or takeaway**. Excellent for quick but tasty lunches, this **healthy and authentic dish** created by a leading company in the frozen fresh pasta industry can be added to any menu.

Prepared only **with selected ingredients**, this new product expands the already existing product line of long and short pasta, soups, risottos, first and main courses, which allows establishments not equipped with a kitchen to offer tasty meals or, with the right portioning and serving, **even organise delicious happy hours**.

### **SCRIGNI® WITH "GORGONZOLA DOP" CHEESE AND RUBY CHOCOLATE by Divine Creazioni®, the first non-confectionery product to use Ruby Chocolate in its recipe**

Cibus 2022 is also an ideal opportunity to sample the amazing new product in the **top brand Divine Creazioni®: Scrigni® with "Gorgonzola DOP" cheese and Ruby Chocolate**, the latest “**Divine in pink**” with a filling where the exuberant taste of Ruby Chocolate is combined with the one-of-a-kind flavour of Gorgonzola DOP cheese. As the first non-confectionery product using Ruby Chocolate, it offers a unique sensory experience thanks to its unexpected food pairings: the sweet, fruity, and slightly tart flavour of Ruby Chocolate combined with the spicy taste of Gorgonzola cheese.

This product is one of the most recent creations and will be available at our stand in 3 recipes: as an appetiser to appreciate its potential in the catering and banqueting sector, as a first course for traditional restaurants and as a dessert to show its versatility.

Scrigni® with “Gorgonzola DOP cheese” and Ruby Chocolate is a limited edition launched **in conjunction with the Confondente** high-level training project, designed to offer chefs cutting-edge gastronomic ideas, where chocolate is used everywhere from the appetiser to dessert, with a particular focus on pasta. Those who choose this product can participate in the “**DIVINE RUBY, Vince chi Rosa**” contest, which until December will offer the possibility to win **Pink Tickets** to enjoy a luxurious experience in the heart of Romagna.

**Surgital @Cibus 2022, Fiere di Parma 3-6 May 2022, Pavilion 03 – Stand G 002.**

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