



## COMUNICATO STAMPA

### **PASTASI® SOLUZIONI EXPRESS, THE ART OF PRE-COOKING AT THE SERVICE OF QUALITY EXPRESS CUISINE**

**20 different deep-frozen products, including fresh or dry pasta, with or without filling, and rice to prepare in 2 minutes for cafés, catering and collective catering. Well-separated pasta and rice grains, practical, no-waste and always 'al dente' thanks to the exclusive pre-cooking and deep-freezing technology**

Lavezzola (RA), February 2022 – The difference is always in the quality, even in **express cooking**. With **Pastasi® Soluzioni Express**, the line of **deep-frozen pasta and rice with the revolutionary pre-cooking technology**, anyone who wishes **to combine speed and convenience with perfect results** can count on a good ally. Whether for the **small business without a kitchen**, or for businesses working with large numbers like **canteens, catering and service stations**, Pastasi® Soluzioni Express is the ideal line with **extremely reduced cooking times**.

Take out of the freezer one of the 20 types among **egg and eggless pasta, short or long variety, with or without filling or the two types of rice** available, **temper in boiling water, in the microwave oven, with steam or directly in a pan**, and in a few minutes the product is ready for various uses that the **wide range** makes possible: Garganelli romagnoli, Strozzapreti, Tagliatelle all'uovo, Spaghetti alla chitarra, Tortellini with meat filling, even filled exclusively with beef, Fiocchetti with gorgonzola, 4-cheese Lunette, Tortelloni with ricotta cheese and spinach and with Mushrooms, three types of Ravioli (ricotta cheese and spinach, salmon and beef), as well as dry pasta (penne, fusilli, rigatoni, whole wheat penne, semolina spaghetti, linguine) and the rice, Carnaroli and Vialone Nano. Products available, depending on the variety, in **different sizes from 200 g to 6 kg for pasta and from 1 to 4 kg for the rice**, embracing all needs.

Products that are **quick to prepare with perfect results, always 'al dente', never sticky and uniform** in appearance. The difference is in the exclusive technology. For the fresh pasta with or without filling, to preserve all its qualities, a specific **sophisticated pre-cooking method combined with steam and hot water spraying** has been developed, avoiding immersion of the product in water and, therefore, reducing absorption. For the dry, durum wheat semolina pasta and rice, on the other hand, a **drum immersion cooker with a control system to monitor starch levels** in the water is used to maintain it constantly clean. The product is then cooled in a cold water cooker which lowers the temperature before **deep-freezing, with innovative cold air jets**, moving the product while deep freezing ensuring optimal IQF. Pasta and rice turn out well-separated, ensuring **great ease in serving sizes for handling without waste**.

Pastasi® Soluzioni Express products make it possible to prepare express first courses, promoting a type of organisation that is **really smart, without the need for specific equipment or specialised personnel**. They are also perfect for last minute needs, to offer new menu options or for children, who usually do not like to wait too long for their food.