



Chef's best friend.

A SURGITAL BRAND OF FRESH FROZEN PASTA
100% MADE OF ITALY



Pastificio Bacchini® From homemade to Made in Italy.

We were born with a rolling pin in our hands; we are people from Emilia-Romagna, raised right in the beating heart of the culinary tradition of handmade fresh pasta. We had a dream and we made it happen.

The story of Pastificio Bacchini®, a Surgital brand, started with an old family recipe and the experience of four generations of pasta makers raised with the culture of fresh pasta, and a great love for the land of Emilia-Romagna.

We had a dream, and it has never changed: to bring our traditional delicious fresh pasta to tables all around the world - authentic pasta from the old Italian trattorias, but also more refined and innovative, developed for high-end restaurants.

Because we are from Emilia-Romagna, and we have combined talent and entrepreneurial spirit with our passion, over 40 years ago we chose deep-freezing as our method of product conservation: no preservatives, and a shelf life of up to 24 months.

And without ever forgetting our original dream, we became Surgital, the leading company in Italy in the production of frozen fresh pasta, while maintaining the deep artisan soul of our great pasta lab.

[Emilia-Romagna is the northern Italian region that is home to fresh egg pasta. Here, the best-known formats of pasta in the world were invented, including tortellini, cappelletti, lasagne, garganelli...]

Welcome to Italy's Food Valley.

We are in Emilia-Romagna, the region where when you eat, you eat well. Excellent cured meats, cheeses known all over the world, a highly-sophisticated culinary art - but Emilia-Romagna is also the birthplace of fresh pasta, made with lots of eggs and durum wheat semolina, which, when rolled out by the expert hands of our women, becomes sheets of pasta dough.

And from the dough come tiny masterpieces: tortellini, tortelloni, ravioli, tagliatelle, with all the different varieties of formats and filling.

A culinary tradition that has brought to life a rich menu that thrills even the most refined palates.

A true art, whose secrets have been passed down from generation to generation - and to make good pasta, you need to know them.

It is this knowledge that forms the first ingredient at Pastificio Bacchini®. Then add experience, the ability to build machines that can repeat the work of human hands, the selection of raw ingredients, the intuition to use deep-freezing, and you have the

**quality we are recognized
for by the best restaurants
in Italy and around the
world.**





Welcome to
Pastificio Bacchini®
where fresh pasta is
a question of family.





We are an entirely Italian company.
We are not only “Made in Italy” – we like to say that we are “Made of Italy”, because we share all the values of Italian spirit, first and foremost the value of family.

We are Romana Tamburini, Elena, Enrica, Edoardo and Massimiliano Bacchini, and we are the sole owners of Surgital Spa, the biggest company producing frozen fresh pasta, ready meals and sauces. We love the world of pasta.

Our years of experience in the market have taught us to recognize tastes and predict trends, enhance flavors, and experiment with new combinations.



Welcome to our kitchen.

Obsession for quality is what distinguishes us in the market, and every day this translates into meticulous selection of raw ingredients and careful processing of the doughs and fillings, constantly working on research and innovation.



Every
pasta
has its own
rules.

The dough

Eggs, water and flour: so few ingredients for such a delicious product? We have 4 rules and one secret. Want to know more?

RULE ONE

SEMOLINA

We mainly use durum wheat semolina processed in the best Italian mills. Unlike soft wheat flour, semolina makes the dough more elastic and ensures that the pasta stays firm when cooked. The high quality of the raw ingredients transforms into a captivating sensory experience.

RULE TWO

EGGS

We use only fresh pasteurized eggs from barn-raised hens - at least five for every kilogram of flour to guarantee flavor and the yellow color typical of handmade dough.

RULE THREE

DOUGH

We produce our dough in a warm, humid environment.

RULE FOUR

MASTER PASTA MAKERS

Production is carried out under the expert supervision of our master pasta makers, who oversee the process and modify it according to external weather conditions.

AND ONE SECRET

THE VALUE OF HUMAN HANDS

We have designed our machines to almost perfectly imitate the work of human hands.

Raw ingredients, Italian excellence.

Local products, Italian DOP excellence, classic pairings and innovative combinations that are always in step with the times.





DOP

protected designation of origin, because the land is important.

Since 2012, the European legislation has recognized and protected a small number of agricultural and food products which are unique and superior.

These include vegetables, meats, cheeses, wines and cured meats that bear the name of their area of origin, guaranteeing respect for specific quality standards.

These involve natural factors such as climate or soil quality, but also human factors such as local technical expertise.

As of today, there are around 300 Italian DOP products in total, and Pastificio Bacchini® prioritizes these products when choosing the ingredients for our pasta fillings.

Our high quality raw ingredients deserve to be appreciated, and we give it our all.

Think of your kitchen: the chopping board for artful dicing, the saucepan that slowly boils and the frying pan where the extra-virgin olive oil sizzles, adding flavor and enhancing texture.

There you go - it may seem incredible, but our production areas are exactly the same.

We purchase our raw ingredients, personally evaluating their quality. In line with our strict policy, we never purchase semi-finished products.

We process the raw ingredients directly in our facilities using manual methods that are able to preserve their individual aromas and flavors: we steam, we braise in separate braising pans to bring out and preserve different tastes and textures.

OUR DOP PRODUCTS AND CHEESES FROM TRADITIONAL ITALIAN DAIRIES

Parmigiano Reggiano DOP

Grana Padano DOP

Taleggio DOP

Gorgonzola DOP

Campania buffalo milk mozzarella DOP

Ricotta

Mascarpone

Casatella

Robiola

no
semi-finished
products

clean
label

no
preservatives

Pastificio Bacchini® Chef's best friend.

With Pastificio Bacchini®, it really is easy to put the best quality Italian fresh pasta on your table, because most of the work is already done.

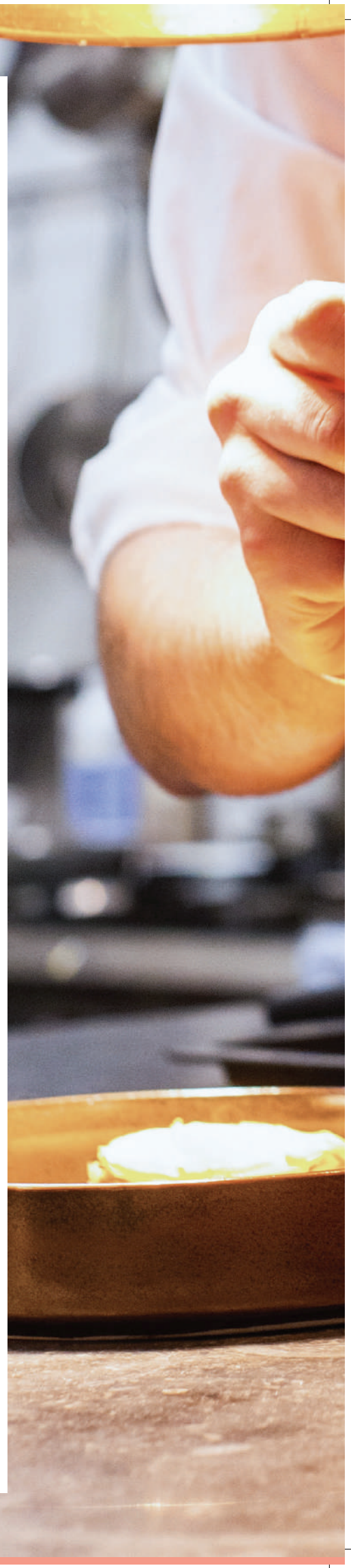
Thanks to rigorous controls in every phase of production, you can count on **consistent quality**.

Our goal is to make your kitchen more efficient, reducing **food cost**: thanks to individual quick-freezing (IQF) you can use only the amount of pasta you need, avoiding waste.

Thanks to the durum wheat semolina in the dough, we can guarantee excellent **performance** and an **astonishing level of resistance to cooking**.

With classic recipes and new combinations, our catalogue contains over 100 different options.

The **depth of range** we offer will help you to express your creativity and allow you to offer a menu that follows seasonal flavors and market trends.







Our offer Pastificio Bacchini® exclusives for the USA.

Our extensive collection is developed to satisfy the requirements of all types of kitchens.

We have diversified our offer in order to provide the right products for **high-end restaurants**, where it is important to offer exclusive Italian raw ingredients and highly sophisticated combinations, and for more **traditional restaurants**, without forgetting the needs of kitchens serving large numbers of guests at the same time, such as **events catering** and **collective catering**. But the excellent service options offered by Pastificio Bacchini® products also make them perfect for the **hotel sector**, allowing you to include high quality Italian pasta dishes on the menu while keeping control over food cost.

Special Export to the USA

- Practical packaging
- Clean label
- Reliable distribution
- Secure logistics

Short pasta

Pastificio Bacchini®

Descended from peasant cuisine, made from only water and flour, with added eggs in the most fortunate circumstances, short pasta represents that all-Italian talent to make the best of a bad situation!

In our catalogue:

Bersaglieri | Cavatielli | Garganelli romagnoli | Maccheroni al torchio | Orecchiette | Paccheri | Passatelli | Riminesi | Strigoli | Strigoloni | Strozzapreti.

Check availability with your local distributor.







Short pasta



Long pasta

Pastificio Bacchini®

From spaghetti, originally fresh pasta, to tagliatelle, traditional Italian long pasta has developed into many formats, thicknesses and cuts. Ingredients and processing close the circle, bringing a truly generous catalogue to life.

In our catalogue:

Bigoli | Pappardelle | Rustic egg pappardelle | Pici | Pizzoccheri |
Scialatielli | Spaghetti alla chitarra | Bronze die fresh spaghetti |
Tagliatelle | Rustic egg tagliatelle | Taglioline with squid ink |
Yellow taglioline | Green taglioline.

Check availability with your local distributor.







Long pasta



Cheese-filled pasta Pastificio Bacchini®

Faithful to tradition, our cheese-filled pastas contain the best of the Italian art of cheesemaking and its prestigious DOP products.

In our catalogue:

Cappelletti Romagnoli (with cheese) | Cuori with cheese | Red cuori with buffalo mozzarella cheese, tomato and basil | Fiocchetti with Gorgonzola cheese | Grancappelletto® Romagnolo | Lunette with 4 cheeses | Ravioli sardi with sheep milk ricotta | Tortellacci toscani | Tortelli with buffalo mozzarella, tomato and basil.

Check availability with your local distributor.







Cheese-filled pasta



Vegetable-filled pasta Pastificio Bacchini®

Pumpkin, artichoke, asparagus, potato and spinach, all purchased from their areas of cultivation and processed by hand in our facilities, become fillings with easily distinguishable pieces of the raw ingredients, both visually and in terms of flavor.

In our catalogue:

Cappellacci with butternut squash | Giganti with ricotta and asparagus | Giganti with ricotta and chard | Grantortellone® with ricotta and spinach | Green Grantortellone® with ricotta and spinach | Panzerotti with ricotta and spinach | Raviolacci with artichokes | Tortellacci with ricotta and spinach | Tortelli with asparagus | Tortelli with rocket | Tortelli with butternut squash | Tortelli with potato | Tortelli mezzaluna with ricotta and spinach | Green tortelli mezzaluna with ricotta and spinach.

Check availability with your local distributor.







Vegetable-filled pasta



Pasta filled with mushrooms or fruit Pastificio Bacchini®

Fillings that contain the must have of the Italian cuisine: cheese and pear, apple and cinnamon, mascarpone and walnuts. Just as flavorful and delicate as the more classic porcini mushrooms and truffle.

In our catalogue:

Fiocchi® with cheese and pears | Fiocchi® with apple and cinnamon |
Giganti with porcini mushrooms | Girasoli with mascarpone and walnuts |
Grantortellone® with porcini mushrooms | Lunette with truffle | Panzerotti
with porcini mushrooms | Raviolacci with cheese and walnuts | Raviolacci
with porcini mushrooms.

Check availability with your local distributor.







Pasta filled with mushrooms or fruit



Pasta filled with fish Pastificio Bacchini®

The word that best expresses Pastificio Bacchini® fish fillings is without a doubt sophistication, as they are the result of a search for balance that brings out the best of the fish's flavor and aroma.

In our catalogue:

Raviolacci with sea bass and citrus fruits | Rettangoli with salmon and dill |
Rettangoli with grouper | Tortelli with shellfish | Tortelli with fish filling.

Check availability with your local distributor.







Pasta filled with fish



Gnocchi Pastificio Bacchini®

You say gnocchi and you think of family, a rich, tasty dish that can be at its best even with the most humble sauce. With or without eggs, with vegetables or fillings, but always made from potato!

In our catalogue:

Small potato gnocchi | Gnocchi caserecci with pumpkin | Potato gnocchi with spinach | Potato gnocchi (Blue Line) | Potato gnocchi (Golden Line) | Filled gnocchi with mushrooms | Filled gnocchi with Gorgonzola cheese | Filled gnocchi with tomato and mozzarella | Gran gnocco.

Check availability with your local distributor.







Gnocchi



Oven-baked pasta Pastificio Bacchini®

Oven-baked pastas have a place of honor on the menus of Italian restaurants: these are synonymous with sophistication, elegance and delicacy.

In our catalogue:

Cannelloni with ricotta and spinach | Crespelle with mushrooms |
Crespelle with ricotta and chard | Ricciole® with ricotta and spinach |
Ricciole® with ricotta, spinach and béchamel sauce.

Check availability with your local distributor.





Prontosfoglia® Pastificio Bacchini®

Dough sheets are the foundation for all fresh pasta. In their largest formats, they can be used to prepare lasagne, timbales and gratins. Prontosfoglia® is our pre-cooked egg pasta with dimensions specially prepared for baking trays.

In our catalogue:

Yellow Prontosfoglia® | Green Prontosfoglia®.

Check availability with your local distributor.





Certified high quality.

We make pasta, but first we create ideas.

What we bring to tables all over the world is certified high quality, which is the heart of Italy.

Since 1996 Surgital has been working in compliance with self-monitoring plans defined in accordance with the HACCP method. Furthermore, over the years, it has obtained the most important certifications regarding food safety, business organization, respect of the environment, and corporate social responsibility. Some of our products also come with organic farming certifications and the most important religious food certifications: Halal and Kosher.



- 370 tonnes of CO₂ per month



We use energy to knead our dough, but it is always sustainable because we love our land and we owe its tradition a great debt of gratitude.

Energy production

We generate the energy we need from a photovoltaic system, a methane-powered four-way generation system, and a power plant with three oil-free turbines.

Water purification

We purify all the water used in the production cycle, refrigeration, and waste water, to reuse it to cool our evaporation towers. Any surplus is stored in order not to waste a single drop.

Waste management

All waste from our production processes is fully recycled, meaning less waste to dispose of. We implement policies to cut down on the use of mixed packaging and plastics.

The residue from our water treatment plant is recycled in our biogas recovery plant.



The pleasure of research.

Our Research and Development Centre includes a team of chefs who embody our untiring desire to experiment with new types of fresh pasta, special ingredients and unusual combinations.

De Gusto® - Ateneo della Pasta

In our facilities, we house De Gusto® - Ateneo della Pasta, a large space conceived as a center of training, tasting, knowledge and exchange. We welcome clients, chefs, students, and we organize events and cooking courses.



Pastificio Bacchini® and the practical packaging....

...THAT SPEAKS TO YOU,
the RIBBON LABEL acts as a seal and a guarantee of product quality, and it also clearly displays all the essential product information: cooking methods and times, ingredients and product images.

... THAT LISTENS TO YOU.
With SURGIPACK: designed with convenience, speed and quality in mind. The Surgipack bag features an exclusive and ultra-convenient re-sealing system that makes it easier to handle the pack's contents and keeps all the fragrance of the pasta intact. And it's instantly noticeable in the freezer!

Pastificio Bacchini® is a brand approved by FIC, Italian Federation of Chefs around the world.



Surgital® in figures

Our figures

FACTORY



41,860 yd²
of production area



34
production lines

STORAGE WAREHOUSE

7,176 yd²
total surface area



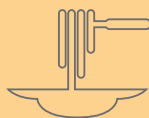
91,600 yd³
storage capacity

14,000
pallet spaces

[WE PRODUCE DAILY]



182
tons of
fresh pasta



80,000
ready meals



13.2
tons of sauces
in nuggets

We are the ideal partner for food service



RESTAURANTS



STARRED
RESTAURANTS



FOOD
FRANCHISES



BARS



CATERING,
COLLECTIVE
CATERING



HOTELS

AND MUCH MORE...



LARGE-SCALE
RETAIL



DOOR-TO-DOOR



INDUSTRY



MEANS OF
TRANSPORT



PASTIFICIO BACCHINI® IS A BRAND



SURGITAL AMERICA, INC.

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