



OUR TRADITION IN YOUR HANDS

DEEP-FROZEN READY MEALS

18TH EDITION

EATING WELL IS THE BEST STRATEGY EVEN FOR BUSINESS!

THIS IS NOT A RESTAURANT! BUT WITH FIORDIPRIMI® IT CAN BE.
Sandwiches and cold dishes are no longer enough. Welcome your customers with a traditional warm meal: you can serve it directly inside the Fiordiprimi® tray: an elegant satin plate.



**WHAT CAN YOU DO IF YOU DON'T HAVE A KITCHEN?
YOU CAN DO WITHOUT IT!**

With Fiordiprimi®, you just need a microwave to heat your meals: all the tradition of Italian cuisine within your reach... even without oven, stove and pans, and always up to standards.



SUIT ONLY TAKES ONE ELEMENT. THE QUALITY OF FIORDIPRIMI®!
Always follow the reconstitution times listed on the packaging and make sure the bottom of the dish is warm when you remove it from the microwave. Then, gently shake it to present each dish at its best.



EVERYTHING IS WELL WITH READY MEALS!

With just 4 single servings in each pack, you can stock many different dishes at the same time, making your menu more diversified. In addition, you earn and save at the same time, because you do not throw anything away and everything is safely and optimally preserved.



ENJOY YOUR WORK AND BON APPETIT!

Deep-frozen product (keep refrigerated at -18° C).

All picture shown are for illustration purpose only.

For further details about: product characteristics, list of ingredients and possible allergens, please refer to the technical data sheets.

OUR FIRST COURSES


LONG PASTA

We tell the story of Italian tradition through our durum wheat and egg pasta specialities in a range of shapes, accompanied by the most delicious sauces. Choose the right recipe for your bar and put the pasta on...or rather in the microwave oven! There'll be no mess and no waiting around.

Shelf life: 18 months.
Single-portion dishes.



TAGLIERINI AI FUNGHI PORCINI (WITH PORCINI MUSHROOMS)


350 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.

Pasta ingredients 46%: durum wheat semolina, eggs, water, salt.
Sauce ingredients 54%: mushrooms in variable proportions (champignon, shiitake, oyster, pholiota), porcini mushrooms 8%, sunflower oil, cream, Grana Padano DOP cheese, onion, parsley, wheat flour, salt, garlic, potato starch, pepper.
Grated Grana Padano DOP cheese as garnish.

COD. Z363



SPAGHETTI CACIO E PEPE (WITH PECORINO CHEESE AND PEPPER)


350 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.

Pasta ingredients 51%: durum wheat semolina, water, salt.
Sauce ingredients 49%: water, Pecorino Romano DOP cheese 28%, whole milk, cream, butter, wheat flour, pepper, salt.

COD. Z354



SPAGHETTI CLASSICI AL POMODORO (WITH TOMATO SAUCE)


350 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.

Pasta ingredients 51%: durum wheat semolina flour, water, salt.
Sauce ingredients 49%: tomato pulp 67%, pulped tomatoes 20%, double tomato concentrate 4%, extra virgin olive oil, celery, carrot, onion, sunflower oil, salt, basil, sugar.

COD. Z346



TAGLIERINI VERDI PANNA E SPECK (WITH CREAM AND SMOKED HAM)


300 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.

Pasta ingredients 45%: durum wheat semolina, eggs, dehydrated spinach, water.
Sauce ingredients 55%: milk, cream 19%, sunflower oil, smoked ham 12.5%, Gorgonzola DOP cheese, Grana Padano DOP cheese, salt, pepper. Grated Grana Padano DOP cheese as garnish.

COD. Z361



SPAGHETTI ALLE VONGOLE (WITH CLAMS)

350 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.


Pasta ingredients 54%: durum wheat semolina, water, salt.
Sauce ingredients 46%: clams 24%, fish broth, parsley, salt, garlic, chilli pepper.

COD. Z357





**SPAGHETTI AI FRUTTI DI MARE
(WITH SEAFOOD)**


350 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.

Pasta ingredients 51%: durum wheat semolina, water, salt.
Sauce ingredients 49%: tomato pulp, pulped tomatoes, squid 24%, pink shrimps 6%, clams 4%, white fish 8%, fish broth, sunflower oil, wine, parsley, salt, shallot, garlic, chilli pepper, sugar.

COD. Z358



**TAGLIATELLE AL RAGÙ BOLOGNESE
(WITH BOLOGNESE SAUCE)**


350 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.

Pasta ingredients 43%: durum wheat semolina, eggs, water, salt.
Sauce ingredients 57%: tomato pulp, pulped tomatoes, beef and pork braised with vegetables (carrot, celery, onion) 10%, wine, extra virgin olive oil, sunflower oil, salt, pepper. Grated Grana Padano DOP cheese as garnish.

COD. Z364



**SPAGHETTI ALLA CARBONARA
(WITH CARBONARA SAUCE)**

300 g  Microwave oven
4 min. → 750 W in a closed package and still frozen.


Pasta ingredients 43%: durum wheat semolina, water, salt.
Sauce ingredients 57%: smoked pancetta 19%, whole milk, cream, egg yolk 5%, Grana Padano DOP cheese, extra virgin olive oil, sunflower oil, butter, wheat flour, salt, pepper. Grated Grana Padano DOP cheese as garnish.

COD. Z352



FOR THE GOURMANDES

**SPAGHETTI ALLA CARBONARA
(WITH CARBONARA SAUCE)**

380 g  Microwave oven
5-6 min. → 750 W in a closed package and still frozen.

Pasta ingredients 47%: durum wheat semolina, water, salt.
Sauce ingredients 53%: smoked pancetta 19%, whole milk, cream, egg yolk 5%, Grana Padano DOP cheese, extra virgin olive oil, sunflower oil, butter, wheat flour, salt, pepper. Grated Grana Padano DOP cheese as garnish.

COD. Z600



**MAXI
FORMAT**




OUR FIRST COURSES

SHORT PASTA

All the goodness and versatility of short pasta, a jewel of Italian cuisine, is available in the best and most loved traditional recipes. From garganelli to fusilli, with penne, strigoli, gnocchi and strozzapreti in between, authentic delights can now be prepared in just a few minutes.

Shelf life: 18 months.
Single-portion dishes.

GRAMIGNA PANNA E SALSICCIA (WITH CREAM AND PORK SAUSAGE)


350 g  Microwave oven
5 1/2 min. → 750 W in a closed package and still frozen.
(SHELF LIFE 12 MONTHS)

Pasta ingredients 43%: durum wheat semolina, eggs, water, salt.
Sauce ingredients 57%: pasteurized fresh whole milk, pork sausage 26%, cream 16%, butter, wheat flour, salt. Grated Grana Padano DOP cheese as garnish.

COD. Z359



SVITATI AI 4 FORMAGGI (WITH 4 CHEESES SAUCE)


300 g  Microwave oven
4 1/2 min. → 750 W in a closed package and still frozen.

Pasta ingredients 40%: durum wheat semolina, water, salt.
Sauce ingredients 60%: whole milk, cheeses 26% (Gorgonzola DOP cheese, Grana Padano DOP cheese, Taleggio DOP cheese, Fontina DOP cheese), soft wheat flour, vegetable margarine, salt. Grated Grana Padano DOP cheese as garnish.

COD. Z338



GARGANELLI AL SALMONE (WITH SALMON)


350 g  Microwave oven
5 1/2 min. → 750 W in a closed package and still frozen.

Pasta ingredients 47%: durum wheat semolina, soft wheat flour, eggs, water, salt.
Sauce ingredients 53%: smoked salmon 18%, whole milk, cream, soft wheat flour, butter, dehydrated tomato, onion, parsley, salt.

COD. Z370



FUSILLI ALL'AMATRICIANA (WITH AMATRICIANA SAUCE)


350 g  Microwave oven
5 1/2 min. → 750 W in a closed package and still frozen.

Pasta ingredients 40%: durum wheat semolina, water, salt.
Sauce ingredients 60%: tomato pulp, pulped tomatoes, cheek lard 16%, onion, extra virgin olive oil, sunflower oil, herbs, salt, spices. Grated Grana Padano DOP cheese as garnish.

COD. Z368



STRIGOLI AL PESTO GENOVESE (WITH PESTO GENOVESE)


300 g  Microwave oven
3 1/2 min. → 750 W in a closed package and still frozen.

Pasta ingredients 55%: soft wheat flour, water, salt.
Pesto ingredients 45%: basil 16%, Pecorino Romano DOP cheese, pine nuts, walnut, cashew, extra virgin olive oil, sunflower oil, parsley, Grana Padano DOP cheese, garlic, salt.

COD. Z300




**MEZZE PENNE AL POMODORO
(WITH TOMATO)**

350 g  Microwave oven
5 1/2 min. → 750 W in a closed package and still frozen.


Pasta ingredients 50%: durum wheat semolina, water, salt.
Sauce ingredients 50%: pulped tomatoes 62%, tomato pulp 24%, tomato, extra virgin olive oil, sunflower oil, onion, salt, sugar.

COD. Z367**GARGANELLI GAMBERI E ZUCCHINE
(WITH PRAWNS AND COURGETTES)**

300 g  Microwave oven
4 1/2 min. → 750 W in a closed package and still frozen.


Pasta ingredients 38%: durum wheat semolina, soft wheat flour, eggs, water, salt.
Sauce ingredients 62%: pink shrimps 23%, courgettes 23%, argentine red shrimps 10%, tomato pulp, cream, extra virgin olive oil, sunflower oil, soft wheat flour, garlic, fish broth, salt, spices.

COD. Z329**GNOCCHI POMODORO E MOZZARELLA
(WITH TOMATO AND MOZZARELLA)**

350 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.


Potato gnocchi ingredients 53%: potato puree, soft wheat flour, durum wheat semolina, corn starch, powdered skimmed milk, salt, rice flour.
Sauce ingredients 47%: tomato pulp, mozzarella 12.5%, extra virgin olive oil, sunflower oil, onion, garlic, basil, sugar, chilli pepper, salt.

COD. Z360**PENNE ALL'ARRABBIATA
(WITH ARRABBIATA SAUCE)**

350 g  Microwave oven
5 1/2 min. → 750 W in a closed package and still frozen.


Pasta ingredients 50%: durum wheat semolina, water, salt.
Sauce ingredients 50%: tomato pulp 70%, pulped tomatoes 20%, extra virgin olive oil, sunflower oil, garlic, parsley, salt, sugar, spices, chili pepper.

COD. Z366**STROZZAPRETI SPECK E FUNGHI
(WITH SMOKED HAM AND MUSHROOMS)**

300 g  Microwave oven
4 1/2 min. → 750 W in a closed package and still frozen.

Pasta ingredients 43%: durum wheat semolina, eggs, water, salt.
Sauce ingredients 57%: tomato pulp, mushrooms 10.5% (porcini mushrooms (boletus), meadow mushrooms, shiitake, oyster, pholiota), cream, smoked ham 8%, extra virgin olive oil, sunflower oil, onion, herbs, salt, spices, sugar.
Grated Grana Padano DOP cheese as garnish.

COD. Z323**ORECCHIETTE INTEGRALI ALLE CIME DI RAPA
(WHOLEMEAL ORECCHIETTE WITH TURNIP GREENS)**

350 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.

Pasta ingredients 47%: whole durum wheat semolina, water, salt.
Sauce ingredients 53%: turnip greens 22%, anchovy, rice starch, extra virgin olive oil, sunflower oil, vegetable broth, garlic, salt, black pepper, chilli.

COD. Z371**NEW
RECIPE**


OUR FIRST COURSES

FILLED PASTA

In a few minutes, a golden and thin pasta dough is ready to release the enjoyable flavours of the most genuine ingredients! Choose from a range of specialties with their soft filling: ravioli, tortelli, tortellini and fiocchetti.

Shelf life: 18 months.
Single-portion dishes.

TORTELLINI BOLOGNESI CON PANNA E PROSCIUTTO (WITH CREAM AND HAM)


300 g  Microwave oven
4 min. → 750 W in a closed package and still frozen.

Pasta ingredients 53%: egg pasta 68% (durum wheat semolina, eggs, water), filling 32% (mortadella, Parmigiano Reggiano DOP cheese, braised pork, breadcrumbs, salt, spices).
Sauce ingredients 47%: cream 36%, cooked ham 12,5%, whole milk, wheat flour, butter, salt.
Grated Grana Padano DOP cheese as garnish.

COD. Z301



FIOCCHETTI SPECK E ZUCCHINE (WITH SMOKED HAM AND COURGETTES)


300 g  Microwave oven
4 1/2 min. → 750 W in a closed package and still frozen.

Pasta ingredients 47%: egg pasta 60% (durum wheat semolina, eggs, water), filling 40% (Gorgonzola DOP cheese 48%, ricotta cheese, Grana Padano DOP cheese, breadcrumbs, parsley, salt).
Sauce ingredients 53%: fresh whole milk, courgettes 29%, cream, smoked ham 7%, Taleggio DOP cheese, soft wheat flour, vegetable margarine, extra virgin olive oil, sunflower oil, parsley, salt. Grated Grana Padano DOP cheese as garnish.

COD. Z332



TORTELLINI AL RAGÒ BOLOGNESE (WITH BOLOGNESE SAUCE)

350 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.

Pasta ingredients 50%: egg pasta 68% (durum wheat semolina, eggs, water), filling 32% (mortadella, Parmigiano Reggiano DOP cheese, braised pork, breadcrumbs, salt, spices).
Sauce ingredients 50%: tomato pulp, beef and pork braised with vegetables (carrot, celery, onion) 10%, wine, extra virgin olive oil, sunflower oil, salt, pepper. Grated Grana Padano DOP cheese as garnish.


COD. Z369



STUFFED
PASTA



**TORTELLI MEZZALUNA BURRO E SALVIA
(WITH BUTTER AND SAGE)**

300 g  Microwave oven
4 1/2 min. → 750 W in a closed package and still frozen.


***Pasta ingredients 66%:** egg pasta 57% (durum wheat semolina, eggs, dehydrated spinach, water), filling 43% (ricotta cheese, mascarpone, breadcrumbs, spinach, Grana Padano DOP cheese, parsley, salt).*

***Sauce ingredients 34%:** concentrated butter 22%, starch, salt, sage 1.5%. Grated Grana Padano DOP cheese as garnish.*

COD. Z341



**RAVIOLI CON POMODORO DATTERINO E BASILICO
(WITH DATTERINO TOMATO AND BASIL)**

350 g  Microwave oven
5 1/2 min. → 750 W in a closed package and still frozen.

***Pasta ingredients 50%:** egg pasta 54% (durum wheat semolina, eggs, water), filling 46% (ricotta 66%, chard 22%, Grana Padano DOP, breadcrumbs, salt).*

***Sauce ingredients 50%:** datterino tomato puree 64%, datterino tomato pulp 30%, onion, extra virgin olive oil, sunflower oil, basil 1%, salt, pepper, sugar.*

COD. Z365




100%
ITALIAN
DATTERINO
TOMATOES

OUR FIRST COURSES BAKED PASTA

With them, it's always Sunday! With single portions, the classic family dinner can now be prepared every day in your catering facility, with no waste of products and time. Lasagna and cannelloni give the palate the pleasure of the best tradition.

Shelf life: 18 months.
Single-portion dishes.

**LASAGNE CASERECCE CON CARNE DI BOVINO E SUINO
(WITH BEEF AND PORK MEAT)**

330 g  Microwave oven
6 min. → 750 W in a closed package and still frozen.
(SHELF LIFE 12 MONTHS)

***Pasta ingredients 24%:** durum wheat flour, eggs, salt, water.*


***Béchamel sauce 32%:** whole milk, wheat flour, butter, salt.*

***Meat sauce ingredients 44%:** tomato pulp, beef meat 24%, pork meat 23%, vegetables in varying proportions (carrots, celery, onion), wine, extra virgin olive oil, sunflower oil, salt, aromatic herbs, pepper. Grated Parmigiano Reggiano DOP cheese as garnish.*

COD. Z238



**LASAGNE ALLA BOLOGNESE
(WITH BOLOGNESE SAUCE)**

330 g  Microwave oven
6 min. → 750 W in a closed package and still frozen.

***Pasta ingredients 24%:** durum wheat semolina, eggs, water, salt.*


***Béchamel sauce ingredients 44%:** whole milk, soft wheat flour, margarine, salt.*

***Sauce ingredients 32%:** beef braised with vegetables and herbs 47%, tomato pulp, wine, extra virgin olive oil, butter, salt. Grated Parmigiano Reggiano DOP cheese as garnish.*

COD. Z219




**LASAGNE ALLE VERDURE
(WITH VEGETABLES)**

330 g  Microwave oven
6 min. → 750 W in a closed package and still frozen.


Pasta ingredients 24%: durum wheat semolina, water, eggs, salt.
Sauce ingredients 76%: vegetables 45% (asparagus, aubergines, carrots, courgettes, celery, onion, peas), mushrooms 4% (porcini mushrooms (boletus), meadow mushrooms, shiitake, oyster, pholiota), béchamel (whole milk, soft wheat flour, vegetable margarine, salt), Grana Padano DOP cheese, Edamer cheese, extra virgin olive oil, starch, salt. Grated Grana Padano DOP cheese as garnish.

COD. Z236**CANNELLONI CON BESCAMELLA
(WITH BÉCHAMEL SAUCE)**

300 g  Microwave oven
4 1/2 min. → 750 W in a closed package and still frozen.

Pasta ingredients 55%: egg pasta 36% (durum wheat semolina, eggs, water), filling 64% (ricotta cheese 66%, leaf spinach 22%, breadcrumbs, Grana Padano DOP cheese, salt).
Béchamel sauce ingredients 45%: whole milk, soft wheat flour, butter, salt. Grated Grana Padano DOP cheese as garnish.

COD. Z307**ZUPPA RUSTICA DI LEGUMI E CEREALI
(FARMHOUSE VEGETABLE SOUP)**

350 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.

Ingredients: vegetables and cereals 50%, extra virgin olive oil, onion, sunflower oil, vegetable broth, salt, pepper, rosemary. Grated Grana Padano DOP cheese as garnish.

COD. Z335

OUR FIRST COURSES SOUPS

It doesn't matter what time of year it is: a delicious soup always warms your soul!
Ours are rich and fragrant, and as ever, are made according to tradition.
And they look beautiful served in a rustic soup bowl, finished with a sprinkling
of fresh parsley, pepper or rosemary if you wish.

Shelf life: 18 months.
Single-portion dishes.

OUR FIRST COURSES


RISOTTO

Many frozen risotto created especially for the bar/café sector, ready in a few minutes without overcooking and creamed to perfection, for a rich “al dente” taste.

Shelf life: 18 months.
Single-portion dishes.



RISOTTO ALLA MARINARA (WITH SEAFOOD)


300 g  Microwave oven
4 min. → 750 W in a closed package and still frozen.

Ingredients: rice 30%, shellfish in variable proportions 27% (argentine red shrimp, clams, squid, pink shrimps), broth, tomato pulp, sunflower oil, extra virgin olive oil, wheat flour, garlic, salt, parsley, chilli pepper, pepper.

COD. Z314



RISOTTO ALLO ZAFFERANO (WITH SAFFRON)


300 g  Microwave oven
4 min. → 750 W in a closed package and still frozen.

Ingredients: rice 33%, saffron, Parmigiano Reggiano DOP cheese, broth, wheat flour, butter, shallot, extra virgin olive oil, sunflower oil, salt.

COD. Z353



RISOTTO CON FUNGHI PORCINI (WITH PORCINI MUSHROOMS)


300 g  Microwave oven
4 min. → 750 W in a closed package and still frozen.

Ingredients: rice 30%, porcini mushrooms 4.6%, mushrooms in variable proportions (champignon, shiitake, oyster, pholiota), Grana Padano DOP cheese, broth, whole milk, vegetable fat-based cream, extra virgin olive oil, shallot, parsley, soft wheat flour, butter, salt.

COD. Z313



RISOTTO CON PUNTE DI ASPARAGI (WITH ASPARAGUS TIPS)


300 g  Microwave oven
4 min. → 750 W in a closed package and still frozen.

Ingredients: rice 30%, asparagus 11%, broth, whole milk, Parmigiano Reggiano DOP cheese, wheat flour, margarine, extra virgin olive oil, sunflower oil, vegetable fat-based cream, onion, salt.

COD. Z336



RISOTTO ALLA PARMIGIANA (WITH BUTTER AND CHEESE)

300 g  Microwave oven
4 min. → 750 W in a closed package and still frozen.

Ingredients: rice 31%, Parmigiano Reggiano DOP cheese 5.5%, Taleggio, Edamer, whole milk, broth, vegetable fat-based cream, wheat flour, margarine, onion, butter, salt.

COD. Z337




OUR MAIN COURSES

Meat, fish, one-pot meals and vegetarian alternatives: we don't stop at first courses. Do you? There is plenty to choose from. Take a second... think about what your customers would like and which dishes would make the perfect choice for your bar: quality and goodness are guaranteed!

Shelf life: 18 months.
Single-portion dishes.


COTOLETTA DI POLLO CON PATATE A SPICCHIO (CHICKEN CUTLET WITH POTATO WEDGES)

300 g  Microwave oven
4 1/2 min. → 750 W in a closed package and still frozen.

Cutlet ingredients 50%: chicken breast 66%, breadcrumbs, peanut oil, sunflower oil, wheat starch, salt, flavourings.
Vegetable ingredients 50%: pre-fried potatoes (potato 94%, palm oil, extra virgin olive oil, salt, rosemary, sage, garlic).

COD. X110


POLPETTE AL SUGO DI POMODORO E PISELLI (MEATBALLS WITH PEAS AND TOMATO SAUCE)

300 g  Microwave oven
5 1/2 min. → 750 W in a closed package and still frozen.

Ingredients: meatballs 41% (beef and pork meat 65%, breadcrumbs, Grana Padano cheese, salt, garlic), tomato pulp 35%, tomato sauce 14%, peas 8%, extra virgin olive oil, scallion, salt, sugar, pepper.

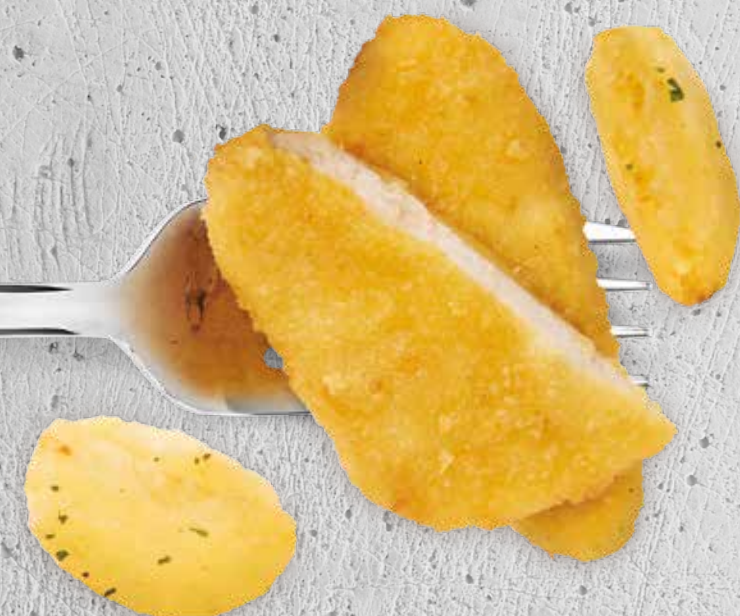
COD. X114

FILETTO DI MERLUZZO CON PATATE (CAPE HAKE WITH POTATOES)

300 g  Microwave oven
5 min. → 750 W in a closed package and still frozen.

Ingredients: cape hake 34%, grilled potatoes 58%, extra virgin olive oil, lemon juice, parsley, salt, pepper.

COD. X112





BOCCONCINI DI POLLO CON PROSCIUTTO E PISELLI
(CHICKEN BITES WITH PEAS AND HAM)

300 g  Microwave oven

4 min. → 750 W in a closed package and still frozen.
(SHELF LIFE 12 MONTHS)

Meat ingredients 43%: chicken breast 95%, salt.

Vegetable ingredients 57%: peas 84%, cured ham 10%, sunflower oil, onion, salt.

COD. X108



FILETTO DI POLLO CON FUNGHI E PATATE
(CHICKEN FILLET WITH MUSHROOMS AND POTATOES)

300 g  Microwave oven

5 min. → 750 W in a closed package and still frozen.

Chicken fillet ingredients 27%: chicken breast 95%, salt, flavourings.

Vegetable ingredients 73%: gratin potatoes 86%, braised champignon 13% (champignon mushrooms, extra virgin olive oil, sunflower oil, parsley, salt, garlic).

COD. X102



MELANZANE ALLA PARMIGIANA
(GRILLED AUBERGINES PARMIGIANA STYLE)

300 g  Microwave oven

6 min. → 750 W in a closed package and still frozen.

Ingredients: grilled aubergines 44%, tomato pulp, pulled curd cheese, onion, extra virgin olive oil, sunflower oil, butter, basil, sugar.

COD. X104



THE SPECIALTIES IN SIZE CATERING

FIORDIPRIMI® GOODNESS DOESN'T JUST COME IN SINGLE-PORTIONS!

You can also find our lasagne, cannelloni and aubergine parmigiana in convenient, colourful and reusable multi-portion trays, made from high-strength aluminium. Our lasagne come with five layers of filling and there are three layers of aubergine in the parmigiana - not fried, but just as tasty! The choice is yours!

Shelf life: 18 months.
Multi-portion tray.



•10
PORTIONS



BIG
TRAY



COOKING
IN THE OVEN



LASAGNE DELICATE CON BESCAMELLA E RAGÙ DI CARNE (WITH BÉCHAMEL AND MEAT SAUCE) - 2,5 Kg

Conventional oven: 1 h 20 min. (180°C)

Fan-assisted oven: 45 min. (180°C)

Pasta ingredients 20%: durum wheat semolina, eggs, water, salt.
Béchamel sauce ingredients 44%: fresh whole milk, wheat flour, butter, salt, nutmeg.

Meat sauce ingredients 36%: beef meat 21%, tomato pulp, pulped tomatoes, mixed vegetables (celery, carrots, onion), sunflower oil, double tomato concentrate, wine, salt, rosemary, pepper.
Grated Grana Padano DOP cheese as garnish.

COD. V109



LASAGNE ALLE VERDURE (WITH VEGETABLES) - 2,5 Kg

Conventional oven: 1 h 20 min. (180°C)

Fan-assisted oven: 45 min. (180°C)

Pasta ingredients 20%: durum wheat semolina, eggs, water, salt.
Sauce ingredients 80%: vegetables 40% (tomato, asparagus, aubergines, carrots, courgettes, potatoes, celery, onion), whole milk, soft wheat flour, potato starch, butter, salt, mushrooms 5% (porcini mushrooms (boletus), meadow mushrooms, shiitake, oyster, pholiota), Grana Padano DOP cheese, Edamer cheese, extra virgin olive oil, basil. Grated Grana Padano DOP cheese as garnish.

COD. V107



LASAGNE ALLA BOLOGNESE (WITH BOLOGNESE SAUCE) - 2,5 Kg

Conventional oven: 1 h 20 min. (180°C)

Fan-assisted oven: 45 min. (180°C)

Pasta ingredients 20%: durum wheat semolina, eggs, water, salt.
Béchamel sauce ingredients 44%: whole milk, soft wheat flour, butter, salt.

Sauce ingredients 36%: beef braised with vegetables and herbs 47%, tomato pulp, red wine, extra virgin olive oil, butter, salt.
Grated Parmigiano Reggiano DOP cheese as garnish.

COD. V100



LASAGNE CASERECCHE CON CARNE DI BOVINO E SUINO (WITH BEEF AND PORK MEAT) - 2,5 Kg

(SHELF LIFE 12 MONTHS)

Conventional oven: 1 h 20 min. (180°C)

Fan-assisted oven: 45 min. (180°C)

Pasta ingredients 17%: durum wheat flour, eggs, salt, water.
Béchamel sauce 36%: whole milk, wheat flour, butter, salt.
Meat sauce ingredients 46%: tomato pulp, beef meat 24%, pork meat 23%, vegetables in varying proportions (carrots, celery, onion), wine, extra virgin olive oil, sunflower oil, salt, aromatic herbs. Grated Parmigiano Reggiano DOP cheese as garnish.

COD. V108



LASAGNE VERDI ALLA BOLOGNESE (GREEN LASAGNE WITH BOLOGNESE SAUCE) - 2,5 Kg

Conventional oven: 1 h 20 min. (180°C)

Fan-assisted oven: 45 min. (180°C)

Pasta ingredients 20%: durum wheat semolina, eggs, dehydrated spinach, water, salt.

Béchamel sauce ingredients 44%: whole milk, dehydrated spinach, soft wheat flour, butter, salt.


Sauce ingredients 36%: beef braised with vegetables and herbs 47%, tomato pulp, red wine, extra virgin olive oil, butter, salt.
Grated Parmigiano Reggiano DOP cheese as garnish.


COD. V101





**LASAGNE AI FUNGHI
(WITH MUSHROOMS) - 2,5 Kg**

 **Conventional oven: 1 h 20 min. (180°C)**


 **Fan-assisted oven: 45 min. (180°C)**


***Pasta ingredients 20%:** durum wheat semolina, eggs, water, salt.
Sauce ingredients 80%: whole milk, mushrooms in variable proportions 24% (porcini mushrooms (boletus), meadow mushrooms, shiitake, oyster, pholiota), whole milk, soft wheat flour, vegetable margarine, salt, Grana Padano DOP cheese, potato starch, extra virgin olive oil, onion, parsley. Grated Grana Padano DOP cheese as garnish.*

COD. V103



**CANNELLONI ALLA CARNE CON BESCIAMELLA
(WITH MEAT WITH BÉCHAMEL SAUCE) - 2 Kg**

 **Conventional oven: 1 h (180°C)**


 **Fan-assisted oven: 30-35 min. (180°C)**


***Pasta ingredients 45%:** egg pasta 37% (durum wheat semolina, eggs, water, salt), filling 63% (beef meet 53%, mixed vegetables (celery, carrots, onion), broth, tomato pulp, bread crumbs, spinach, chard, sunflower oil, salt, spices, garlic).
Béchamel ingredients 51%: fresh whole milk, wheat flour, vegetable margarine, butter, salt.
Ingredients for the tomato sauce 4%: tomato pulp, onion, sunflower oil, salt, sugar. Grated Grana Padano DOP cheese as garnish.*

COD. V110



**MELANZANE ALLA PARMIGIANA
(GRILLED AUBERGINES PARMIGIANA STYLE) - 2 Kg**

 **Conventional oven: 1 h (160°C)**


 **Fan-assisted oven: 50 min. (160°C)**


***Ingredients:** grilled aubergines 33%, mozzarella cheese 7.5%, pulped tomatoes, tomato pulp, mixed vegetables (celery, carrots, onion), Edamer cheese, salt, cheese, bread crumbs, extra virgin olive oil, sunflower oil, butter, basil, sugar, pepper, salt.*

COD. V111



**CANNELLONI RICOTTA E SPINACI CON BESCIAMELLA
(WITH RICOTTA CHEESE AND SPINACH WITH BÉCHAMEL SAUCE) - 2 Kg**

 **Conventional oven: 1 h (180°C)**

 **Fan-assisted oven: 30-35 min. (180°C)**

***Pasta ingredients 45%:** egg pasta 37% (durum wheat semolina, eggs, water, salt), filling 63% (ricotta cheese 66%, leaf spinach 22%, Grana Padano DOP cheese, breadcrumbs, salt).
Béchamel sauce ingredients 51%: whole milk, soft wheat flour, vegetable margarine, butter, salt.
Tomato sauce ingredients 4%: tomato pulp, onion, extra virgin olive oil, salt. Grated Grana Padano DOP cheese as garnish.*

COD. V106



OUR TRADITION IN YOUR HANDS

We pour all of our experience into Fiordiprimi®,
along with raw materials of the very highest quality, to create the best Italian recipes.

ALL YOU NEED TO DO IS PREPARE THEM TO PERFECTION!

HERE'S WHAT TO DO:



PLACE YOUR FIORDIPRIMI® MEAL IN THE
MICROWAVE OVEN STRAIGHT FROM THE FREEZER.



FOLLOW THE HEATING TIMES DISPLAYED ON THE
PACKAGING.



CHECK THAT THE BOTTOM OF THE DISH IS HOT
AND, BEFORE OPENING, GENTLY SHAKE THE
PACKAGE TO MIX THE INGREDIENTS.



FOR CONVENIENCE, YOU CAN SERVE EACH MEAL
IN ITS PACKAGE: A SATIN-FINISH PLATE.

FOR PERFECT DISHES:

DON'T PERFORATE THE PACKAGING.
DON'T REMOVE THE PROTECTIVE FILM:
IT IS DESIGNED TO OPTIMISE COOKING.



GOOD TO KNOW

Each Fiordiprimi® pack contains just four servings, so you can order just four portions of
every speciality!

THE IDEA

Expand your range by trying different Fiordiprimi® specialities, increasing your offer: this will
provide a much richer menu for your customer to choose from!

THE IDEA

To reduce serving time during peak hours:

- Defrost the product in the refrigerator before use. Consume within 24 hours after defrosting.
alternatively

- Microwave 2 ready meals at the same time. N.B.: Double cooking time.

All Fiordiprimi® dishes are ready to be enjoyed as soon as they have been microwaved, but it
may be worth spending a few minutes to customize each recipe to its fullest.

THE IDEA

If you have dishes or bowls that reflect the style of your bar, use these to serve the dishes you
have prepared. Then add some fresh ingredients that complement the recipe.

Make each dish unique by adding a personal touch!

Discover all our tips
and the video recipes on surgital.it

WE ARE PASTA MAKERS, WE ARE ENTREPRENEURS, AND WE ARE A FAMILY.

WE HAVE DEEP ROOTS, WE LOVE OUR COUNTRY AND WE HAVE COME SO FAR MAINLY
THANKS TO OUR PEOPLE.

We work and produce in a sustainable way, in tune with the environment. In accordance with the provisions of the Kyoto Protocol, we generate all the energy we need by reducing CO₂ emissions, through three innovative plants for the production of clean energy, a 1,000 kW/h **photovoltaic system**, a 6,000 kW/h **quadrigenation** methane-gas **powered plant**, and a 600 kW/h **oil-free three-turbine power plant**, created on the basis of a space-program patent. Furthermore, we use a waste water **purification system**.

OUR NUMBERS

FACTORY SPACE
6,000 m² total area
70,000 m³ cold storage capacity
14,000 pallet slots

DAILY PRODUCTION
135 tons of deep frozen fresh pasta
60,000 ready meals
8 tons of sauces in nuggets

PLANT
28,000 m² of production area
29 production lines

A LONG TRADITION OF HOSPITALITY.

Surgital was founded and has grown through an in-depth knowledge of the tradition and profound love of our region, Emilia-Romagna, which is known for its exceptional culinary culture. Hospitality is in our veins, along with a sense of entrepreneurship and of course, quality in the kitchen: this is why we have passionately dedicated ourselves to the world of foodservice!

RAW MATERIALS

From the flour and eggs we use to the ingredients that go into our filled pasta dishes, we select our raw materials with the greatest possible care, in the knowledge that the quality of the final product is largely dictated by these.

ARTISAN QUALITY

While our high production capacity continues to grow, we ensure consistent quality and goodness for each and every one of our finished dishes, so that they retain the same organoleptic properties as an artisanal product.

INNOVATION

Our speciality dishes undergo a series of procedures that enable them to be stored for longer periods. The food is frozen very rapidly, safely conserving the delicious flavours and characteristics without using preservatives.

We are quality company, and this applies to both our products and our processes.
Find out more about the company and our certifications on [Surgital.it](https://www.surgital.it)



We are also **committed to ongoing training, engaging all of our stakeholders and promoting charitable initiatives** on local, national and international scales.

Find out more about our company.
Visit [surgital.it](https://www.surgital.it)



FIORDIPRIMI® IS A BRAND



The chef's Italian favourite

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