

SURGITAL[®], THE RIGHT PARTNER FOR YOUR BUSINESS



The Great Artisanal
Pasta Lab



If you are looking for the right partner for your private label, you have already found one in Surgital®.

Already a private label partner for large Italian and foreign companies, Surgital® can guarantee you:



MINIMUM ORDER QUANTITY

	packaging	production lot	
STIR-FRY	20.000 pcs	6.000 pcs	<i>per article</i>
BLOCK FROZEN - single portions	20.000 pcs	10.000 pcs	<i>per article</i>
BLOCK FROZEN - multi-portions	20.000 pcs	2.500 pcs	<i>per article</i>
SAUCES	20.000 pcs	4.000 kg	<i>per article</i>
OTHER	to be estimate	to be estimate	<i>per article</i>



We are pasta makers,
we are entrepreneurs,
we are a family.

More than 40 years ago, a small fresh pasta lab was born, founded by Romana Tamburini and Edoardo Bacchini, a family coming from more than 4 generations of pasta makers.

From the experience and knowledge of a great tradition, the two founders, adding passion and intuition, created Surgital®: a benchmark company in Italy and the world for fresh pasta, ready meals and sauces of the Italian tradition.

From the processing of raw materials to the production of the dough, to the cooking of fillings and sauces, everything is designed according to high and constant quality, able to satisfy the most demanding professional.

The machines have been designed and patented to move like hands do, to offer an authentic product like that of the great Italian tradition of which the Bacchini family is the interpreter, keeper and spokesperson.

Freezing, thanks to the cold, guarantees the quality of the products over time, without the use of preservatives.



With our products, we have been promoting Italian culture in the world for over 40 years.



OUR QUALITY starting from raw materials

The search for quality starts with raw materials. These are purchased directly in their original places of production and, whenever possible, are chosen from among those which have top-quality P.D.O. labels.



These are preferably purchased whole, then they are processed manually in our facilities to obtain a filling of the desired consistency in which each individual ingredient is clearly distinguishable.

We do not use semi-finished products.

We only use barn eggs for our fresh pasta (exception made for the pre-cooked pasta sheet).

We deep freeze our products: cold is the only preservative we use.

Our tamper-evident seal is a **clean and easy-to-read label**.

R&D

In the R&D Centre, a team of technicians and chefs embodies our tireless desire to try out new products and work on improving our existing ones.

2009 saw the opening of De Gusto - the Pasta Academy, a large open space conceived as a place for training, tasting, learning and sharing, where we welcome our customers, chefs, and students, and organize events and cooking classes.



A GREEN COMPANY

In Sargital®, heritage and respect for tradition run through the love for our land.

For this reason, we have adopted energy production systems to help minimize the environmental impact of the production activities: a 1,000 kw/h photovoltaic system, with 3,700 solar panels that cover the roof of the production plant, a quadrigenation plant fueled by methane with an electric power of 6,000 kw/h, and a power plant with three oil-free turbines of 600 kw/h.

We use internal purifiers and reduce water consumption thanks to a reverse osmosis system that reuses the water destined for drainage for cooling systems.

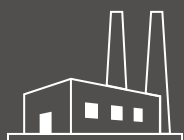
All the electricity produced is used to power the plant 365 days a year. Excess energy is fed into the grid.

We also produce and buy raw materials directly in the original places of production, respecting their seasonality.

We are committed every day to making our production processes more sustainable.

OUR NUMBERS

FACTORY



35,000 m²
production
area

34 production
lines

STORAGE WAREHOUSE



6,000 m²
total surface area

70,000 m³
storage capacity

14,000
pallet spaces

DAILY PRODUCTION



165 tonnes
of fresh pasta

80,000
ready meals

12 tonnes of
ready sauces

MERCATO



54% Italy

46% World

74% Ho.Re.Ca

26% Other

SURGITAL® NEL MONDO



We are present in
over 65 countries.
Our branches:

Surgital France S.A.R.L.
(Lyon, France)

Surgital America Inc.
(NYC, USA)

100% guaranteed by top certifying bodies

Management system certifications



Food safety certifications



Organic certification



Religious food certifications



The Great Artisanal
Pasta Lab

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Deep-frozen fresh pasta



Over 140 products including long, short, stuffed pasta, gnocchi, baked pasta, organic pasta and regional specialities, typical of the Italian tradition.

SHORT PASTA*

WITH AND
WITHOUT EGGS

LONG PASTA*

WITH AND
WITHOUT EGGS

STUFFED PASTA*

GNOCCHI

BAKED PASTA*

*also available in an organic version



DOUGH THAT'S STATE-OF-THE-ART

SEMOLINA

We principally use durum wheat semolina. This flour, unlike soft wheat, makes the dough more elastic, which obviously ensures the pasta keeps its firmness when cooked - an aspect that we consider a priority when the product is used by caterers and restaurants. Our durum wheat semolina is processed in the best Italian mills.

ENVIRONMENTS

We produce the pasta in a warm, moist environment, to keep its typical elasticity and softness, as tradition requires.

THE EGGS



We use only eggs from barn-raised hens, at least five per kilo of flour, which gives the dough its vivid yellow colour.

PASTA ARTISTS

Above all, our pasta is produced under the watchful eyes of our master pasta makers, who monitor production and modify it in accordance with external climatic conditions.

THE QUALITIES OF OUR FRESH PASTA

- CAREFUL SELECTION OF RAW MATERIALS
- HIGH STRESS RESISTANCE
- NO PRESERVATIVES, DYES AND AROMAS
- IN-COMPANY PROCESSING OF RAW MATERIALS
- 24 MONTHS SHELF-LIFE (18 MONTHS FOR STUFFED PASTA)
- EXCELLENT COOKING HOLD
- CONSTANT QUALITY GUARANTEED
- IQF FREEZING

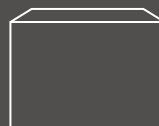
COOKING TIMES

Like those of fresh pasta. It is cooked directly frozen.

PACKAGING



Variable weight
food packs



1.5 kg, 3 kg
cartons

The product packaging and carton can be customized according to the customer's needs.

Express frozen pasta



Express pasta of the highest quality thanks to a pre-cooking technology studied ad hoc for each type of product.

SHORT PASTA

WITH AND
WITHOUT EGGS

LONG PASTA

WITH AND
WITHOUT EGGS

STUFFED PASTA

PASTA DOUGH SHEETS

also available in an organic version



A REVOLUTIONARY TECHNOLOGY FOR A SUPERIOR RESULT.



► For the pre-cooking of fresh pasta, with or without filling, a sophisticated combined method of steam and hot water sprays has been developed, which avoids immersion of the product in water and consequently reduces its absorption.



► For dry pasta of durum wheat semolina, an immersion cooker drum is used, which provides a constant control system of the level of starch in the cooking water in order to always keep it clean. The result is an always al dente and never sticky pasta.

At the end of the pre-cooking phase, the product is cooled in cold water to lower its temperature before freezing, avoiding thermal shocks that could damage it. The actual phase of deep freezing with cold air jets is also innovative, which moves the product while freezing it, guaranteeing an optimal IQF.



**ORGANOLEPTICALLY
UNCHANGED**



**UNIFORM
IN APPEARANCE**



ALWAYS "AL DENTE"



CONVENIENT



**NOT STICKY AND
WELL SEPARATED**



**WITH VERY
REDUCED
COOKING TIMES**



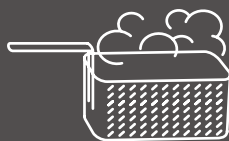
**WITH DIFFERENT
METHODS
OF PREPARATION**



RESISTANT

PREPARATION TIMES AND METHODS

First courses, ready in a maximum of 5 minutes.



1-2 min

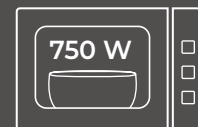


4-5 min



100 °C

2-3 min



3-4 min

PACKAGING



200 g, 250 g, 1 kg
food packs



3 kg, 6 kg
cartons



500 g, 1 kg
dough sheets pack

The product packaging and carton can be customized according to the customer's needs.

Express Deep-Frozen Rice



The varieties of Surgital® rice, which respond to the different uses of rice in cooking, have been selected on the base of what is considered today to be among the best production areas in Italy.



VIALONE NANO

SEMI-FINE

- Medium sized grains, without stripe
- Ideal for preparing both creamy and shelled risottos
- Suitable for any type of preparation
- PRODUCTION AREA:
fertile plains of Mantua and Verona

CARNAROLI

SUPERFINE

- Big, long and pearly grains
- Ideal for risotto and gourmet dishes
- PRODUCTION AREA:
territory of the Po Delta

AN EXCLUSIVE PRE-COOKING TECHNIQUE

Surgital® express rice is the synthesis between the highest quality raw material of Italian origin and sophisticated technology of pre-cooking and freezing, the result of which is an exceptional product. For pre-cooking, a drum and immersion cooker is used, which keeps the cooking water always clean, guaranteeing rice that is always al dente and never sticky. Before freezing, to avoid thermal shocks, the rice is cooled in cold water to lower its temperature. To ensure an optimal IQF, the product is kept in motion during the freezing process through jets of cold air.

THE QUALITIES OF OUR RICE

- Each grain is separated from the other
- Very short cooking times whatever system is adopted
- Uniform in appearance, without stains or irregularities on the surface
- Always “al dente” and resistant
- Versatile thanks to various cooking methods

PREPARATION TIMES AND METHODS

Risottos, ready in just **5 minutes**.



4-5 min

1. Our rice does not need to be toasted.
2. Pour it, still frozen, directly into the pan with your favorite sauce.
3. Cook for 4/5 minutes.
4. Complete by creaming to your liking.

Always al dente, our rice is perfect for risotto, but it is also ideal in the preparation of salads, soups, desserts and timbales and everything that creativity in the kitchen suggests.

For hot and cold rice-based dishes you can also choose different tempering modes: BOILING WATER, STEAM OVEN and MICROWAVE with preparation times ranging from 1 to 4 minutes maximum.



1-2 min



3-4 min

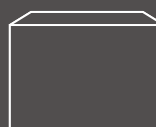


2-3 min

PACKAGING



1 kg food packs



Variable weight cartons

The product packaging and carton can be customized according to the customer's needs.

Deep-frozen ready sauce in nuggets



We produce the best sauces of the Italian culinary tradition, frozen in practical nuggets.

CLASSIC SAUCES

VELVETS

BECHAMEL

SOUPS WITH PIECES

SAUCES FOR RISOTTO

also available in an organic version



OUR FROZEN SAUCE IN NUGGETS IS:

HIGHLY VERSATILE

You can use them to dress first courses, main courses and side dishes, appetizers, entrées, croutons, bruschetta, base sauces and for the preparation of other elaborate sauces.

EXTREMELY PRACTICAL

Take only the amount you need from the pack. Just a few minutes in a pan, oven or microwave, and the sauce is ready.

QUICK AND FOOD COST-CONSCIOUS

Raw ingredient selection, laborious processing and prolonged cooking are no longer a problem. The sauce is already done and you only use what you need. No waste and the cost per portion is already calculated.

ARTISANALLY MADE

Faithfully crafted following artisanal preparation and cooking methods.

100% NATURAL

Once prepared, they're deep-frozen immediately. Completely replicates the taste and texture of a freshly made sauce, with no colourants, preservatives or additives.

PREPARATION TIMES AND METHODS



5-6 min



20-25 min

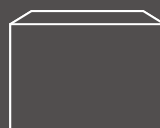


6-10 min

PACKAGING



500 g, 1 kg food packs



3 kg cartons
or variable weight

The product packaging and carton can be customized according to the customer's needs.

Deep-frozen ready meals



The great recipes of the Italian culinary tradition in single and multi-portion ready meals.

**RECIPES
BASED ON
STUFFED
PASTA**

**RECIPES
BASED ON
SHORT
AND LONG
PASTA**

**BAKED
PASTA**

SOUPS

RISOTTOS

also available in an organic version



TRADITIONAL ITALIAN RECIPES READY IN A FEW MINUTES

A range of ready meals that includes all the specialities of the Italian tradition, with quality fresh pasta, sauces and fillings prepared with selected ingredients and ready in a few minutes in the microwave: long and short pasta, soups, risottos, main courses and single dishes. Also available in the catering version, thanks to convenient multi-portion trays. Possibility of studying ad hoc recipes. Freezing technology adopted: block frozen.

PREPARATION TIMES AND METHODS

SINGLE SERVING DISHES



4-6 min

MULTI-PORTION TRAYS



30 min - 1 h 20 min

PACKAGING



280 g, 300 g, 330 g,
350 g, 500 g, 600 g
single portion dishes



2 kg, 2.5 kg
multi-portion trays

The product packaging and carton can be customized according to the customer's needs.

Deep-frozen stir-fry products



**PASTA
WITH
SAUCE**

*LONG, SHORT,
STUFFED*

**GNOCCHI
WITH
SAUCE**

**RICE
WITH
SAUCE**

also available in an organic version



STIR-FRY PRODUCTS

With the Stir-Fry technique, we are able to produce ad hoc recipes.

We can combine any kind of express pasta and two varieties of the best rice grown in Italy (Carnaroli and Vialone nano) with the great sauces of the Italian tradition.

Spaghetti carbonara, tagliatelle with porcini mushrooms, risotto with asparagus are only some of the many first courses that you can create with your label.

PREPARATION METHODS



Variable preparation times

PACKAGING



Variable
weight
food packs

The product packaging and carton can be customized according to the customer's needs.