



ALTA TRADIZIONE

Deep-frozen product (refrigerate at -18°C)

The images are only intended to show the product. For further details about product characteristics, list of ingredients and possible allergens, please refer to the technical datasheets.

The values indicated for the individual weight of the pieces and their yield after cooking are average values and may vary slightly depending on specific preparation conditions.



ALTA TRADIZIONE

the fresh pasta
CATALOGUE

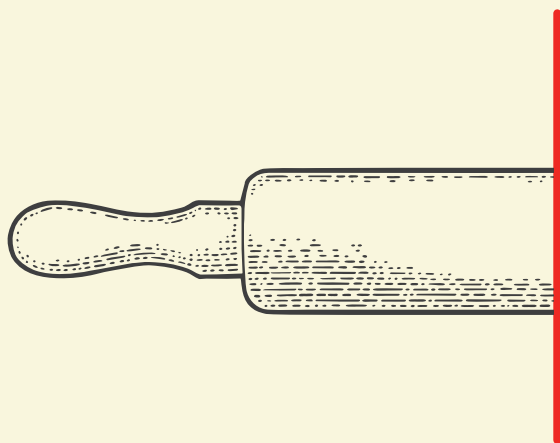
26th

EDITION





ALTA TRADIZIONE



A LEGACY OF

In a tiny artisan workshop, we were first inspired with the courage to believe in our passion: a deep affection and love for the traditions of our native Romagna.

Just an old family recipe to start with.
Then the experience of four generations of pasta makers.
Plus a passion for getting things just right.
And finally our dream: to bring traditional fresh Italian pasta to the dining tables of the whole world.

Cappelletti Romagnoli, Tortellini Bolognesi, Tagliatelle, Garganelli, Strozzapreti, Gnocchetti... As you browse through this catalogue, you will discover that the shape of each and every pasta in your most exquisite recipes has a unique story to tell of its origin, history and future.



TRADITION



quality

To do this we have studied every last detail: from the quality of the ingredients to the ability of advanced machines capable of repeating the gestures of human hands and offering you a pasta that retains every single characteristic of fresh artisanal pasta. We have entrusted production to the expert hands of our pasta makers who understand and love this tradition just as much as we do.

tradition

Over the past 40 years, our intensive research and analysis has enabled us to build up a catalogue of over 100 products: the heritage of the entire Italian peninsula.

deep-freezing

Our only friend - the freezing cold. Laboratorio Tortellini®'s expertly deep-frozen pasta products - increasingly the preferred choice of quality restaurants and now coming to kitchens all over the world.

THE BASE FOR ANY GOOD FRESH PASTA WHETHER FILLED OR NON-FILLED, LONG OR SHORT, IS FIRST AND FOREMOST A GREAT SHEET OF PASTA.

THE ESSENTIALS FOR A GOOD SHEET OF PASTA

1

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.

2

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.



3

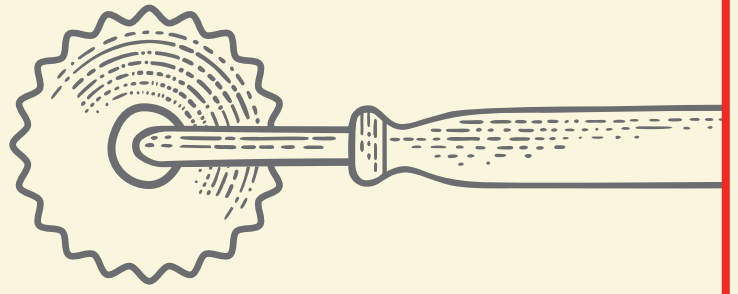
environment

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

4

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 CHEF'S FRESH PASTA



Of course, quality is a must in the kitchen, but what makes Laboratorio Tortellini®'s fresh pasta an essential ally for the chef are its unique features.

constant quality

Strict control over each stage of production ensures a product of constant quality.

time savings

Our products' ease of use and very short cooking times from frozen add up to considerable time savings.

range

A catalogue of over 100 products will never fail to satisfy even the most demanding creative requirements.

IQF deep-freezing

We freeze each piece of pasta individually to eliminate waste. We only use what we need.

yield

One immediate advantage in terms of food cost is its very high yield.

food cost

We keep food cost constantly under control.

cooking firmness

Our Pasta's excellent cooking firmness and high stress-resistance make it ideal for restaurants.

shelf life

All products have a shelf life of 24 months. Pasta with meat and fish fillings has a shelf life of 18 months. Any exceptions are marked with an asterisk.



THE SECRET HEART OF QUALITY

raw materials

We visit production zones in person to select the best ingredients. We internally process raw materials and do not use semi-finished products.

zero preservatives

Thanks to deep-freezing, we do not need to add any preservatives to bring our fresh pasta to kitchens all over the world.

clean label

We have no secret to hide, we only use natural and simple ingredients. A clean and easy to read label.

processing

We process raw materials by hand to make sure we obtain fillings of the desired consistency, with clearly distinguishable individual ingredients. All this enhances fragrance and flavour.

sfoglia antica



ALTA TRADIZIONE

Laboratorio Tortellini® dough sheet is **Sfoglia Antica**, gently veined like the one obtained with a rolling pin.

We also have two other textures available: the rustic dough and the bronze die extrusion.

RUSTIC
DOUGH

A rustic dough sheet that catches a generous amount of sauce.

BRONZE
DIE

A special porosity for long and short drawn pasta.







D25

Gnocchetti sardi - Malloreddus

Ingredients: durum wheat semolina, water.

MIN 4-5 YIELD +40% 1pc +/-1g 10 x 1kg 3kg



D02

Strigoli®

Ingredients: soft wheat flour, water, salt.

MIN 4-5 YIELD +45% 1pc +/-0.8g 10 x 1kg 3kg



D03

Strigoli® verdi (GREEN)

Ingredients: soft wheat flour, dehydrated spinach, water, salt.

MIN 4-5 YIELD +45% 1pc +/-0.8g 10 x 1kg 3kg



D04

Orecchiette (recipe of Apulia)

Ingredients: durum wheat semolina, water.

MIN 4-5 YIELD +50% 1pc +/-1.3g 10 x 1kg 3kg



D22

Calamarata (recipe of Campania)

BRONZE
DIE

Ingredients: durum wheat semolina, water.

Its shape brings to mind squid rings, hence the name Calamarata (calamaro = squid). A classic Neapolitan dish and close relative of pacchero pasta, without eggs, it shares tastiest and most typical sauces with it, especially fish-based ones. It gave its name to the namesake recipe, the best known and most offered.

MIN 3-4 YIELD +35% 1pc +/-3.2g 8 x 1kg 1.5kg

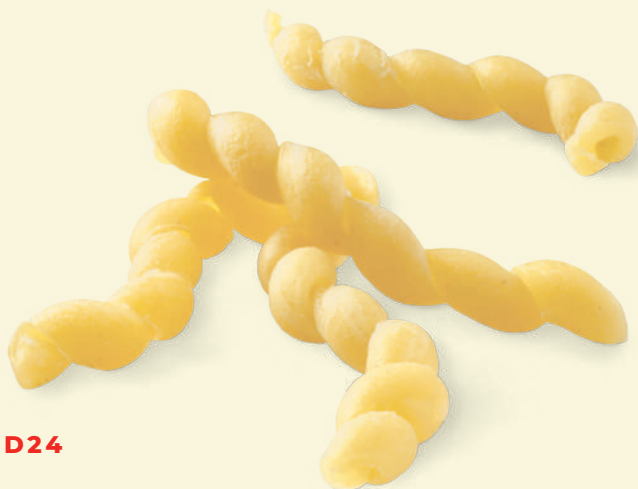


D13

Strigoloni

Ingredients: durum wheat semolina, water, salt.

MIN 4-5 YIELD +50% 1pc +/-3.6g 10 x 1kg 1.5kg



D24

Busiate (recipe of Sicily)

BRONZE
DIE

Ingredients: durum wheat semolina, water, salt.



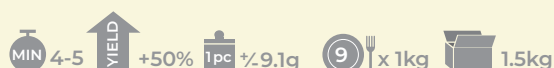
D19

Paccheri (recipe of Naples)

BRONZE
DIE

Ingredients: durum wheat semolina, water.

The eggless Neapolitan Paccheri, (regional term for "slaps"), have a curious name which is said to derive from the distinctive slapping sound made by this pasta when it hits the plate coated in a good Mediterranean sauce.



D21

Cavatielli (recipe of Apulia)

Ingredients: durum wheat semolina, water, salt.

Let's go to Apulia to rediscover an old regional pasta: Cavatielli. This particular pasta belongs to the tradition of so-called "trascinate" (dragged), because it is obtained from a special technique that involves dragging and pressing a piece of dough on the cutting board while moving fingers in a particular way. The dough, which processing makes particularly soft, is made of: durum wheat semolina, water and salt.

The shape of this pasta resembles an elongated semi-closed shell, which can collect generous amounts of sauce. This pasta is suitable for many different sauces of the best Apulian tradition: meat- and fish-based, especially cod or mussel sauces, and legume sauce, to say nothing of cheese-based sauces, chief among them the one prepared with strong sheep's milk ricotta.



D16

Riminesi (recipe of Rimini)

Ingredients: soft wheat flour, water, salt.

Rimini's own local version of the Strozzapreti of Romagna, an eggless pasta whose unusual name ("priest-choker") is believed to derive from the wish that "azdore" (housewives) of Romagna nurtured against priests who guzzled their pasta - namely, that they would choke on it. It's a legend which is nicely expressive of the resentment caused during Romagna's long domination by the Papal States.





D07

Gramigna gialla (YELLOW)

BRONZE
DIE

Ingredients: durum wheat semolina, barn eggs, water, salt.

MIN 5-6 YIELD +55% 1pc \approx 1.1g 10 x 1kg 3kg



D06

Strozzapreti

BRONZE
DIE

Ingredients: durum wheat semolina, barn eggs, water, salt.

MIN 2-3 YIELD +50% 1pc \approx 1.9g 10 x 1kg 3kg



D09

Gramigna paglia e fieno (YELLOW AND GREEN)

BRONZE
DIE

Ingredients: durum wheat semolina, barn eggs, dehydrated spinach, water, salt.

MIN 5-6 YIELD +55% 1pc \approx 1.1g 10 x 1kg 3kg



D10

Sedanini gialli (YELLOW)

BRONZE
DIE

Ingredients: durum wheat semolina, barn eggs, water, salt.

MIN 4-5 YIELD +50% 1pc \approx 1.3g 10 x 1kg 3kg



ALTA TRADIZIONE

egg short pasta



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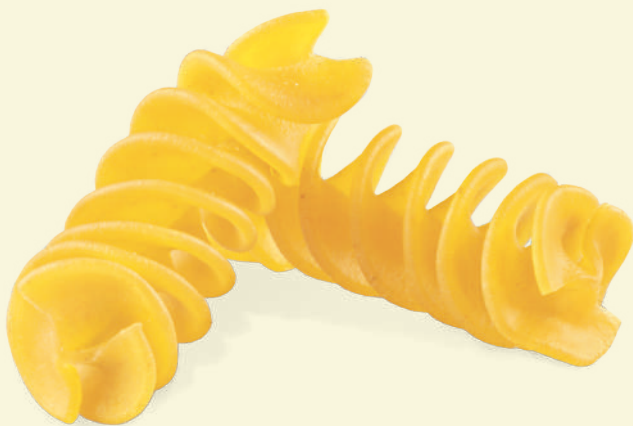


D12

Maccheroni al torchio

BRONZE DIE

Ingredients: durum wheat semolina, barn eggs, water, salt.



D23

Fresh egg pasta Fusilloni

BRONZE DIE

Ingredients: durum wheat semolina, barn eggs, water, salt.



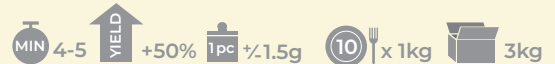
D01

Garganelli romagnoli

(recipe of Romagna)

BRONZE DIE

Ingredients: durum wheat semolina, soft wheat flour, barn eggs, water, salt.



D15

Passatelli

(recipe of Romagna)

Ingredients: barn eggs, Parmigiano Reggiano DOP, breadcrumbs, soft wheat flour, salt, nutmeg.

Passatelli take their name from the perforated iron through which the paste is forced ("passata") to give it its distinctive shape. Made from a mixture of Parmigiano Reggiano DOP, barn eggs, breadcrumbs, nutmeg and just a touch of flour, Passatelli are compact but soft with an exceptionally good flavour. In their region of origin, Romagna, they are traditionally enjoyed "in brodo" (in stock), although outside Romagna it's more and more common to see them served with other sauces.







E14

Pici

(recipe of Siena and Grosseto)

BRONZE
DIE

Ingredients: durum wheat semolina, water.

Pici were originally made in the part of Tuscany between Siena and Grosseto. They are made from a simple dough of flour and water which is flattened, cut into strips and rolled until it looks like thick, uneven spaghetti. Pici are symbolic of a peasant cooking tradition and, as such, are more and more appreciated nowadays. Their classic pairings are with "aglione", a tomato sauce pungently flavoured with garlic, and with fried breadcrumbs. They also go well with rich meat sauces, especially duck.

MIN 5-6 YIELD +90% 1pc +/-35g 10 x 1kg 1.5kg



D18

Pizzoccheri

(recipe of Valtellina)

Ingredients: durum wheat semolina, wholegrain buckwheat flour, salt, water.

Pizzoccheri are from the Alpine region of Valtellina and are a kind of thick, dark tagliatelle made from wheat and buckwheat flour. They are considered a traditional product of Valtellina. They are best paired with local cheeses and vegetables, especially savoy cabbage.

MIN 4 YIELD +50% 1pc +/-3g 10 x 1kg 1.5kg



E16

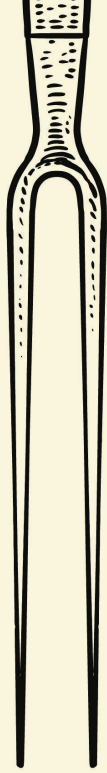
Bronze die fresh Spaghetti

BRONZE
DIE

Ingredients: durum wheat semolina, water.

MIN 2-3 YIELD +50% 1pc +/-28g 8 x 1kg 2kg

long pasta with and without eggs



E11

Bigoli

(recipe of Veneto)

BRONZE
DIE

Ingredients: durum wheat semolina, barn eggs, water, salt.

A pasta originally from the Veneto region, similar in appearance to spaghetti, but thicker (2 mm) and softer due to the addition of barn eggs in the dough. It goes with a wide range of sauces.

MIN 8 YIELD +50% 1pc +/-35g 10 x 1kg 1.5kg



D17

Scialatielli

(recipe of Campania)

4.5 mm

Ingredients: durum wheat semolina, water, salt.

Never longer than 10/12 cm, Scialatielli look similar to fettuccine without barn eggs but are thicker. A traditional Campanian pasta which goes beautifully with fish sauces.

MIN 4-5 YIELD +50% 1pc +/-1.5g 10 x 1kg 1.5kg



E21

Troccoli

(recipe of Puglia)

Ingredients: durum wheat semolina, soft wheat flour type '00', water, salt.

Spaghetti with a triangular section typical Apulian. To make them, a rolling pin is used, which has the characteristic circular blades with which the dough is 'twisted'. Rustic and thick, Troccoli require strict al dente cooking and go well with rich sauces.

MIN 5-6 YIELD +50% 1pc +/-55g 9 x 1kg 1.5kg



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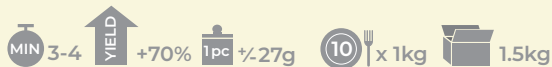


E04

Tagliatelle



Ingredients: durum wheat semolina, barn eggs, water, salt.

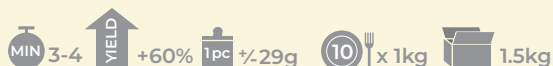


E10

Pappardelle



Ingredients: durum wheat semolina, barn eggs, water, salt.

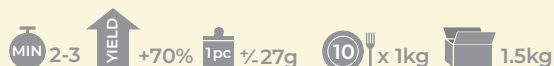


E02

Taglioline verdi
(GREEN)



Ingredients: durum wheat semolina, barn eggs, dehydrated spinach, water, salt.

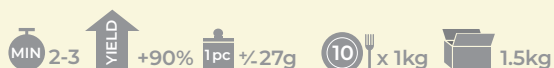


E07

Taglioline al nero
di seppia
(WITH SQUID INK)



Ingredients: durum wheat semolina, barn eggs, squid ink, water, salt.

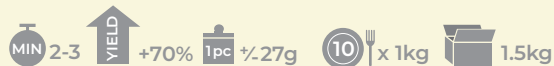


E01

Taglioline gialle
(YELLOW)



Ingredients: durum wheat semolina, barn eggs, water, salt.





E06

Spaghetti alla chitarra

I 2.2 mm

SFOGLIA ANTICA

Ingredients: durum wheat semolina, barn eggs, water, salt.

MIN 5-6 YIELD +60% 1pc +/-50g 10 x 1kg 1.5kg



E18

Taglierini rustici all'uovo

I 5 mm

RUSTIC DOUGH

Ingredients: durum wheat semolina, barn eggs, water, salt.

MIN 3-4 YIELD +70% 1pc +/-34g 10 x 1kg 2kg



E15

Tagliatelle rustiche all'uovo

(RUSTIC EGG TAGLIATELLE)

I 10 mm

RUSTIC DOUGH

Ingredients: durum wheat semolina, barn eggs, water, salt.

MIN 2-3 YIELD +65% 1pc +/-35g 10 x 1kg 2kg



E19

Pappardelle rustiche all'uovo

(RUSTIC EGG PAPPARDELLE)

I 18 mm

RUSTIC DOUGH

Ingredients: durum wheat semolina, barn eggs, water, salt.

MIN 3-4 YIELD +70% 1pc +/-34g 10 x 1kg 2kg





B01





Ravioli ricotta e bieta

(WITH RICOTTA AND CHARD)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-46%: ricotta 66%, chard 22%, breadcrumbs, Grana Padano DOP, salt.

MIN 5-6  +25%  +/-7.1g  8 x 1kg  3kg



B04



Mezzelune ricotta e spinaci

(WITH RICOTTA AND SPINACH)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-59%: ricotta 51%, mascarpone, spinach 10%, breadcrumbs, Grana Padano DOP, parsley, salt.

MIN 4-5  +30%  +/-10.5g  9 x 1kg  3kg



B05

Mezzelune verdi ricotta e spinaci

(GREEN WITH RICOTTA AND SPINACH)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water, dehydrated spinach.

Ingredients (filling) +/-59%: ricotta 51%, mascarpone, spinach 10%, breadcrumbs, Grana Padano DOP, parsley, salt.

MIN 4-5  +30%  +/-10.5g  9 x 1kg  3kg





ALTA TRADIZIONE



B15

Grantortellone[®] ricotta e spinaci

**(WITH RICOTTA
AND SPINACH)**

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-52%: ricotta 70%, spinach 17%, Grana Padano DOP, breadcrumbs, salt.

MIN 4-5 YIELD +25% 1pc +/-15.3g 7 x 1kg 3kg



B16

Grantortellone[®] verde ricotta e spinaci

**(GREEN WITH RICOTTA
AND SPINACH)**

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, dehydrated spinach, water.

Ingredients (filling) +/-52%: ricotta 70%, spinach 17%, Grana Padano DOP, breadcrumbs, salt.

MIN 4-5 YIELD +25% 1pc +/-15.3g 7 x 1kg 3kg

C30

Cappellacci di zucca violina

**(WITH BUTTERNUT
SQUASH)**

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-51%: butternut squash 65%, Parmigiano Reggiano DOP, breadcrumbs, cheese, sugar, amaretto biscuit, salt, nutmeg.

MIN 4-5 YIELD +25% 1pc +/-15.3g 7 x 1kg 3kg





C13

Tortelli alla rucola (WITH ROCKET)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-57%: ricotta, rocket 17%, Grana Padano DOP, breadcrumbs, salt, nutmeg.

MIN 4-5 YIELD +25% 1pc +/-17.3g 7 x 1kg 3kg



C16

Tortelli al radicchio rosso (WITH RED CHICORY)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-57%: ricotta, red chicory 22%, Grana Padano DOP, breadcrumbs, salt.

MIN 4-5 YIELD +25% 1pc +/-17.5g 7 x 1kg 3kg



C04

Tortelli di patata (WITH POTATO)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-57%: potato puree 59%, ricotta, skimmed milk powder, Grana Padano DOP, salt, spices.

MIN 4-5 YIELD +25% 1pc +/-17.5g 7 x 1kg 3kg

C24

Tortelli alla zucca violina (WITH BUTTERNUT SQUASH)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-57%: butternut squash 70%, Parmigiano Reggiano DOP, cheese, breadcrumbs, sugar, amaretto biscuit, salt, nutmeg.

MIN 4-5 YIELD +25% 1pc +/-17.5g 7 x 1kg 3kg



ALTA TRADIZIONE



C34

Ravioli alla borragine

(WITH BORAGE)

(recipe of Liguria)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, soft wheat flour, barn eggs, water.

Ingredients (filling) +/-56%: ricotta, borage 22%, Grana Padano DOP, marjoram, breadcrumbs, sage, salt.

An essential dish from a region that really knows how to use herbs in its cooking: Liguria. The unique flavour of our Ravioli comes from borage, an herb that grows wild in the Mediterranean maquis environment and is now purpose-grown too. Formerly believed to have anti-depressant properties, borage has small, ultramarine blue flowers and tasty leaves that are used in cooking for their intriguing, distinctive flavour.

MIN 2-3 YIELD +20% 1pc +/-7.6g 8 x 1kg 3kg



B08

Tortelli ricotta e spinaci

(WITH RICOTTA
AND SPINACH)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-57%: ricotta 70%, spinach 19%, breadcrumbs, Grana Padano DOP, salt.

MIN 4-5 YIELD +25% 1pc +/-17.5g 7 x 1kg 3kg



C41

Tortelli agli asparagi

(WITH ASPARAGUS)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, dehydrated asparagus, dehydrated spinach, water.

Ingredients (filling) +/-57%: ricotta, asparagus 39%, Grana Padano DOP, breadcrumbs, extra virgin olive oil, onion, salt, garlic, pepper.

MIN 4-5 YIELD +25% 1pc +/-17.5g 7 x 1kg 3kg





C32

Raviolacci ai carciofi (WITH ARTICHOKE)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, natural artichoke flavour, water.

Ingredients (filling) +/-56%: ricotta, artichokes 30%, breadcrumbs, Grana Padano DOP, salt.

MIN 4-5 YIELD +20% 1pc +/-18.3g 7 x 1kg 3kg



C14

Panzerotti ricotta e spinaci (WITH RICOTTA AND SPINACH)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-60%: ricotta 63%, spinach 21%, Grana Padano DOP, breadcrumbs, salt.

MIN 5-6 YIELD +15% 1pc +/-22g 9 x 1kg 3kg



C09

Giganti ricotta ed erbe (WITH RICOTTA AND CHARD)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-45%: ricotta 59%, chard 17%, Grana Padano DOP, breadcrumbs, salt.

MIN 6-7 YIELD +40% 1pc +/-26g 8 x 1kg 3kg

C11

Giganti ricotta e asparagi (WITH RICOTTA AND ASPARAGUS)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-45%: ricotta 54%, asparagus 28%, Grana Padano DOP, breadcrumbs, dehydrated asparagus, sunflower oil, salt, onion, garlic.

MIN 6-7 YIELD +40% 1pc +/-26g 8 x 1kg 3kg





C33

Raviolacci alle castagne (WITH CHESTNUTS)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, chestnut flour 14%, water.

Ingredients (filling) +/-56%: cooked chestnuts 45% (dried chestnuts, bay leaves, water), ricotta, Parmigiano Reggiano DOP, cheese, barn eggs, salt, pepper.

MIN 4-5 YIELD +20% 1pc +/-18.3g 7 x 1kg 3kg



C38

Raviolacci al farro con formaggio e noci

(SPELT RAVIOLACCI
WITH CHEESE
AND WALNUTS)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, wholegrain spelt flour, barn eggs, water.

Ingredients (filling) +/-56%: ricotta, cheeses 21% (Grana Padano DOP, Casatella), walnuts 17%, breadcrumbs, parsley, salt, pepper.

MIN 4-5 YIELD +20% 1pc +/-18.3g 8 x 1kg 3kg



SFOGLIA
ANTICA

C19

Fiocchi® formaggio e pere (WITH CHEESE AND PEARS)

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-38%: dehydrated pear 42%, cheeses 36% (robiola, Grana Padano DOP, Taleggio DOP) ricotta, breadcrumbs.

MIN 4-5 YIELD +35% 1pc +/-11.5g 9 x 1kg 3kg



C50

Girasoli mascarpone e noci (WITH MASCARPONE AND WALNUTS)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-61%: ricotta, walnuts 15%, mascarpone 11%, Grana Padano DOP, breadcrumbs, salt, parsley.

MIN 5-6 YIELD +20% 1pc +/-25g 10 x 1kg 3kg





A03

Tortellini mignon

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-30%: mortadella, Parmigiano Reggiano DOP, pork meat, breadcrumbs, sunflower oil, wine, salt, spices, garlic, rosemary.

MIN 2-3 YIELD +35% 1pc +/-1.7g 8 x 1kg 3kg



A19

Raviolacci alle carni brasate (WITH BRAISED MEAT)

(recipe of Piedmont)

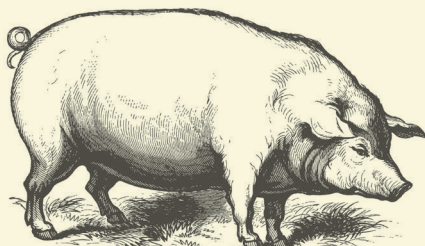
SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-56%: meat 40%, (beef, pork and turkey meat), stock, Parmigiano Reggiano DOP, spinach, celery, carrots, onion, breadcrumbs, sunflower oil, wine, salt, spices, garlic, rosemary.

Memories from Alpine pastures and intense underbrush scent, crackling fire and the desire for intense flavours are the notes that inspired us to create these new Raviolacci with braised meats. Fresh egg pasta filled with delicious beef, pork and turkey meat, braised with vegetables and Parmigiano Reggiano cheese, as it is done in Northern Italy's traditional kitchens.

MIN 4-5 YIELD +20% 1pc +/-18.3g 7 x 1kg 3kg



A02

Tortellini bolognesi

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-32%: mortadella, Parmigiano Reggiano DOP, pork meat, breadcrumbs, sunflower oil, wine, salt, spices, garlic, rosemary.

MIN 3-4 YIELD +40% 1pc +/-3.2g 8 x 1kg 3kg

A04

Cappelletti al prosciutto crudo (WITH RAW HAM)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-32%: pork meat, mortadella, Parmigiano Reggiano DOP, raw ham 16%, breadcrumbs, sunflower oil, wine, salt, spices, garlic, rosemary.

MIN 3-4 YIELD +40% 1pc +/-3.2g 8 x 1kg 3kg



A13

Fiocchi® speck e Fontina (WITH SPECK HAM AND FONTINA CHEESE)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-38%: ricotta, Fontina DOP 20%, speck ham 18%, breadcrumbs, salt.

MIN 4-5 YIELD +35% 1pc +/-11.5g 9 x 1kg 3kg



ALTA TRADIZIONE



A16

Ravioli del plin

(recipe of Langhe and upper Monferrato)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, soft wheat flour, barn eggs, water.

Ingredients (filling) +/-35%: meat 42%, (beef, pork and turkey meat), Parmigiano Reggiano DOP, cheese, celery, carrots, onion, stock, spinach, breadcrumbs, leek, sunflower oil, wine, salt, spices, garlic, rosemary.

Plin is a kind of small ravioli made from thinly-rolled dough with a filling of braised meats and vegetables. A traditional Piedmontese pasta, it's most frequently found in and around Cuneo, Turin, the Langhe and the upper Monferrato, all regions known for their fine wines. The name "Plin" means "pinch", designating the movement of thumb and index finger made to seal the pasta. Although frequently served with butter and sage or with meat sauce, Ravioli del Plin should ideally be served plain to better appreciate the filling. A more traditional way of serving them is in red wine.

MIN 1-2 YIELD +25% 1pc +/-2.3g 8 x 1kg 3kg



A11

Agnolotti piemontesi

(recipe of Piedmont)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-46%: meat 40%, (beef, pork and turkey meat), stock, Parmigiano Reggiano DOP, cheese, spinach, celery, carrots, onion, breadcrumbs, sunflower oil, wine, salt, spices, garlic, rosemary.

A square-shaped pasta filled with braised meats typical of northern Italian cuisine. Of the many varieties of Agnolotti – including different shapes, not just square but also round, which were formerly called Anelotti, – the Piedmontese variety is perhaps the best known and most prized for its distinctive flavour and intense aroma.

MIN 5-6 YIELD +25% 1pc +/-7.1g 8 x 1kg 3kg



A12

Casoncelli

(recipe of Bergamo)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-50%: beef and pork meat, breadcrumbs, Parmigiano Reggiano DOP, cheese, barn eggs, celery, carrots, onion, dehydrated pear, amaretto biscuit, sultana raisins, parsley, wine, extra virgin olive oil, sunflower oil, salt, spices, garlic.

A typical dish par excellence of the Bergamo tradition, Casoncello is made from a pasta disk with a smooth edge of about 6/7 cm in diameter. The rich filling can vary, but the basic ingredients remain: salami paste, beef, Parmigiano Reggiano DOP, amaretti, raisins, breadcrumbs, wine and natural pears. The result is a decisively unusual but tasty filled pasta.

MIN 3-4 YIELD +25% 1pc +/-6.4g 8 x 1kg 3kg



A01

Agnolotti

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-45%: mortadella, Parmigiano Reggiano DOP, pork meat, turkey meat, breadcrumbs, cheese, barn eggs, sunflower oil, wine, salt, spices, garlic, rosemary.

MIN 4-5 YIELD +35% 1pc +/-6.5g 8 x 1kg 3kg



A14

Tortellacci rustici al capriolo

(RUSTIC TORTELLI WITH ROEBUCK)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, wholegrain buckwheat flour, barn eggs, water.

Ingredients (filling) +/-48%: braised roebuck meat 82%, (roebuck meat, tomato pulp, celery, carrots, onion, sunflower oil, wine, salt, garlic, sage, bay leaves, rosemary, juniper berries, pepper), breadcrumbs, Grana Padano DOP.

MIN 6-7 YIELD +35% 1pc +/-15g 8 x 1kg 3kg



A20

Raviolacci con 'nduja e pecorino

WITH 'NDUJA PORK SAUSAGE AND PECORINO CHEESE

(recipe of Calabria)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-56%: ricotta, 'nduja pork sausage 28%, Pecorino Romano DOP 15%, breadcrumbs, salt.

MIN 4-5 YIELD +20% 1pc +/-18.3g 8 x 1kg 3kg



A15

Tortellacci al cinghiale

(WITH WILD BOAR)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-49%: braised wild boar meat 82%, (wild boar, tomato pulp, onion, celery, carrots, sunflower oil, wine, salt, garlic, sage, bay leaves, rosemary, juniper berries, pepper), breadcrumbs, potatoes, Parmigiano Reggiano DOP, cheese.

MIN 4-5 YIELD +25% 1pc +/-15g 8 x 1kg 3kg





B17

Grancappelletto® romagnolo

(recipe of Romagna)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-52%: Casatella, ricotta, Grana Padano DOP, breadcrumbs, Parmigiano Reggiano DOP, cheese, barn eggs, salt, spices.

MIN 4-5 YIELD +25% 1pc +/-15.3g 7 x 1kg 3kg



B18

Lunette ai 4 formaggi (WITH 4 CHEESES)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-48%: ricotta, cheeses 41% (Gorgonzola DOP, Taleggio DOP, Grana Padano DOP, robiola), breadcrumbs, salt.

MIN 2-3 YIELD +20% 1pc +/-8.3g 7 x 1kg 3kg



B06

Cappelletti romagnoli

(recipe of Romagna)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-32%: Casatella, Grana Padano DOP, breadcrumbs, Parmigiano Reggiano DOP, cheese, barn eggs, salt, spices.

MIN 3-4 YIELD +40% 1pc +/-3.2g 8 x 1kg 3kg



C20

Fiocchetti al Gorgonzola

(WITH GORGONZOLA
CHEESE)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-38%: Gorgonzola DOP 47%, ricotta, Grana Padano DOP, breadcrumbs, parsley, salt.

MIN 4-5 YIELD +25% 1pc +/-5.2g 8 x 1kg 3kg





ALTA TRADIZIONE



B13

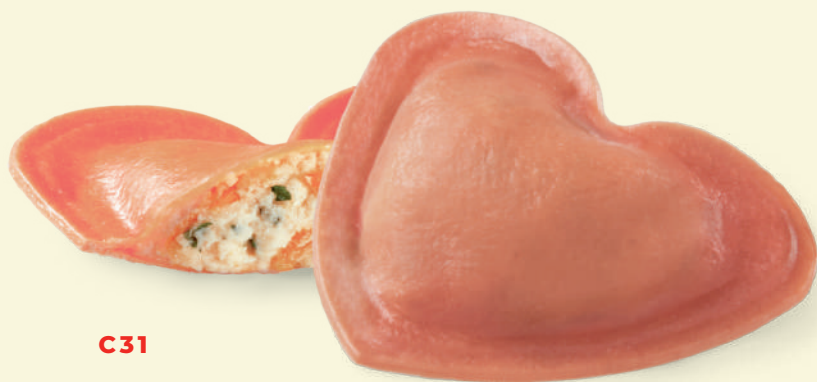
Cuori di formaggio

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-54%: ricotta, cheeses 42% (Edamer, Taleggio DOP, Grana Padano DOP, robiola), breadcrumbs, salt.

MIN 4-5 YIELD +20% 1pc +/-16.7g 7 x 1kg 3kg



C31

Cuori rossi con mozzarella di bufala campana, pomodoro e basilico (RED WITH BUFFALO MOZZARELLA, TOMATO AND BASIL)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water, dehydrated tomatoes, red beetroot juice powder.

Ingredients (filling) +/-54%: buffalo ricotta, Mozzarella di Bufala campana DOP 23%, tomato 20%, breadcrumbs, basil 2%, salt, extra virgin olive oil, pepper.

MIN 4-5 YIELD +20% 1pc +/-16.7g 7 x 1kg 3kg



B23

Ravioli sardi (WITH SHEEP RICOTTA)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, soft wheat flour "00", barn eggs, water.

Ingredients (filling) +/-57%: ricotta, sheep ricotta 32%, spinach 9%, breadcrumbs, salt, parsley, nutmeg.

MIN 4-5 YIELD +25% 1pc +/-17.5g 7 x 1kg 3kg



C05

Tortelli toscani

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-57%: Casatella, ricotta, Grana Padano DOP, breadcrumbs, parsley, salt, garlic.

MIN 4-5 YIELD +25% 1pc +/-17.5g 7 x 1kg 3kg

C37

Tortelli con mozzarella di bufala campana, pomodoro e basilico (WITH BUFFALO MOZZARELLA, TOMATO AND BASIL)

SFOGLIA ANTICA

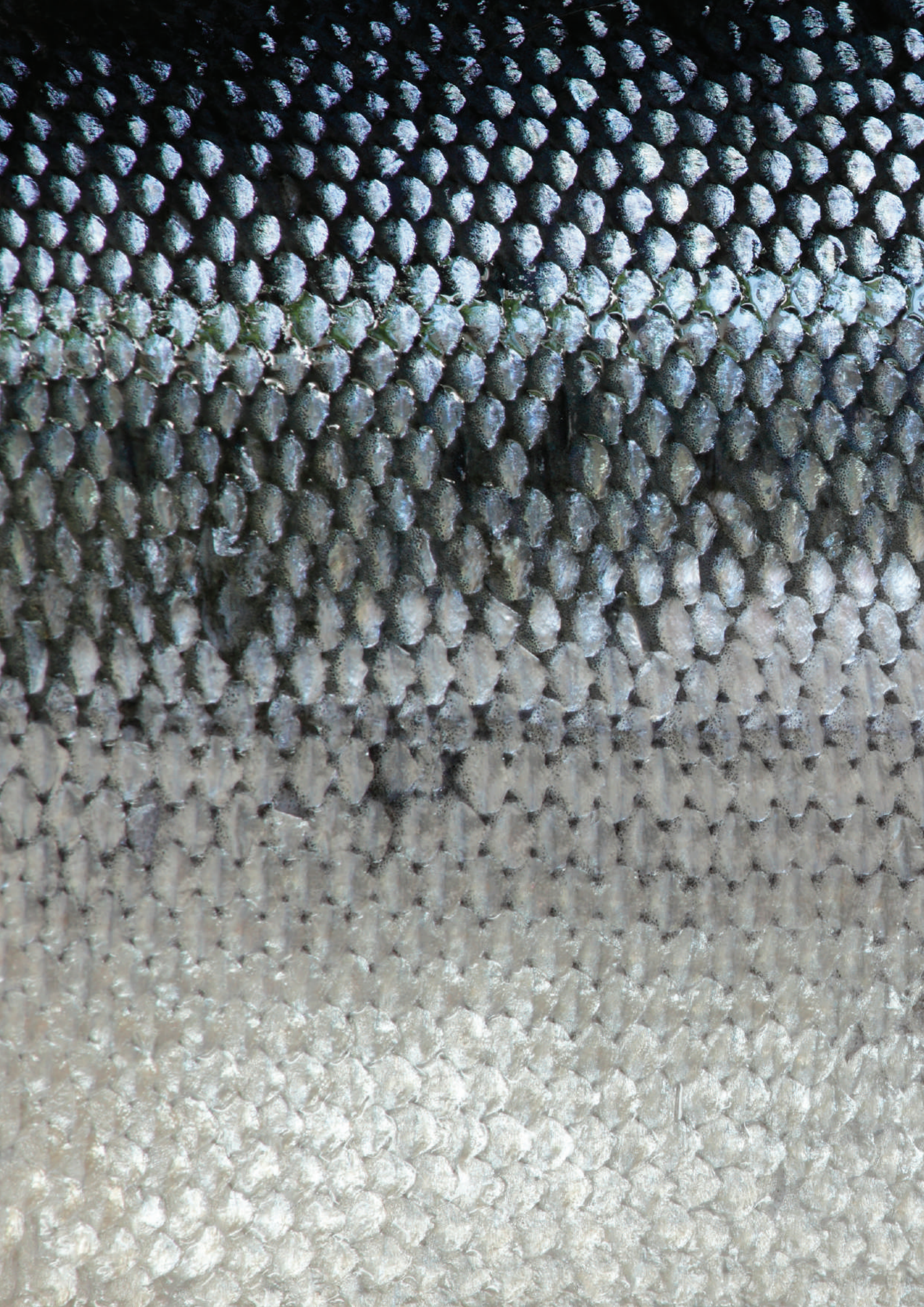
Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-57%: buffalo ricotta, Mozzarella di Bufala Campana DOP 21%, tomato 20%, bread, basil 2%, salt, extra virgin olive oil, pepper.

MIN 4-5 YIELD +25% 1pc +/-17.5g 7 x 1kg 3kg



ALTA TRADIZIONE





C26

Tortelli ai crostacei

(WITH CRAB AND LOBSTER)

SFOGLIA ANTICA

DAIRY-FREE RECIPE

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-57%: crustaceans 62% (argentine red shrimp, lobster, crab), water, bread crumbs, sunflower oil, rice starch, lemon juice, food gelatine of animal origin, salt, parsley, garlic, pepper.

MIN 4-5 YIELD +25% 1pc +/-17.5g 8 x 1kg 3kg



C43

Giganti neri al salmone

(BLACK GIGANTI WITH SALMON)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water, squid ink.

Ingredients (filling) +/-46%: ricotta, smoked salmon 22.5%, breadcrumbs, Grana Padano DOP, salt.

MIN 6-7 YIELD +40% 1pc +/-26g 8 x 1kg 3kg



C49

Tortelli al sapore di mare

(WITH FISH FILLING)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-57%: fish 53% (yellowtail flounder and/or brotula), ricotta, pink shrimp, bread crumbs, mascarpone cheese, argentine red shrimp, lemon juice, parsley, sunflower oil, salt, pepper, garlic.

MIN 4-5 YIELD +25% 1pc +/-17.5g 8 x 1kg 3kg

C51

Tortelli alla ricciola

(WITH AMBERJACK FISH)

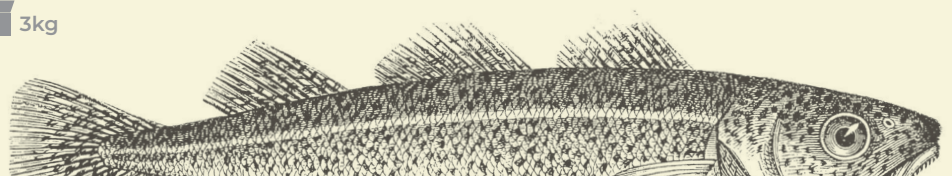
SFOGLIA ANTICA

DAIRY-FREE RECIPE

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-57%: amberjack fish 36%, yellowtail flounder/brotula, rice cream, bread crumbs, wine, extra-virgin olive oil, lemongrass, shallot, garlic.

MIN 4-5 YIELD +25% 1pc +/-17.5g 8 x 1kg 3kg





ALTA TRADIZIONE



C27

Rettangoli con salmone e aneto

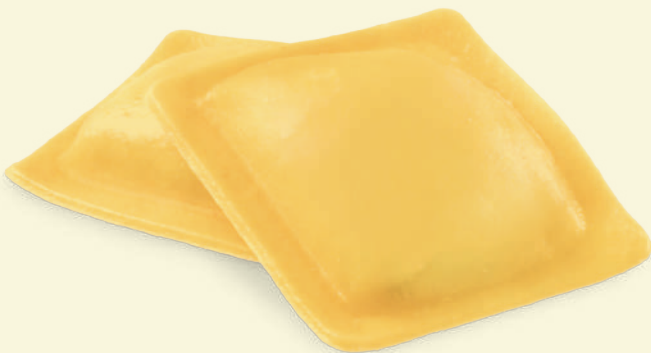
(RED WITH SALMON AND DILL)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water, dehydrated tomato, red beetroot juice powder.

Ingredients (filling) +/-54%: ricotta, salmon 14%, mascarpone, smoked salmon 8%, breadcrumbs, sunflower oil, salt, dill, shallot, pepper.

MIN 4-5 YIELD +20% 1pc +/-11.1g 9 x 1kg 3kg



C35

Raviolacci al branzino e profumo di agrumi

(WITH SEA BASS AND CITRUS FRUITS)

SFOGLIA ANTICA

DAIRY-FREE RECIPE

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-56%: sea bass 66%, potato puree, sunflower oil, citrus juice, food gelatine of animal origin, citrus peel, parsley, garlic, pepper.

MIN 4-5 YIELD +20% 1pc +/-18.3g 8 x 1kg 3kg



C28

Rettangoli alla cernia

(WITH GROUPEL)

SFOGLIA ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-54%: braised grouper 38%, ricotta, white fish (yellowtail flounder/brotula), breadcrumbs, extra virgin olive oil, shallot, parsley, chives, salt, pepper.

MIN 4-5 YIELD +20% 1pc +/-11.1g 9 x 1kg 3kg



ALTA TRADIZIONE





C42

Raviolacci ai funghi porcini (WITH CEP MUSHROOMS)

wholegrain
semolina

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, wholegrain wheat durum semolina, barn eggs, water.

Ingredients (filling) +/-56%: ricotta, mixed mushrooms 21% (Agaricus bisporus, Pleurotus ostreatus, Lentinus edodes, Pholiota nameko), cep mushrooms 8%, breadcrumbs, Grana Padano DOP, sunflower oil, salt, garlic.

MIN 4-5 YIELD +20% 1pc +/-18.3g 7 x 1kg 3kg



C25

Lunette al tartufo (WITH TRUFFLE)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-48%: ricotta, truffle 8%, pasteurized fresh whole milk, Parmigiano Reggiano DOP, cheese, breadcrumbs, salt, flavouring.

MIN 4-5 YIELD +20% 1pc +/-8.3g 8 x 1kg 3kg



C29

Grantortellone[®] con funghi porcini (WITH CEP MUSHROOMS)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-52%: ricotta, mushrooms in variable proportions 20% (Agaricus bisporus, Pleurotus ostreatus, Lentinus edodes, Pholiota nameko), cep mushrooms 8%, breadcrumbs, Grana Padano DOP, sunflower oil, salt, parsley, garlic.

MIN 4-5 YIELD +25% 1pc +/-15.3g 7 x 1kg 3kg



ALTA TRADIZIONE



C10

Giganti con funghi porcini

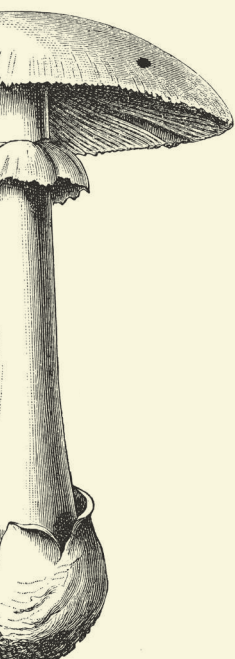
(WITH CEP
MUSHROOMS)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina,
barn eggs, water.

Ingredients (filling) +/-45%: ricotta, mushrooms
in variable proportions 25% (*Agaricus bisporus*,
Pleurotus ostreatus, *Lentinus edodes*, *Pholiota*
nameko), Grana Padano DOP, breadcrumbs, cep
mushrooms 1.5%, salt, dried cep mushrooms,
sunflower oil, parsley, garlic.

MIN 6-7 YIELD +40% 1pc +/-26g 8 x 1kg 3kg



C15

Panzerotti con funghi porcini

(WITH CEP
MUSHROOMS)

SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina,
barn eggs, water.

Ingredients (filling) +/-60%: ricotta, mushrooms
in variable proportions 32% (*Agaricus bisporus*,
Pleurotus ostreatus, *Lentinus edodes*, *Pholiota*
nameko), Grana Padano DOP, breadcrumbs,
cep mushrooms 2%, salt, dried cep mushrooms,
sunflower oil, garlic.

MIN 5-6 YIELD +15% 1pc +/-22g 9 x 1kg 3kg



ALTA TRADIZIONE





F01

Gnocchi di patata linea azzurra (BLUE LINE)

DAIRY-FREE RECIPE

Ingredients: potato puree 66%, soft wheat flour, durum wheat semolina, corn starch, salt, rice flour.

MIN 1-2 YIELD +16% 1pc $\frac{1}{2}$ 5.5g 6 x 1kg

10 x 1kg packs = 10kg



F09

Gran Gnocchi di patata

DAIRY-FREE RECIPE

Ingredients: potato puree 91%, soft wheat flour, barn eggs, salt, rice flour.

MIN 2 YIELD +15% 1pc $\frac{1}{2}$ 8.3g 6 x 1kg

6 x 1kg packs = 6kg



F10

Gnocchi di patata linea oro (GOLDEN LINE)

DAIRY-FREE RECIPE

Ingredients: potato puree 91%, soft wheat flour, barn eggs, salt, rice flour.

MIN 1-2 YIELD +16% 1pc $\frac{1}{2}$ 5.5g 6 x 1kg

6 x 1kg packs = 6kg



F03

Gnocchi di patata con spinaci (WITH SPINACH)

DAIRY-FREE RECIPE

Ingredients: potato puree 66%, soft wheat flour, durum wheat semolina, corn starch, salt, dehydrated spinach, rice flour.

MIN 1-2 YIELD +15% 1pc $\frac{1}{2}$ 5.5g 6 x 1kg

10 x 1kg packs = 10kg





ALTA TRADIZIONE



F07

Gnocchi caserecci alla zucca (WITH PUMPKIN)

Ingredients: potato puree, puréed pumpkin 37%, soft wheat flour, barn eggs, Grana Padano DOP, sugar, salt, nutmeg, rice flour.

MIN 1 YIELD +10% 1pc +/-3.3g 6 x 1kg

10 x 1kg packs = 10kg



F08

Gnocchi caserecci alle castagne (WITH CHESTNUTS)

Ingredients: rehydrated cooked chestnuts 67%, potato flakes, soft wheat flour, pasteurized fresh whole milk, barn eggs, rice flour.

MIN 1 YIELD +10% 1pc +/-3.3g 6 x 1kg

10 x 1kg packs = 10kg



F11

Gnocchi caserecci alla rapa rossa (WITH RED BEETROOT)

DAIRY-FREE RECIPE

Ingredients: potato puree, soft wheat flour, red beetroot juice powder 2%, salt, rice flour.

MIN 1 YIELD +10% 1pc +/-3.3g 6 x 1kg

10 x 1kg packs = 10kg



F04

Gnocchetti di patata

DAIRY-FREE RECIPE

Ingredients: potato puree 91%, soft wheat flour, barn eggs, salt, rice flour

MIN 1 YIELD +20% 1pc +/-2.3g 7 x 1kg

10 x 1kg packs = 10kg



F05

Gnocchetti con spinaci (WITH SPINACH)

DAIRY-FREE RECIPE

Ingredients: potato puree 91%, soft wheat flour, barn eggs, dehydrated spinach, salt, rice flour.

MIN 1 YIELD +20% 1pc +/-2.3g 7 x 1kg

10 x 1kg packs = 10kg



F06

Gnocchetti all'ortica (WITH NETTLE)

DAIRY-FREE RECIPE

Ingredients: potato puree 91%, soft wheat flour, barn eggs, dehydrated nettle, salt, rice flour.

MIN 1 YIELD +20% 1pc +/-2.3g 7 x 1kg

10 x 1kg packs = 10kg



F51

Filled gnocchi WITH GORGONZOLA CHEESE

Ingredients: potato puree 47%, soft wheat flour, Gorgonzola DOP 12%, ricotta, durum wheat semolina, corn starch, breadcrumbs, salt, rice flour.

MIN 1 YIELD +6% 1pc +/-8.3g 6 x 1kg

6 x 1kg packs = 6kg



F50

Filled gnocchi WITH TOMATO AND MOZZARELLA

Ingredients: potato puree 55%, tomato pulp 15%, soft wheat flour, mozzarella 5%, durum wheat semolina, celery, carrots, onion, corn starch, rice flour, extra virgin olive oil, sunflower oil, basil, sugar, pepper.

MIN 1 YIELD +6% 1pc +/-8.3g 6 x 1kg

6 x 1kg packs = 6kg





dough

Prontosfoglia® is a deep-frozen pre-cooked egg pasta. A practical, versatile and easy-to-use product which is a godsend for cooks who love dishes such as timbale, lasagnette, and pasta au gratin in general.

G02

Prontosfoglia® (GREEN)

Ingredients: durum wheat semolina, eggs, water, dehydrated spinach.

 48 x 26.5 x 0.11cm

60 sheets per box 12 sheets per pack 5 x 2kg packs



Ideal format for gastronomic trays

G01 / 521

Prontosfoglia®

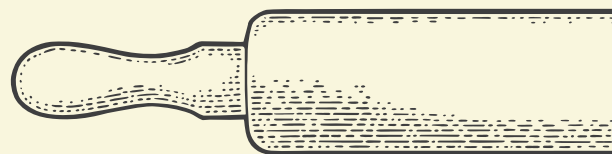
Ingredients: durum wheat semolina, eggs, water.

 48 x 26.5 x 0.11cm

G01 60 sheets per box 12 sheets per pack 5 x 2kg packs



521 36 sheets per box 3 sheets per pack 12 x 500g packs







H07

Filloidea®


Ingredients: wheat flour, water, starch, glucose syrup, sunflower oil, iodized salt.

Filloidea® is deep-frozen filo pastry dough in ready-to-use sheets. Filo pastry is used to prepare many dishes, from appetizers to desserts, especially strudel. It is a very thin dough, almost transparent and very elastic. It is the ideal base to be creative in the kitchen.

 78x46cm  1 pc +/-125g

40 sheets per box

2 sheets per pack 4 packs per box


5 boxes per carton =  5kg

H01

Sfoglidea®

Ingredients: soft wheat flour, margarine, water, salt, wine vinegar.

Packed in practical mini-slabs, Sfoglidea® is the perfect deep frozen puff pastry dough for sweet as well as savoury dishes such as vol-au-vent and mille-feuilles. It's also an excellent base for filled tarts, puffs and canapés.

 24.5 x 20 x 1.8cm 10 x 1kg packs =  10kg


H06

Frollidea®

Ingredients: wheat flour, margarine, sugar, eggs, leavening powder, salt, flavours, corn starch.

Frollidea is® deep-frozen shortcrust pastry, packed in convenient individual slabs. It is suitable for all kinds of confectionery such as biscuits, tarts and filled cakes.

 23.5 x 19 x 2cm 10 x 1kg packs =  10kg






H02B

Sfoglidea®

LA SOTTILE

Ingredients: wheat flour, margarine, water, butter, salt, barley malt extract, barley flour.

Sfoglidea® La Sottile is the first deep-frozen puff pastry prepared in pre-rolled sheets that are ready to use straight from the packet. It is ideal for savouries, crackers, puff pastry parcels, mini-pizza, strudel, meat savouries and steak en croûte. It's especially suitable for recipes with moist fillings (soft cheese, vegetable or meat sauces etc.).

 44 x 25 x 0.45cm 7 sheets  3.22kg 




H03

Sfoglidea®

DOLCEROTOLO

Ingredients: wheat flour, vegetable margarine, water, salt, wheat malt extract.

Sfoglidea® Dolcerotolo is the first deep-frozen ready-rolled puff pastry available in individual scrolls wrapped in oven-ready paper. Ideal for cannoncini, strudel, mille-feuilles and savoury snacks (crackers, mini-pizza, vol-au-vent).

 40 x 100 x 0.3cm 4 x 1.5kg sheets =  6kg 





C23C

Crespelle naturali (PLAIN CREPPELLE)

Batter ingredients: pasteurized fresh whole milk, wheat flour, barn eggs, sugar, salt.



17cm



±27g

60 pcs



1.6kg



C23V

Crespelle ricotta ed erbette (WITH RICOTTA AND CHARD)



Batter ingredients: pasteurized fresh whole milk, wheat flour, barn eggs, salt, sugar.

Ingredients (filling) ±57%: ricotta 71%, chard 20%, Grana Padano DOP, breadcrumbs, salt.



17cm



±70g

24 pcs



1.7kg



C23F

Crespelle ai funghi (WITH MUSHROOMS)



Batter ingredients: pasteurized fresh whole milk, wheat flour, barn eggs, salt.

Ingredients (filling) ±57%: ricotta, mushrooms in variable proportion 26% (*Agaricus bisporus*, *Pleurotus ostreatus*, *Pholiota nameko*, *Boletus edulis* and its group, *Lentinus edodes*), Grana Padano DOP, breadcrumbs, sunflower oil, salt, parsley, garlic.



17cm



±70g

24 pcs



1.7kg

C23A

Crespelle agli asparagi (WITH ASPARAGUS)



Batter ingredients: pasteurized fresh whole milk, wheat flour, barn eggs, salt, sugar.

Ingredients (filling) ±57%: ricotta, asparagus 28%, Grana Padano DOP, breadcrumbs, dehydrated asparagus, salt, sunflower oil, onion, garlic.



17cm



±70g

24 pcs



1.7kg



ALTA TRADIZIONE



B09

Cannelloni ricotta e spinaci (WITH RICOTTA AND SPINACH)

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-63%: ricotta 66%, spinach 22%, breadcrumbs, Grana Padano DOP, salt.

Ø 3.8cm ← 12cm → 1 pc +/-60g +/-50 pcs 3kg



B10

Ricciolo[®] ricotta e spinaci (WITH RICOTTA AND SPINACH)

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-73%: ricotta 84%, spinach 7%, Grana Padano DOP, breadcrumbs, salt.

Ø 6.3cm 1 pc +/-60g +/-50 pcs 3kg

baked pasta



A10

Cannelloni alla carne (FILLED WITH MEAT)

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-63%: meat 29% (beef and pork meat), mortadella, barn eggs, Parmigiano Reggiano DOP, celery, carrots, onion, stock, ricotta, cheese, spinach, breadcrumbs, sunflower oil, salt, spices, garlic.

Ø 3.8cm ← 12cm → 1 pc +/-60g +/-50 pcs 3kg

* Shelf life 18 months



A17

Ricciolo[®] speck e provola (WITH SPECK HAM AND PROVOLA CHEESE)

Ingredients (pasta): durum wheat semolina, barn eggs, water.

Ingredients (filling) +/-73%: ricotta, speck ham 10%, provolone 7%, breadcrumbs, salt.

Ø 6.3cm 1 pc +/-60g +/-50 pcs 3kg

* Shelf life 18 months

An eating habit that comes out of the choice to respect your body and the environment, in all its forms of life, a plant-based diet focuses on:

- *protecting biodiversity*
- *appreciation of simple products, without additives, colourants, preservatives or flavourings, with a short list of ingredients made up of raw materials processed as little as possible*
- *respect for the rhythms and pace of nature*



E20PB

Linguine di verdura, piselli e lenticchie

VEGETABLE, PEA AND LENTIL LINGUINE

Ingredients: cauliflower 27%, water, potato starch, lentil flour 10.3%, cornstarch, pea flour 9%, rice flour, corn flour, vegetable fibre (Psyllium), thickening agent: xanthan gum, sunflower seed oil.

 MIN 1  YIELD +5%  1 pc +/-35g  5 x 1kg  2kg

LOW FAT
SATURATED FAT-FREE
A SOURCE OF FIBRE

**VEGAN
PRODUCT**





E17BIO

Tagliatelle con farina di farro integrale bio

**(WITH ORGANIC
WHOLEGRAIN
SPELT FLOUR)**

SFOGLIA
ANTICA

Ingredients: durum wheat semolina*, wholegrain spelt flour*, eggs*, water.

MIN 3 YIELD +70% 1 pc +/-28g 10 x 1kg 1.5kg

* ORGANIC AGRICULTURE



B19BIO

Ravioli con ricotta e spinaci bio

**(WITH ORGANIC RICOTTA
AND SPINACH)**



SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina*, eggs*, water.

Ingredients (filling) +/-46%: ricotta* 67%, spinach* 22%, breadcrumbs*, Parmigiano Reggiano DOP*, salt.

MIN 5-6 YIELD +25% 1 pc +/-7.1g 8 x 1kg 3kg



A18BIO

Tortellini bolognesi bio

(WITH ORGANIC MEAT)



SFOGLIA
ANTICA

Ingredients (pasta): durum wheat semolina*, eggs*, water.

Ingredients (filling) +/-32%: mortadella* 44%, Parmigiano Reggiano DOP*, pork meat*, breadcrumbs*, extra virgin olive oil*, salt, nutmeg*, garlic*, pepper*, rosemary*.

MIN 3-4 YIELD +40% 1 pc +/-3.2g 8 x 1kg 3kg



ALTA TRADIZIONE





Locally known as “E Bartlàz”, the Bartolaccio is a type of dumpling (“tortello”) typical of Romagna. It is filled with piadina and the ingredients commonly used for piadina itself. It belongs to the family of pasta cooked on the griddle instead of in water, yet our Bartolaccio can be just as easily deep-fried.

C44STR

Bartolacci

WITH SQUACQUERONE AND PIADINA



Ingredients (pasta): soft wheat flour, water.

Ingredients (filling) +/-64%: squacquerone cheese 73%, piadina 21%, fresh cheese, baby lettuce, wine vinegar, pepper, salt.



griddle: 3
fryer: 2/3



1 pc +/-37g



7 x 1kg



3kg

PREPARATION:

- Defrost for 30 minutes before cooking
- Deep-fry or cook on the griddle
- **DO NOT COOK IN WATER!**





ONCE UPON A TIME...

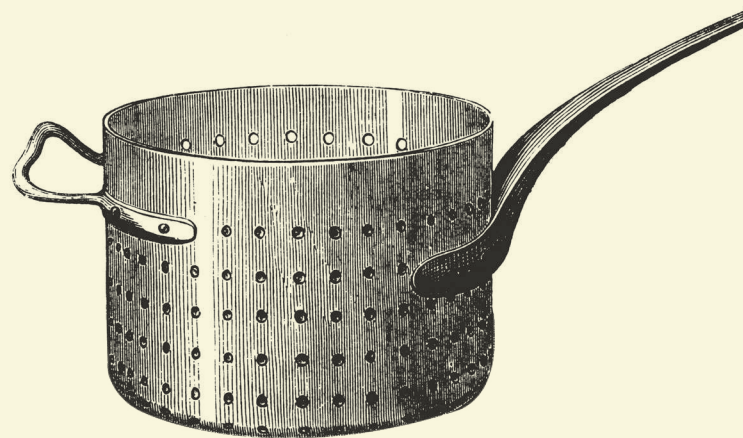
... there was a small 45 m2 fresh pasta laboratory in the small town of Lavezzola, in Romagna. It was there, though a long time ago. Today, there is a 71,500 m2 production facility of which 35,000 m2 is occupied by production lines named **Surgital®**, the reference Italian company for fresh pasta, ready meals and sauces for quality catering.

a story of true quality

How all this has been possible in 40 years can only be explained by our real obsession with quality.

For our dough, created in a warm and humid environment, just like our grandmothers still teach us, **we only use fresh pasteurized barn eggs, at least 5 of them for each kilo of flour.**

We use only durum wheat semolina flour, the only one capable of guaranteeing an elastic dough with an excellent cooking firmness.



Everything is expertly frozen, in order to preserve food fragrance and bring to the tables of more than 60 countries around the world food that smells as if it were just made fresh.

The best raw materials are purchased from qualified suppliers who meet strict quality requirements and, whenever possible, from PDO-certified productions.

Eggs come from barn-raised hens.

Every single ingredient is always processed inside the company.

The Quality Department team daily scrupulously checks all that is purchased and all that is produced. We personally design and fine-tune all the production equipment to ensure that it replicates manual processing operations as faithfully as possible.



heritage and intuition

We chose the name Surgital® in 1995, to encapsulate in a single word the two core elements of our activity: Italian culinary tradition and deep-freezing technology.

We inherited tradition, and, as for our deep-freezing technology, we studied and adopted it as the oldest and most natural method to preserve pasta in a manner that avoids using preservatives. Our products go from 80°C to -20°C in a very short time which guarantees

very healthy foods and preserves all the nutritional and organoleptic qualities in an exceptional way.

Thanks to I.Q.F. technology (Individually Quick Frozen), each piece is deep-frozen in such a way that it can be used individually, ensuring total waste reduction and food cost control. Today, we rely on a fully automated 70,000 m³ cold storage room.





+ sustainability
in production
processes

– 642 CO₂ tons
each month



the pleasure of research

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

We work on improving existing products and study how to obtain more suitable dough to marry to sauces and condiments.

Never satisfied with the achievements we reached, in 2009, in our factories, we inaugurated **De Gusto - our Pasta Academy**, a large space conceived as a place for training, tasting, knowledge-sharing and exchange. We welcome customers, chefs and students, and organize events and cooking classes.

Surgital®: our commitment to a more sustainable world

In order to preserve the land, we base our growth on energy efficiency. We generate all the energy we need through three innovative plants for the production of clean energy: a 1,000 kw/h photovoltaic system, a methane-fuelled quadrigenation plant with 6,000 kw/h of electrical power, and a 600 kw/h power plant with three oil-free turbines.

We use internal purifiers and reduce our water consumption thanks to a reverse osmosis system that reuses wastewater to cool the plant. We also produce and purchase the best raw materials directly in their original places of production, respecting the seasons.

We work hard every day to make our production processes more and more sustainable.

FIND OUT MORE





certified high quality

We create first course meals, but, first and foremost, 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 feature the main religious certifications: Halal and Kosher.

a big family

The passionate work of hundreds of people that allows a dream called Surgital® to become reality every day, rests on solid foundations: a united family.

Romana Tamburini, current President and Director of Production and Edoardo Bacchini, Managing Director. And their three children: Massimiliano Bacchini, Commercial Director; Elena Bacchini, Marketing Director and Enrica Bacchini, Director of Research, Development and Management Systems. We are born as a family business and, in a sense, we still are.



ALTA TRADIZIONE

SURGITAL® IN NUMBERS

OUR FIGURES

FACTORY



35,000 m²
production area



34
production lines

STORAGE WAREHOUSE



6,000 m²
total surface area

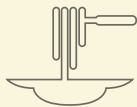
70,000 m³
refrigeration space

14,000
pallet spaces

[WE PRODUCE DAILY]



175 tonnes
of fresh pasta



90,000
ready meals



30 tonnes
of frozen sauces

WE ARE THE IDEAL PARTNER FOR THE FOOD SERVICE



RESTAURANTS



STARRED
RESTAURANTS



RESTAURANT
CHAINS



BARS



CATERING,
CANTEEN SECTOR



HOTEL SECTOR



TRANSPORT
SERVICES

AND MUCH MORE...



MAJOR
RETAIL CHAINS



DOOR-TO-DOOR



INDUSTRY

LABORATORIO TORTELLINI®

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!



APPROVED BY



Socio Sostenitore
the University
of Gastronomic Sciences
of Pollenzo



Laboratorio Tortellini® is a brand by



SURGITAL S.p.A. - via Bastia, 16/1 - 48017 Lavezzola (RA) Emilia-Romagna - ITALY
Tel +39 0545 80328 - Fax +39 0545 80121 - surgital@surgital.it
surgital.it