

*Chef
Italia*
enjoy!

A close-up photograph of a woman's face and upper torso. She is smiling, showing her teeth, and has bright red lipstick. She is wearing a red sleeveless top. She holds a silver fork in her right hand, which is raised towards her mouth. The fork is loaded with a neat spiral of spaghetti, coated in a red tomato sauce, and garnished with a small sprig of fresh green basil. The background is a plain, light color.

CATALOGO PRODOTTI



Il mondo corre veloce e se a volte manca il tempo o la voglia di cucinare ci pensa Chef Italia...

Una linea di piatti pronti, pasta e sughi surgelati di alta qualità, preparati nel pieno rispetto della tradizione culinaria italiana.

Ogni giorno, nello stabilimento produttivo di Castelvetro di Modena, i nostri cuochi selezionano i migliori ingredienti, per preparare piatti di alta cucina, fatti apposta per chi non vuole rinunciare al piacere della buona tavola.

Le nostre monoporzioni sono la soluzione perfetta per disporre di un ricco menu per tutti i gusti, ogni piatto è a portata di mano, pronto per essere gustato in pochi minuti.

enjoy!



The world moves fast. When time is short but your standards remain high, Chef Italia is here to bridge the gap.

We offer a premium line of frozen ready meals, pasta, and sauces, all crafted with unwavering respect for Italian Culinary Tradition. Every day, in our production facility in Modena, our chefs select only the finest ingredients. Their mission is to create gourmet dishes designed for those who refuse to sacrifice the pleasure of a world-class meal for the sake of a busy schedule. Our recipes offer a diverse menu to suit every palate. With Chef Italia, a rich, flavourful experience is always at your fingertips, ready in just a few minutes.

enjoy!





Private Label

I nostri prodotti sono disponibili anche in Private Label e possiamo realizzare ricette personalizzate in base alle specifiche richieste del cliente.

La nostra offerta spazia dalla preparazione di piatti pronti surgelati in monoporzione fino al formato catering.

Offriamo creazioni di alta qualità, ottenute con materie prime selezionate e trasformate in impianti produttivi altamente tecnologici.

We offer comprehensive private label partnerships, providing the flexibility to develop custom recipes tailored to your specific market requirements. We work closely with our partners to refine ingredients, ensuring high-quality creations. Our process combines selected raw materials with the precision of state-of-the-art production technology. Our production capabilities are designed to scale your needs, ranging from: single-serve frozen ready meals for retail and convenience, and for catering and foodservice formats for large-scale professional use.



Certificazioni

Certificazione **IFS** (International Featured Standard) per la vendita e l'esportazione dei nostri prodotti in tutto il mondo.

Certificazione **BIOAGRICERT** per la vendita e l'esportazione dei nostri prodotti **BIO** in Europa e America.

Certificazione **HALAL** per la produzione di prodotti alimentari destinati al mercato di religione musulmana.

Adottiamo un packaging completamente sostenibile e amico dell'ambiente: le nostre vaschette in cellulosa, completamente riciclabili, accompagnano ogni pietanza senza intaccare l'equilibrio organolettico e preservando sapore e profumo.

Certifications

We are committed to meeting the highest international standards for quality, safety, and cultural dietary requirements, ensuring our products can be enjoyed worldwide.

IFS (International Featured Standard): *Certified for the global sale and export of our premium food products.*

BIOAGRICERT: *Certification for the sale and export of our Organic (BIO) range across Europe and the Americas..*

HALAL: *Certification: Certified production processes for food products for the Muslim market.*

We believe that high-quality food deserves high-quality protection that respects the planet. We utilize fully sustainable and environmentally friendly packaging solutions. Our trays are made from 100% recyclable cellulose, designed to preserve the organoleptic balance of our food, protecting the authentic flavour and aroma.







PIATTI PRONTI SURGELATI

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54

*Chef
Italia*
enjoy!

1
porzione

pronta
in 5 min.



TAGLIATELLE AI FUNGHI PORCINI
le specialità della cucina italiana

300g e

APERTURA
FACILE

L'immagine ha il solo scopo di presentare il prodotto



PRIMI PIATTI

first courses

SPAGHETTI AL POMODORO & BASILICO

Pasta di semola di grano duro condita con salsa di pomodoro e basilico fresco.

Durum wheat semolina pasta served with tomato sauce and fresh basil.



300g e

180°
20 min

5/6 min

SPAGHETTI ALLA CARBONARA

Pasta di semola di grano duro condita con salsa a base di uovo e pancetta.

Durum wheat semolina pasta dressed with egg and pancetta sauce.



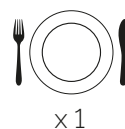
300g e

180°
20 min

5/6 min



PRIMI PIATTI PRONTI SURGELATI



TAGLIATELLE AI FUNGHI PORCINI

pasta fresca all'uovo

Pasta di semola di grano duro con sugo ai funghi porcini.

Durum wheat semolina pasta with porcini mushroom sauce.



300g e

180°
20 min

5/6 min

FUSILLI ALL'AMATRICIANA

Pasta di semola di grano duro condita con salsa di pomodoro, pancetta e peperoncino.

Durum wheat semolina pasta topped with tomato sauce, pancetta and chilli pepper



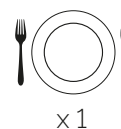
300g e

180°
20 min

5/6 min



PRIMI PIATTI PRONTI SURGELATI



x 1



18 mesi

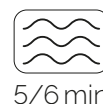
PENNE ALL'ARRABBIATA

Pasta di semola di grano duro condita con salsa di pomodoro e peperoncino.

Durum wheat semolina pasta served with tomato and chilli sauce.



300g e



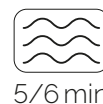
RIGATONI CACIO & PEPE

Pasta di semola di grano duro condita con salsa a base di pecorino romano e pepe.

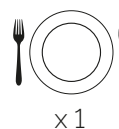
Durum wheat semolina pasta dressed with a sauce made from Pecorino Romano cheese and pepper.



300g e



PRIMI PIATTI PRONTI SURGELATI



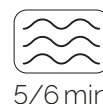
TROFIE AL PESTO ALLA GENOVESE

Pasta di semola di grano duro condita con pesto di basilico genovese.

Durum wheat semolina pasta dressed with Genoese basil pesto.



300g e



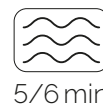
GRAMIGNA CON SALSICCIA

Pasta di semola di grano duro condita con salsa di pomodoro, salsiccia, besciamella e parmigiano reggiano.

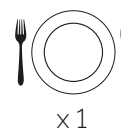
Durum wheat semolina pasta topped with tomato sauce, sausage, béchamel sauce and Parmigiano Reggiano cheese.



300g e



PRIMI PIATTI PRONTI SURGELATI



GNOCCHI CACIO & PEPE

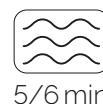
preparati con patate fresche

Gnocchi di patate conditi con salsa a base di pecorino romano e pepe.

Potato gnocchi topped with a sauce made from Pecorino Romano cheese and pepper.



300g e



GNOCCHI ALLA SORRENTINA

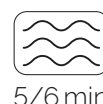
preparati con patate fresche

Gnocchi di patate conditi con salsa di pomodoro, mozzarella, parmigiano e basilico fresco.

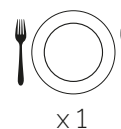
Potato gnocchi topped with tomato sauce, mozzarella, Parmesan cheese and fresh basil.



300g e



PRIMI PIATTI PRONTI SURGELATI



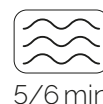
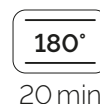
RISOTTO AI FUNGHI PORCINI

con riso Carnaroli

Riso Carnaroli con sugo ai funghi porcini.
Carnaroli rice with porcini mushroom sauce.



300g e



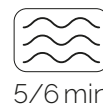
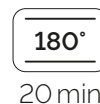
CANNELLONI CON POMODORO E BESCIAMELLA

pasta fresca all'uovo

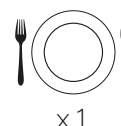
Cannelloni di ricotta e spinaci conditi con salsa di pomodoro e besciamella.
Ricotta and spinach cannelloni topped with tomato sauce and béchamel sauce.



300g e



PRIMI PIATTI PRONTI SURGELATI



RISOTTO ALLA MARINARA

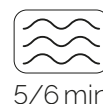
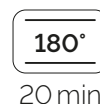
con riso Carnaroli

Classico primo piatto di mare della cucina italiana, con cozze, vongole, calamari, gamberi e pomodoro.

A classic Italian seafood first course, with mussels, clams, squid, prawns and tomato.



300g e



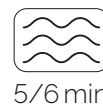
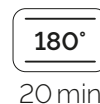
SPAGHETTI ALLO SCOGLIO

Piatto simbolo della cucina marinara italiana, con cozze, vongole, calamari, gamberi.

A dish that symbolises Italian seafood cuisine, with mussels, clams, squid and prawns.



300g e



PRIMI PIATTI PRONTI SURGELATI



PENNE SALMONE E PISELLI

Connubio vincente tra mare e terra, con piselli, salmone affumicato e panna.
A winning combination of sea and land, with peas, smoked salmon and cream.



300g e

180°
20 min

5/6 min

PAELLA

Famossissimo piatto spagnolo a base di riso, zafferano e un ricco misto di pesce e crostacei.

A very famous Spanish dish made with rice, saffron and a rich mixture of fish and shellfish.



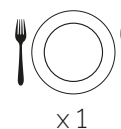
300g e

180°
20 min

5/6 min



PRIMI PIATTI PRONTI SURGELATI



x 1



18 mesi

TORTELLINI AL PESTO

pasta fresca all'uovo

Tortellini di ricotta e spinaci conditi con pesto di basilico genovese.

Ricotta and spinach tortellini served with Genoese basil pesto.



300g e

180°
20 min

5/6 min

TORTELLINI PANNA E PROSCIUTTO

pasta fresca all'uovo

Tortellini di carne conditi con panna e prosciutto cotto a dadini.

Meat tortellini served with cream and diced cooked ham.



300g e

180°
20 min

5/6 min



PRIMI PIATTI PRONTI SURGELATI



x 1

SHELF
LIFE

18 mesi

RAVIOLI AL POMODORO

pasta fresca all'uovo

Ravioli di ricotta e spinaci conditi con salsa di pomodoro.
Ricotta and spinach ravioli served with tomato sauce.



300g e

180°
20 min

5/6 min

RAVIOLI AL RAGÙ ALL'EMILIANA

pasta fresca all'uovo

Ravioli di ricotta e spinaci conditi con ragù di carne di bovino e suino.
Ricotta and spinach ravioli served with beef and pork ragù.



300g e

180°
20 min

5/6 min

*Chef
Italia*
enjoy!

PRIMI PIATTI PRONTI SURGELATI

x 1

SHELF
LIFE
18 mesi

LASAGNE ALLA BOLOGNESE

pasta fresca all'uovo

Sfoglia fresca all'uovo pasticciata con ragù di carne alla bolognese e besciamella.

Fresh egg pasta topped with Bolognese meat sauce and béchamel sauce.



300g e

180°
20 min

5/6 min

CHEESE LASAGNA

pasta fresca all'uovo

Sfoglia fresca all'uovo pasticciata con salsa di pomodoro, mozzarella, cheddar e pecorino.

Fresh egg pasta topped with tomato sauce, mozzarella, cheddar and pecorino cheese.



300g e

180°
20 min

5/6 min



PRIMI PIATTI PRONTI SURGELATI



x 1

SHELF
LIFE

18 mesi



Mac & Cheese

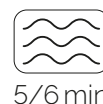
MAC & CHEESE CLASSIC

Un trionfo di formaggio cremoso e filante.

A triumph of creamy, stringy cheese.



300g e



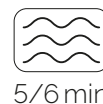
MAC & CHEESE CACIO E PEPE

Un gusto intenso in cui le note del pepe si esaltano in un abbraccio avvolgente.

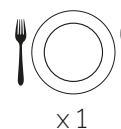
An intense flavour in which the notes of pepper are enhanced in an enveloping embrace.



300g e



PIATTI PRONTI SURGELATI
MAC & CHEESE GOURMET

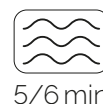


MAC & CHEESE CARBONARA

Il gusto deciso della pancetta incontra la cremosità del formaggio.
The strong flavour of pancetta meets the creaminess of cheese.



300g e

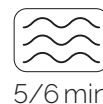


MAC & CHEESE TARTUFO

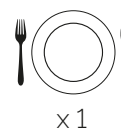
Vellutati e cremosi, dal gusto intenso di tarufo esaltato dal formaggio.
Velvety and creamy, with an intense truffle flavour enhanced by cheese.



300g e



PIATTI PRONTI SURGELATI
MAC & CHEESE GOURMET



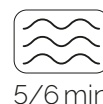
MAC & CHEESE POLLO

Tenero pollo in una cremosa salsa al formaggio per un gusto che conquista.

Tender chicken in a creamy cheese sauce for a taste that wins you over.



300g e



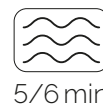
MAC & CHEESE PESTO E POMODORINI

Un'avvolgente combinazione mediterranea in un gusto ricco di contrasti.

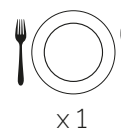
An enveloping Mediterranean combination with a richly contrasting flavour.



300g e



PIATTI PRONTI SURGELATI
MAC & CHEESE GOURMET





SECONDI PIATTI

main courses

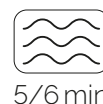
COTOLETTE ALLA MILANESE CON PATATE A SPICCHI

Carne di bovino impanata e fritta con patate arrosto.

Breaded and fried beef with roast potatoes.



300g e



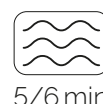
POLPETTINE DI CARNE AL SUGO CON PURÈ DI PATATE

Polpettine di carne bovina con sugo di pomodoro e purè di patate.

Beef meatballs with tomato sauce and mashed potatoes.



300g e



SECONDI PIATTI PRONTI SURGELATI



x 1



18 mesi

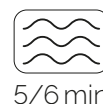
PARMIGIANA DI MELANZANE

Melanzane grigliate, salsa di pomodoro, mozzarella,
parmigiano reggiano e basilico fresco.

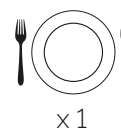
*Grilled aubergines, tomato sauce, mozzarella,
Parmigiano Reggiano cheese and fresh basil.*



300g e



SECONDI PIATTI PRONTI SURGELATI



*Chef
Italia*
enjoy!

1
porzione

pronta
in 5 min.



BEEF LASAGNA
le specialità halal

300g e

APERTURA
FACILE

L'immigrazione ha il ruolo chiave di presentare il prodotto



SPECIALITÀ HALAL

Halal specialities

BEEF LASAGNA

pasta di semola di grano duro

Sfoglia fresca senza uovo pasticcata con ragù di carne Halal e besciamella.

Fresh egg-free pasta topped with Halal meat ragù and béchamel sauce.



300g e



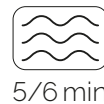
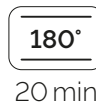
BEEF SPAGHETTI

Pasta di semola di grano duro condita con ragù di carne Halal.

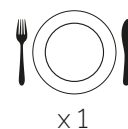
Durum wheat semolina pasta served with Halal meat ragù.



300g e



PIATTI PRONTI SURGELATI HALAL



LASAGNE VEGETARIANE

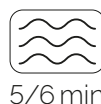
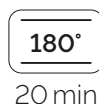
pasta di semola di grano duro

Sfoglia fresca senza uovo pasticcata con salsa a base di ortaggi misti (zucchine, peperoni, melanzane, cipolle) e besciamella vegana.

Fresh egg-free pasta topped with a sauce made from mixed vegetables (courgettes, peppers, aubergines, onions) and vegan béchamel sauce.



300g e



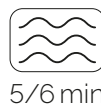
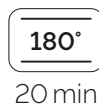
FUSILLI TRICOLORI CON POLLO E FUNGHI

Pasta di semola di grano duro (con spinaci e pomodori secchi) condita con salsa di pomodoro, dadini di pollo grigliato e funghi.

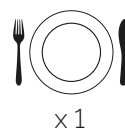
Durum wheat semolina pasta (with spinach and sun-dried tomatoes) topped with tomato sauce, diced grilled chicken and mushrooms.



300g e



PIATTI PRONTI SURGELATI HALAL





PASTA SURGELATA

frozen pasta



PAPPARDELLE



30 sec.*



5/6 min



30 sec.*



5/6 min



30 sec.*



5/6 min



PASTA ALL'UOVO SURGELATA

**Individually quick frozen



250 g ▶ 5 kg

*Pre cotta
Pre cooked

**SHELF
LIFE**

18 mesi



TAGLIOLINI AL NERO DI SEPPIA



30 sec.*



5/6 min



SPAGHETTI ALLA CHITARRA



30 sec.*



5/6 min



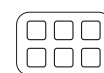
MALTAGLIATI



30 sec.*



5/6 min



IQF**



PASTA ALL'UOVO SURGELATA

** Individually quick frozen



250g ▶ 5kg

* Pre cotta
Pre cooked

**SHELF
LIFE**

18 mesi



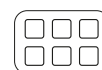
CAPPELLETTI SMERLATI



30 sec.*



5/6 min



IQF**



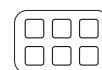
CAPPELLETTI



30 sec.*



5/6 min



IQF**



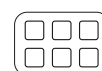
QUADRUCCI



30 sec.*



5/6 min



IQF**



PASTA ALL'UOVO RIPIENA SURGELATA

** Individually quick frozen



250g ▶ 5kg

* Pre cotta
Pre cooked

**SHELF
LIFE**

18 mesi



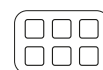
RAVIOLI RICOTTA E SPINACI



30 sec.*



5/6 min



IQF**



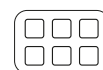
RAVIOLI AI FUNGHI



30 sec.*



5/6 min



IQF**



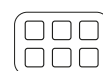
RAVIOLI VERDI AGLI ASPARAGI



30 sec.*



5/6 min



IQF**



PASTA ALL'UOVO RIPIENA SURGELATA

**Individually quick frozen



250g ▶ 5kg

*Pre cotta
Pre cooked

**SHELF
LIFE**

18 mesi

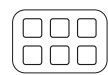
MEZZELUNE NERE AL GRANCHIO



30 sec.*



5/6 min



IQF**

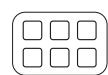
MEZZELUNE SPECK E BRIE



30 sec.*



5/6 min



IQF**

*Chef
Italia*
enjoy!

PASTA ALL'UOVO RIPIENA SURGELATA

**Individually quick frozen



250g ▶ 5kg

*Pre cotta
Pre cooked

**SHELF
LIFE**

18 mesi



PICI



30 sec.*



5/6 min



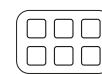
PACCHERI



30 sec.*



5/6 min



IQF**



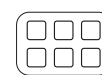
CASERECCHE



30 sec.*



5/6 min



IQF**



PASTA DI SEMOLA DI GRANO DURO SURGELATA

**Individually quick frozen



250g ▶ 5kg

*Pre cotta
Pre cooked

**SHELF
LIFE**

18 mesi

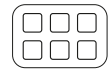
PENNE RIGATE



30 sec.*



5/6 min



IQF**

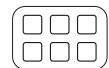
FARFALLE



30 sec.*



5/6 min



IQF**

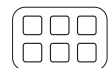
SEDANINI



30 sec.*



5/6 min



IQF**



PASTA DI SEMOLA DI GRANO DURO ESSICCATA SURGELATA

** Individually quick frozen



250g ▶ 5kg

* Pre cotta
Pre cooked

**SHELF
LIFE**

18 mesi

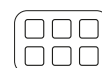
FUSILLI



30 sec.*



5/6 min



IQF**

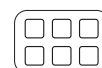
FUSILLI TRICOLORE



30 sec.*



5/6 min



IQF**

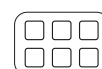
GRAMIGNA



30 sec.*



5/6 min



IQF**



PASTA DI SEMOLA DI GRANO DURO ESSICCATA SURGELATA

** Individually quick frozen



250g ▶ 5kg

* Pre cotta
Pre cooked

**SHELF
LIFE**

18 mesi

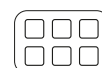
GNOCCHETTI DI PATATE



30 sec.*



5/6 min



IQF**

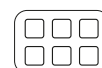
GNOCCHI DI PATATE



30 sec.*



5/6 min



IQF**

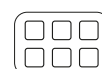
GNOCCHI RIGATI



30 sec.*



5/6 min



IQF**



GNOCCHI DI PATATE SURGELATI

**Individually quick frozen



250g ▶ 5kg

*Pre cotta
Pre cooked

**SHELF
LIFE**

18 mesi

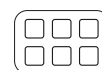
GNOCCHI RIPIENI AI 4 FORMAGGI



30 sec.*



5/6 min



IQF**

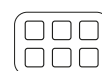
GNOCCHI RIPIENI AL PESTO



30 sec.*



5/6 min



IQF**



GNOCCHI DI PATATE SURGELATI

**Individually quick frozen



250g ▶ 5kg

*Pre cotta
Pre cooked

**SHELF
LIFE**

18 mesi

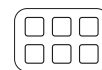
GNOCCHI RIPIENI POMODORO e MOZZARELLA



30 sec.*



5/6 min



IQF**

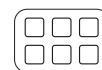
GNOCCHI RIPIENI AL TARTUFO



30 sec.*



5/6 min

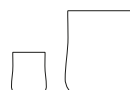


IQF**



GNOCCHI DI PATATE SURGELATI

**Individually quick frozen



250g ▶ 5kg

*Pre cotta
Pre cooked

**SHELF
LIFE**

18 mesi

*Chef
Italia*
enjoy!



SUGO ALL'ORTOLANA
300g e



SUGHI PRONTI SURGELATI

frozen ready-made sauces

RAGÙ ALLA BOLOGNESE

Authentic Bolognese Sauce

Uno dei condimenti più iconici della cucina italiana, originario dell'Emilia Romagna e caratterizzato da una lunga cottura a fuoco lento.

One of the most iconic condiments in Italian cuisine, originating in Emilia Romagna and characterised by long, slow cooking.



300g e

180°
20 min

5/6 min

SUGO ALLA CARBONARA

Carbonara: A Timeless Classic

Classico condimento della cucina italiana, rinomato per la sua consistenza cremosa dovuta all'emulsione dell'uovo e per il sapore ricco e intenso.

A classic condiment in Italian cuisine, renowned for its creamy texture due to the emulsion of egg and for its rich and intense flavour.



300g e

180°
20 min

5/6 min

Chef Italia
enjoy!

SUGHI PRONTI SURGELATI

** Individually quick frozen

250g ▶ 5kg

IQF **

SHELF LIFE
18 mesi

SUGO AI QUATTRO FORMAGGI

Four Cheeses Cream

Condimento cremoso e saporito, tipico della cucina italiana.

A creamy and flavourful condiment, typical of Italian cuisine.



300g e

180°
20 min

5/6 min

SUGO ALL'ARRABBIATA

Spicy and Savoury: An Italian Classic

Classico condimento della cucina italiana, rinomato per il suo carattere deciso, piccante e sapido.

A classic condiment in Italian cuisine, renowned for its strong, spicy and savoury flavour.



300g e

180°
20 min

5/6 min

**Chef
Italia**
enjoy!

SUGHI PRONTI SURGELATI

** Individually quick frozen

250g ▶ 5kg

IQF **

SHELF
LIFE
18 mesi

SUGO ALLA BOSCAIOLA

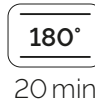
Rich forest flavour

Gustoso condimento a base di pomodoro, funghi e salsiccia.

A hearty and flavourful classic featuring tomato base, savoury sausage, and mushrooms.



300g e



SUGO POMODORO E BASILICO

Classic Tomato and Basil

Condimento intramontabile tipico della cucina italiana, caratterizzato da un sapore fresco, genuino e mediterraneo.

A timeless condiment typical of Italian cuisine, characterised by a fresh, authentic and Mediterranean flavour.

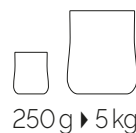


300g e



SUGHI PRONTI SURGELATI

** Individually quick frozen



PESTO ALLA GENOVESE

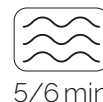
The Essence of Liguria

Salsa aromatica e cremosa, simbolo della cucina ligure, dal gusto fresco e intenso.

A creamy aromatic sauce, symbolic of Ligurian cuisine, with a fresh, intense flavour.



300g e

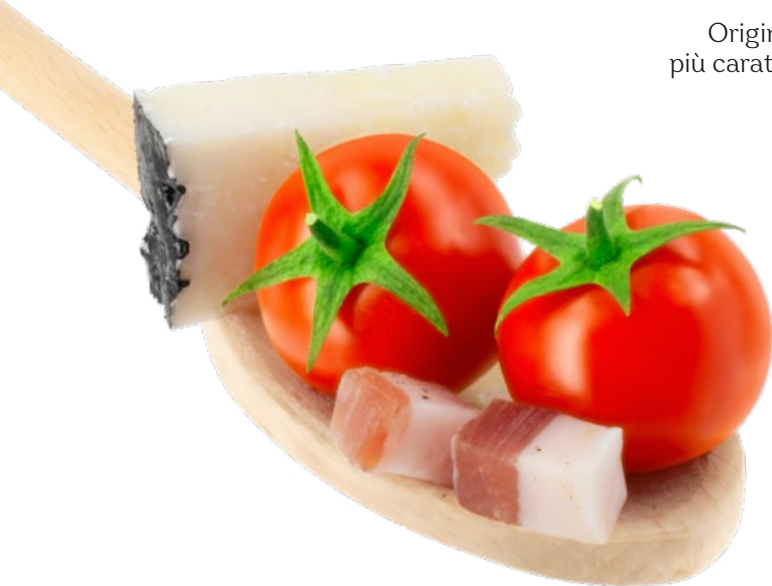


SUGO ALL'AMATRICIANA

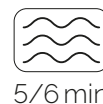
The Roman Pride

Originario del comune di Amatrice è uno dei condimenti più caratteristici della tradizione laziale; è un sugo saporito, noto per il suo equilibrio di sapori.

Originating in the municipality of Amatrice, it is one of the most characteristic condiments of the Lazio tradition; it is a flavourful sauce, known for its balance of flavours.

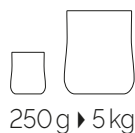


300g e

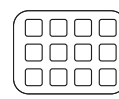


SUGHI PRONTI SURGELATI

** Individually quick frozen



250g ▶ 5kg



IQF**



18 mesi

SUGO ALL'ORTOLANA

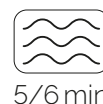
Mediterranean Garden

Condimento leggero e saporito, a base di pomodoro e verdure, dal gusto mediterraneo.

A light and flavourful condiment made with tomatoes and vegetables, with a Mediterranean taste.



300g e



SUGO AI FUNGHI

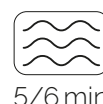
Taste of autumn

Squisito condimento dal gusto autunnale, preparato con funghi misti e pomodoro.

An exquisite sauce with autumnal character, prepared with a carefully selected mushrooms and sun-ripened tomatoes.



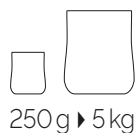
300g e



*Chef
Italia*
enjoy!

SUGHI PRONTI SURGELATI

** Individually quick frozen



APPUNTI DI DEGUSTAZIONE
tasting notes



Packaging

Conosciamo molto bene le esigenze del settore retail, del mondo della ristorazione e del Food Service; per soddisfare ogni esigenza del cliente forniamo piatti pronti surgelati sia monoporzione che e in formato catering.

We are very familiar with the needs of the retail sector, the catering industry and food service. To meet every customer requirement, we supply frozen ready meals in both single-portion and catering formats.

LE NOSTRE VASCHETTE MONOPORZIONE
Our single-serving trays



220x140x39h



178x178x36h



192x136x36h



Marchio di proprietà

i Medicei
GROUP

SEDE LEGALE

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Montelupo Fiorentino (FI) Italia
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