

*Emilia*  
FOODS







## Company Profile 2024



OUR VISION

# MAKING FROZEN FOOD BETTER

OUR MISSION

Emilia Foods delivers **all-natural** and **organic** frozen foods through **top-quality product development, production and logistics solutions.**



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# OUR COMPANY

# 01

## FOOD IS PASSION, COMPETENCE, AND SERVICE.

Emilia Foods is the go-to partner for retailers and premium brands, offering top-notch logistical capacity and production continuity across 21 countries with 450+ references.

Our internal R&D lab develops recipes and solutions, ensuring innovative, high-quality products from concept to production.

With 35+ certified plants adhering to the highest standards and continuous quality control, Emilia Foods guarantees superior product quality.

Committed to innovation and excellence, we deliver top-tier solutions worldwide, fostering enduring partnerships and market success.

## WITH EMILIA FOODS YOU...

Can get access to an  
In-house R&D LAB  
and a constant offer of  
innovative items.

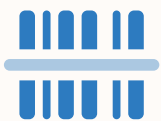
Will be backed by a  
world-class team of  
Logistics and  
Supply-Chain experts.

Are dealing directly with  
the source and  
manufacturer of your  
product.



# OUR NUMBERS

# 02



**+260**  
Active items



**+35**  
SKU's  
launched/year



**+2,500**  
Samples  
sent/year



**21**  
Countries  
reached



**+500**  
Containers  
shipped/year



**6**  
Warehouses  
between USA  
& Canada



**36 yo**  
Employees  
Avg. Age

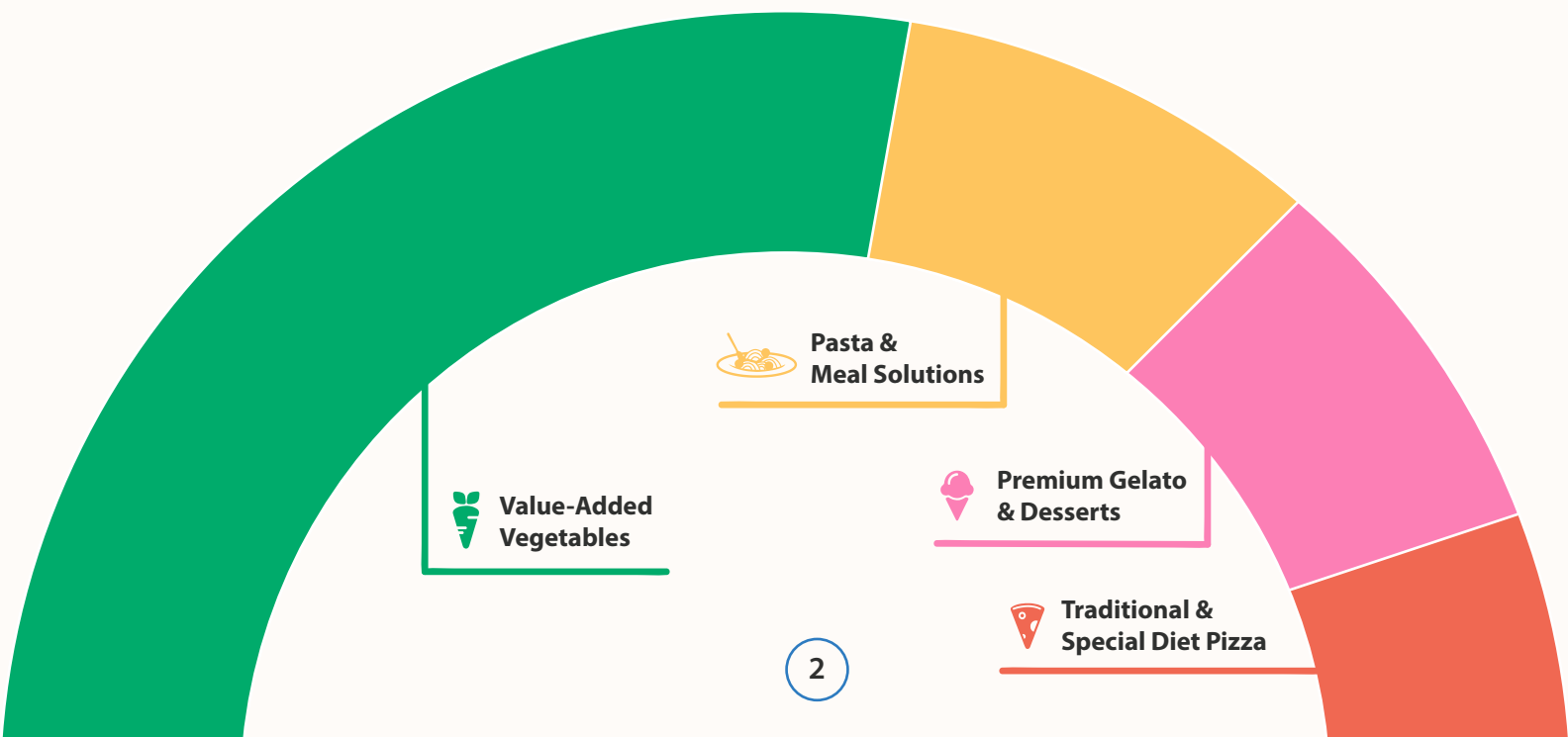


**35**  
Employees  
65% women  
35% men



**+60**  
Customers  
Worldwide

## OUR SALES PER CATEGORY



# OUR STORY

# 03



2013



Is founded by Ivan Manfredi

2014



Our first great collaboration

2015



We launch the all-time Classic, Mac & Cheese

2016



Via Emilia Riced Cauliflower begins to sell in US



+150  
PL ITEM RICHED



Zucchini Spirals for Club in US



2018

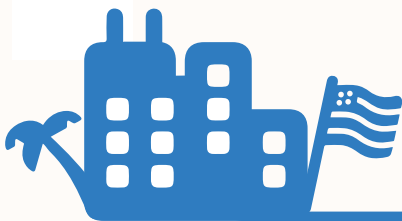


New line of Bag Filled Pasta



2017

2019



Emilia Foods North America begins its activities



LAB

2020



Via Emilia Gelato Macarons for Club in US

New production plant for Gluten-Free product



2021



Entering in Canada & UK



FOOD AWARDS HASH BROWN

2022

2023

STAY TUNED

2024

FOOD AWARDS GELATO MACARONS



10 Years ANNIVERSARY



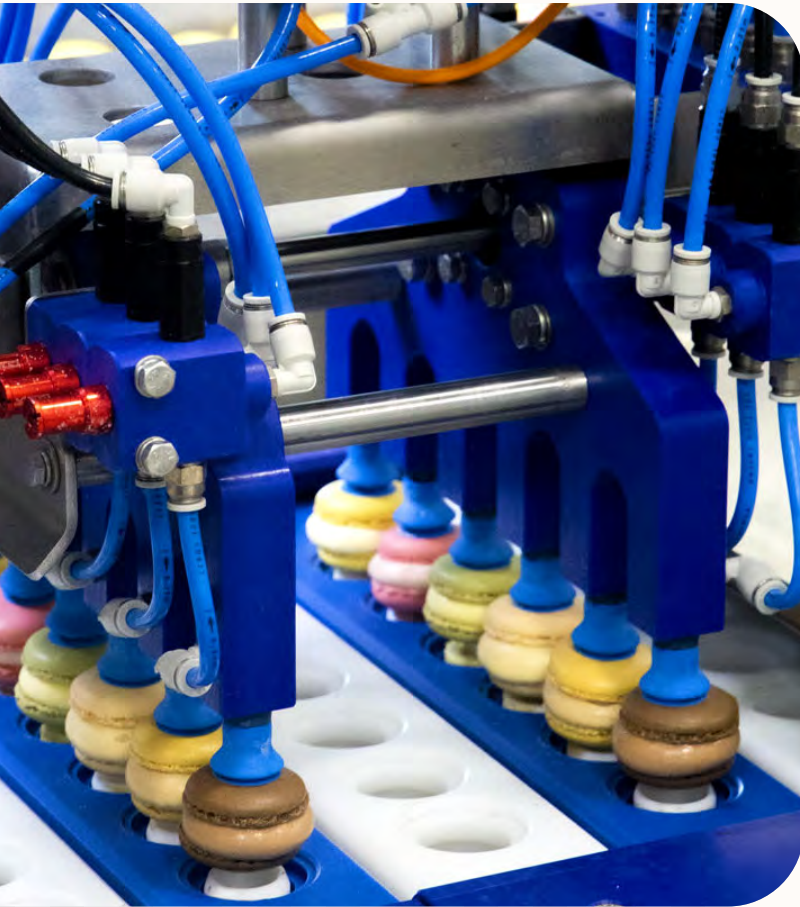
Brand New Via Emilia lines





# OUR SERVICES

# 04



## A PARTNER FROM START TO END.

We embark on a journey with our clients, offering unwavering support and guidance at every step of the way.

From the initial conceptualization of ideas to the final execution and beyond, we stand by our clients, ensuring their visions are realized with precision and excellence.

**Emilia Foods serves as the ultimate one-stop solution, addressing logistical concerns, providing innovative product ideas, and upholding the highest quality industry standards.**

### INNOVATION STRATEGY

We assist clients in staying competitive by analyzing market trends and suggesting the introduction of innovative new items.

### QUALITY CONTROL MANAGEMENT

Our team ensures exceptional QA and QC by collaborating with partners and conducting thorough inspections to meet high standards.

### PRODUCT DEVELOPMENT

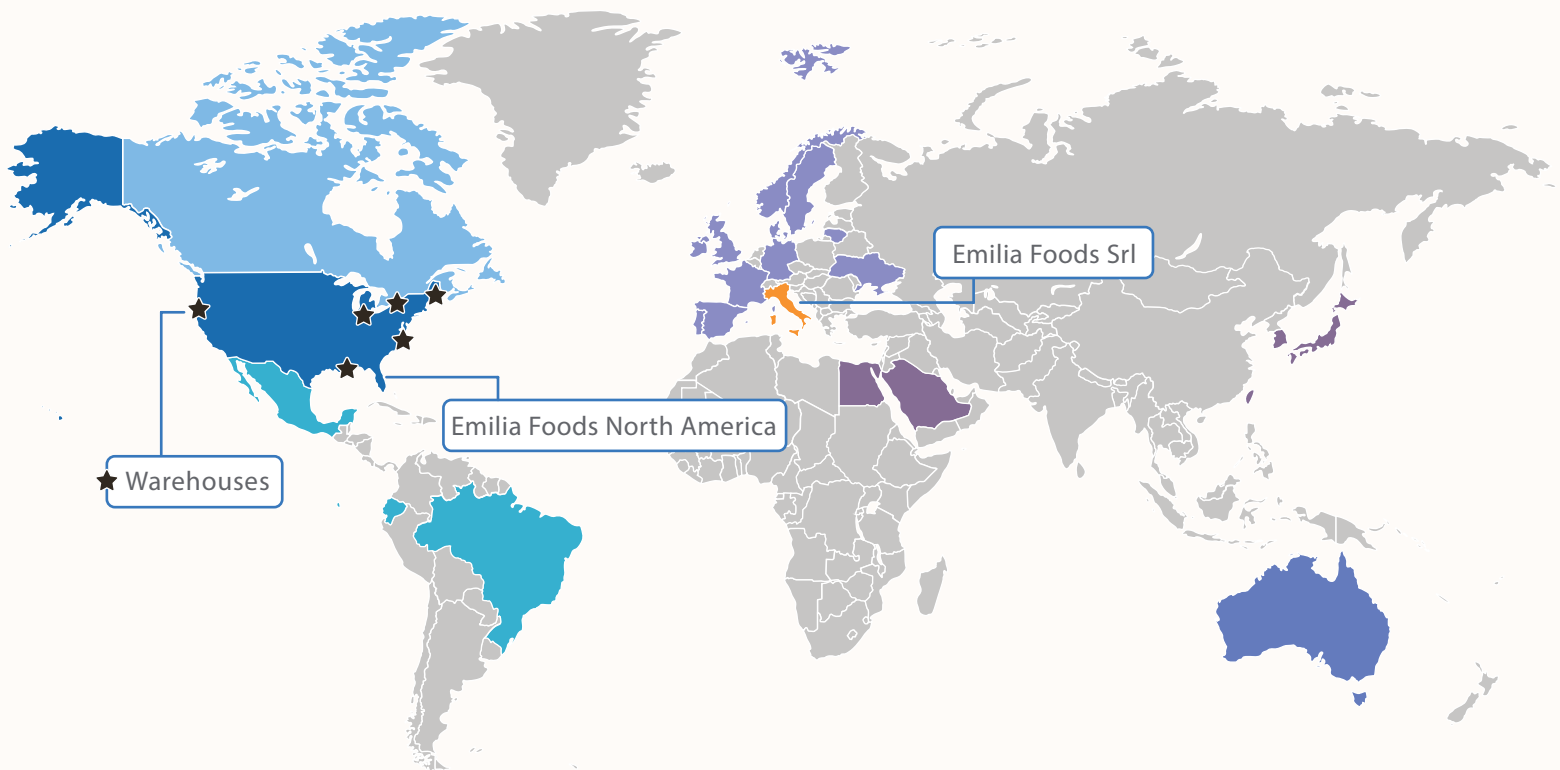
Our 150 sqm Food Lab, dedicated to R&D, is equipped with advanced tools to streamline product development and enhance innovation and efficiency."

### LOGISTICS

We offer flexible ordering solutions, from full containers to mixed pallets, optimizing logistics for maximum efficiency.

# GLOBAL PRESENCE

# 05



- CANADA**
- USA**
- LATAM**
  - Brazil
  - Ecuador
  - Mexico
- EUROPE**
  - Denmark
  - France
  - Germany
  - Italy
  - Lithuania
  - Norway
  - Portugal
  - Spain
  - Sweden
  - U.K
  - Ukraine
- ASIA & MENA**
  - Egypt
  - Japan
  - Saudi Arabia
  - Singapore
  - South Korea
  - Taiwan
  - UAE
- OCEANIA**
  - Australia

# OUR OFFICES

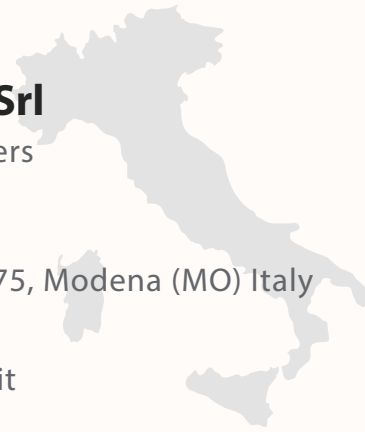
## Emilia Foods Srl

Italian Headquarters

Via Emilia Centro 75, Modena (MO) Italy

+39 059 8635293

info@emiliafoods.it



Our commercial offices, staffed with 39 employees, serve as the hub for Emilia Foods' internal management of quality control operations, customer assistance, and export logistics for over 250 items distributed across 24 countries.

- Sales Department
- Marketing
- Research & Development
- Operations & Logistics
- Quality & Assurance
- Accounting

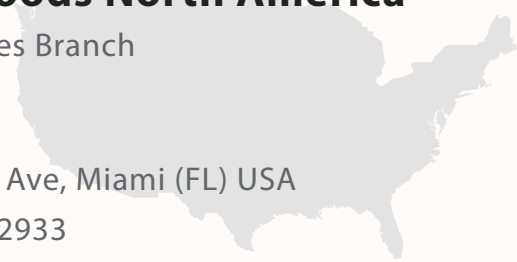
## Emilia Foods North America

United States Branch

3250 NE 1st Ave, Miami (FL) USA

+1 786 671 2933

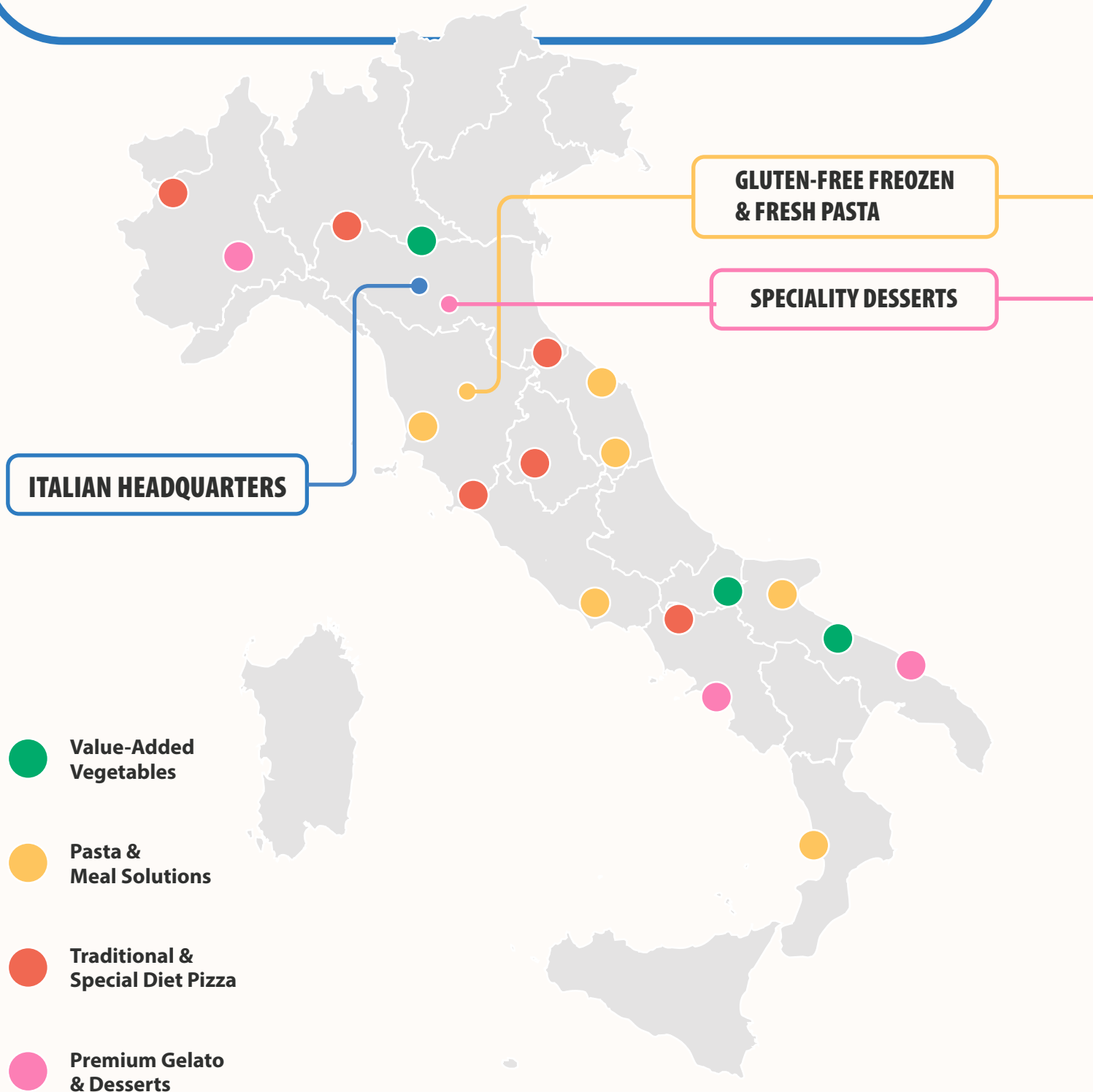
info@emiliafoodsusa.com



Our United States offices serve as our logistical hub, strategically located to provide quick response times and enhanced service to several of our most important clients, ensuring seamless coordination and personalized support.

# OUR FACILITIES

# 06



## +35 PRODUCTION PARTNERS

This extensive network enables us to offer a diverse range of high-quality products to meet the varying demands of our clients. Each partner undergoes rigorous vetting to ensure they align with our standards of quality and reliability.

## OUR NEW GLUTEN-FREE FACILITY

Our commitment to offering wholesome and delicious pasta options extends to our premium gluten-free flours.

**Line 1:** Short Pasta: Production capacity of 140-180 kg/h per shift

**Line 2:** Long and Stuffed Pasta: Production capacity of 80-100 kg/h per shift

**Additionally**, we offer three alternative types of flour: **gluten-free cauliflower pasta**, **grain-free cassava pasta**, and **high-protein lentil pasta**.



**GFCO CERTIFIED**

Our facility and products are GFCO certified, guaranteeing exceptional gluten-free integrity, a testament to our unwavering commitment to safety and quality.

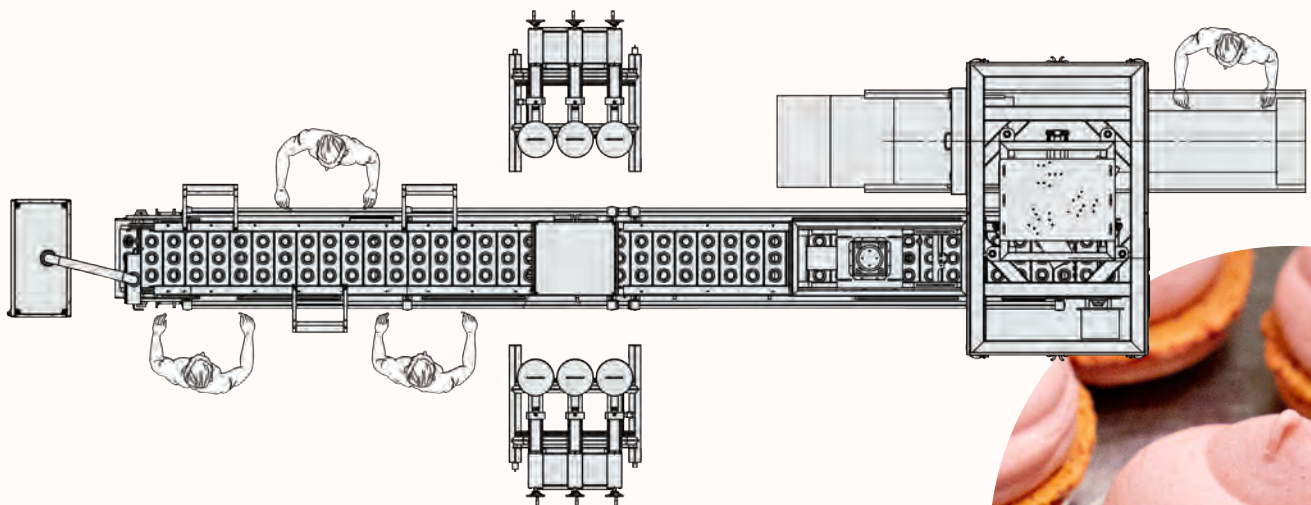
● **250 m<sup>2</sup> OF OFFICE SPACE**

● **750 m<sup>2</sup> OF PRODUCTION SPACE**



## SPECIALITY DESSERTS

At this facility, **our primary focus lies in executing full-scale production of daring and revolutionary products**. We meticulously craft frozen desserts to deliver restaurant-grade quality while exploring new and dynamic concepts tailored for the ever-evolving and innovation-driven frozen desserts aisle.



● **PRODUCTION CAPACITY: 7200 UNITS/H**



# CERTIFICATIONS

# 07

## PRODUCT CERTIFICATIONS

While we boast several product certifications, we understand that each customer may have specific certification requirements for their projects. That's why we offer personalized assistance to help our customers navigate the certification process and qualify their products with the necessary certifications.



## CERTIFIED FACILITIES

We are dedicated to utilizing best-in-class facilities, all accredited by the most reputable certifications in the industry. Our steadfast commitment to quality ensures that every aspect of production upholds stringent standards, delivering excellence with each and every bite.



# SUSTAINABILITY

# 08



## Seasonal Crop Respect:

We prioritize the seasonality of crops, following the natural cycle of seasons and employing innovative integrated cultivation techniques.



## Energy Efficiency:

Our trigeneration plant produces electric, thermal, and refrigeration energy, aiming for zero-emission energy autonomy through the expansion of photovoltaic panels.



## Product Focus:

Proximity to cultivated fields enables immediate processing and freezing after harvest, reducing emissions and ensuring products with high nutraceutical quality.



## Sustainable Packaging:

We use eco-friendly materials, offering recyclable packaging options to our customers, aligning with regulations in their respective countries.



## Awarded Sustainable Supplier 2014:

Recognized for our ongoing commitment to rigorous sustainability standards in both agriculture and manufacturing.



## Waste Recovery:

We recycle production waste for bioenergy and animal feed, with plant designs aimed at minimizing food waste.

## Additional Sustainability Metrics and Collaborative Initiatives

**300 KWp:** Maximum power generated by our photovoltaic systems

**1,965,000 KWh/year:** Clean energy produced and used in transformation processes

**-1,043,415 kg/year:** Reduction in carbon dioxide and carbon dioxide emissions (CO<sub>2</sub>)

**Collaboration with local farmers** to establish a short supply chain, meeting the demand for increasingly healthier and quality-guaranteed foods.



# VALUE-ADDED VEGETABLES

Carefully selected from seed to harvest on sustainable Italian soils, our 100% Italian-grown vegetables ensure exceptional quality. Innovative value-added options cater to conscious consumers, balancing health and flavor without compromise.

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## VALUED-ADDED VEGETABLES

# BLANCHED

# 01

Blanched vegetables maintain their **natural flavors and nutrients**. We prioritize **seasonal crops**, offering a variety of **natural, organic**, and **NON-GMO** options.

### 1.1 Florets

### 1.2 Spirals

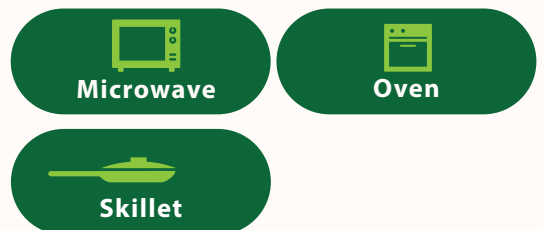
### 1.3 Riced



## TECHNOLOGY AND STORAGE:

- Blanching Temperature:**  
Between 70 and 100° C
- Blanching Time:**  
From 30 seconds to few minutes
- Storage Frozen Temperature:**  
-18° C
- Storage Temperature:**  
Room Temperature (about 20° C)  
Once open, keep refrigerated (0 to 4° C)

## COOKING METHODS:



## PACKAGING:





## 1.1 FLORETS

Our florets are a versatile and healthy product, perfect for cooking or using as a side dish flavored with your favorite seasoning

### CHOOSE A BASE VEGETABLE



Cauliflower



Broccoli



Rainbow



Romanesco



Mixed

## 1.2 SPIRALS

With very few calories and minimal water content, our spirals offer maximum versatility. They can be enjoyed as a low-calorie first course or a delicious side dish.



### CHOOSE A BASE VEGETABLE



Green Zucchini



Carrots



Butternut Squash



Mixed

**+** ADD A SAUCE OR SEASONING OF YOUR CHOICE





## 1.3 RICED

Made with organic Italian vegetables, our product boasts up to 85% fewer calories than rice, is naturally gluten-free, and can be prepared according to your preferences.

### CHOOSE A BASE VEGETABLE



Cauliflower



Broccoli



Yellow Carrots



Orange Carrots



Zucchini



Tricolor Mix

**+** ADD A SEASONING OR SAUCE OF YOUR CHOICE, OR MIX IT WITH VEGETABLES.

### MOST WANTED RICED MIX

- **Southwest Blend:** Riced Cauliflower, Black Beans, Corn, Red Peppers, Chili Pepper, Tomato
- **Zesty Blend:** Riced Cauliflower, Green Beans, Yellow & Red Pepper, Onion
- **Holiday Blend:** Riced Cauliflower, Butternut Squash, Kale, Spinach, Red Onion, Cranberries, Pumpkin Seed
- **Mediterranean Blend:** Riced Cauliflower, Tomato, Pepper, Zucchini, Onion, Grated Cheese



**NEW**

### RICED RISOTTOS

- **Riced Risotto Garlic Alfredo Sauce** with Asparagus & Peas
- **Riced Risotto with Mushrooms**

## VALUED-ADDED VEGETABLES

# COOKED

# 02

Prepared cooked vegetable dishes, each **seasoned to perfection**. From local favorites to **exotic ethnic delights**, our menu features both **mild and bold flavors**, ensuring a **culinary experience** that satisfies every taste preference.

### 2.1 Grilled & Roasted

### 2.2 Mashed

### 2.3 Veggie & Grains Blends

### 2.4 Baked



### KEY BENEFITS:

- **Great as a side or topping** for meats, pizzas, and salads.
- Perfect for side dishes or as a **base for bowls and entrées**.
- Ideal as a **main dish** or **filling for wraps** and burritos.
- Excellent for **snacks** or adding to **casseroles** and **mixed dishes**.

### COOKING METHODS:



### PACKAGING:





## 2.1 GRILLED & ROASTED

Expertly grilled or roasted to perfection. Whether you prefer them plain or seasoned with delicious, savory flavors, they're ready to elevate any meal as a perfect side dish

### CHOOSE A BASE VEGETABLE



Eggplant



Zucchini



Broccoli



Cauliflower



Onions



Bell Peppers



Mushrooms



Butternut Squash



Potato



Sweet Potato



Tomato



Cherry Tomatoes



Brussel Sprouts

### CHOOSE CUT

- Dices 10 x 10
- Dices 20 x 20
- Half-moon
- Stripes
- Slices
- Sticks

### GRILLING & ROASTING LEVEL

- Light (Rare or Medium)
- Medium
- Dark (Well-Done)
- Fire Roasted

### ADD SEASONING



Marinated



Paprika



Oregano



Rosemary



Chieves



Lemon Juice



Basil



Parsley



Coriander



Pink Salt



White & Black Pepper



Onion Powder



Grilled Marinated Vegetables

## SUGGESTED ITEMS

- **Roasted Spring Blend:** Brussels Sprouts, Red and Yellow Bell Peppers, Mushrooms, Red Onion, Black Pepper
- **Roasted Autumn Blend:** Red Bell Pepper, Zucchini, Yellow Zucchini, Red Onions, Broccoli, Garlic, Onion, Black Pepper
- **Special Blend:** Aubergines, Courgettes, Red And Yellow Peppers, Red Onion





## 2.2 MASHED & SMASHED

Velvety mashed vegetables, meticulously prepared and infused with tantalizing flavors. Whether for comfort or culinary inspiration, our range promises a satisfying experience.

### CHOOSE A VEGETABLE



Cauliflower



Broccoli



Sweet Potatoes

### ADD A SEASONING



Cheese



Herbs



Caramel



Maple Syrup



Garlic



White & Black Pepper



Chives



Ginger



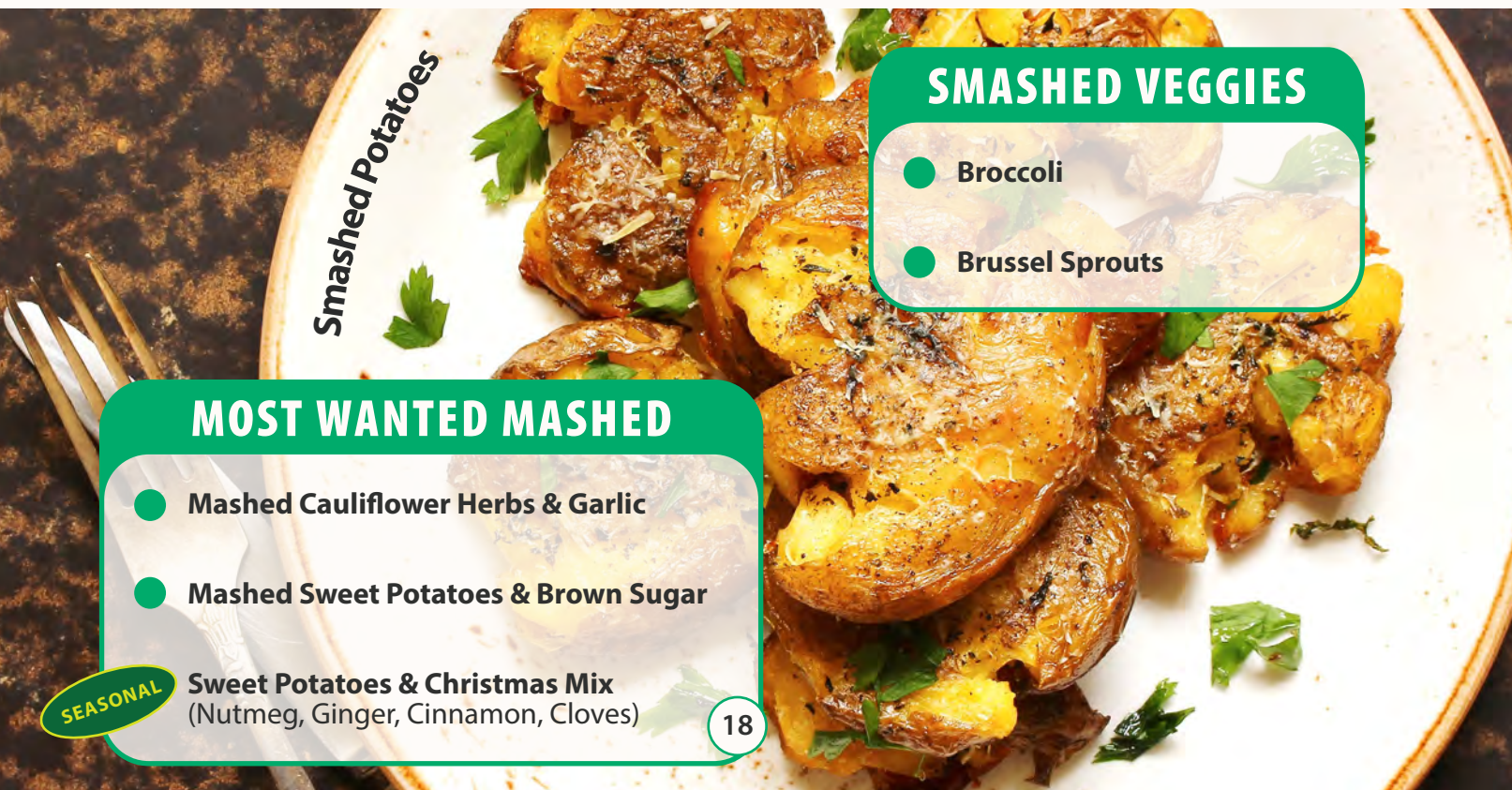
Nutmeg



Cloves



Cinnamon



Smashed Potatoes

### SMASHED VEGGIES

- Broccoli
- Brussel Sprouts

### MOST WANTED MASHED

- Mashed Cauliflower Herbs & Garlic
- Mashed Sweet Potatoes & Brown Sugar
- Sweet Potatoes & Christmas Mix (Nutmeg, Ginger, Cinnamon, Cloves)

SEASONAL

## 2.3 VEGGIE & GRAINS BLENDS

Endless versatility. Customize your dish by choosing your favorite flavors, spices, and texture for a tailored experience, whether you prefer a low-carb or high-protein option.



### FRUITS & VEGETABLES



Apples



Berries



Broccoli



Spinach



Onions



Kale



Cucumber



Black Olives



Bell Peppers



Zucchini



Yellow Carrots



Carrots



Potatoes



Beets



Corn



Green Beans



Brussels Sprouts



Cauliflower



Kohlrabi



Daikon



Mushrooms



Sundried Tomatoes



Cherry Tomatoes



Tomato

### GRAINS & LEGUMES



Buckwheat



Bulgur



Quinoa Mix



Black Rice



Basmati Rice



Brown Rice



Spelt



Garden Peas



Chickpeas



Soybeans



Azuki Beans



Broad Beans



Barley



Couscous



## SEASONINGS



Chimichurri



Balsamic Vinegar



Basil



Black Pepper



Celery



Concentrated Tomato



Curry



Everything Bagel



Extra Virgin Olive Oil



Feta Cheese



Garlic



Cheese



Lemon Juice



Marinated



Mint



Honey



Oregano



Paprika



Parsley



Bell Pepper



Thyme



Cumin



Pumpkin Seeds



Soy Sauce



Rice Vinegar



White Wine Vinegar

Zesty Blend

## MOST WANTED VEGGIE MIX

- **Roots of Taste:** Yellow Carrots, Sweet Potatoes, Beets, and Apples
- **Asian Style:** Broccoli, Carrots, Corn, and Green Beans
- **Sprouting Temptation:** Brussels Sprouts, Red Bell Pepper, and Onion
- **Mediterranean Blend:** Zucchini, Butternut Squash, Red Onions, Yellow Peppers, and Red Peppers

GF

## MOST WANTED GRAIN MIX

- **Chimichurry Rice:** Basmati Rice, Tomato, Onion, Peas, Cilantro, Tomato Sauce, Cream, Seasoning
- **Indian:** Quinoa, Red Quinoa, Black Quinoa, Diced Tomatoes, Beans, Chickpeas, Yellow, Green & Red Peppers, Seasoning
- **NEW Asian:** Black Rice, Tomatoes, Avocado, Azuki Beans, Soybeans, Shallot Onion, Soy Sauce, Rice Vinegar, Sunflower Oil, Salt
- **Sunny Vibes:** Diced Tomatoes, Quinoa, Kale, Brown Rice, Soybeans, Red Onion, Spring Onion, Seasoning
- **NEW Noric Salad:** Barley, Red Onion, Diced Courgettes, Cucumber, Daikon, Tomatoes, Seasoning

Bulgur & Red Quinoa

Quinoa Dúo

## MOST WANTED SALADS

- **NEW Mediterranean Salad:** Cooked Pasta, Red Cherry Tomatoes, Spinach Leaves, Mozzarella, Pesto, Yellow Cherry Tomatoes, Seasoning
- **Greek Salad:** Risoni, Black Rice, Red Cherry Tomato, Cucumber, Feta, Red Onion, Black Olives, Seasoning
- **Istanbul Salad:** Pearl Couscous, Cucumber, Grilled Courgettes, Diced Tomatoes, Grilled Red & Yellow Pepper, Sliced Black Olives, Seasoning

## 2.4 BAKED

Top-quality baked vegetables, from mushrooms to quiches and mixed vegetable gratin, expertly crafted to elevate your dining experience.



### CHOOSE A BASE VEGETABLE



Cauliflower



Zucchini



Pumpkin



Broccoli



Potato &  
Sweet Potato



Eggplant



Kale

### ADD SEASONINGS



Garlic



Onion



Cheese



Parsley



Basil

### ADD SAUCE



Cream



Tomato



Cheddar



Alfredo



Béchamel



Marinara

### CHOOSE A TOPPING



Breadcrumbs



Gluten-Free  
Breadcrumbs



Hard-Cheese &  
Potato Flakes



Breadcrumbs &  
Hard-Cheese



Cauliflowers & Potatoes

Eggplant Parmigiana



### SUGGESTED ITEMS

- Cauliflowers, Cream Cheese & Parmigiano
- Cauliflowers, Broccoli & Cheese



## VALUED-ADDED VEGETABLES

# FRIED

# 03

Enhance your **snacking experience** with our wholesome offerings: Savor our tots, hash browns, and veggie & chickpea fries, meticulously crafted with **up to 40% fresh vegetables** and **free from artificial flavors**.

### 3.1 Potato Fries

### 3.2 Vegetable Fries

### 3.3 Vegetable Hashbrowns

### 3.4 Coated Vegetables



## TECHNOLOGY AND STORAGE:

- Healthier Frying:** Cooked in sunflower oil for digestibility and low saturated fat.
- High Fiber:** Vegetable-based appetizers rich in dietary fiber.
- Crispy and Flavorful:** Maintains flavor with irresistible crispiness.
- Innovative Variety:** Offers classics and unique options for all tastes.
- Convenient and Versatile:** Ready-to-eat, perfect for snacks, sides, or complex dishes.

## COOKING METHODS:



Air Fryer



Oven

## PACKAGING:



Stand up Bag



Pillow Bag



Bag in Box



## 3.1 POTATO FRIES

Crafted from top-quality Italian potatoes and sunflower oil, our fries promise a crispy, preservative-free snack.

### CUT & SHAPES



French Fries  
10-10mm  
7-7mm



Steakhouse Fries  
10-18mm



Crinkle Cut Fries  
10-10mm  
7-7mm



Shoestring Fries  
10-10mm  
9-12mm  
12-12mm



Potato Slices  
3-5mm  
5-7mm



Potato Cubes  
12-12-12mm  
20-20-20mm



Garden Wedge



Shredded Potatoes



Tater Tots



Hash Brown (Oval)



Hash Brown (Triangle)

### ADD SEASONING



Marinated



Paprika



Oregano



Rosemary



Chives



Lemon Juice



Basil



Parsley



Coriander



Pink Salt



White & Black  
Pepper



Onion Powder



## 3.3 VEGETABLE HASHBROWNS

Crispy on the outside and soft on the inside, made with fresh vegetables and stringy cheese. Cook them in minutes and serve them as a snack, an appetizer, or a sandwich filling.

### CHOOSE A BASE VEGETABLE



Cauliflower



Broccoli



Carrots



Sweet Potatoes

### ADD A SEASONING



Onion



Garlic



White & Black Pepper



Turmeric



Rosemary



Parsley



Curry



Herbs



Chili Pepper



Grated Cheese



Paprika



Cumin





## 3.4 COATED VEGETABLES

A perfect side dish or an even better snack, our coated vegetables offer a diverse range of flavors and textures, meticulously crafted for a perfectly crispy and smooth experience.

### CUT & SHAPES



- Cauliflower Florets



- Breaded & Battered Cauliflower Florets



- Breaded & Battered Mushrooms
- Garlic Breaded Mushrooms



- Beer Battered Salt & Pepper Mushrooms



- Sweet Corn Tots
- Mashed Cauliflower Tots
- Mashed Broccoli & Cheese tots
- Mashed Broccoli tots



- Fried Green Beans
- Fried Zucchini





# PASTA & MEAL SOLUTIONS



In the heart of Italy, our 5 production plants uphold the rich tradition of fresh pasta. Combining tradition with innovation, we offer endless customization options, from traditional to innovative, block frozen or IQF, with or without sauce.

<b>1. TRADITIONAL &amp; GLUTEN-FREE</b> .....	<b>29</b>
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PASTA & MEAL SOLUTIONS

# TRADITIONAL & GLUTEN-FREE

01

Returning to the **flavorful essentials**, Emilia presents a range of **traditional frozen pasta** options, meticulously crafted and loved by many. Serving as the cornerstone product, it paves the way for Emilia's **diverse and exciting offerings** in the frozen section.



**1.1 Long Pasta**

**1.2 Short Pasta**

**1.3 Filled Pasta**

**WHICH HEAT TREATMENT IS MORE SUITED FOR YOU?**

Emilia Foods offers two heat treatment options for its IQF Stuffed Pasta line of products.

	Pasteurized	Pre-Cooked
<b>Nutritional Quality:</b>	Maintained	Maintained
<b>Organoleptic Quality:</b>	Maintained	Maintained
<b>Cooking Instructions:</b>	Boiling	Microwave
<b>Quality:</b>	Restaurant Quality	Frozen Meal
<b>Water Absorption:</b>	Minimal	Higher
<b>Feeling / Palatability:</b>	Premium	Budget to Mid-Range

**COOKING METHODS:**



**PACKAGING:**





## 1.1 LONG PASTA

Egg pasta offers a richer flavor and a more tender texture due to the addition of eggs to the dough, enhancing the overall quality and dining experience.

### CHOOSE A SHAPE



Tagliatelle

↓ 0.06" ↔ 0.2"



Pappardelle

↓ 0.06" ↔ 0.4"



Tagliolini

↓ 0.05" ↔ 0.15"



Spaghetti

Ø 0.06" ↗ 6"-8"

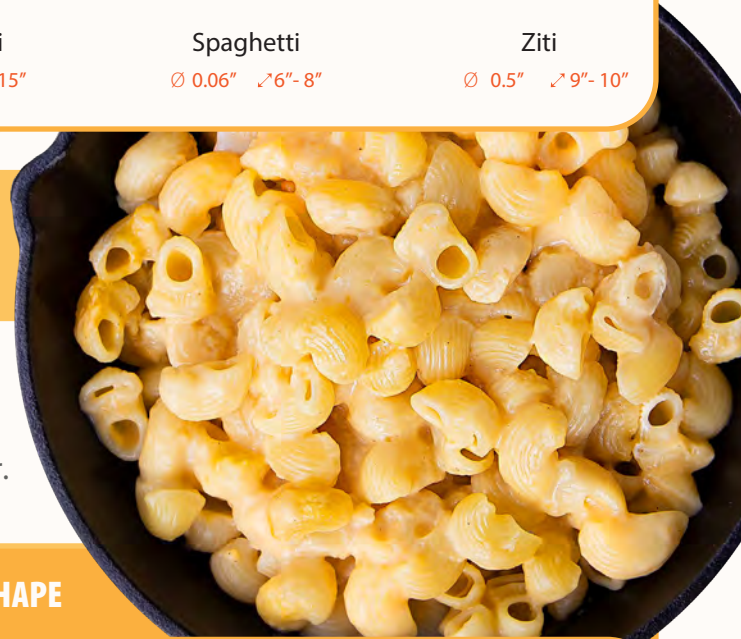


Ziti

Ø 0.5" ↗ 9"-10"

## 1.2 SHORT PASTA

Short pasta is excellent for dishes where a hearty sauce or ingredients need to cling to its surface, ensuring each bite is packed with flavor.



### CHOOSE A SHAPE



Fusilli

↓ 0.2" ↗ 1.6"



Casarecce

↓ 0.2" ↗ 1.2"



Rigatoni

Ø 0.5" ↗ 1.6"-2"



Elbow

Ø 0.25" ↗ 1.2"



Penne

Ø 0.25" ↗ 1.5"-2"



Gramigna

↗ 0.5"-1"



Lumache

Ø 0.75" ↗ 1-1.5"



Paccheri

Ø 1.2" ↗ 2.5"



Orecchiette

Ø 1" ↗ 0.1"



Trofie

Ø 0.15" ↗ 1.5"



Strozzapreti

Ø 0.2" ↗ 2-2.5"



Regional Seasonals



All Items Available Gluten-Free.



## 1.3 FILLED PASTA

The filling in stuffed pasta significantly impacts its quality.

**45% Values - 55% Premium - 60% Luxury**

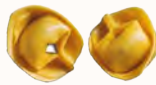
### CHOOSE A SHAPE



**Ravioli**  
 □ 1.6" x 1.6"  
 ▲ 0.2 oz



**Tortelli**  
 □ 2" x 2"  
 ▲ 0.4 oz



**Tortellini**  
 Ø 0.8"  
 ▲ 0.17 oz



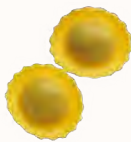
**Giganti**  
 Ø 2"  
 ▲ 1 oz



**Cappelletti**  
 Ø 1.2"  
 ▲ 0.2 oz



**Saccottini**  
 Ø 1.6"  
 ▲ 0.5 oz



**Girasole**  
 Ø 1"  
 ▲ 0.14 oz



**Panzotti**  
 Ø 2.7"  
 ▲ 0.9 oz



**Raviolacci**  
 □ 3.7" x 2.17"  
 ▲ 2 oz



**Mezzelune**  
 □ 2.7" x 1.6"  
 ▲ 2 oz



**Fish**  
 Ø 2.1" x 1.7"  
 ▲ 0.3 oz



**Star**  
 Ø 2.3"  
 ▲ 0.4 oz



**Tree**  
 □ 1.9" x 2.7"  
 ▲ 0.0 oz



**Heart**  
 Ø 1.7"  
 ▲ 0.2 oz

★ Regional Seasonals



All Items Available Gluten-Free.

### FILLINGS



**Ricotta & Spinach**



**Truffle & Mushrooms**



**Butternut Squash**



**Four Cheese**



**Porcini Mushrooms**



**Asparagus**



**Pizzaiola**



**Cheese & Basil**



**Caramelized Figs & Goat Cheese**



**Hard Cheese & Balsamic Dressing**



**Provolone & Orange Peel**



**Blue Cheese & Walnuts**



**Eggplant & Smoked Scamorza**

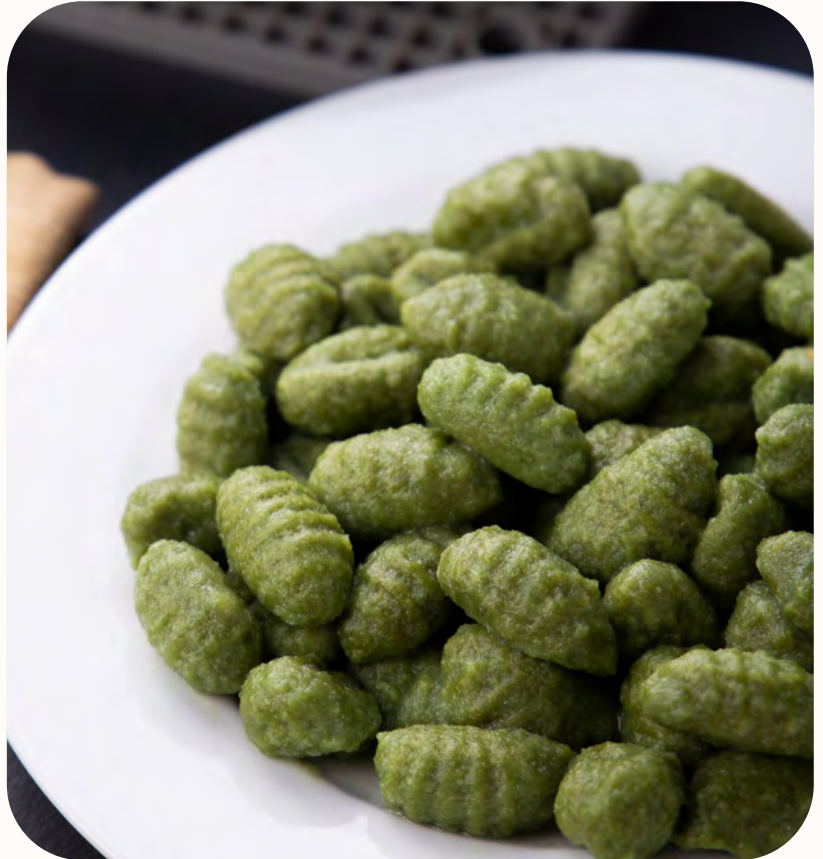


**Cauliflower & Cheese**



# TRADITIONAL & GLUTEN-FREE GNOCCHI 02

Prepared cooked vegetable dishes, each seasoned to perfection. From local favorites to exotic ethnic delights, our menu features both mild and bold flavors, ensuring a culinary experience that satisfies every taste preference.



## 2.1 Traditional Gnocchi

## 2.2 GF Gnocchi

### TECHNOLOGY AND STORAGE:

- Meticulously crafted gnocchi capturing traditional Italian cooking essence.
- Potatoes mixed hot for rich flavor and soft texture.
- Flash-frozen after shaping to preserve authentic taste and quality.
- Maintains delicate flavor and satisfying mouthfeel for an authentic Italian dining experience.

### COOKING METHODS:



### PACKAGING:





## 2.1 TRADITIONAL GNOCCHI

Our florets are a versatile and healthy product, perfect for cooking or using as a side dish flavored with your favorite seasoning

### CHOOSE A VEGETABLE



Fresh Potatoes



Dry Potatoes



Beetroot



Butternut Squash



Spinach

## 2.2 GLUTEN-FREE GNOCCHI

Our florets are a versatile and healthy product, perfect for cooking or using as a side dish flavored with your favorite seasoning



### CHOOSE A SHAPE



Cauliflower



Cauliflower & Spinach



# MEAL SOLUTIONS 03

Prepared cooked vegetable dishes, each seasoned to perfection. From local favorites to exotic ethnic delights, our menu features both mild and bold flavors, ensuring a culinary experience that satisfies every taste preference.

### 3.1 Block Frozen

### 3.2 IQF

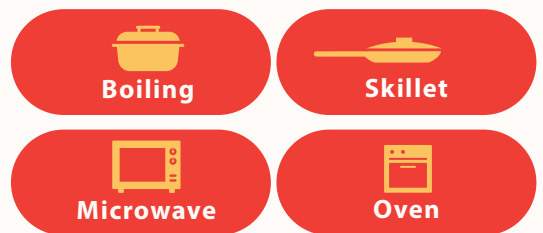


## ABOUT IQF AND RESTAURANT-QUALITY PRODUCTS

**IQF Pasta is the ultimate solution for enjoying a plate of pasta.** Our pasta maintains optimal quality because the Individually Quick Frozen process occurs immediately after the pasta is freshly made, preserving all the goodness. This ensures more **consistent cooking** and a **restaurant-quality** result every time.

IQF pasta maintains its texture and nutritional value, as well as its organoleptic characteristics such as taste, smell, and color, providing a satisfying and delicious meal experience.

## COOKING METHODS:



## PACKAGING:





## 3.1 BLOCK FROZEN

Our block frozen tray-in-box format offers the perfect microwaveable solution for those looking to enjoy traditional Italian pasta dishes at home.



The tray-in-box format allows for easy preparation, with each meal cooked in minutes. Whether you're cooking for one or feeding the whole family, our frozen meals offer a quick and easy solution



Enjoy a meal solo or feed a family, with portioning options available in our skillet meals.



Authentic Italian taste and quality preserved through the freezing process.



Long shelf life and easy storage for ultimate convenience.



Versatile and customizable, with a variety of pasta shapes and sauce options.



Quick and easy microwave preparation, perfect for busy schedules.



Budget friendly.



## 3.2 IQF

Using the latest IQF technology, our pasta is individually quick frozen and packed in bags, preserving the taste, texture, and quality of the pasta.

Our sauces come in frozen pellets, ensuring maximum portionability and minimal waste. Our recipes can be tailored to your specific taste preferences, from solo dining to family meals.



Individually quick frozen (IQF) pasta and frozen sauce drops or pellets, preserving the quality of the ingredients.



Provides a sense of cooking and a premium feeling, as the pasta and sauce cook individually for a more authentic Italian experience



Zero waste and Maximum portionability, allowing you to cook only what you need.



Choose from a variety of traditional or special diet pasta shapes and sauces to customize your meal.



Pair your pasta with our innovative range of additional ingredients for endless flavor combinations.



Quick and easy stovetop preparation in just a few minutes.

## CHOOSE A SHAPE



Lasagna\*  
↗ 4" - 6"



Cannelloni\*  
∅ 0.8" - 1" ↗ 3" - 4"



Risotto+



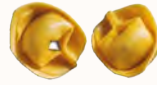
Gnocchi+



Short Pasta+



Long Pasta+



Stuffed Pasta+

\* Only available as Block Frozen

+ Check previous pages for full range

## SAUCES



Marinara



Norma



Pesto



Red Pesto



Four Cheese



Alfredo & Chievas



Cheddar



Vodka Sauce



Basil & Cheese



Pepper Sauce



Cheese & Sliced Truffles



Carbonara



Fiorentina Sauce



Cacio e Pepe



Contadina



Plant-Based Bolognese Sauce



Béchamel



Sorrentina



Arrabiata



Mushroom Sauce



Butternut Sage

## ADD AN EXTRA



Truffle



Chili Pepper



Cubed Vegetables



Shredded Cheese



Wild Mushrooms



Cherry Tomatoes

A collage of Italian dishes. At the top left is a plate of vegetable lasagna with spinach, tomatoes, and cheese. To its right is a bowl of gnocchetti pasta in a tomato sauce with melted cheese and basil. Below the lasagna is a bowl of butternut squash mac and cheese. In the bottom right is a bowl of mushroom risotto. The background is a wooden surface with some fresh vegetables like tomatoes and mushrooms.

## LASAGNA

- **Vegetable Lasagna:** Béchamel, Tomato Sauce, Zucchini, Broccoli, Cauliflower, Celery, Onion, Carrots, Garlic, Oregano, Black Pepper

## PASTA & GNOCCHI

- **Butternut Squash Mac and Cheese:** Pasta, Mozzarella, Hard Cheese, Leeks, Butter, Olive Oil, Salt, Pepper
- **Lumache Alla Fiorentina:** Pasta, Cream, Grana Padano, Butter, Wheat, Salt, Nutmeg, White Pepper, Spinach, Cheddar
- **Gnocchi Sorrentina:** Pasta, Sorrentina Tomato Sauce, Mozzarella, Olive Oil, Onion, Sugar, Basil, Salt, Garlic, Chili Flakes
- **Penne Arrabbiata:** Cooked Pasta, Red Cherry Tomatoes, Spinach Leaves, Mozzarella, Pesto, Yellow Cherry Tomatoes, Olive Oil, Salt

## RISOTTO

- **Mushroom and Truffle Risotto:** Rice, Milk, Cream, Soft Cheese, Grated Hard Cheese, Truffle, Mushrooms, Onion, Salt, Pepper
- **Asparagus Risotto:** Asparagus, Cream, Leeks, Butter, Hard Cheese, Salt, Garlic, Parsley, Black Pepper

# TRADITIONAL & SPECIAL DIET PIZZA



We take great care and responsibility in preparing our frozen pizzas to bring delight and happiness to every mealtime. Meticulously crafted in a charming Italian production facility, our Pizza collection skillfully blends tradition with innovation.

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## TRADITIONAL & SPECIAL DIET PIZZA

# TRADITIONAL

# 01

Our selection is meticulously crafted in a **modern Italian facility**. Our pizzas are characterized by **hand-stretched dough**, topped with **high-quality natural ingredients**.

### 1.1 Round Pizza

### 1.2 Square Pizza

### 1.3 Pinsa

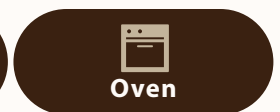
### 1.4 Focaccia



## TECHNOLOGY AND STORAGE:

- **24-hour natural fermentation** process for pizza dough
- **High-quality flours**, including Gluten-Free options
- Technology allows **product preservation for 6 to 9 months** without preservatives
- **4,000 sqm production facility** optimized for both American-style and stone baking
- Highly trained staff ensuring the **highest quality standards**

## COOKING METHODS:



## PACKAGING:



Folding Box  
Single & Multi-Pack

## 1.1 ROUND PIZZA

Carefully raised for 30 hours, our pizza is hand-stretched and baked in a traditional stone oven. We exclusively use top-quality Italian ingredients.

### TYPE OF CRUST

- Thin Crust
- Napoli Style
- Regular

### SIZE Ø

- 5"      • 9.5"
- 6"      • 11"
- 8.6"



## 1.2 SQUARE PIZZA

Perfectly portionable, our square pizzas undergo meticulous preparation, crafted and baked in a traditional stone oven.

### TYPE OF CRUST

- Thin Crust
- Regular

### SIZE

- 2 x 4.7"
- 10,6 x 6.2"
- 10,6 x 18.9"

## 1.3 PINSA

Our Pinsa, or Roman-Style pizza, famous for its exceptional digestibility due to a meticulously fermented dough and high hydration levels.

### TYPE OF CRUST

- Thin Crust

### SIZE

- 9.64 x 6.9"



## 1.4 FOCACCIA

A timeless Italian classic, our Focaccia boasts a perfect balance of flavors and textures. Each bite offers an airy, golden crust and a delightful harmony of savory herbs and olive oil.

### TYPE OF CRUST

- High Rising

### SIZE

- 7.8 x 4.7"

## BASE



Plain Crust



Tomato



Margherita



Mozzarella

## CHEESE TOPPINGS



Ricotta



Goat Cheese



Blue Cheese



Emmental



Asiago PDO



Provolone



Fontal



Grated Hard Cheese



Four Cheese

## VEGGIE TOPPINGS



Grilled Vegetables



Chilly Peppers



Spinach



Radicchio



Arugula



Cherry Tomatoes



Artichokes



Mushrooms



Truffle



Black Olives



Green Olives



Caramelized Onion

## SEASONINGS



Rosemary



Oregano



Parsley



Basil



Pesto



Balsamic Vinegar Glaze



Truffle oil



Truffle Flakes



BBQ Sauce



Margherita Pinsa



Margherita & Cherry Tomatoes

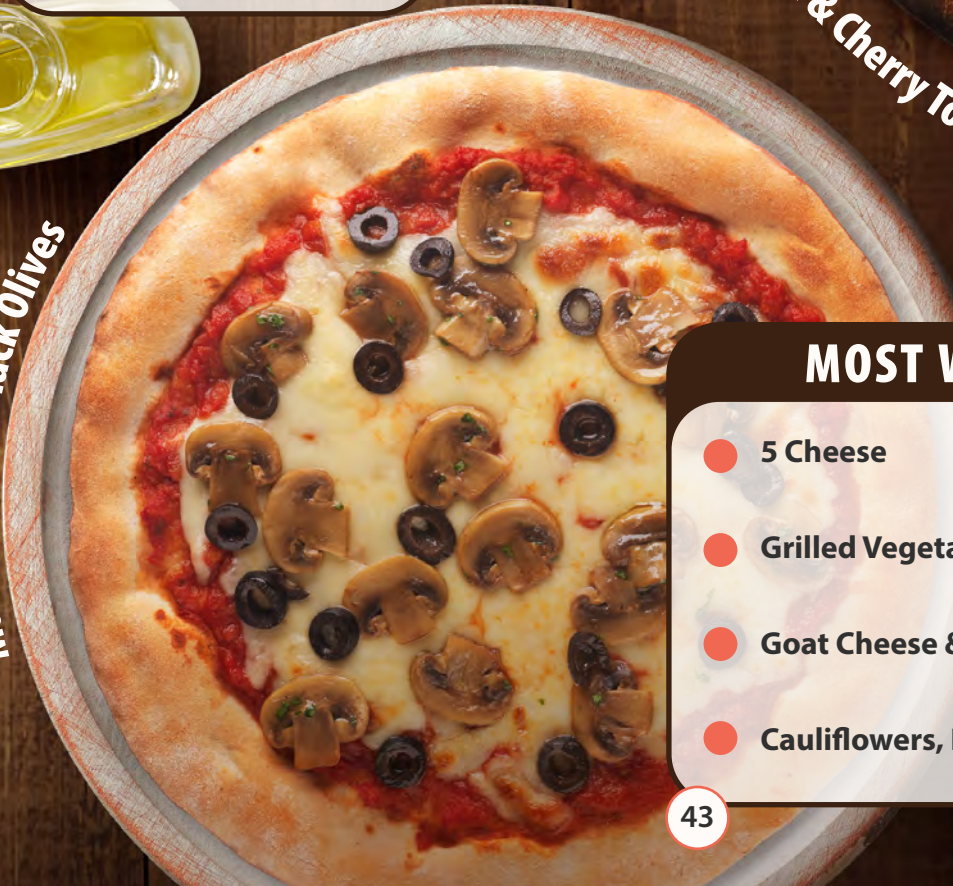


NEW

## FOCACCIA

- Onion
- Olives
- Cherry Tomatoes

Mushrooms & Black Olives



## MOST WANTED PIZZA

- 5 Cheese
- Grilled Vegetables
- Goat Cheese & Spinach
- Cauliflowers, Broccoli & Cheese



## TRADITIONAL & SPECIAL DIET PIZZA

# GLUTEN FREE

# 02

Crafted with care and responsibility, adding happiness and joy to any dining occasion. Our **innovative veggie crusts** are designed to **satisfy** even the heartiest pizza cravings while addressing **various dietary needs** and **lifestyles**.

### 2.1 Round Pizza

### 2.2 Pinsa



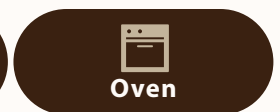
### KEY POINTS:

- **Gluten-Free:** Allows individuals with gluten sensitivity to enjoy pizza without adverse health effects.
- **Low-Carb:** Offers fewer carbohydrates than traditional crusts, suitable for those reducing carb intake.
- **Plant-Based:** Provides a vegetable-based alternative, ideal for plant-based diets.
- **Nutritional Benefits:** Lower in calories, higher in fiber, vitamins, and minerals compared to traditional crusts.

### COOKING METHODS:



Skillet



Oven

### PACKAGING:



Folding Box  
Single & Multi-Pack



## 2.1 ROUND PIZZA

Made from authentic Italian cauliflower or other premium gluten-free dough, our pizza offers a delicious option without compromising on taste or texture.

### TYPE OF CRUST

- Thin Crust

### SIZE Ø

- 7.8"

## 2.2 PINSA

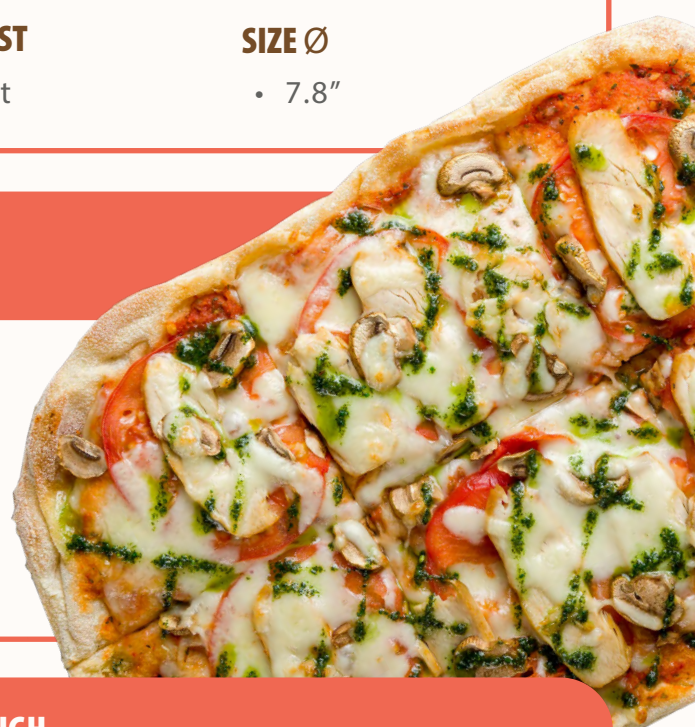
Embracing a Roman tradition, our Gluten-Free Pinsa Margherita introduces a contemporary twist, perfect for a quick and comforting light dinner.

### TYPE OF CRUST

- Thin Crust

### SIZE

- 9,6" X 6.9"



### GLUTEN-FREE DOUGH



Cauliflower



Sweet potato



Purple carrots



Carrots



Spinach



Butternut squash



Beetroot

### BASE



Plain Crust



Tomato



Margherita



Mozzarella

### CHEESE TOPPINGS



Ricotta



Goat Cheese



Blue Cheese



Emmental



Asiago PDO



Provolone



Fontal



Grated Hard Cheese

## VEGGIE TOPPINGS



Grilled Vegetables



Chilly Peppers



Spinach



Arugula



Cherry Tomatoes



Artichokes



Mushrooms



Truffle



Black Olives



Green Olives



Caramelized onion

## SEASONINGS



Rosemary



Oregano



Parsley



Basil



Pesto



Balsamic Vinegar Glaze



Truffle oil



Truffle Flakes



BBQ Sauce Blend

## HOT ITEMS

● **Mushrooms & Caramelized Onion Pinsa**

● **Margherita & Basil Pesto Pinsa**

**Cauliflower Crust Bell Peppers**

## TRADITIONAL & SPECIAL DIET PIZZA

# APPETIZERS

# 03

Savor the most **joyful bites** with our pizza appetizers. Small in size but bursting with satisfaction, they offer a delightful experience. **Ready in just a few minutes** straight from the freezer, these snacks are perfect for **quick** and **convenient** enjoyment anytime.

### 3.1 Pizza Bites

### 3.2 Panzerotti

### 3.3 Pizzette



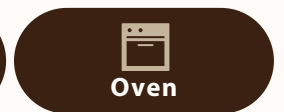
### KEY BENEFITS FOR BUYERS::

- **Variety:** A diverse selection catering to all tastes.
- **Convenience:** Quick and easy preparation.
- **Quality Ingredients:** Crafted with premium, fresh ingredients.
- **Versatility:** Ideal for parties, snacks, or meal accompaniments.
- **Appeal:** Attractive presentation suitable for all occasions.

### COOKING METHODS:



Air Fryer



Oven

### PACKAGING:



Paper Box  
Single & Multi-Pack



Bag in Box



Pillow Bag

### 3.1 PIZZA BITES

Bite-sized snacks infused with the flavors of pizza, baked to a golden crispness, offering a savory and satisfying delight.

- Tomato pulp, mozzarella, provolone cheese.
- Tomato pulp, green olives, capers, onion, basil, garlic, chilly, mozzarella.
- Artichokes Crem and 4 cheese (Emmental, Fontina DOP, Parmigiano Reggiano DOP.)



ALL OUR PIZZA BITES ITEMS ARE BAKED TO PERFECTION.



### 3.2 PANZEROTTI

Golden and crispy half-moon pastries, filled with cheese, tomato sauce, and assorted veggies.

- Tomato pulp, mozzarella, provolone
- Mozzarella, provolone, mushrooms



OUR PANZEROTTI ARE FRIED IN SUNFLOWER OIL.

### 3.3 PIZZETTE

Small, individual-sized pizzas featuring a thin crust and topped with tomato sauce, cheese, and an array of vegetables.

- Tomato pulp, mozzarella, basil
- Tomato pulp, mozzarella, cherry tomatoes, oregano.



# PREMIUM GELATO & DESSERTS



Choose from our authentic gelatos or artisan desserts for a uniquely satisfying experience. Crafted with all-natural, organic, and non-GMO ingredients, Emilia Foods ensures no artificial additives, colors, or flavors, and avoids crops grown with synthetic pesticides or herbicides.

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PREMIUM GELATO & DESERTS

# ITALIAN GELATO

# 01

Crafted with care in Sardinia, Italy, our premium gelato and desserts feature locally sourced fresh milk, high-quality fruits, and pristine water from the Limbara mountain..

## 1.1 Gelato & Sorbets

### SAVOR THE ESSENCE OF ITALIAN DESSERT WITH OUR CAREFULLY CRAFTED GELATO

Made in Italy using fresh milk and premium ingredients for a rich, creamy texture and unparalleled taste.



	Ice Cream	Gelato	Sorbet
<b>Origin:</b>	USA	Italy	Ancient Persia and Rome
<b>Base Ingredients:</b>	Cream, milk, sugar, eggs	Fresh milk, sugar, fresh ingredients, less cream	Water, sugar, fruit puree or juice
<b>Fat Content:</b>	High (typically 10-18%)	Lower (4-8%)	None
<b>Air Content:</b>	High (up to 46%)	Low (20-30%)	Low (20-30%)
<b>Texture:</b>	Rich, creamy, and fluffy	Dense & smooth	Light & Icy
<b>Serving Temperature:</b>	Colder (-20°C/-4°F)	Warmer (-10°C/14°F)	Colder (-20°C/-4°F)
<b>Flavor Intensity:</b>	Moderate due to higher fat and air content	Stronger & more intense	Bright and refreshing
<b>Customization:</b>	Various flavors, mix-ins, and toppings	Highly customizable	Limited to natural fruit
<b>Dietary Considerations:</b>	Often contains dairy and eggs	Contains dairy, less cream	Typically dairy-free and egg-free

# 1.1 GELATO & SORBETS

Our premium ingredients and traditional artisanal process create exceptional gelato; super creamy, homogeneous, and bursting with flavor.

## GELATO BASE



Mint



Hazelnut & Chocolate



Milk Chocolate



Dark Chocolate



Milkcream



Mint & Chocolate



Coffee



Cookies



Dulce de Leche



Sea Salt Caramel



Mango



Yogurt



Vanilla



Pecan Nuts



Hazelnut



Pistachio



Sicilian Lemon



Sicilian Orange



Cherry



Coconut



Strawberry



Wildberry



Raspberry Cheesecake



Pumpkin



Candy Cane



Gingerbread



Eggnog



Seasonals

## SORBET BASE



Sicilian Lemon



Strawberry



Mango



Wildberry



Sicilian Orange



Cold Brew Coffee



## SWIRLS



Caramel



Gianduja



Hazelnut



Chocolate



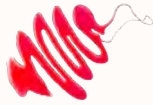
Lemon



Salted caramel



Strawberry



Cherry



Raspberry

## TOPPINGS



Meringues



Chocolate Chips



Chocolate Curls



Cocoa Powder



Pistachio



Hazelnut



Peanut



Almond



Cookie crumble  
(chocolate, butter, amaretto)



Sprinkles

## LAYERED GELATO



### Vanilla Brownie

Chocolate Gelato, Chocolate Brownie Chunks, Hazelnut Spread, Vanilla Gelato, Chocolate Crumble.



### Torta della Nonna

Cream Gelato, Almonds, Almond Sauce, Lemon Cream Gelato, Cookie Crumble



### Yummy Caramel

Fior di Latte Gelato, Chocolate Crumble, Salted Caramel, Vanilla Gelato, Caramelized Cookie Crumble



### Cannolo Siciliano

Ricotta Gelato, Cannoli Wafer, Mixed Chocolate Drops and Cubed Candied Orange, Ricotta Gelato, Cannoli Wafer



### Crema della Mamma

Chocolate Gelato, Biscuit Crumble, Cherry Puree with cherry pieces, Cream Gelato, Chocolate Crumble



### Cheesecake

Cream Cheese Gelato, Biscuit Crumble, Mixed Berry Sauce, Raspberry Gelato, Biscuit Crumble.

## MOST WANTED VARIEGATED

- Limoncello
- Honey Lavander
- Raspberry, Rose & Lychee
- Mint & Chocolate Chips
- Sea Salt Caramel
- Butter Pecan & Sea Salt Caramel

NEW

## NAPOLITAN STYLE

- Mint, Strawberry, Lemon
- Vanilla, Chocolate, Strawberry

## ALL-TIME CLASSICS

- Cookies 'n Cream
- Cookies 'n Caramel
- Chocolate
- Gianduja
- Egnog

# NOVELTIES

Our novelties line presents a **deliciously diverse** selection crafted with **premium ingredients**, **customizable** options, and unmatched **convenience**.

## 2.1 Gelato Bars

## 2.1 Yogurt Bars

## 2.2 Cones

## 2.3 Fruit Bars & Pops



### KEY FEATURES:

- Differentiation:** Unique and innovative product assortment, ensuring differentiation for consumers.
- Consumer Satisfaction:** Made with high-quality ingredients and crafted to satisfy consumer cravings.
- Flexibility:** Tailor orders to meet market needs with custom options for formula and packaging.
- Seasonal Appeal:** Diverse flavors and formats, perfect for year-round consumer engagement and seasonal promotions.

### PACKAGING



Tray in Box  
Single & Multi-Pack

## 2.1 GELATO BARS

Made with authentic Italian gelato, rich in butterfat, crafted solely with fresh milk or with Italian-sourced fruits, and devoid of artificial flavors or colors.



### COVERED GELATO BARS



- Vanilla & Milk Chocolate
- Vanilla & Dark Chocolate
- Sea Salt Caramel & Dark Chocolate
- Sea Salt Caramel & Milk Chocolate
- Raspberry Swirl & Dark Chocolate
- Sea Salt Caramel & Dark Chocolate
- Sea Salt Caramel & Milk Chocolate with Almond Crumble
- Caramel Swirl & White Caramel Chocolate and Cookies Crumble
- Pistachio Swirl & White Pistachio Chocolate and Pistachio Crumble



## 2.2 YOGURT BARS

- Yogurt
- Wildberries
- Citrus Fruits



## 2.3 CONES

- Cocoa & Vanilla
- Chocolate
- Milk



## 2.4 FRUIT BARS & POPS

- Lemon
- Pineapple
- Mango, Passion Fruit, Peach
- Raspberry
- Strawberry
- Wildberries
- Strawberries, Cherries, raspberries, blueberries

## GELATO SANDWICH



### CHOOSE A BISCUIT



Cocoa

Cookie

### CHOOSE A FLAVOUR

- Cocoa & Vanilla
- Chocolate
- Cookies & Cream
- Vanilla



## PREMIUM GELATO & DESERTS

# DESSERTS

# 02

Our desserts are an epitome of **classic Italian confectionery**. Made with the finest **Italian raw materials** and crafted by master chefs who have honed their skills for generations, our desserts exude the unmistakable quality of **restaurant-grade delicacies**.

### 3.1 Single Serve

### 3.2 Cakes

### 3.3 Italian Gelato Macarons



## KEY FEATURES:

- Diverse Selection:** Choose from a wide variety of flavors and options.
- Convenient Packaging:** Ready-to-eat single servings for quick enjoyment.
- Premium Ingredients:** Crafted with the finest and freshest ingredients.
- Elegant Presentation:** Perfect for special occasions and gatherings.
- Controlled Portions:** Enjoy without overindulging with single servings.

## PACKAGING



Tray in Box  
Single & Multi-Pack

## 3.1 SINGLE SERVE

Every bite of our desserts is a symphony of flavors, textures, and aromas, meticulously composed to satisfy the most discerning palates and leave you craving for more.

### GELATO BOMBS



- Pistachio
- Lemon
- Coffee
- Cheesecake

### MINI MOUSSE



- Yogurt and Berries
- Chocolate
- Lemon
- Chocolate with Butter Caramel

### LAVA CAKES



- Chocolate cake with Molten Chocolate
- Chocolate cake with Molten Salted Caramel
- Chocolate cake with Molten White Chocolate
- Chocolate cake with Molten Pistachio
- Vanilla cake with Molten Lemon Curd

### MINI CAKES



- Tiramisù al Mascarpone
- Lemon Dalia
- Berries Dalia
- Tiramisù Dalia

### QUADROTTI



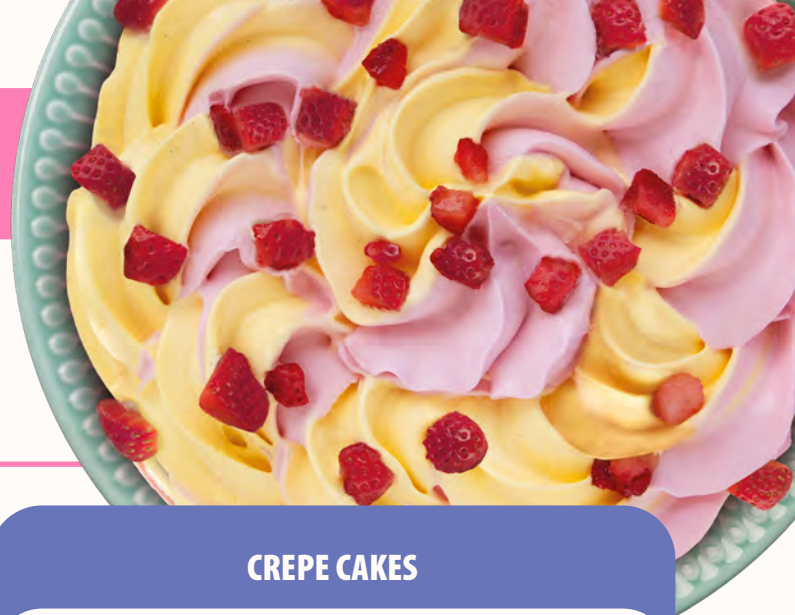
- Mango
- Lemon
- Chocolate
- Tiramisù
- Hazelnut
- Meringue





## 3.2 CAKES

Irresistible gelato cakes, crafted with a luscious gelato layer atop a delicate sponge base. Or traditional Italian recipe cakes, pre-cut and perfect for sharing.



### GELATO CAKES



- Gelato Strawberry & Vanilla
- Gelato Cocoa & Vanilla

### CREPE CAKES



- Chocolate & Gianduja
- Strawberry
- Wildberries
- Pistachio
- Tiramisù

### ITALIAN TORTE



**AVAILABLE IN 8, 12 OR 16 SLICES**

- Wild Berries
- Lemon
- Cocoa & Eggnog
- Mango & Cocunut
- Chocolate
- Cream & Strawberry
- Cheesecake Strawberry
- Coffee
- Tart pere e cioccolato
- Chocolate & Raspberry
- Cheesecake figs
- New York Cheesecake
- Lemon Tart & Meringue
- Cheesecake Caramel
- Cheesecake Wildberry
- Tart Cream cheese e limone
- Tart Cream Cheese e gocce cioccolato
- Tart stawberry
- Tart wildberry
- Tart fruit mix



### 3.3 ITALIAN GELATO MACARONS

By pairing French Macarons with our in-house creamy Italian gelato-style filling, we've created a sophisticated addition to frozen desserts.

#### SHELL COLOR



Light Brown



Yellow



Green



White



Brown



Red

#### GELATO FILLING



Chocolate



Raspberry



Lemon



Sea Salt Caramel



Hazelnut



Pistachio



Vanilla



Mango



Pineapple



Guava

AVAILABLE IN 6, 12 OR 24 PIECES



# PACKAGING OPTIONS

## UNMATCHED PACKAGING FLEXIBILITY & CUSTOMIZATION

Emilia Foods prides itself on its extensive product range and unmatched packaging flexibility. Whether it's plastic, cardboard, or any other material, we offer solutions tailored to meet diverse needs.

Over a decade of experience has equipped us not only with an extensive portfolio of suppliers but also with an internal focus on innovation. Collaborating closely with our development team, we craft packaging solutions that precisely match the demands of our most discerning clients.

- **FILM**
- **TUBE & GLASS**
- **FOLDING CARTON BOXES**
- **OUTER PACKAGING**

## ABOUT HOW 2 RECYCLE

How2Recycle is a standardized labeling system that empowers consumers by clearly communicating recycling instructions on packaging. Developed by GreenBlue, an environmental nonprofit, How2Recycle aims to provide consistent and transparent recycling information to address challenges posed by recycling program variations and unclear labeling.

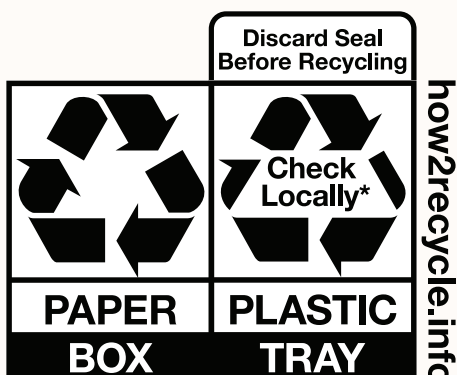


**How to Prep Material for Recycling:** Informs you if any additional steps are required before recycling an item.

**How2Recycle:** This icon indicates whether the item falls into one of four categories - Widely Recycled, Check Locally, Not Yet Recycled, Store Drop-Off.

**Type of Material:** Specifies the material type of the packaging.

**Type of Material:** Specifies the specific packaging component that the label refers to.



\*Not recycled in all communities

### The Multi-Component Labels:

For a How2Recycle label like the one on the left, each "tile" represents a different part of the package. This is particularly helpful when trying to understand how to recycle different parts of your package. How2Recycle labels are intended to be read from left to right, based on the part of the packaging you encounter first.

## PACKAGING OPTIONS

# FILM

Our diverse range of bags offers options ranging from a 100% recyclable and microwaveable mono-material film with excellent seal integrity and high barrier laminate for extended product shelf-life, to zip lock packaging, which is a great way to optimize the use of IQF products. It allows the final consumer to decide the exact amount of product they want to use without compromising the rest.



H2R Available



Stand up Bag



Pillow Bag



Pillow Bag  
(Bag in bag)

Easy Open Available



Zip Closure Available



Matt or Bright Film  
(Glossy / Opaque Effect)



Alluminium Base  
Oaque or Transparent



Papper Visual & Touch Effect



Window Available



Print at 300 dpi



- PE = Recycled plastic
- Paper + PE = Recycled paper
- PET + PE
- PP + PE



High definition  
flexographic printing



Pre applied peel and  
reseal labels



Pre applied patented  
and flexible  
degassing valves



Real paper laminated  
film



Recyclable or plastic  
free packaging



Innovative film for  
direct cooking



Laser perforated or  
scored films

## NEW PACK FORMATS



Master Zip



Master Label



Master Laser



Master Cooking

## PACKAGING OPTIONS

# FOLDING BOX

Our folding cartons, crafted from paperboard or corrugated cardboard, offer eco-friendly alternatives to plastic or metal. Derived from renewable wood pulp, they are recyclable at the end of their lifecycle. Affordable, easy to handle, and environmentally sustainable, they provide numerous benefits.



**H2R Available**



**Paper box**  
Single serve | Family Size



**Paper box & Paper tray**  
Single serve | Family Size



**Paper box & Plastic Bag**  
Single serve | Family Size



**Paper box**  
Single serve | Family Size



**Cluster for gelato tube**

**Easy Open**

**Varnish: Matte or Bright Hidro or UV**

**Print inside the box available**

**Color silver or gold refill available**

**Windows Available**

**Base metallic white classic or sand**

**High quality print stochastic screen 200 line for cm**

Extra Creamy Gelato

Via Emilia

**GELATO CAKE COCOA & VANILLA**

COCOA AND VANILLA ITALIAN GELATO WITH A SOFT COCOA SPONGE CAKE LAYER AND CRUNCHY CRUMBLES

PRODUCT OF ITALY

WAIT 5 MINS BEFORE EATING

GMO FREE

KEEP FROZEN

43.28 fl oz (1280 mL)

## MATERIALS

- **Recycled Paper**  
(gray, kraft, bleached)
- **Kraft Paper**
- **GC2**  
white cardboard made from pure cellulose
- **+polyethylene**  
for direct food contact
- **Laminated**  
for multi-layered packaging
- **Single Layer**  
for "in teso" meaning single-layer packaging



FSC® certified raw materials (FSC-C149541)

## PACKAGING OPTIONS

# TUBE & GLASS

Our carton containers feature easy-to-open, color-printed lids, shielding ice cream from light and radiant heat damage. Versatile and cost-effective, they maintain quality and shape. We also offer a diverse range of plastic and premium glass containers, all environmentally friendly and recyclable.



H2R Available



**Glass**  
190ml | 6.5 fl oz



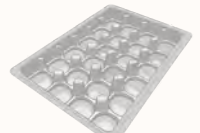
**Paper**  
125ml | 4 fl oz



**PET**  
150ml | 5 fl oz



**PET**  
480ml | 16 fl oz



**PET**  
6 - 12 - 24 units



**Paper**  
480ml | 16 fl oz



**PET**  
400ml | 13.5 fl oz



**PET**  
900ml | 30 fl oz



**PET**  
2000ml | 67.5 fl oz

Sliver easy peel

Real Paper + PE

Environmental & biodegradable

Matt or Bright Print (glossy/opaque effect)



Sliver easy peel

Pet + PE  
100% recyclable

IML Label  
directprint

Matt or Bright Print (glossy/opaque effect)

## MATERIALS

- Paper + PE
- Pet + PE
- PET

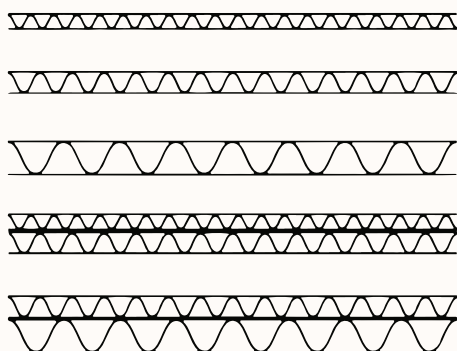
## PACKAGING OPTIONS

# DISPLAY BOX

Our display boxes are robust and stylish, ensuring optimal visibility and access to frozen goods, driving sales and customer satisfaction. Ideal for various products like ice creams and ready-to-cook meals, they withstand the demands of busy supermarkets. Energy-efficient and low-maintenance.



## TYPES OF WAVES USED IN THE PRODUCTION OF CORRUGATED CARDBOARD



WAVE E (MICROWAVE)	1.2 mm
WAVE B (LOW)	2.5 mm
WAVE C OR A (HIGH)	3.5 to 4.5 mm
TWO WAVES EB MICROTRIPLE	5 mm
TWO WAVES BC TRIPLE	7 to 10 mm

## Worldwide

### **Emilia Foods Srl**

Via Emilia Centro 75, Modena (MO) Italy

+39 059 8635293

info@emiliafoods.it

## North America

### **Emilia Foods North America**

3250 NE 1st Ave, Miami (FL) USA

+1 786 671 2933

info@emiliafoodsusa.com







