



**CREATING ENJOYABLE AND HEALTHIER FOOD
FOR PEOPLE EVERYWHERE**

OUR MISSION

**OUR DAILY COMMITMENT IS TO DESIGN, DEVELOP AND
DISTRIBUTE MADE-IN-ITALY FROZEN FOOD WORLDWIDE.**

We know that food is passion, competence, and service. That's why we work to become the ideal partner for those looking for product innovation, production flexibility, and logistical efficiency.

OUR COMPANY

The logistical capacity, and production continuity make Emilia Foods an ideal partner for medium and large retailers, as well as for premium brands who want to develop a line of products with their own brand with a high-quality content and innovation.

The internal R&D laboratory is able, independently, to conceive, develop and implement recipes, and technological and production solutions, starting from a simple customer product concept.

Production is managed by over 35 plants available, certified according to the highest and most recent standards, and guaranteed by the continuous control and support of an internal QA department. This is the basis of the product quality supplied by Emilia Foods.

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.

Can be assure your product will comply with the highest international quality standards.



Trusted by more than 60 partners and industry leaders in 24 countries



€**37M**

Consolidated
revenue



6%

CAGR 2020-2022



33

Employees



35_{yo}

Average Age



+250

Active Items



+35

New SKUs / Year



+2500

Samples
Shipped/Year



24

Countries
we are present



+60

Active Daily
Customers



4

Categories of
Product



+500

Containers
Shipped/Year



6

Warehouses
in the USA



OUR STORY

2013



Emilia Foods is born

Emilia Foods is founded by Ivan Manfredi, offering a high-class and personalized service to international clients interested in Italian gastronomy.

2014



Giant baby steps

In 2014 we acquire our first large contract with the popular American supermarket chain, Whole Foods Market to produce a line of Premium Gelato.

2015



Building trust

Whole Foods Market entrusts us with the production of one of its best-selling single serve ready meals and an American classic; the Mac & Cheese.

2016



It's a whole new World

Via Emilia is born in 2016 and immediately enters Costco USA with what has been one of our best-selling products to date, the Organic Riced Cauliflower.

2017



Sweet home Modena

The company grows rapidly, and in 2017 it moves to a new office in the heart of Via Emilia in Modena with 20 employees and growing fast.

2018



You want it? You got it!

The Zucchini Spirals are launched in Costco USA. In record time, Emilia Foods manages to respond to a market demand, industrializing the #1 food trend in the USA.

2019



Summer vibes only

Emilia Foods North America is born with its headquarters located in Miami, FL. to continue improving the service to our clients in the USA, CANADA and LATAM.

2020



From Italy to the World

Emilia Foods is now present in more than 20 countries and implements an International ERP System to improve its operational management.

2021



Italianità in a shell

We developed and launched in North America and Europe a new and innovative dessert, Gelato Macarons: french almond shells filled with creamy Italian gelato.

2022



The future of Gluten-Free

Emilia Foods acquires a 1000 square meter production facility in Tuscany dedicated to Gluten-Free references, including our innovative Gluten-Free Veggie Pasta.

2023



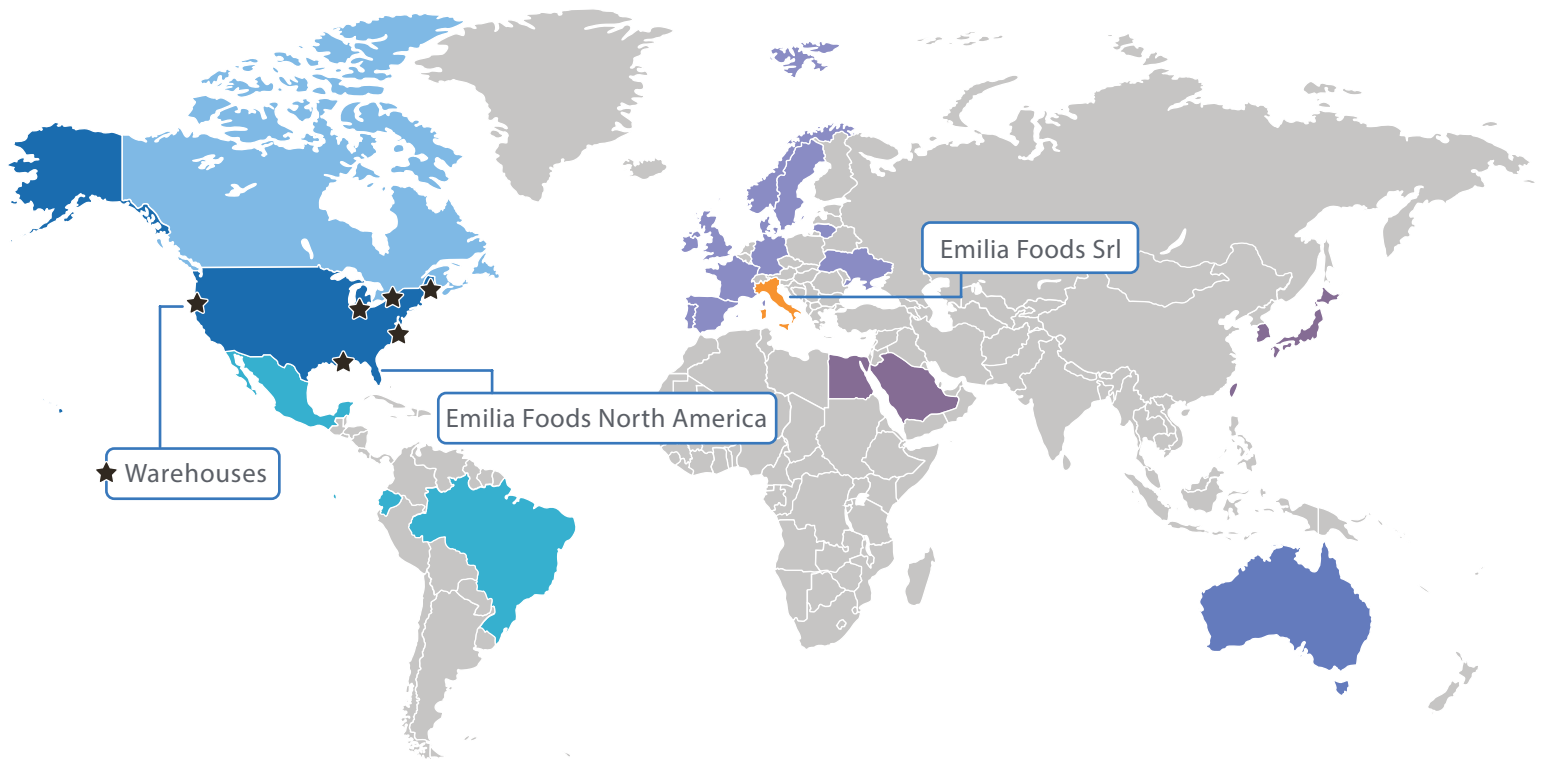
New Home, new chapter

Emilia Foods acquires a new 1000 square meter production plant in Modena that will be dedicated to carrying out production trials of innovative products.

OUR FACILITIES



Worldwide Presence



CANADA	USA	LATAM	EUROPE	ASIA & MENA	OCEANIA
		<ul style="list-style-type: none">• Brazil• Ecuador• Mexico	<ul style="list-style-type: none">• Denmark• France• Germany• Italy• Lithuania• Norway• Portugal• Spain• Sweden• U.K• Ukraine	<ul style="list-style-type: none">• Egypt• Japan• Saudi Arabia• Singapore• South Korea• Taiwan• UAE	<ul style="list-style-type: none">• Australia

Emilia Foods Srl

Italian Headquarters

Via Emilia Centro 75, Modena (MO) Italy
+39 059 8635293
info@emiliafoods.it

Emilia Foods North America

United States Branch

3250 NE 1st Ave, Miami (FL) USA
+1 786 671 2933
info@emiliafoodsusa.com

SERVICES

01



INNOVATION STRATEGY

We support our clients in the preparation process of a product, starting from different points, original ideas of innovative inventions or projection of new items.

02



PRODUCT DEVELOPMENT

We assist our partners and clients in prototyping and studying the feasibility of the product and the technical and operational challenges that it may entail.

03



OPERATION DESIGN

We assure our clients that the operating conditions will be optimal. Our involvement can be noticed in the supply of raw material up until the exhaustive control of the final product.

04



SUPPLY-CHAIN MANAGEMENT

We offer complete flexibility when placing an order, from full containers to individual pallets with mixed products with maximum efficiency to offer comfort and peace of mind.

OUR CERTIFICATION

The Emilia Foods quality policy is based on collaboration with selected, approved, qualified and continuously monitored partners to allow the satisfaction of customers' expectations. The result is the supply of safe products, compliant with the highest standards of the food legislation in force in the various markets.



SUSTAINABILITY

We work for an inclusive world, where people are represented by their habits, their ideas and their needs. We choose to work on our territory to share the excellence of our land. We are looking for the most efficient solutions to safeguard the future of our planet.



Strengthen the bond with customer and stakeholders

both in economic terms and worth.



Becoming more attractive to investors

who value the high rate of sustainability as a fundamental factor when taking decisions.



Increase the efficiency of activities and processes

thanks to the more rational and more involved use of resources.



SOLUTIONS ACROSS ALL CATEGORIES



Value-Added Vegetables

BLANCHED

- Florets
- Riced
- Spirals/Cube
- Blends

COOKED

- Grilled / Roasted
- Mashed
- Baked
- Blends

FRIED

- Fries
- Formed
- Breaded



Pasta & Meal Solutions

TRADITIONAL

- Plain
- Meals
- Appetizers

SPECIAL DIET

- Plain
- Meals



Traditional & Special Diet Pizza

TRADITIONAL

- Round
- Other shapes
- Appetizers

SPECIAL DIET

- Round
- Other shapes




Premium Gelato & Desserts

TRADITIONAL

- Premium Gelato
- Novelties
- Desserts

SPECIAL DIET

- Premium Gelato
- Novelties
- Dessert



Our vegetables are carefully selected at the seed stage. They are cultivated on Italian sustainable soils and harvested only when they are at their perfect point of ripeness. Essential details that make our 100% Italian-grown vegetables an exceptional quality product.

Value-Added Vegetables that innovatively address the demand of consumers who consciously seek foods that nourish their body and mind, balancing healthy diets without compromising on taste and flavor.

VALUE-ADDED VEGETABLES



BLANCHED

Florets

- Broccoli
- Cauliflower
- Rainbow Cauliflower

Riced

- Broccoli
- Cauliflower
- Carrots
- Mix Vegetables
- Rainbow riced mix
- Cauliflower risotto
- Seasoned

Spirals / Cubes

- Green Zucchini
- Yellow Zucchini
- Carrots
- Butternut Squash
- Mixed Vegetables

Blends

- Vegetables
- Fruits & Vegetables
- Seasoned

COOKED

Grilled / Roasted

- Zucchini
- Peppers
- Eggplant
- Onion
- Mixed Vegetables
- Seasoned

Mashed

- Cauliflower
- Sweet Potatoes
- Broccoli
- Potatoes

Baked

- Spinach
- Riced Broccoli, Carrot & Cheese
- Roasted Onion, Potato & Cheddar
- Butternut squash
- Mushrooms

Blends

- Veggie & Grain
- Veggie & Legume

FRIED

Fries

- Potato Fries

Formed

- Veggie & Legume fries
- Hash Browns
- Tots
- Onion rings

Breaded

- Breaded Vegetables



BLANCHED

A quick passage in boiling water for specific time (blanching) and then a rapid cooling is the only "treatment" that we allow for our top-quality vegetables. The taste remains exquisitely fresh, the texture is crunchy, the colors are bright, and the nutritional values are almost unchanged.

Florets

- Broccoli
- Cauliflower
- Rainbow

Italian freshness in a dish.

Selected, 100% Italian, all-natural vegetables ready to become your healthier side dish.



Spirals

- Green Zucchini
- Yellow Zucchini
- Carrots
- Butternut Squash
- Mixed Vegetables

The new version of the noodles is 100% vegetable!

With very few calories and maximum versatility. Our spirals can go into a low-cal first course or a tasty side dish.

The innovative production technology makes it possible! The result?

A consistent product that does not release water during cooking.



Riced

- Broccoli
- Cauliflower
- Carrots
- Mix Vegetables
- Rainbow riced mix
- Cauliflower risotto
- Seasoned

Our Riced Cauliflower is made of 100% Italian Organic cauliflower.

It has 85% fewer calories than rice, is naturally gluten free, and ready to prepare the way you like.

Less carbs than white rice.

One cup of white rice contains about 45 grams of carbohydrates, while one cup of cauliflower rice has only 2 grams of carbs together with fiber and important vitamins.

**Not just cauliflower!
Try our Riced Vegetables mix.**

For example, cauliflower, broccoli and carrots.

Add some flavor!

Our Riced Cauliflower is now available in many different tasty and super healthy seasoned recipes.



New Shelf Stable Pack available



Blends

- Vegetables
- Fruits & Vegetables
- Seasoned

Vegetables become fun!

By combining colors and flavors in ever-new functional mixes. Our fresh taste blends are perfectly balanced in taste and textures, natural or delicately cold-salted. In a few minutes, they bring the best seasonal vegetables to your plate, harvested and frozen at the optimal time.



Blends

What about a powerful combination of veggie & fruit?



Taste the fresh flavor of our veggie mixes or add salt and oil for a perfectly balanced side dish.



Detox, rich in fiber, or low cal

Choose your purpose, you'll always find a 100% vegetable, healthy delicious recipe.





COOKED

Serving delicious and crunchy roasted vegetables has become very easy: pre-washed, peeled and delicately seasoned vegetables become the perfect side dish in just a few minutes.

Grilled / Roasted

- Zucchini
- Peppers
- Eggplant
- Onion
- Mixed Vegetables
- Seasoned

Premium vegetable cuts, grilled or roasted.

Plain or with delicious, savory seasoning - are ready to be a perfect side dish or a tasteful ingredient for your meal. Just choose your favorite crop.



Mashed

- Cauliflower
- Sweet Potatoes
- Broccoli
- Potatoes

Cauliflower, broccoli, potatoes...

all our vegetables are gently cooked and mashed in a tasty and creamy comfort food.



Baked

- Spinach
- Riced Broccoli, Carrot & Cheese
- Roasted Onion, Potato & Cheddar
- Butternut squash
- Mushrooms

Taste our baked top-quality mushrooms, quiches or mixed vegetable gratin.

Extra tasty recipes available in a variety of mixes.



Breakfast, snack or side dish.

Every moment is perfect for a low-cal high protein veggie cake.



Blends

- Veggie & Grain
- Veggie & Legume

Grain Blends.

Looking for a healthy meal alternative? Taste our Grain Blends: quinoa, spelt, bulgur, and rice... perfectly mixed up with fresh vegetables and seasoned with olive oil and herbs. Delicious and full of good stuff!



NEW

New Shelf Stable Pack available



Blends

Protein Blends.

Thanks to quality ingredients and gourmet recipes our mixes are delicious and rich in healthy benefits! Legumes, like beans and peas, are excellent sources of dietary fiber, protein, and many other important vitamins and minerals.



NEW



Legumes are a great source of plant-based protein, naturally rich in B vitamins, zinc, and magnesium plus they are rich in fiber and a great addition to low carb meals making them an excellent choice for people following a healthy diet.





FRIED

The best way to enjoy vegetables? Turn them into an irresistible crunchy snack. they get it right every time. Try them with your favorite sauce for a delicious snack or appetizer.

Potato Fries

- Traditional Cuts
- Special Cuts

Everyone loves a crunchy fried potato!

Only the best potatoes, selected and produced in Italy, become crispy sticks, slices and whatever your imagination suggests.

Suitable for cooking in oil, air fryer, or oven.



Breaded

- Breaded vegetables

A thin batter that become crispy in few minutes.

Choose between the traditional ones or the new Gluten-Free "Panko-Style"



Formed

- Veggie & Legume fries
- Hash Brown
- Tots
- Onion rings

Turn your snack time into a good habit:

Our tots, hash browns, and veggie & chickpea fries are made with up to 40% of fresh vegetables, with no artificial flavors added. Deliciously crispy and healthy!

Delicious cauliflower Hash Browns

Crispy on the outside and soft on the inside and the perfect savory accompaniment to any breakfast or brunch! Versatile and low carb, they can be topped with your favorite condiment for a tasty treat.



Delicious Veggie Tots

Made with 70% fresh vegetables and available in various options



Broccoli



Cauliflower



Jalapeño
& Cheese



Cauliflower
& Cheese



Broccoli
& Cheese




Cauliflower
& Sweet Potato



BBQ
Cauliflower



Garlic Parmesan
Cauliflower



Our production plants are located in the heart of Italy, where the origin of tradition for fresh pasta can be traced back to 5 factories dedicated to the creation of savory first courses, in their traditional version and in the most innovative developments.

The highly technological and automated standard allows infinite customizations, either block frozen and/or IQF versions, with or without sauce.

PASTA & MEAL SOLUTIONS



TRADITIONAL

Plain

- Stuffed Pasta
- Gnocchi
- Stuffed Gnocchi

Meals

- Pasta ready meals
- Pasta skillet
- Gnocchi skillet
- Lasagna

Appetizers

- Pasta bites
- Arancini

SPECIAL DIET

Plain

- Gluten-Free Pasta & Gnocchi
- Veggie pasta
- Grain-Free pasta
- Gnocchi
- Veggie Gnocchi

Meals

- Gluten-Free Pasta skillet
- Veggie Pasta
- Gnocchi skillet

TRADITIONAL



Down to the flavorful basics. Traditional, lovingly produced frozen pasta in many varieties is the bellwether product for Emilia, leading its many exciting offerings in the frozen section.

Plain

- Stuffed Pasta
- Gnocchi
- Stuffed Gnocchi

Center plate choices that are sure to please all diners.

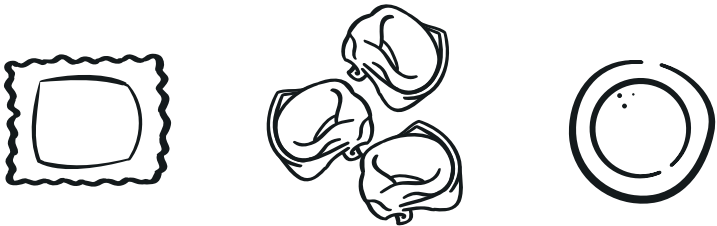
Whether the comfort cuisine of traditional mac and cheese, or the authentic, artisan tortelloni al pesto, let Emilia Foods curate a selection of fine meals for your center plate frozen section.



More than 10 Fillings & Shapes



SMALL SIZE



BIG SIZE

Plain

All of our traditional pastas are high quality, filled with superior ingredients, and so well accepted that our filled pastas are offered in many fine restaurants in Italy. Whether our authentic ravioli, tortelloni, or the distinctive panzotti filled pasta, your customers will come back for more.



NEW

Egg-Free and Vegan recipes available



Meals

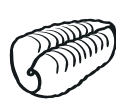
- Pasta ready meals
- Pasta skillet
- Gnocchi skillet
- Lasagna

Frozen meal solutions in a bag or tray

Offer your customers “center plate” choices that are sure to please all diners. Whether the comfort cuisine of traditional mac and cheese, or the authentic, artisan tortelloni al pesto, let Emilia Foods curate a selection of fine meals for your center plate frozen section. Should your customers be more price conscious, Emilia also offers a value line of frozen meals.



STUFFED PASTA



MORE THAN 20 DIFFERENT SIZES

Meals

Taste the true comfort cuisine with Emilia Foods' pasta dishes. Relax and enjoy the quality ingredients and care in preparation.



Sorrentina, 4 cheese, pesto...

in 10 minutes you'll savour soft potatoes gnocchi with creamy and tasteful sauces.



Comfort food par excellence.

Thin sheets of egg pasta welcome a delicate filling and a rich béchamel, in a perfectly balanced recipe. Also available in the family version.



Appetizers

- Pasta bites
- Arancini

Your favorite side in a perfect snack!

Enjoy these trendy and appetizing bites as a starter or as a fun home cooked dinner.

Festive and tasty, they are deliciously creamy on the inside and crunchy on the outside!



SPECIAL DIET



Emilia Foods offers not only special items, but innovation born of trend analysis and customer feedback to assist your operation in being the frozen category leader.

Plain

- Gluten-Free Pasta & Gnocchi
- Veggie pasta
- Grain-Free pasta
- Gnocchi
- Veggie Gnocchi

Looking for a gluten-free, fibrous, low calories pasta?

Our Cauliflower Pasta is what you need! Gluten-free, vegan, and with a good content of fiber, it is a lower cal alternative to your daily meal.

Gluten-Free and paleo-friendly alternatives have taken many faces nowadays.

We have chosen to make our pasta with an original mix of cassava and banana flour, achieving a nutritious-rich product with unmatched texture and no off-flavors.



Plain

Gluten-Free and paleo-friendly alternatives have taken many faces nowadays.

Enjoy these trendy and appetizing bites as a starter or as a fun home cooked dinner.

Festive and tasty, they are deliciously creamy on the inside and crunchy on the outside!



Meals

- Gluten-Free Pasta skillet
- Veggie Pasta
- Gnocchi skillet

Plant-based meals.

With the rapid increase in demand and offer of plant-based alternatives, the new generations of consumers will be, more often than not, expecting to find meat analog options in the product range of their favorite meals.





SAUCES

Choose the tastiest vegetables and your favorite pasta and turn them into a complete and mouthwatering dish. Emilia Foods, thanks to an exclusive partnership, produces over 650 different types of sauces. In close collaboration, the R&DW departments formulate and develop sauces and condiments according to the customer's needs, whether they are related to taste, ingredients, appearance, texture, and technical applications.

Always looking for innovative recipes, we work respecting the principles of the "clean label" using only natural ingredients free from artificial flavors, colors, and preservatives.

Thanks to shared production technology, we can supply 100% custom sauces in different formats and structures, with a production capacity of 15,000 tons per year.

The attention to the inclusiveness of food, to different eating styles and trends, pushes us to work with great attention on allergens, which we can manage in the creation of nut-free, gluten-free, and lactose-free products as well as in Organic certifications.



Some of our sauces available for pasta and vegetables

- Pepper
- Smokey Pepper
- 4 Cheese
- Alfredo
- Onion or Shallot
- Spinach
- Tomato
- Curry
- Hoisin
- Korean Marinade



Emilia's carefully and responsibly prepared frozen pizzas bring happiness and joy to every food occasion. Our thin crusts, veggie crusts, and flatbreads use carefully selected all-natural, non GMO and organic ingredients that not satisfy those famous pizza appetites but do so with high regard for our environment and community.

TRADITIONAL & SPECIAL DIET PIZZA



TRADITIONAL

Round

- Thin crust
- Long rising

Other shapes

- Flatbread
- Pinsa
- Rectangle

Appetizers

- Panzerotti
- Pizzette

SPECIAL DIET

Round

- Cauliflower pizza
- Veggie crust

Other shapes

- Pinsa



TRADITIONAL

Our pizzas are characterized by a hand-stretched dough, topped with high-quality natural ingredients. For a 100% Italian taste!

Round

- Thin crust
- Long rising

Let our creative, topping laden thin crust pizzas enhance this important segment of your frozen foods section.

If you want to taste the real Naples style pizza, choose our long-rising pizzas: an aired and crunchy crust, due to the traditional way of rising, highly digestible with top quality ingredients.



Topping

- Margherita
- 4 cheese
- Vegetables
- Mushrooms
- Spinach and cherry tomatoes and whatever your creative will suggests!

NEW

Ham and pepperoni available



Other shapes

- Flatbread
- Rectangle
- Pinsa

Our stackable flatbread pizzas have a doubly tasty crust, thanks to our wood-fired baking and select premium toppings



What about a dinner with our grandma pizzas? Light and soft, customizable in shapes and dimension, gives you the real taste of a home made stuff.



Our Roman- Style pizzas are extremely digestible, thanks to the very long leavening and high hydration of the dough. A unique and super trendy recipe.



Appetizers

- Panzerotti
- Pizzette

A carefully and responsibly dough becomes the happiest and joyful bite. Small sizes for a big satisfaction. Ready in a few minutes, directly from frozen.



A soft and fine dough, precooked and ready-in-a-minute stuffed with a extra rich and top quality filling.

Filling

- Tomato&Mozzarella cheese
- Four cheeses
- Ricotta cheese and Spinach
- Ham&Mozzarella cheese

Pizza party? Now it's easy and delicious with our little pizzas. Choose them as a snack or a perfect finger food dinner





SPECIAL DIET

The fastest growing segment of the cauliflower trend is cauliflower veggie pizza crust. Its mild satisfying flavor is a healthier, low carb alternative to the traditional crust.

Round

- Cauliflower crust
- Veggie crust

Made with fresh cauliflower, our pizza crust is soft and crunchy, perfect to be filled with your favorite topping. You can also try it plain, with a drop of olive oil and salt.



Topping Cauliflower Crust

- Margherita
- Vegetable
- Bell pepper
- 4 cheese

Veggie crust

- Sweet potato
- Purple carrot
- Carrot
- Spinach
- Butternut squash
- Beetroot




Other shapes

- Pinsa

NEW

Our Roman-Style pizzas are extremely digestible, thanks to the very long leavening and high hydration of the dough. A unique and super trendy recipe.





Whether you choose our superb, old-world, authentic gelatos, or one of our artisan desserts, you will experience a uniquely satisfying dessert experience. Crafted only from all-natural, organic and non-GMO ingredients, Emilia Foods' desserts and gelatos never use artificial ingredients, colors or flavors, and we never use crops grown with synthetic pesticides and herbicides.

DESSERT



TRADITIONAL

Premium Gelato

Novelties

- Covered gelato bars
- Gelato cones
- Gelato sandwiches

Dessert

Single serve

- Truffles
- Lava Cakes
- Tiramisù
- Dalia
- Cheese cake

Bites

- Macarons
- Cakes

SPECIAL DIET

Premium Gelato

Cauliflower Ice cream

Novelties

- Pops
- Fruit bars

Dessert

- Gelato Macarons



TRADITIONAL

Add a little evening walk romance to the category with Emilia's amazing gelato flavors. A traditional italiana dessert from a family of gelato artisans. Packaging options are sure to enhance your brand positioning and saleability. Choose more than 30 different all-natural flavors and customize them with topping and swirl to develop a great recipe.

Premium Gelato



Topping



Lemon

Caramel

Strawberry

Cherry

Chocolate

Novelties

Emilia Foods offers beyond tempting novelty bars and treats including autentici gelato bars, mini cones, and gelato sandwiches.

- Covered gelato bars
- Gelato cones
- Gelato sandwiches



The perfect portion on a handy stick. They're the best thing when you look for a creamy ice cream and a crunchy chocolate shell.



Creamy flavors in a crispy cone, crowned with real chocolate and nuts. Available also in the guiltiness mini-size version.

Back to the school memories with this soft and balanced gelato snack. Two delicate biscuits filled with a creamy and tasteful Italian gelato.



Dessert

Emilia Foods offers truly selective and gourmet treat for your customers with a wide variety of desserts including the traditional and authentic Tiramisù, Cakes, Dalias and Macarons.

Single serve

- Truffles
- Lava Cakes
- Tiramisù
- Dalia
- Cheese cake

Carefully produced by the expert hands of Italian and French pastry chefs, they are the wow effect of your menu. Excellent raw materials are transformed into delicious and soft textures.



Bites

Colorful crunchy shells for the most famous sweet meringue-based cookies. Enjoy them in our flavor selection.



Cakes

Share the sweetness with our delicious cakes and layer cakes. Crunchy shortcrust pastry and meringue or soft sponge cake meet with delicate cream and ganache.





SPECIAL DIET

Gluten free, dairy free, plant based, functional... Ice cream is increasingly a product involved in research and it's definitely a trend detector. Emilia Foods, thanks to its R&D laboratory and its innovative production plants, can develop the best functional and inclusive ice cream recipes.

Premium Gelato

- Cauliflower Ice cream

Can you imagine an ice cream in which the first ingredient is vegetables? And can you imagine that it is absolutely delicious? This is our cauliflower ice cream: vegan, low- sugar of the delicious flavors of chocolate, berries, and mango.



Novelties

- Pops
- Fruit bars

0 fats
100% fruits&Veggies
Less than 100 calories

Creamy and plant based
Low-calories
Low sugar



Dessert

We bring you the best of French patisserie and Italian gelateria in 2 bites. Our macaron shells are made with a delicate mixture of almond flour and egg whites slowly blended to create a soft and gentle container for our Italian gelato. A fascinating addition to your catalog and an exciting discovery to anyone who stumbles upon it, our Gelato Macarons are a savory conversation starter.

- Gelato Macarons

Topping

- Chocolate
- Pistachio
- Sea Salt Caramel
- Raspberry
- Lemon
- Hazelnut



NEW

Coffee and Cappuccino Flavor



ORGANIC RICED CAULIFLOWER

We are very aware of market trends and what our customer needs are. Improving and expanding our offering in packaging is an important objective for us. Our suppliers are actively researching new materials and sustainable technologies to match our philosophy.

All our packs are fully customizable and guarantee the best protection for food during shipment; our customers are participants on every step of the process and will always receive the color proof for approval before the printing process. Our team is always on field making sure that the printing process comes out successfully.

PACKAGING

FILM

FOLDING CARTON BOX

TUBE & GLASS

PACKAGING

FILM

Our films are designed to meet food packaging needs. Our diverse range of barrier are technically advanced to give you performance and showcase frozen products at their very best, while providing maximum food protection and safety. Mono-material film (totally recyclable), excellent seal integrity, high barrier laminate offers extended product shelf-life and Microwavable.

ZIP LOCK BAG: a zip lock packaging is a great way to make the best out of an IQF product, allowing the final consumer to decide the exact amount of product he or she wants to use without compromising the rest.



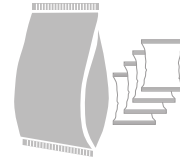
- H2R available



- Stand up bag



- Pillow bag



- Pillow bag
(bag in bag)



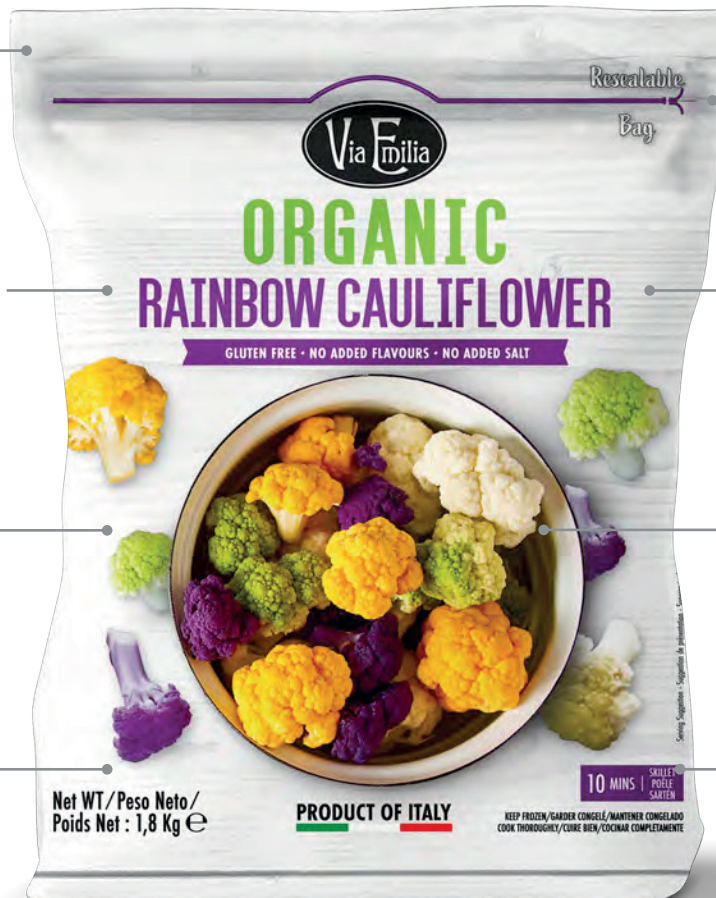
- Food service
plastic bag

- Easy open
available

- Matt or Bright Film
(glossy / opaque effect)

- Paper visual &
touch effect

- Real Paper + PE
available



Resealable
Bag

- Zip closure •
available

- Base alluminium •
opaque or transparent

- Windows •
available

- Print •
300 dpi

FOLDING CARTON BOXES

Our Folding cartons made of either single-ply paperboard or corrugated cardboard they're environmentally friendly than their plastic or metal counterparts. They're made from wood pulp, they come from a renewable source. When they've reached the end of their lifecycle as product packaging, folding cartons can be recycled. Folding cartons are cheap to produce, easy to work with, and are environmentally sustainable.



• 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

• Color silver or gold
refill available

• Varnish:
Matte or Bright
Hidro or UV

• Print inside the box
available



Windows •
available

Base metallic •
white classic or sand

High quality print •
stochastic screen
200 line for cm

TUBE & GLASS

Our carton container has an easy-to-open and easy-to-close lid, and is printed with color to prevent Light and radiant heat damage ice cream. This white opaque packaging material can be dyed in various colors. This kind of container is very light, low in cost, good in heat preservation and shock resistance, and has a good effect on maintaining the quality and shape of ice cream. All ice cream cups produced are environmental, biodegradable or 100% recyclable.



- Glass 190ml
6.5 fl oz



- Paper 125ml
4 fl oz



- Paper 480ml
16 fl oz



- Paper 800ml
27 fl oz



- Pet 150ml
5 fl oz



- Pet 480ml
16 fl oz



- Pet 1000ml
34 fl oz



- H2R available



- 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
direct print

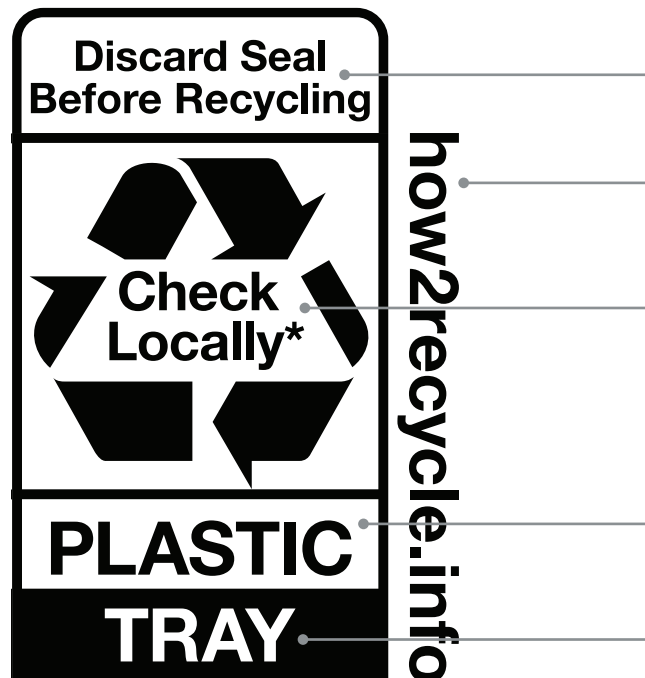
- Matt or Bright film
(glossy/opaque film)



HOW 2 RECYCLE

How2Recycle is a standardized labeling system that clearly communicates recycling instructions to the public. We want our packaging to be recycled and are empowering consumers through smart packaging labels. Variation in recycling programs, unclear labeling, and inaccurate recyclability claims make proper recycling a challenge. The How2Recycle label was created to provide consistent and transparent on-package recycling information to consumers.

H2R is a project of Green Blue, an environmental nonprofit dedicated to the sustainable use of materials in society.



How to Prep Material for recycling

Tells you if any additional steps are required before you recycle an item.

For More Information

How2Recycle

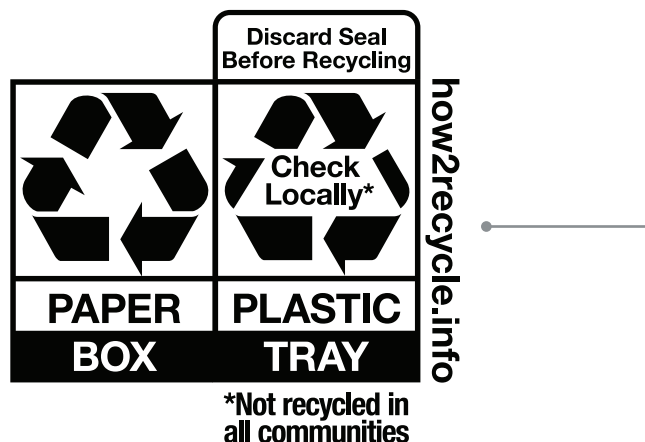
This icon tells you whether the item falls into one of four categories - Widely Recycled, Check Locally, Not Yet Recycled, Store Drop-Off.

Type of Material

Tells you what type of material the packaging is made of.

Packaging Format

Tells you the specific packaging component that the label is referring to.



The Multi-Component Labels

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



Emilia Foods Srl

Italian Headquarters

Via Emilia Centro 75, Modena (MO) Italy

+39 059 8635293

info@emiliafoods.it

Emilia Foods North America

United States Branch

3250 NE 1st Ave, Miami (FL) USA

+1 786 671 2933

info@emiliafoodsusa.com