

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.

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 & Shape:













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.



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













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