

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.

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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
Nutritional Quality:	Maintained	Maintained
Organoleptic Quality:	Maintained	Maintained
Cooking Instructions:	Boiling	Microwave
Quality:	Restaurant Quality	Frozen Meal
Water Absorption:	Minimal	Higher
Feeling / Palatability:	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"

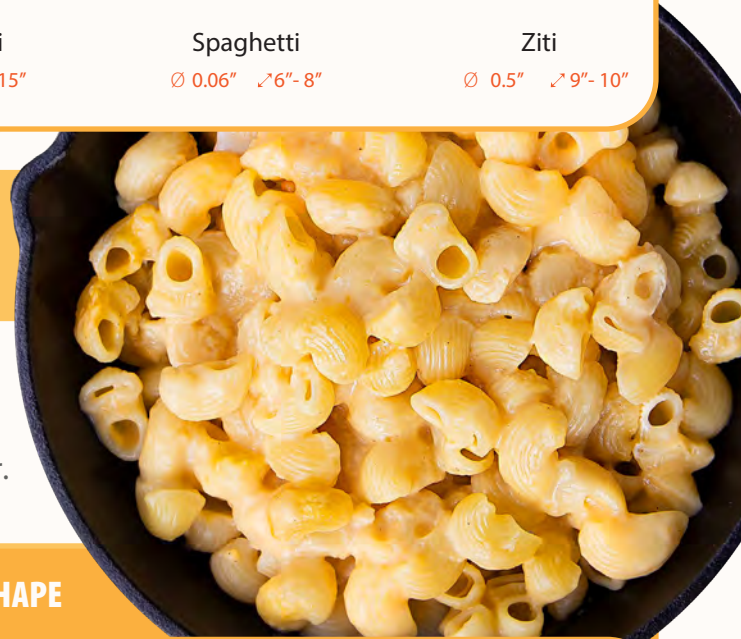


Ziti

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



Fusili

↓ 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



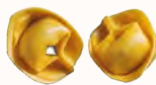
Ravioli

□ 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



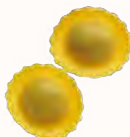
Cappelletti

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

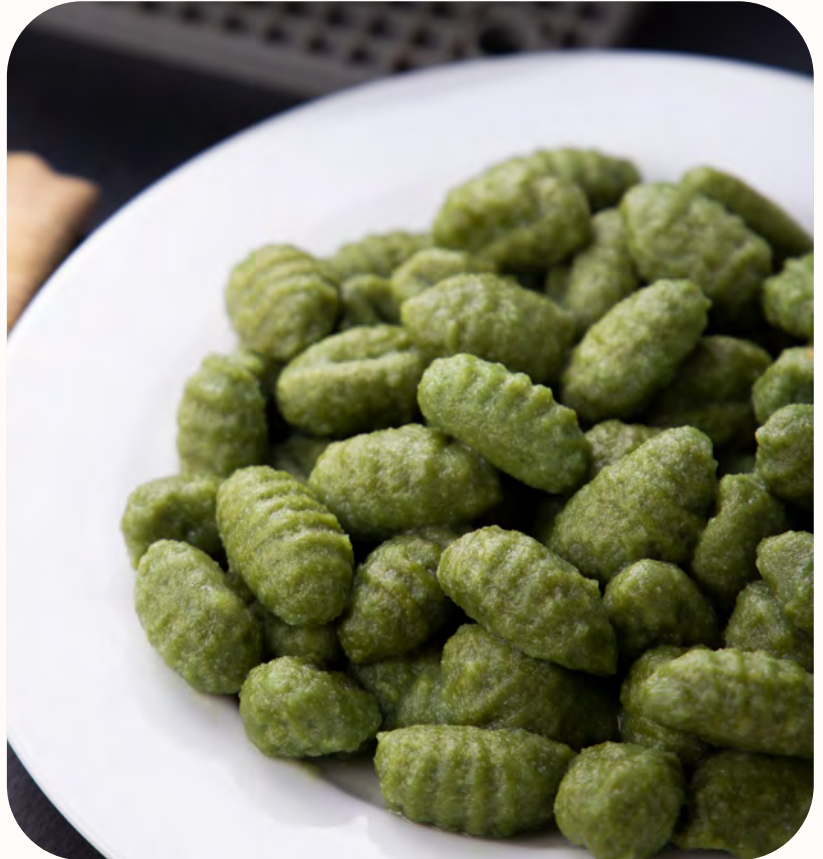


TRADITIONAL & GLUTEN-FREE GNOCCHI 02

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:



Boiling



Skillet



Microwave



Oven

PACKAGING:



Stand up Bag



Pillow Bag



Tray in Box



Bag in Box

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.



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*
Ø 0.8" - 1" ↗ 3" - 4"



Risotto+



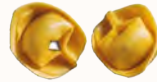
Gnocchi+



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



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