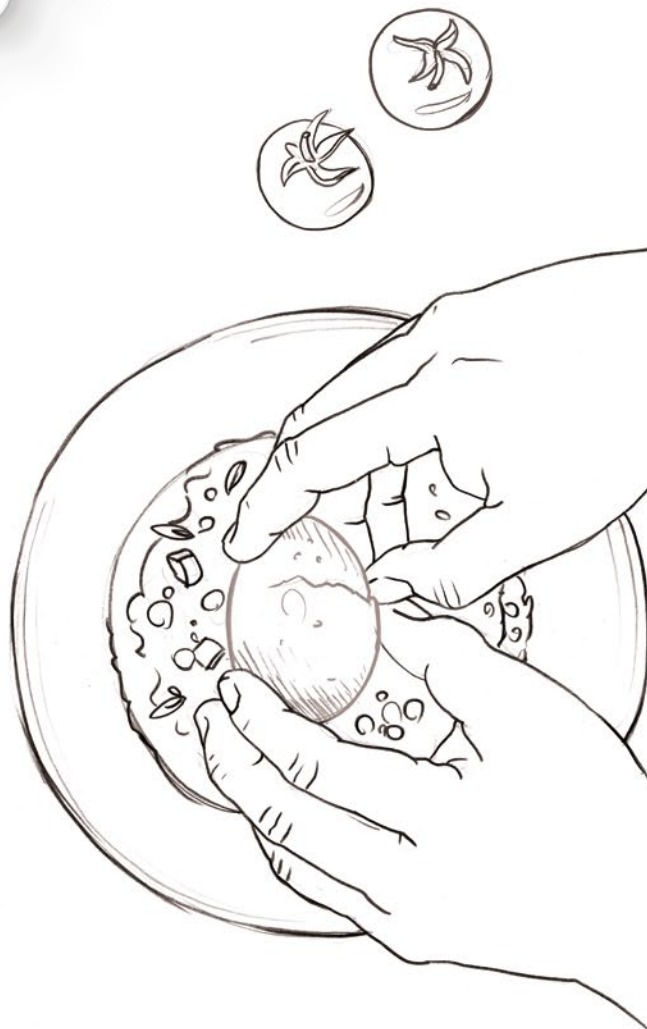
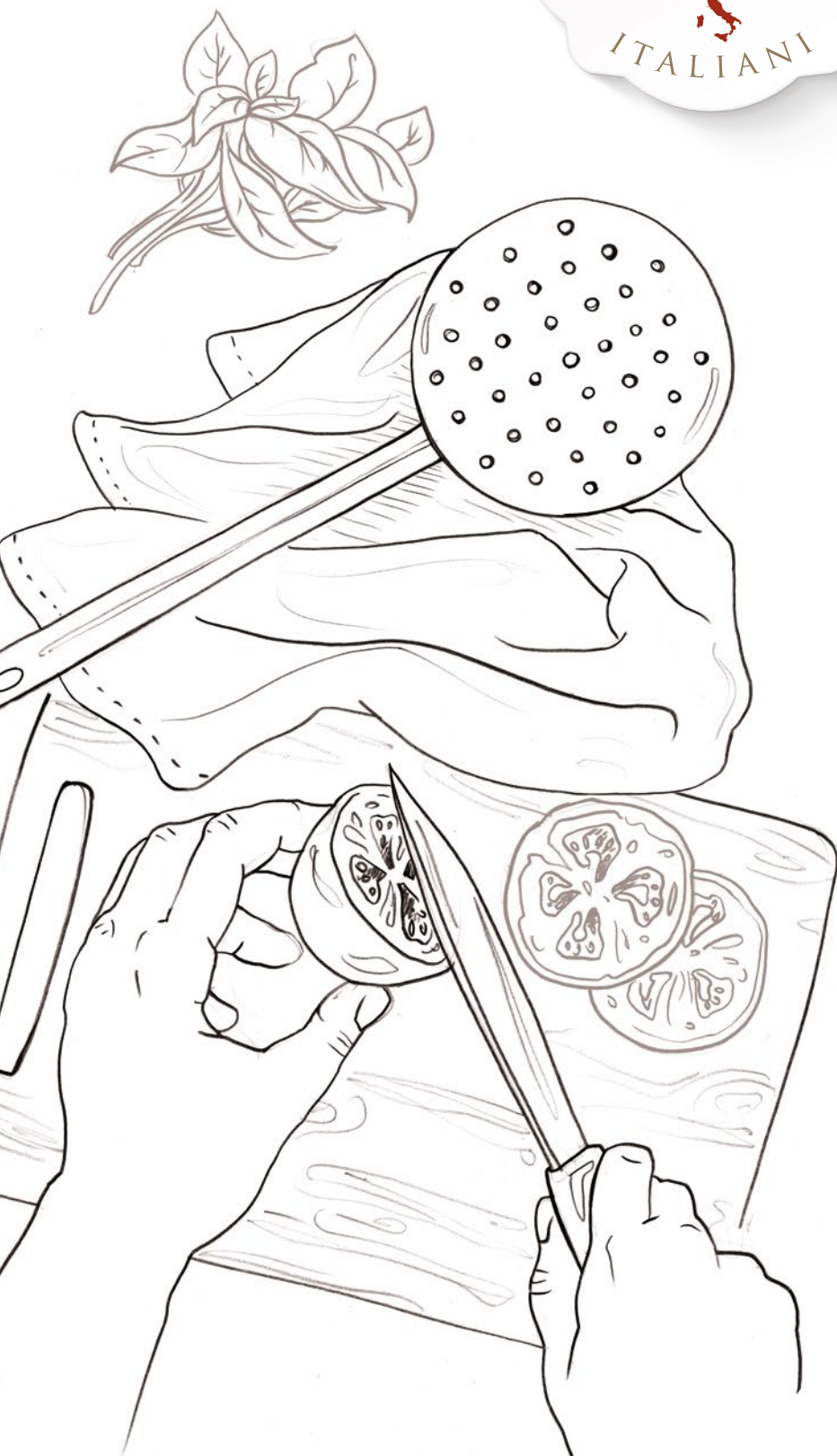




CATALOGUE

Frozen dishes



NOT JUST SIMPLY READY MEALS

Excellent ready meals



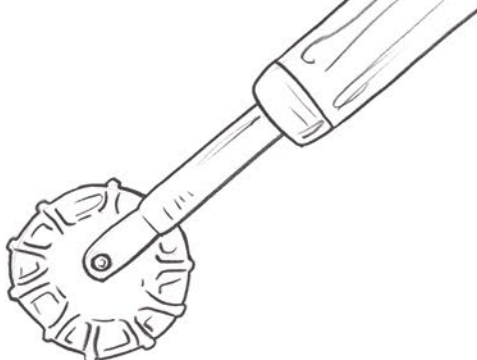
As the primary resource of every activity,
men will always have an essential role in our future plans.

We chose to teach and follow simple principles:
modesty, enthusiasm and self-critique, for to succeed
and grow as a company it is important to constantly
question one's abilities with intelligence.

We believe in training, practicing and being
determined to reach our goals.

And to do so, we need to be united as a team,
but diligent and competent as men.

Stefano Stanghellini



First courses

Our dishes are deep-frozen with a safe heat treatment, so that cold keeps the properties of the ingredients unaltered. As if they were freshly cooked meals. For our first courses we choose simple and tasty recipes, such as those with few ingredients that everyone would make for themselves, and we prepare them with care and passion.



— 704 —
**FETTUCCINE
ALLA BOSCAIOLA**
300 gr



— 705 —
**FETTUCCINE
ALLA SORRENTINA**
300 gr



— 810 —
**FETTUCCINE
ALLA CARBONARA**
300 gr



— 732 —
**CANNELLONI CON
RICOTTA E SPINACI**
300 gr



— 733 —
**CANNELLONI
AL RAGÙ DI CARNE**
300 gr



— 706 —
**LASAGNE CON PESTO
ALLA GENOVESE**
400 gr



— 708 —
**LASAGNE
ALLE VERDURE**
350 gr



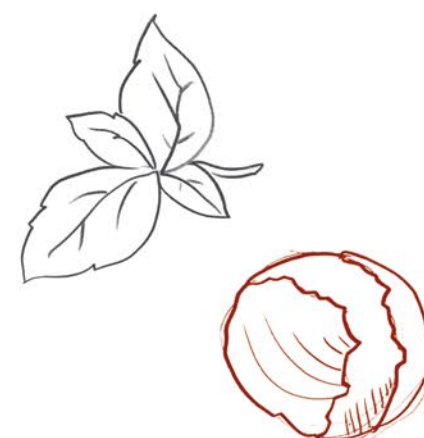
— 734 —
**LASAGNE
ALLA BOLOGNESE**
300 gr



— 707 —
**MELANZANE
ALLA PARMIGIANA**
300 gr



— 811 —
**TORTELLINI
ALLA BOLOGNESE**
300 gr



Traditional
recipes

Organic dishes

We want to promote a healthy lifestyle

and spread the culture of well-being, especially with our line of frozen dishes. The starting point is always the same: we rely on certified and safe supplier to get the best organic and genuine ingredients. Because we believe that the food we eat reflects the way we are.

Seasonal
and organic
ingredients



— 754 —
**POLPETTE
AL POMODORO E BASILICO**
280 gr



— 755 —
**TAGLIATA DI BOVINO ALL'OLIO
EXTRA VERGINE DI OLIVA**
250 gr



— 750 —
**LASAGNE
ALLA BOLOGNESE**
300 gr



— 751 —
**LASAGNE CON PESTO
ALLA GENOVESE**
400 gr



— 752 —
**LASAGNE
AL RAGÙ VEGETALE**
400 gr



— 748 —
**CANNELLONI
CON RICOTTA E SPINACI**
300 gr



— 749 —
**COUS COUS
ALLA MEDITERRANEA**
300 gr



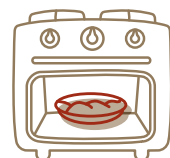
— 753 —
**MACCHERONI
CON FORMAGGIO**
255 gr

Cooking methods



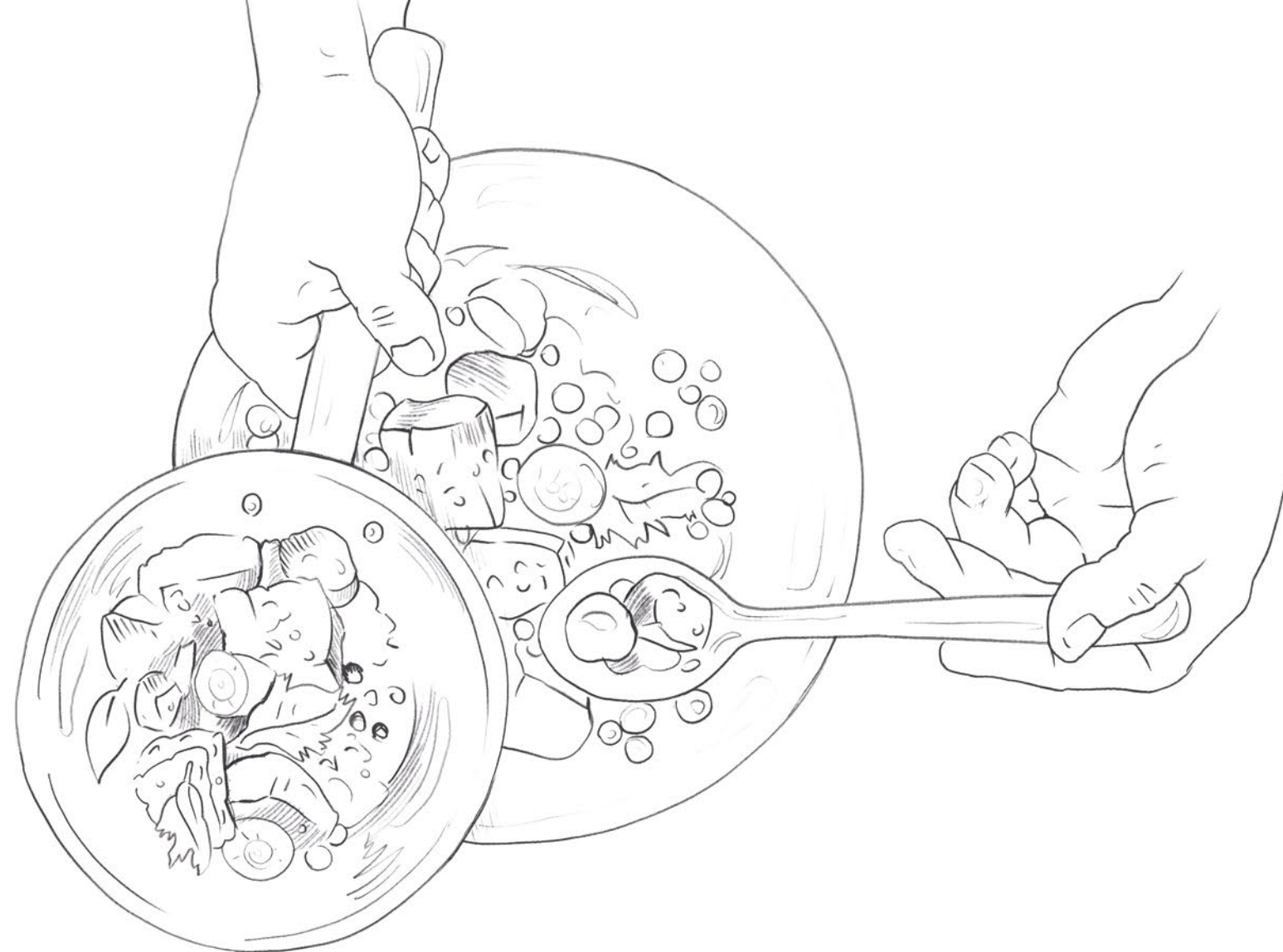
Microwave

Pierce the film and place the tray in the microwave; cook for 7 minutes at 750W. Wait 30 seconds before serving.



Conventional oven

Remove the carton case and the film. Preheat the oven to 180°C, place the tray on a baking sheet and bake the dish for 20 minutes. Wait 5 minutes before serving.



Storage instructions



Store at -18°C in freezer. Shelf life: 18 months.

Certifications of quality



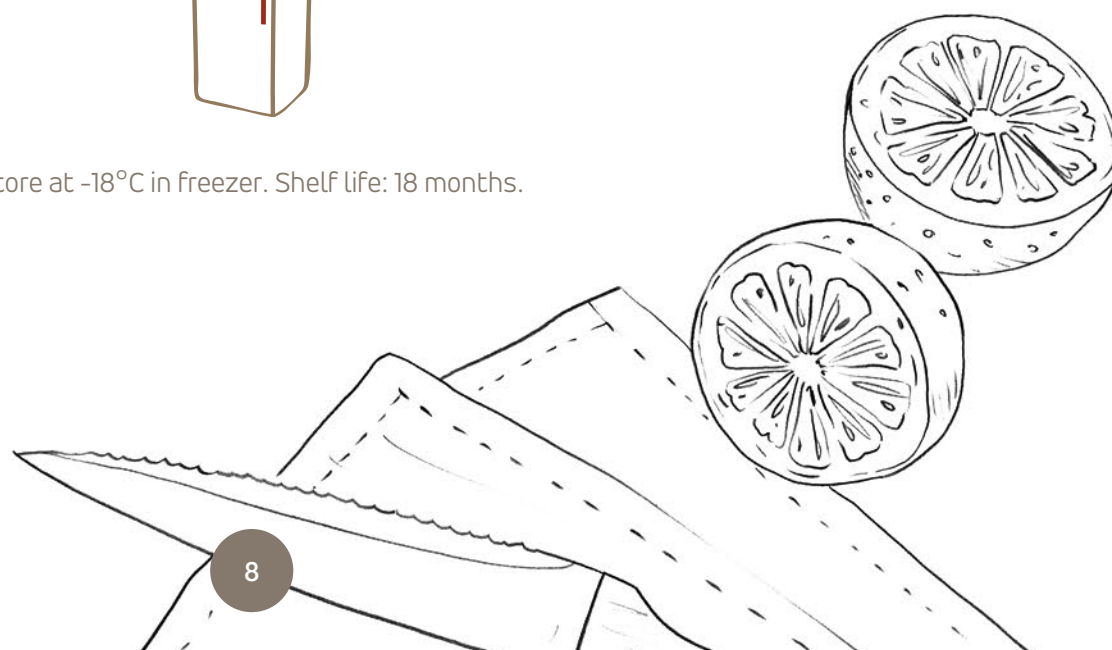
IFS Certificate
International Food
Standard



BRC Certificate
Global Standard
for Food Safety



Certificato
prodotti biologici

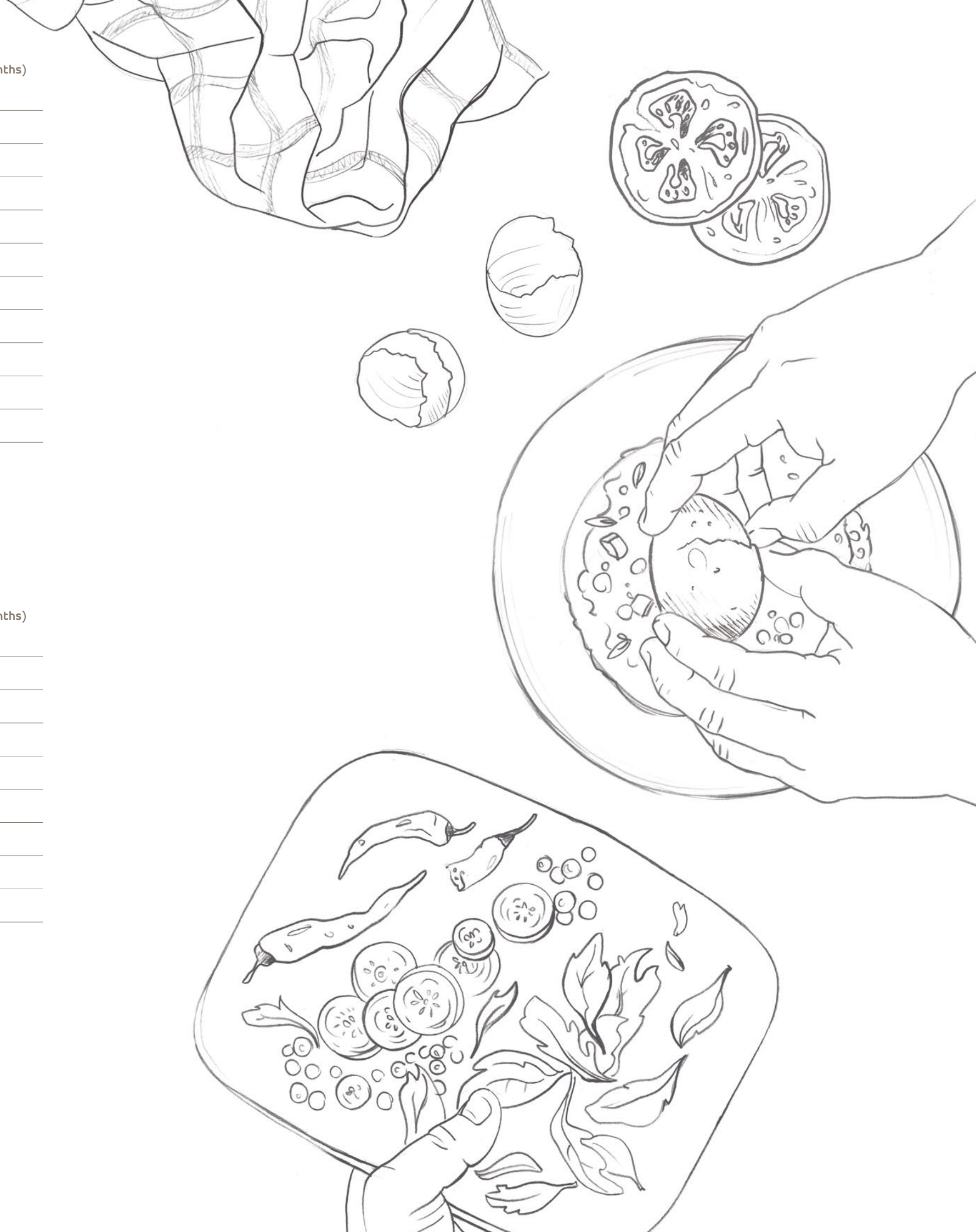


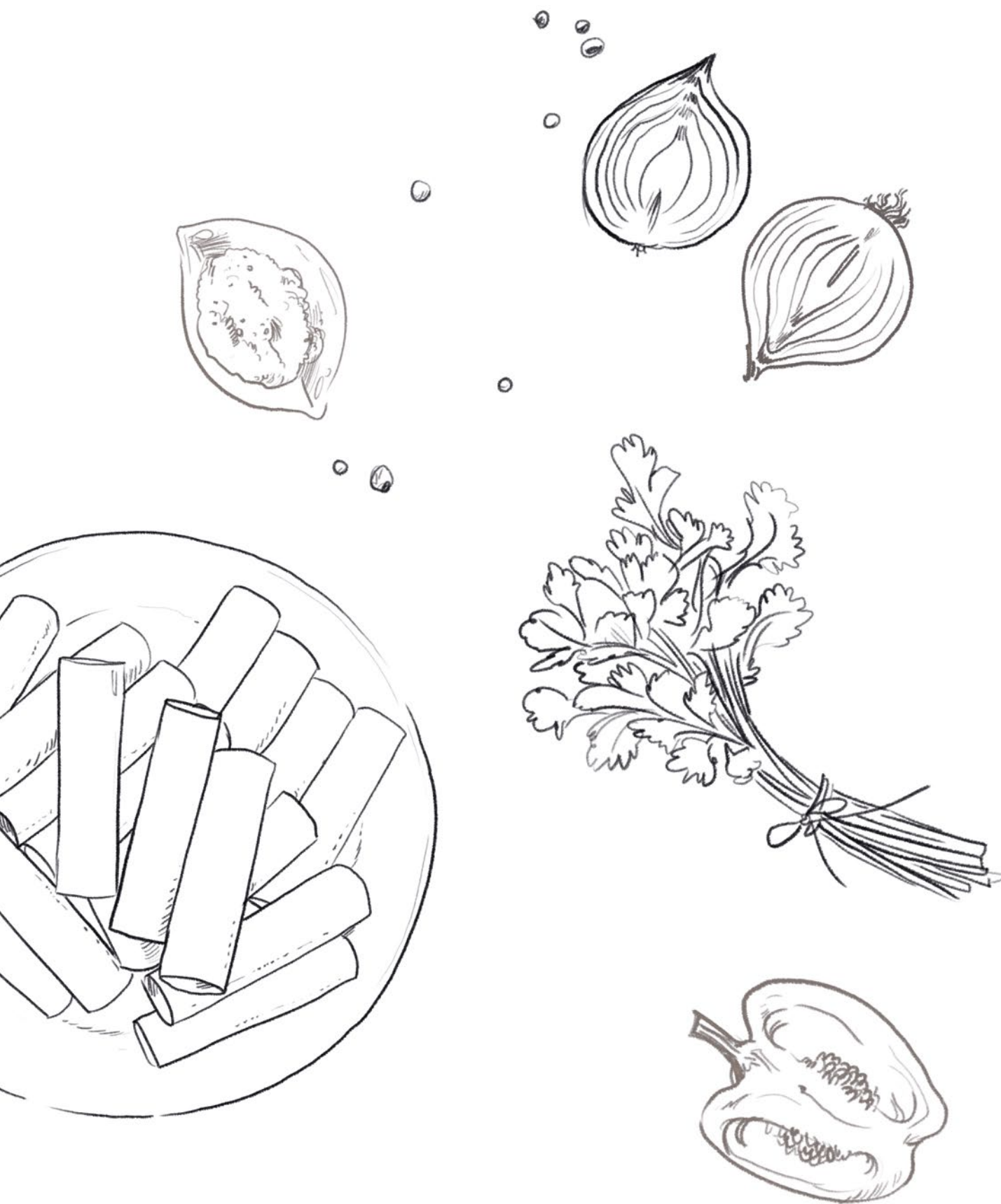
ORGANIC DISHES

Cod	Product	Pack weight	Packs per box	Shelf Life (months)
733	Cannelloni al ragù di carne - frozen	gr 300	6	18
732	Cannelloni con ricotta e spinaci - frozen	gr 300	6	18
704	Fettuccine alla boscaiola - frozen	gr 300	6	18
810	Fettuccine alla carbonara - frozen	gr 300	6	18
705	Fettuccine alla sorrentina - frozen	gr 300	6	18
734	Lasagne alla bolognese - frozen	gr 300	6	18
708	Lasagne alle verdure - frozen	gr 350	6	18
706	Lasagne con pesto alla genovese - frozen	gr 400	6	18
707	Melanzane alla parmigiana - frozen	gr 300	6	18
811	Tortellini alla bolognese - frozen	gr 300	6	18

FIRST COURSES

Cod	Product	Pack weight	Packs per box	Shelf Life (months)
748	Cannelloni con ricotta e spinaci Bio - frozen	gr 300	12	18
749	Cous cous alla mediterranea Bio - frozen	gr 300	12	18
750	Lasagne alla bolognese Bio- frozen	gr 300	6	18
752	Lasagne al ragù vegetale Bio - frozen	gr 400	12	18
751	Lasagne con pesto alla genovese - frozen	gr 400	12	18
753	Maccheroni con formaggio Bio - frozen	gr 255	12	18
754	Polpette al pomodoro e basilico Bio - frozen	gr 280	6	18
755	Tagliata bovino all'olio e. v. di oliva Bio - frozen	gr 250	6	18






EUROCHEF®
I T A L I A

Via della Tecnica, 40 - 37066 Sommacampagna (VR)

T. +39 045 8961042 | info@eurochefitalia.com

www.eurochefitalia.com | www.lochefacasa.it