

# EUROCHEF®

### Not just simply ready meals, but excellent Ready meals





### Our History

Based in Sommacampagna (VR), Eurochef Italia was founded by **Stefano Stanghellini** in 1998. He identified a growing need in consumers for balanced and ready food and decided to exploit it through a range of high quality fresh meals.

Since then, the company has established itself as a specialist in ready-made gastronomy inspired by traditional Italian cuisine.

With consolidated gastronomic experience, Eurochef Italia also supports the production of delicious desserts.









### Our Values

"Not just simply ready meals, but excellent ready meals"

Stefano Stanghellini

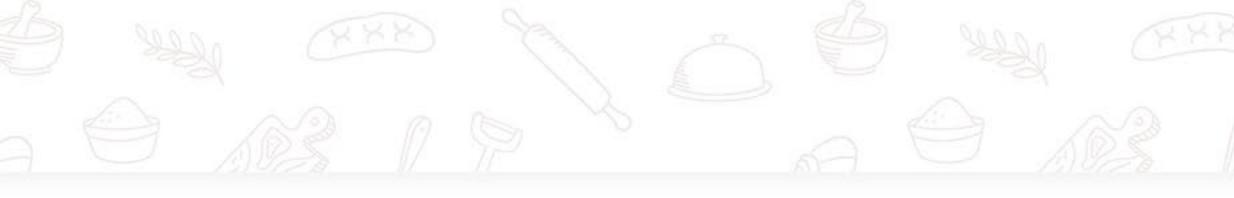


As the primary resource of every activity, **Human beings** will always have an essential role in our future plans. We chose to teach and follow simple principles: modesty, enthusiasm and self-critique, for to succeed and grow as a company it is important to constantly question one's abilities with intelligence.

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.







### Our Home

Since 2009 Eurochef Italia has been producing and packaging meals and desserts in a modern facility of 10.000 square metres.

With a wide range of both fresh and frozen meals, we serve the best companies of Large-Scale Distribution and Commercial Catering, to Final consumers.

At the headquarters, there are also a **Self-Service restaurant** and a Company Outlet, both open to the public.









## Our Recipes

Our recipes have everything you like: they combine fresh products, well-finished preparations, a familiar and genuine taste, tradition.

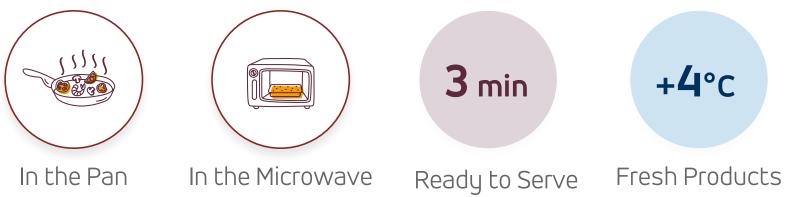
We take inspiration from the **best Italian recipes** to create delicious specialities, ready to eat.



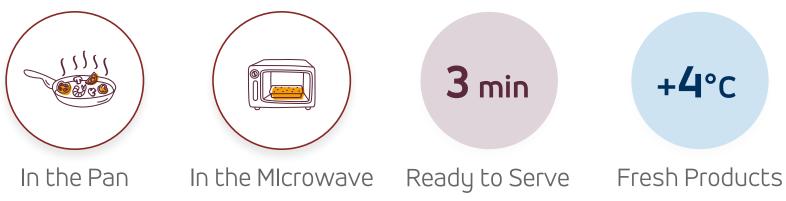


















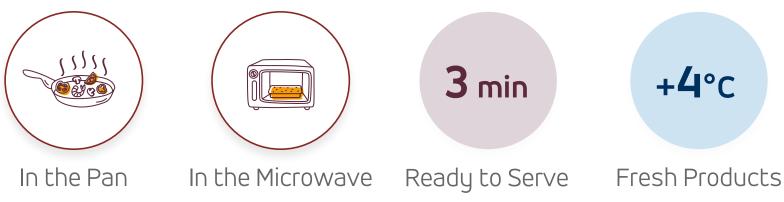


















We freeze our dishes with a **safe heat treatment**, so that cold keeps both taste and the properties of the ingredients unaltered. They are available in 300 gr packages and delicatessen trays for industrial use from 1 to 2.5 kg.



TALIAN

