



ALTA TRADIZIONE

PLANT
BASED
NEWS
VEGAN

**VEGETABLE, PEA
AND LENTIL LINGUINE**
SUSTAINABLE FLAVOUR
FOR YOUR MENU!

1. PLANT BASED: WHAT DOES THIS MEAN? A SUSTAINABLE, HEALTHY CHOICE.

An eating habit that comes out of the choice to respect your body and the environment, in all its forms of life, a plant-based diet focuses on:

- protecting biodiversity
- appreciation of simple products, without additives, colourants, preservatives or flavourings, with a short list of ingredients made up of raw materials processed as little as possible
- respect for the rhythms and pace of nature

Predominantly, but not necessarily completely vegetarian, a plant-based diet allows the consumption of meat or fish as long as it is not produced through exploitation or intensive farming.

2. PLANT BASED: A GROWING TREND. A MARKET OPPORTUNITY FOR CATERING IN STEP WITH THE TIMES.

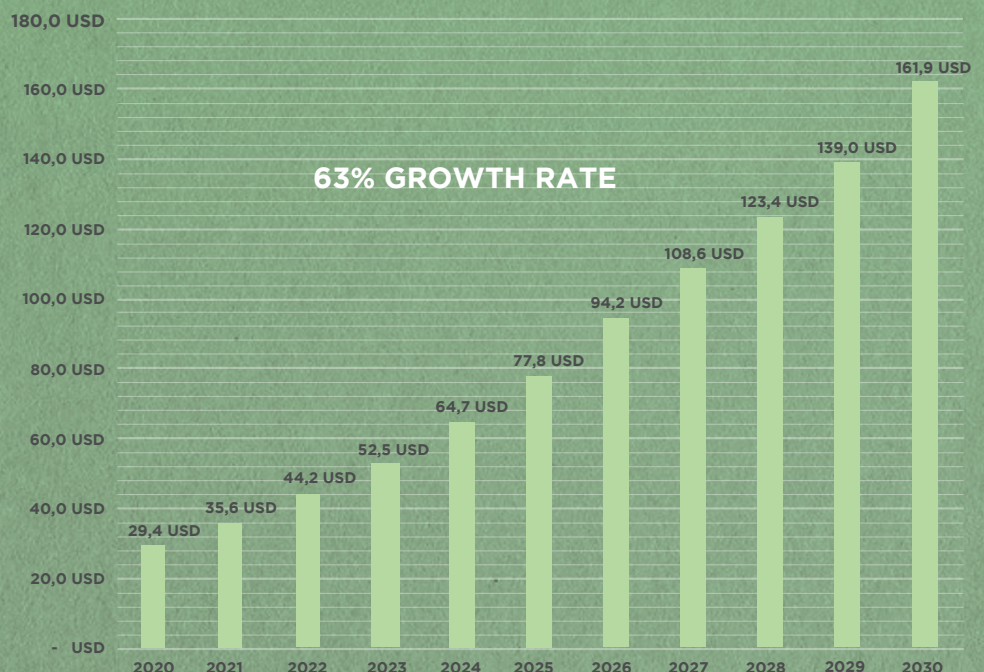
THE HABITS OF CONSUMERS HAVE CHANGED



- **1 in 10 Italians** consider themselves to be **vegan or vegetarian** (approx. 6% of the population)
- **40%** of consumers **limit animal-based food** in their diet

Source: Eurispes 2021

GROWTH ESTIMATES FOR THE PLANT-BASED MARKET AROUND THE WORLD



Source: Bloomberg; OECD; FAO;
The Good Food Institute

CATERING CHANNELS

Plant-based options are seeing increasing use, not only on restaurant menus, but by all food service operators, including:

- holiday resorts
- theme parks
- service areas
- canteens and collective catering companies
- catering on transport (trains, ships and airplanes)

OUR SOLUTION

VEGETABLE, PEA AND LENTIL LINGUINE

as delicious as pasta, as light as vegetables.

+ ATTRACTION FOR YOUR MENU

Our linguine is a light alternative, healthy and full of flavour of a traditional pasta dish.

+ WELLBEING FOR YOUR CUSTOMERS

Our linguine is:

- low fat
- saturated fat-free
- a source of fibre

+ PRACTICAL FOR KITCHEN OPERATORS

Our linguine is:

- quick to prepare
- always *al dente* - excellent cookability

Cooks from frozen in a frying pan with sauce in **4 minutes**



In boiling water, it needs only **1 minute**



E20PB VEGETABLE, PEA AND LENTIL LINGUINE

Ingredients: cauliflower 27%, water, potato starch, lentil flour 10.3%, cornstarch, pea flour 9%, rice flour, corn flour, vegetable fibre (Psyllium), thickening agent: xanthan gum, sunflower seed oil.

Packaging: Surgipack® in box (2 kg)

Deep-frozen product (keep refrigerated at -18°C). For further details about product characteristics, list of ingredients and possible allergens, please refer to the technical data sheets.

SURGITAL®: OUR COMMITMENT TO A MORE SUSTAINABLE WORLD

In order to preserve the land, we base our growth on energy efficiency. We generate all the energy we need through three innovative plants for the production of clean energy: a 1,000 kW/h photovoltaic system, a 6,000 kW/h quadrigeneration methane-gas powered plant, and a 600 kW/h oil-free three-turbine power plant.

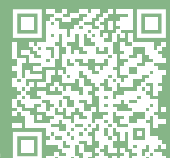
We use internal purifiers and reduce our water consumption thanks to a reverse osmosis system that reuses wastewater to cool the plant. We also produce and purchase the best raw materials directly in their original places of production, respecting the seasons.

We work hard every day to make our production processes more and more sustainable.



ALTA TRADIZIONE

FIND OUT MORE





LABORATORIO TORTELLINI® IS A BRAND



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