



# OUR TRADITION IN YOUR HANDS

DEEP-FROZEN READY MEALS

18<sup>TH</sup> EDITION



SURGEL  
Primi

JORO

PRODUCT OF ITALY

750W  
4 1/2 min.



**Primi ravioli con ripieno di formaggio e prosciutto**  
 Ingredienti: Pasta di semola di grano duro, uova, latte, formaggio, prosciutto, sale, olio d'oliva, erbe aromatiche.  
 Valori nutrizionali per 100g di prodotto pronto per il consumo:  
 Energia 187 kcal, Grassi 16,3g, Carboidrati 19,4g, Proteine 6,84g, Sale 0,84g.



Deep-frozen product (keep refrigerated at -18° C).  
 All picture shown are for illustration purpose only.

For further details about: product characteristics, list of ingredients and possible allergens, please refer to the technical data sheets.

# EATING WELL IS THE BEST STRATEGY EVEN FOR BUSINESS!

## **THIS IS NOT A RESTAURANT! BUT WITH FIORDIPRIMI® IT CAN BE.**

Sandwiches and cold dishes are no longer enough. Welcome your customers with a traditional warm meal: you can serve it directly inside the Fiordiprimi® tray: an elegant satin plate.



## **WHAT CAN YOU DO IF YOU DON'T HAVE A KITCHEN? YOU CAN DO WITHOUT IT!**

With Fiordiprimi®, you just need a microwave to heat your meals: all the tradition of Italian cuisine within your reach... even without oven, stove and pans, and always up to standards.



## **SUIT ONLY TAKES ONE ELEMENT. THE QUALITY OF FIORDIPRIMI®!**

Always follow the reconstitution times listed on the packaging and make sure the bottom of the dish is warm when you remove it from the microwave. Then, gently shake it to present each dish at its best.



## **EVERYTHING IS WELL WITH READY MEALS!**

With just 4 single servings in each pack, you can stock many different dishes at the same time, making your menu more diversified. In addition, you earn and save at the same time, because you do not throw anything away and everything is safely and optimally preserved.



## **ENJOY YOUR WORK AND BON APPETIT!**

# OUR FIRST COURSES

# LONG PASTA

We tell the story of Italian tradition through our durum wheat and egg pasta specialities in a range of shapes, accompanied by the most delicious sauces. Choose the right recipe for your bar and put the pasta on... or rather in the microwave oven! There'll be no mess and no waiting around.

Shelf life: 18 months.  
Single-portion dishes.



## TAGLIERINI AI FUNGHI PORCINI (WITH PORCINI MUSHROOMS)

350 g  Microwave oven

5 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 46%: durum wheat semolina, eggs, water, salt.  
Sauce ingredients 54%: mushrooms in variable proportions (champignon, shiitake, oyster, pholiota), porcini mushrooms 8%, sunflower oil, cream, Grana Padano DOP cheese, onion, parsley, wheat flour, salt, garlic, potato starch, pepper.  
Grated Grana Padano DOP cheese as garnish.*

**COD. Z363**



## SPAGHETTI CACIO E PEPE (WITH PECORINO CHEESE AND PEPPER)

350 g  Microwave oven

5 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 51%: durum wheat semolina, water.  
Sauce ingredients 49%: water, Pecorino Romano DOP cheese 28%, whole milk, cream, butter, wheat flour, pepper, salt.*

**COD. Z354**



**SPAGHETTI CLASSICI AL POMODORO**  
**(WITH TOMATO SAUCE)**

350 g  Microwave oven

5 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 51%: durum wheat semolina flour, water.*

*Sauce ingredients 49%: tomato pulp 67%, pulped tomatoes 20%, double tomato concentrate 4%, extra virgin olive oil, celery, carrot, onion, sunflower oil, salt, basil, sugar.*

**COD. Z346**



**SPAGHETTI ALLE VONGOLE**  
**(WITH CLAMS)**

350 g  Microwave oven

5 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 54%: durum wheat semolina, water.*

*Sauce ingredients 46%: clams 24%, fish broth, parsley, salt, garlic, chilli pepper.*

**COD. Z357**



**SPAGHETTI AI FRUTTI DI MARE**  
**(WITH SEAFOOD)**

350 g  Microwave oven

5 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 51%: durum wheat semolina, water.*


*Sauce ingredients 49%: tomato pulp, pulped tomatoes, squid 24%, fish broth, white fish 8%, pink shrimps 6%, clams 4%, sunflower oil, wine, parsley, salt, shallot, garlic, chilli pepper, sugar.*

**COD. Z358**





### TAGLIATELLE AL RAGÙ BOLOGNESE (WITH BOLOGNESE SAUCE)

350 g  Microwave oven  
5 min. > 750 W in a closed package and still frozen.


*Pasta ingredients 43%: durum wheat semolina, eggs, water, salt.*

*Sauce ingredients 57%: tomato pulp, pulped tomatoes, beef and pork braised with vegetables (carrot, celery, onion) 10%, wine, extra virgin olive oil, sunflower oil, salt, pepper. Grated Grana Padano DOP cheese as garnish.*

**COD. Z364**



### SPAGHETTI ALLA CARBONARA (WITH CARBONARA SAUCE)

300 g  Microwave oven  
4 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 43%: durum wheat semolina, water.*


*Sauce ingredients 57%: smoked pancetta 17%, whole milk, cream, egg yolk 5%, Grana Padano DOP cheese, extra virgin olive oil, sunflower oil, butter, wheat flour, salt, pepper. Grated Grana Padano DOP cheese as garnish.*

**COD. Z352**



## FOR THE GOURMANDES

### SPAGHETTI ALLA CARBONARA (WITH CARBONARA SAUCE)

380 g  Microwave oven  
5-6 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 47%: durum wheat semolina, water.*

*Sauce ingredients 53%: smoked pancetta 17%, whole milk, cream, egg-yolk 5%, Grana Padano DOP cheese, extra virgin olive oil, sunflower oil, butter, wheat flour, salt, pepper. Grated Grana Padano DOP cheese as garnish.*

**COD. Z600**



MAXI  
FORMAT



**Primi**

**TI NARA**

PRODUCT OF ITALY

MICRO 750 W 5-6 min

VALORI NUTRIZIONALI MEDIE PER 100g  
NUTRITIONAL VALUES PER 100g

Energia / Energy value	215 g
Grease / Fat	21.9 g
Carboidrati / Carbohydrates	35.9 g
Fibre / Fibre	5.9 g
Proteine / Proteins	6.9 g

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# OUR FIRST COURSES

## SHORT PASTA

All the goodness and versatility of short pasta, a jewel of Italian cuisine, is available in the best and most loved traditional recipes. From garganelli to rigatoni, with penne, strigoli, gnocchi and strozzapreti in between, authentic delights can now be prepared in just a few minutes.

Shelf life: 18 months.  
Single-portion dishes.



### GRAMIGNA PANNA E SALSICCIA (WITH CREAM AND PORK SAUSAGE)

350 g  Microwave oven

5 1/2 min. > 750 W in a closed package and still frozen.  
(SHELF LIFE 12 MONTHS)

*Pasta ingredients 43%: durum wheat semolina, eggs, water, salt.  
Sauce ingredients 57%: pasteurized fresh whole milk, pork sausage 27%, cream 16%, butter, wheat flour, salt. Grated Grana Padano DOP cheese as garnish.*

**COD. Z359**



### GARGANELLI AL SALMONE (WITH SALMON)

350 g  Microwave oven

5 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 47%: durum wheat semolina, soft wheat flour, eggs, water, salt.  
Sauce ingredients 53%: smoked salmon 18%, whole milk, cream, soft wheat flour, butter, dehydrated tomato, onion, parsley, salt.*

**COD. Z370**





**STRIGOLI AL PESTO GENOVESE  
(WITH PESTO GENOVESE)**

300 g  Microwave oven

3 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 55%: soft wheat flour, water, salt.*

*Pesto ingredients 45%: basil, 17%, Pecorino Romano DOP cheese, extra virgin olive oil, sunflower oil, pine nuts, walnuts, cashews, Grana Padano DOP cheese, garlic, salt.*

**COD. Z300**



**SVITATI AI 4 FORMAGGI  
(WITH 4 CHEESES SAUCE)**

300 g  Microwave oven

4 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 40%: durum wheat semolina, water.*


*Sauce ingredients 60%: whole milk, cheeses 28% (Gorgonzola DOP cheese, Grana Padano DOP cheese, Taleggio DOP cheese, Edamer cheese), water, vegetable margarine, wheat flour, salt.*

**COD. Z338**





### MEZZE PENNE AL POMODORO (WITH TOMATO)


350 g  Microwave oven  
5 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 50%: durum wheat semolina, water.*  
*Sauce ingredients 50%: pulped tomatoes 62%, tomato pulp 24%, tomato 2%, extra virgin olive oil, sunflower oil, onion, salt, sugar.*

**COD. Z367**



### GARGANELLI GAMBERI E ZUCCHINE (WITH PRAWNS AND COURGETTES)


300 g  Microwave oven  
4 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 38%: durum wheat semolina, soft wheat flour, eggs, water, salt.*  
*Sauce ingredients 62%: courgettes 27%, pink prawns 22%, argentine red shrimps 15%, fish broth, tomato pulp, vegetable cream, extra virgin olive oil, sunflower oil, soft wheat flour, garlic, salt, spices.*

**COD. Z329**



### GNOCCHI POMODORO E MOZZARELLA (WITH TOMATO AND MOZZARELLA)


350 g  Microwave oven  
4 1/2 min. > 750 W in a closed package and still frozen.

*Potato gnocchi ingredients 53%: potato puree, soft wheat flour, durum wheat semolina, corn starch, powdered skimmed milk, salt, rice flour.*  
*Sauce ingredients 47%: tomato pulp, pulped tomatoes, mozzarella 12,5%, double tomato paste, sunflower oil, extra virgin olive oil, onion, garlic, salt, basil, sugar, chilli pepper.*

**COD. Z360**



**PENNE ALL'ARRABBIATA  
(WITH ARRABBIATA SAUCE)**


350 g  Microwave oven  
5 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 50%: durum wheat semolina, water.  
Sauce ingredients 50%: tomato pulp 70%, pulped tomatoes 20%,  
extra virgin olive oil, sunflower oil, garlic, parsley, salt, sugar,  
spices, chili pepper.*

**COD. Z366**



**STROZZAPRETI SPECK E FUNGHI  
(WITH SMOKED HAM AND MUSHROOMS)**


300 g  Microwave oven  
4 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 43%: durum wheat semolina, eggs, water.  
Sauce ingredients 57%: tomato pulp, mushrooms 10.5%  
(porcini mushrooms (boletus), meadow mushrooms, shiitake,  
oyster, pholiota), smoked ham 8%, extra virgin olive oil,  
sunflower oil, onion, herbs, salt, spices, sugar.  
Grated Grana Padano DOP cheese as garnish.*

**COD. Z323**



**MEZZI PACCHERI AL RAGÙ DI SEPPIA  
(WITH CUTTLFISH SAUCE)**

350 g  Microwave oven  
5 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 43%: durum wheat semolina, water.  
Sauce ingredients 57%: cuttlefish 23%, pulped tomatoes, tomato  
pulp, broth, squid, sunflower oil, wine, extra-virgin olive oil, shallot,  
wheat starch, salt, garlic, sugar, parsley, pepper, chili pepper.*




**COD. Z372**





**RIGATONI CON POMODORI DATTERINI,  
OLIVE LECCINO E CAPPERI**  
(WITH DATTERINI TOMATOES, LECCINO  
OLIVES AND CAPERS)

350 g  Microwave oven

5 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 43%: durum wheat semolina, water.*

*Sauce ingredients 57%: datterini tomatoes puree, datterini tomatoes pulp, water, leccino olives, capers, extra-virgin olive oil, sunflower oil, onion, salt, sugar, pepper.*



**NEW  
RECIPE**

**COD. Z373**



**RIGATONI ALL'AMATRICIANA**  
(WITH AMATRICIANA SAUCE)

350 g  Microwave oven

5 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 40%: durum wheat semolina pasta 51%, water.*

*Sauce ingredients 60%: tomato pulp 44%, pulped tomatoes 30%, smoked bacon 15%, water, Pecorino Romano DOP cheese 3%, double tomato concentrate 2%, salt, onion, extra-virgin olive oil, sugar, pepper.*



**RECYLING  
RECIPE**

**COD. Z374**




# OUR FIRST COURSES

# FILLED PASTA

In a few minutes, a golden and thin pasta dough is ready to release the enjoyable flavours of the most genuine ingredients! Choose from a range of specialties with their soft filling: ravioli, tortelli, tortellini and fiocchetti.

Shelf life: 18 months.  
Single-portion dishes.

## TORTELLINI BOLOGNESI CON PANNA E PROSCIUTTO (WITH CREAM AND HAM)

300 g  Microwave oven  
4 min. > 750 W in a closed package and still frozen.


**Pasta ingredients 53%:** egg pasta 68% (durum wheat semolina, eggs, water), filling 32% (mortadella, Parmigiano Reggiano DOP cheese, braised pork, breadcrumbs, salt, spices).

**Sauce ingredients 47%:** cream 36%, cooked ham 12,5%, whole milk, wheat flour, butter, salt.  
Grated Grana Padano DOP cheese as garnish.

**COD. Z301**



## FIOCCHETTI SPECK E ZUCCHINE (WITH SMOKED HAM AND COURGETTES)

300 g  Microwave oven  
4 1/2 min. > 750 W in a closed package and still frozen.

**Pasta ingredients 47%:** egg pasta 60% (durum wheat semolina, eggs, water), filling 40% (Gorgonzola DOP cheese, ricotta cheese, Grana Padano DOP cheese, breadcrumbs, parsley, salt).

**Sauce ingredients 53%:** fresh whole milk, courgettes 28%, vegetable cream, smoked ham 6,6%, Taleggio DOP cheese, soft wheat flour, vegetable margarine, sunflower oil, parsley, salt, extra virgin olive oil. Grated Grana Padano DOP cheese as garnish.

**COD. Z332**





**TORRELLI MEZZALUNA BURRO E SALVIA  
(WITH BUTTER AND SAGE)**

300 g  Microwave oven

4 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 66%: egg pasta 57% (durum wheat semolina, eggs, dehydrated spinach, water), filling 43% (ricotta cheese, mascarpone, breadcrumbs, spinach, Grana Padano DOP cheese, parsley, salt).*

*Sauce ingredients 34%: concentrated butter 22%, starch, salt, sage 1.5%. Grated Grana Padano DOP cheese as garnish.*

**COD. Z341**



100% ITALIAN DATTERINO TOMATOES

**RAVIOLI CON POMODORO DATTERINO E BASILICO  
(WITH DATTERINO TOMATO AND BASIL)**

350 g  Microwave oven

5 1/2 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 50%: egg pasta 54% (durum wheat semolina, eggs, water), filling 46% (ricotta, chard, Grana Padano DOP, breadcrumbs, salt).*

*Sauce ingredients 50%: datterino tomato puree 64%, datterino tomato pulp 30%, onion, extra virgin olive oil, sunflower oil, basil, salt, pepper, sugar.*

**COD. Z365**



**TORTELLINI AL RAGÒ BOLOGNESE  
(WITH BOLOGNESE SAUCE)**

350 g  Microwave oven

5 min. > 750 W in a closed package and still frozen.

*Pasta ingredients 50%: egg pasta 68% (durum wheat semolina, eggs, water), filling 32% (mortadella, Parmigiano Reggiano DOP cheese, braised pork, breadcrumbs, salt, spices).*

*Sauce ingredients 50%: tomato pulp, beef and pork braised with vegetables (carrot, celery, onion) 10%, wine, extra virgin olive oil, sunflower oil, salt, pepper. Grated Grana Padano DOP cheese as garnish.*

**COD. Z369**




# OUR FIRST COURSES

## OVEN PASTA

With them, it's always Sunday! With single portions, the classic family dinner can now be prepared every day in your catering facility, with no waste of products and time. Lasagna and cannelloni give the palate the pleasure of the best tradition.

Shelf life: 18 months.  
Single-portion dishes.

### LASAGNE CASERECCHE CON CARNE DI BOVINO E SUINO (WITH BEEF AND PORK MEAT)


330 g  Microwave oven  
6 min. > 750 W in a closed package and still frozen.  
(SHELF LIFE 14 MONTHS)

*Pasta ingredients 24%: durum wheat flour, eggs, water.*  
*Béchamel sauce 31%: whole milk, wheat flour, butter, salt, nutmeg.*  
*Meat sauce ingredients 45%: tomato pulp, beef and pork meat 46%, vegetables in varying proportions (carrots, celery, onion), wine, extra virgin olive oil, sunflower oil, salt, aromatic herbs, pepper. Grated Parmigiano Reggiano DOP cheese as garnish.*

**COD. Z238**



### LASAGNE ALLA BOLOGNESE (WITH BOLOGNESE SAUCE)

330 g  Microwave oven  
6 min. > 750 W in a closed package and still frozen.


*Pasta ingredients 24%: durum wheat semolina, eggs, water.*  
*Béchamel sauce ingredients 44%: whole milk, soft wheat flour, margarine, salt, nutmeg.*  
*Sauce ingredients 32%: braised beef with vegetables and herbs, tomato pulp, double tomato paste, extra virgin olive oil, sunflower oil, red wine, salt, rosemary. Grated Parmigiano Reggiano DOP cheese as garnish.*

**COD. Z219**





### LASAGNÉ ALLE VERDURE (WITH VEGETABLES)


330 g  Microwave oven  
6 min. > 750 W in a closed package and still frozen.

**Pasta ingredients 24%:** durum wheat semolina, water, eggs.  
**Sauce ingredients 76%:** vegetables 45% (courgettes, carrots, celery, asparagus, onions, aubergines, peas), milk, Edamer, mushrooms 4% (champignons, sfiandrine, porcini, shiitake), Grana Padano DOP cheese, wheat flour, extra virgin olive oil, sunflower oil, vegetable margarine, starch, basil, salt. Grated Grana Padano DOP cheese as garnish.

**COD. Z236**



### CANNELLONI CON BESCAMELLA (WITH BÉCHAMEL SAUCE)

300 g  Microwave oven  
4 1/2 min. > 750 W in a closed package and still frozen.

**Pasta ingredients 55%:** egg pasta 36% (durum wheat semolina, eggs, water), filling 64% (ricotta cheese, leafy spinach, breadcrumbs, Grana Padano DOP cheese, salt).  
**Béchamel sauce ingredients 45%:** whole milk, soft wheat flour, butter, salt. Grated Grana Padano DOP cheese as garnish.

**COD. Z307**






# OUR FIRST COURSES

# SOUPS

It doesn't matter what time of year it is: a delicious soup always warms your soul!  
Ours are rich and fragrant, and as ever, are made according to tradition.  
And they look beautiful served in a rustic soup bowl, finished with a sprinkling of fresh parsley, pepper or rosemary if you wish.

Shelf life: 18 months.  
Single-portion dishes.

## ZUPPA RUSTICA DI LEGUMI E CEREALI (FARMHOUSE VEGETABLE SOUP)

350 g  Microwave oven  
5 min. > 750 W in a closed package and still frozen.

*Ingredients:* legumes and cereals 50%, vegetable stock, onion, extra virgin olive oil, sunflower oil, salt, rosemary, pepper. Grated Grana Padano DOP cheese as garnish.

**COD. Z335**



# OUR FIRST COURSES

# RISOTTO

Many frozen risotto created especially for the bar/café sector, ready in a few minutes without overcooking and creamed to perfection, for a rich "al dente" taste.

Shelf life: 18 months.  
Single-portion dishes.



## RISOTTO ALLA MARINARA (WITH SEAFOOD)

300 g  Microwave oven

4 min. > 750 W in a closed package and still frozen.

*Ingredients:* parboiled rice 33%, shellfish in variable proportions 27% (argentine red shrimp, clams, squid, pink shrimps), broth, tomato pulp, sunflower oil, extra virgin olive oil, wheat flour, garlic, salt, parsley, chilli pepper, pepper.

**COD. Z314**



## RISOTTO ALLO ZAFFERANO (WITH SAFFRON)

300 g  Microwave oven

4 min. > 750 W in a closed package and still frozen.

*Ingredients:* parboiled rice 33%, saffron, Parmigiano Reggiano DOP cheese, broth, wheat flour, butter, shallot, extra virgin olive oil, sunflower oil, salt.

**COD. Z353**



**RISOTTO CON FUNGHI PORCINI  
(WITH PORCINI MUSHROOMS)**

300 g  Microwave oven

4 min. > 750 W in a closed package and still frozen.

*Ingredients:* parboiled rice 30%, mushroom broth, mushrooms in variable proportions (champignons, shiitake, sfiandrina), whole milk, vegetable fat-based cream, Grana Padano DOP cheese, extra virgin olive oil, shallot, porcini mushrooms 4.6%, parsley, wheat flour, butter, salt.

**COD. Z313**



**RISOTTO CON PUNTE DI ASPARAGI  
(WITH ASPARAGUS TIPS)**

300 g  Microwave oven

4 min. > 750 W in a closed package and still frozen.

*Ingredients:* parboiled rice 30%, asparagus 11%, broth, whole milk, Parmigiano Reggiano DOP cheese, wheat flour, margarine, extra virgin olive oil, sunflower oil, vegetable fat-based cream, onion, salt.

**COD. Z336**



**RISOTTO ALLA PARMIGIANA  
(WITH BUTTER AND CHEESE)**

300 g  Microwave oven

4 min. > 750 W in a closed package and still frozen.

*Ingredients:* parboiled rice 31%, Parmigiano Reggiano DOP cheese 7%, broth, milk, vegetable fat-based cream, wheat flour, vegetable margarine, onion, butter, salt.

**COD. Z337**



# OUR MAIN COURSES

Meat, fish, one-pot meals and vegetarian alternatives: we don't stop at first courses. Do you? There is plenty to choose from. Take a second... think about what your customers would like and which dishes would make the perfect choice for your bar: quality and goodness are guaranteed!

Shelf life: 18 months.  
Single-portion dishes.



## COTOLETTA DI POLLO CON PATATE A SPICCHIO (CHICKEN CUTLET WITH POTATO WEDGES)

300 g  Microwave oven

4 1/2 min. > 750 W in a closed package and still frozen.

*Cutlet ingredients 50%:* chicken breast 50%, breadcrumbs, water, sunflower oil, cornflour, salt, natural flavouring, rosemary extract.

*Vegetable ingredients 50%:* pre-fried potatoes (potatoes 90%, rapeseed oil, sunflower oil, salt, rosemary, spices).

**COD. X110**



## POLPETTE AL SUGO DI POMODORO E PISELLI (MEATBALLS WITH PEAS AND TOMATO SAUCE)

300 g  Microwave oven

6 min. > 750 W in a closed package and still frozen.

*Ingredients:* meatballs 41% (beef meat 45%, pork meat 20%, water, breadcrumbs, soy flour, sunflower oil, Grana Padano DOP cheese, salt, garlic), tomato pulp 35%, tomato sauce 14%, peas 8%, extra virgin olive oil, shallot, salt, sugar, pepper.

**COD. X114**



**FILETTO DI POLLO CON FUNGHI E PATATE  
(CHICKEN FILLET WITH MUSHROOMS AND  
POTATOES)**

300 g  Microwave oven


5 min. > 750 W in a closed package and still frozen.

*Chicken fillet ingredients 27%: chicken fillet, salt.  
Vegetable ingredients 73%: potato gratin, truffled mushrooms  
(champignons), sunflower oil, parsley, salt, garlic.*

**COD. X102**



**MELANZANE ALLA PARMIGIANA  
(GRILLED AUBERGINES PARMIGIANA STYLE)**

300 g  Microwave oven

8 min. > 750 W in a closed package and still frozen.

*Ingredients: tomato puree, grilled aubergines, mozzarella,  
cheese, double tomato paste, extra virgin olive oil, sunflower  
oil, onion, basil, salt, garlic, sugar. Grated cheese as garnish.*

**COD. X104**





**TAGLIATA DI POLLO CON ORZO E VERDURE  
(SLICED CHICKEN WITH BARLEY AND VEGETABLES)**

300 g  Microwave oven

5 min. > 750 W in a closed package and still frozen.

*Ingredienti:* pearl barley 41%; sliced chicken 33%, grilled courgettes 6.5%, prefried aubergines 4%, carrots 4%, grilled red and yellow peppers 4%, peas 3%, extra virgin olive oil, sunflower oil, salt.



NEW  
RECIPE

**COD. X116**



**ONE-DISH MEAL**

**ORZO CON GAMBERI E VERDURE  
(BARLEY WITH PRAWNS AND VEGETABLES)**

300 g  Microwave oven

5 min. > 750 W in a closed package and still frozen.

*Ingredienti:* pearl barley 47%, Argentine prawns 20%, chickpeas, green beans 10%, tomato 4%, Leccinò olives, extra virgin olive oil, sunflower oil, salt.



NEW  
RECIPE

**COD. X117**



**WHAT IF FIORDIPRIMI®  
READY MEALS WERE  
THE PERFECT TWIST  
FOR YOUR HAPPY HOUR?**



# THE SPECIALTIES IN SIZE CATERING

**FIORDIPRIMI® GOODNESS DOESN'T JUST COME IN SINGLE-PORTIONS!**

You can also find our lasagne, cannelloni and aubergine parmigiana in convenient, colourful and reusable multi-portion trays, made from high-strength aluminium.

Our lasagne come with five layers of filling and there are three layers of aubergine in the parmigiana - not fried, but just as tasty!

The choice is yours!

Multi-portion tray.



**•10  
PORTIONS**



**BIG  
TRAY**



**COOKING  
IN THE OVEN**



## **LASAGNE ALLE VERDURE (WITH VEGETABLES) - 2,5 Kg**

(SHELF LIFE 18 MONTHS)



**Conventional oven: 1 h 20 min. (180°C)**



**Fan-assisted oven: 45 min. (180°C)**

*Pasta ingredients 20%: durum wheat semolina, eggs, water, salt. Sauce ingredients 80%: vegetables 50% (courgettes, carrots, celery, aubergines, asparagus, potatoes, tomato, onion), whole milk, Edamer, mushrooms (champignons, shiitake, famigliola gialla), Grana Padano DOP cheese, extra virgin olive oil, sunflower oil, wheat flour, potato starch, butter, basil, salt. Grated Grana Padano DOP cheese as garnish.*

**COD. V107**



## **LASAGNE ALLA BOLOGNESE (WITH BOLOGNESE SAUCE) - 2,5 Kg**

(SHELF LIFE 18 MONTHS)



**Conventional oven: 1 h 20 min. (180°C)**



**Fan-assisted oven: 45 min. (180°C)**

*Pasta ingredients 20%: durum wheat semolina, eggs, water, salt. Béchamel sauce ingredients 44%: whole milk, soft wheat flour, butter, salt, nutmeg. Sauce ingredients 36%: tomato pulp, braised beef with vegetables (celery, carrots, onion) and herbs, double tomato paste, extra virgin olive oil, sunflower oil, wine, salt, rosemary, pepper. Grated Parmigiano Reggiano DOP cheese as garnish.*

**COD. V100**









### LASAGNE CASERECCHE CON CARNE DI BOVINO E SUINO (WITH BEEF AND PORK MEAT) - 2,5 Kg

(SHELF LIFE 14 MONTHS)

 Conventional oven: 1 h 20 min. (180°C)

 Fan-assisted oven: 45 min. (180°C)


*Pasta ingredients 17%: durum wheat flour, eggs, salt, water. Béchamel sauce 36%: whole milk, wheat flour, butter, salt, nutmeg. Meat sauce ingredients 46%: tomato pulp, beef meat 24%, pork meat 23%, vegetables in varying proportions (carrots, celery, onion), wine, extra virgin olive oil, sunflower oil, salt, aromatic herbs. Grated Parmigiano Reggiano DOP cheese as garnish.*


**COD. V108**



### LASAGNE VERDI ALLA BOLOGNESE (GREEN LASAGNE WITH BOLOGNESE SAUCE) - 2,5 Kg

(SHELF LIFE 24 MONTHS)

 Conventional oven: 1 h 20 min. (180°C)

 Fan-assisted oven: 45 min. (180°C)


*Pasta ingredients 20%: durum wheat semolina, eggs, dehydrated spinach, water, salt. Béchamel sauce ingredients 44%: whole milk, dehydrated spinach, soft wheat flour, butter, salt, nutmeg. Sauce ingredients 36%: tomato pulp, braised beef with vegetables (celery, carrots, onion) and herbs, double tomato paste, extra virgin olive oil, sunflower oil, wine, salt, rosemary, pepper. Grated Parmigiano Reggiano DOP cheese as garnish.*


**COD. V101**



### LASAGNE AI FUNGHI (WITH MUSHROOMS) - 2,5 Kg

(SHELF LIFE 18 MONTHS)

 Conventional oven: 1 h 20 min. (180°C)

 Fan-assisted oven: 45 min. (180°C)

*Pasta ingredients 20%: durum wheat semolina, eggs, water. Sauce ingredients 80%: whole milk, mushrooms (porcini, champignon, sfiandrine, famille yellow), shallot, wheat flour, potato starch, sunflower oil, vegetable margarine, parsley, extra virgin olive oil, salt. Grated Grana Padano DOP cheese as garnish.*

**COD. V103**





**MELANZANE ALLA PARMIGIANA**  
**(GRILLED AUBERGINES PARMIGIANA STYLE) - 2 Kg**  
(SHELF LIFE 18 MONTHS)



Conventional oven: 1 h (160°C)



Fan-assisted oven: 50 min. (160°C)

*Ingredients:* pulped tomatoes, grilled aubergines, tomato pulp, mozzarella, cheese, double tomato paste, extra virgin olive oil, sunflower oil, onion, basil, salt, garlic, sugar.




6  
PORTIONS


**COD. V111**





**CANNELLONI RICOTTA E SPINACI CON BESCIAPELLA**  
**(WITH RICOTTA CHEESE AND SPINACH WITH BÉCHAMEL SAUCE) - 2 Kg** (SHELF LIFE 18 MONTHS)

 **Conventional oven: 1 h (180°C)**

 **Fan-assisted oven: 35 min. (180°C)**

**Pasta ingredients 45%:** egg pasta 37% (durum wheat semolina, eggs, water), filling 63% (ricotta cheese 66%, leaf spinach 22%, Grana Padano DOP cheese, breadcrumbs, salt).

**Béchamel sauce ingredients 51%:** whole milk, soft wheat flour, vegetable margarine, butter, salt, nutmeg.

**Tomato sauce ingredients 4%:** tomato pulp, onion, sunflower oil, salt. Grated Grana Padano DOP cheese as garnish.



**6-9 PORTIONS**




**18 CANNELLONI PER TRAY**

**COD. V106**



**CANNELLONI ALLA CARNE CON BESCIAPELLA**  
**(WITH MEAT WITH BÉCHAMEL SAUCE) - 2 Kg** (SHELF LIFE 18 MONTHS)

 **Conventional oven: 1 h (180°C)**

 **Fan-assisted oven: 35 min. (180°C)**

**Pasta ingredients 45%:** egg pasta 37% (durum wheat semolina, eggs, water), filling 63% (beef meet 53%, mixed vegetables (celery, carrots, onion), broth, tomato pulp, bread crumbs, spinach, chard, sunflower oil, salt, spices, garlic).

**Béchamel ingredients 51%:** fresh whole milk, wheat flour, vegetable margarine, butter, salt, nutmeg.

**Ingredients for the tomato sauce 4%:** tomato pulp, onion, sunflower oil, salt, sugar. Grated Grana Padano DOP cheese as garnish.



**6-9 PORTIONS**



**18 CANNELLONI PER TRAY**

**COD. V110**



# OUR TRADITION IN YOUR HANDS

We pour all of our experience into Fiordiprimi®,  
along with raw materials of the very highest quality, to create the best Italian recipes.

**ALL YOU NEED TO DO IS PREPARE THEM TO PERFECTION!**

## HERE'S WHAT TO DO:



PLACE YOUR FIORDIPRIMI® MEAL IN THE  
MICROWAVE OVEN STRAIGHT FROM THE  
FREEZER.



FOLLOW THE HEATING TIMES DISPLAYED ON THE  
PACKAGING.



CHECK THAT THE BOTTOM OF THE DISH IS HOT  
AND, BEFORE OPENING, GENTLY SHAKE THE  
PACKAGE TO MIX THE INGREDIENTS.



FOR CONVENIENCE, YOU CAN SERVE EACH MEAL  
IN ITS PACKAGE: A SATIN-FINISH PLATE.

## FOR PERFECT DISHES:

**DON'T PERFORATE** THE PACKAGING.  
**DON'T REMOVE** THE PROTECTIVE FILM:  
IT IS DESIGNED TO OPTIMISE COOKING.



## GOOD TO KNOW

Each Fiordiprimi® pack contains just four servings, so you can order just four portions of every speciality!

### THE IDEA

Expand your range by trying different Fiordiprimi® specialities, increasing your offer: this will provide a much richer menu for your customer to choose from!

### THE IDEA

To reduce serving time during peak hours:

- Defrost the product in the refrigerator before use. Consume within 24 hours after defrosting.  
alternatively

- Microwave 2 ready meals at the same time. N.B.: Double cooking time.

All Fiordiprimi® dishes are ready to be enjoyed as soon as they have been microwaved, but it may be worth spending a few minutes to customize each recipe to its fullest.

### THE IDEA

If you have dishes or bowls that reflect the style of your bar, use these to serve the dishes you have prepared. Then add some fresh ingredients that complement the recipe.

Make each dish unique by adding a personal touch!

Discover all our tips  
and the video recipes on [surgital.it](http://surgital.it)



A wooden cutting board is the central focus, with several shavings of hard cheese scattered across its surface. In the top right corner, a portion of a wooden bowl filled with more cheese is visible. In the bottom left corner, a sliced tomato and a single green basil leaf are placed on the light-colored wooden background.

## A LONG TRADITION OF HOSPITALITY.

**Surgital** was founded and has grown through an in-depth knowledge of the tradition and profound love of our region, Emilia-Romagna, which is known for its exceptional culinary culture. Hospitality is in our veins, along with a sense of entrepreneurship and of course, quality in the kitchen: this is why we have passionately dedicated ourselves to the world of foodservice!

## RAW MATERIALS

From the flour and eggs we use to the ingredients that go into our filled pasta dishes, we select our raw materials with the greatest possible care, in the knowledge that the quality of the final product is largely dictated by these.

## ARTISAN QUALITY

While our high production capacity continues to grow, we ensure consistent quality and goodness for each and every one of our finished dishes, so that they retain the same organoleptic properties as an artisanal product.

## INNOVATION

Our speciality dishes undergo a series of procedures that enable them to be stored for longer periods. The food is frozen very rapidly, safely conserving the delicious flavours and characteristics without using preservatives.

**We are quality company, and this applies to both our products and our processes.  
Find out more about the company and our certifications on [Surgital.it](http://Surgital.it)**

# WE ARE PASTA MAKERS, WE ARE ENTREPRENEURS, AND WE ARE A FAMILY.

WE HAVE DEEP ROOTS, WE LOVE OUR COUNTRY AND WE HAVE COME SO FAR MAINLY  
THANKS TO OUR PEOPLE.

**We work and produce in a sustainable way**, in tune with the environment. In accordance with the provisions of the Kyoto Protocol, we generate all the energy we need by reducing CO<sub>2</sub> emissions, through three innovative plants for the production of clean energy, a 1,000 kW/h **photovoltaic system**, a 6,000 kW/h **quadrigenation methane-gas powered plant**, and a 600 kW/h **oil-free three-turbine power plant**, created on the basis of a space-program patent. Furthermore, we use a waste water **purification system**.

## OUR NUMBERS

### FACTORY SPACE

6,000 m<sup>2</sup> total area  
70,000 m<sup>3</sup> cold storage capacity  
14,000 pallet slots

### DAILY PRODUCTION

175 tons of deep frozen fresh pasta  
90,000 ready meals  
30 tons of sauces in nuggets

### PLANT

35,000 m<sup>2</sup> of production area  
34 production lines



We are also **committed to ongoing training, engaging all of our stakeholders and promoting charitable initiatives** on local, national and international scales.

Find out more about our company.  
Visit [surgital.it](http://surgital.it)



FIORDIPRIMI® IS A BRAND



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**surgital@surgital.it - surgital.it**