



Di Stazzano

SENZA GLUTINE

OUR MISSION

«Offer to the attentive consumer, **celiac or not**, Ravioli Gourmet, blend combination of **Value Fillings** and **Pasta Gluten Free** with the same characteristic of the best traditional pasta»



THE PRODUCT

The criteria of choice of the ingredients and the suppliers is based on best quality taking into account also the region of origin, trying to optimise the percentage of regional ingredient

The Production

Strictly **artesanal**, with **no preservatives** or production cycles that might alter the product to increase shelf life. The choice of Frezen Fresh Pasta has been taken **to preserve the genuinity**

Pasta

The Ravioli Di Stazzano are characterised by **the quality** of the pasta, the flour is a mix of 8 components carefully blended, mixed with eggs and prepared with Cold Lamination Process

The Fill

The preparation of the fillings is entirely in house to control all the process, the supply chain, the traceability of every ingredient to avoid gluten contamination

THE PRODUCT

all the products in blue are also Lactose Free

The main offer is composed by 10 Ravioli (Filled Pasta) always in stock in format 35 x 35mm, two Lasagne and Trofie, a traditional pasta from Genoa. All our products are complying with **Halal/Kosher** diet requirements

- Ravioli filled with Ricotta Cheese and Spinach
- **Ravioli with Ricotta and Genovese DOP Basil**
- Ravioli filled with Beef and Vegetables
- **Ravioli with Fish cooked with the traditional Genovese recipe**
- Ravioli with Artichokes and Potatoes
- **Ravioli with Ricotta Cheese and Truffles**
- Mezzelune with Stockfish
- **Tortelli with Pumpkin**
- Ravioloni with Basil, Potatoes and Greenbeans
- **Raviolini with beef small size**
- Lasagne with Genovese Pesto
- **Lasagne with Bolognese sauce**
- Trofie

Product Range



THE FROZEN CHOICE

Why frozen ?

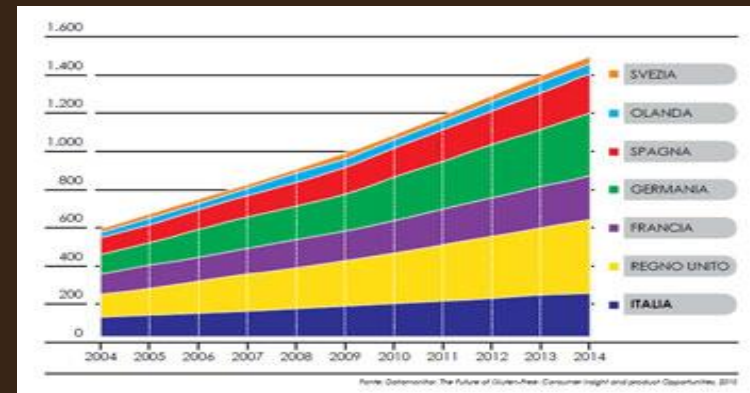
- Igienic guarantees
- Lack of preservatives and additives, stabilizers
- Keeps the organoleptic qualities
- Waste reduction due to 12 months shelf life
- No need for pasteurization before the blast chilling



Di Stazzano Ravioli are produced like any fresh pasta, last step of our production process is the blast chilling to **-35°C and stocking at a -20°C**

OUR TARGET

- Celiacs and consumers with sensitivity to gluten non Celiaci,
- Celiacs are estimated to be 1% of the population in western countries (source: AIC).
- *Life-stylers* who believe gluten is an unnecessary protein and a possible source of digestive problems
- Gluten intolerance is increasing
- Gluten Free Market in Europe
- People intolerant to Lactose may also enjoy some of our products



WHERE WE ARE

The Plant is located in Stazzano, right in the middle of culinary tradition itinerary of South Piedmont.

The facility is strategically positioned at the entrance of Padan Plain, 4 km from a major motorways junction (A7-A26-A21) leading to all directions



THE PLANT

The production facility is 650 sq.mt. built for the purpose, solely dedicated to Gluten Free production, fully compliant with all the health and safety rules and regulations. The plant is located in an area not affected from extreme climate events like flooding, draught, landslide.

The Operation counts with all the authorization of the competent authority (ASL - Novi Ligure). The team operates strictly in accordance with HACCP methodology, following a manual prepared by specialized consultant, regularly updated, with a constant monitoring through Certified Analysis Labs. The facility is certified with the CE Stamp for the meat processing.

The team is composed by four specialized operators and is recruiting two more in the next months, recruiting in the area is not a problem. Installed production capacity at present is 1,500 kg per week. The production capacity can be doubled quickly and with small investment.

Product development: the team is constantly searching for new products, we can easily adapt to the needs of possible Private Label agreements or third party production



CREDENTIALS

Di Stazzano distribution channels are: Ho.re.ca and Food Service Distributors, Pharmacy Network and Specialized Retailers.

We are a premium brand, with a high quality product and a value packaging.

Visit our web site: www.distazzano.it

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Brand usage authorisation:



Marchio
Erogabilità



Bollo CE

GLUTEN
FREE