



SURGITAL[®]

PASTAI DAL 1980

**THE RIGHT PARTNER FOR
YOUR PRIVATE LABEL**



OUR STORY

We started out as
a family business,
with one big, shared dream:
to bring the culture of fresh
Italian pasta into kitchens
around the world.

PASTAI DAL 1980

A dream that, from the very beginning, we nurtured with passion and hard work, remaining true to a unique recipe of freshness, tradition and innovation.

We believe in F.R.E.S.C.A. – **Family, Respect, Excellence, Support, Creativity and Attention** – the common thread that links every decision, gesture and product. Values that translate into a daily commitment to responsibility and care, where artisanal expertise meets modern technology and innovative processes.



Surgital: celebrating freshness.

We look at the world through the lens of freshness.

It is a mindset, a way of life, and a working style.

It requires attention, listening skills, inventiveness and the ability to innovate.

It is our culture, our way of conceiving cuisine.

By celebrating and reinventing, in the wake of tradition.

By supporting and anticipating the demands of chefs and restaurateurs.

Facing every day with enthusiasm and determination.

It is how we make our pasta, fresher than fresh.

It is tradition combined with progress.

It is commitment to detail and respect for all flavours.

It is the courage it takes to challenge biases, the bravery of promoting the value of good ideas.

It is the technical excellence that elevates the culinary culture.

It is transforming every ingredient into an emotion and every dish into a memory.

For those who are looking for new experiences, without forsaking one's roots.

In the kitchen, at the table and in life.

QUALITY starting from the primary ingredients

The quest for quality starts from the primary ingredients that are purchased directly in the places where they are produced and, whenever possible, chosen from the PDO products available.

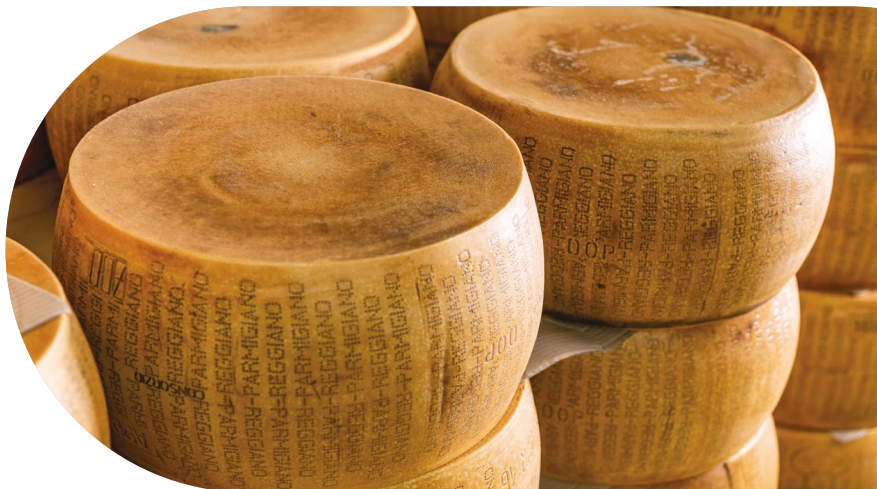
They are preferably purchased whole and then processed manually in-house to obtain a filling with the desired consistency and in which the ingredients are clearly distinguishable.

We do not use semi-finished products.

For our fresh pasta, we use eggs from barn-raised chickens (except for pre-cooked puff pastry).

We deep freeze our products: the only preservative used is cold.

The seal of guarantee is a **clean, easy-to-read label.**



R&D

In our R&D department, a team of technicians and chefs embodies our unwavering desire to experiment with new products and work on perfecting existing ones.

In 2009, Surgital® inaugurated **De Gusto - the Pasta laboratory**, a large space designed as a place for training, tasting, learning, and exchanging ideas, where customers, chefs, and students are welcomed, and events and cooking classes are organised.





A GREEN COMPANY

In Surgital®, the legacy and respect for **tradition** are expressed through our love for the **local area**.

For this reason we adopted energy production systems that help minimise the environmental impact of production processes: a 3,500 kW/h photovoltaic system divided between the factory roof and adjacent land. There is also a methane-powered quadgeneration plant with an electrical output of

4,300 kW/h and a 600 kW/h oil-free turbine plant. We use an internal purifier with a reverse osmosis system that reuses water, intended for drainage, for cooling systems.

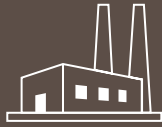
All the electricity produced is used to power the plant 365 days a year. Excess power is fed back into the grid.

We also produce and purchase ingredients directly from their places of origin, respecting their seasonality.

We strive every day to make our production processes increasingly sustainable.

OUR NUMBERS

FACILITY



35,000 m²
of production
area

34
production
lines

STORAGE WAREHOUSE



6,000 m²
total
surface area

70,000 m³
storage
capacity

14,000
pallet
places

DAILY PRODUCTION



175 tons.
of fresh
pasta

90,000
ready
meals

30 tons.
of sauces
in pepite®

MARKET



54%
Italy

46%
world

74%
Ho.Re.Ca

26%
other

SURGITAL® AROUND THE WORLD



We are present in
over 63 countries
around the world

Subsidiary Surgital
France S.A.R.L
(Lyon, France)

Subsidiary Surgital
America Inc.
(NYC, USA)

OUR CERTIFICATIONS



If you are looking for the right **partner** for your **private label**, you have come to the right place. Surgital® is your answer.

Already the partner of major Italian and international companies for their private labels, Surgital® can guarantee:



MINIMUM ORDER QUANTITY

	packaging	production batch
STIR-FRY	20,000 pieces	6,000 pieces per article
BLOCK FROZEN - single portions	20,000 pieces	10,000 pieces per article
BLOCK FROZEN - multi-portions	20,000 pieces	2,500 pieces per article
SAUCES	20,000 pieces	4,000 kg per article
OTHER	to be assessed	to be assessed per article





SURGITAL[®]

PASTAI DAL 1980



Tailor-made excellence: your identity, our expertise.

We offer private label solutions with fully customisable packaging, including formats, sizes and quantities, to boost your brand identity and meet market needs.



Deep frozen **fresh pasta**

Over 140 products including long and short pasta, filled pasta, gnocchi, pasta for baking, organic pasta and regional specialties showcasing Italian tradition.



SHORT PASTA

WITH EGG AND
WITHOUT EGG

LONG PASTA

WITH EGG AND
WITHOUT EGG

FILLED PASTA

GNOCCHI

PASTA FOR BAKING

Also available on request
in an organic version



GOOD FRESH PASTA FROM TRADITIONAL DOUGH

SEMOLINA

We mainly use durum wheat semolina. Unlike soft wheat flour, it ensures the ability to hold its firmness in cooking, as well as making the dough more elastic. Our durum wheat semolina is produced in the finest Italian mills.

EGGS

We use eggs from barn-raised chickens, at least five for one kilo of flour which gives our pasta its intense golden hue.



ENVIRONMENTS

We prepare the pasta dough in a warm, humid environment, which ensures that it maintains its typical elasticity and softness.

EXPERT PASTA MAKERS

But, above all, production takes place under the watchful eye of our expert pasta makers who monitor the process and modify it according to external climatic conditions.

THE QUALITY OF OUR FRESH PASTA

- CAREFUL SELECTION OF PRIMARY INGREDIENTS
- IN-HOUSE PROCESSING OF THE INGREDIENTS
- GUARANTEED CONSISTENT QUALITY
- 24-MONTH SHELF LIFE (18 MONTHS FOR FILLED PASTA)
- IQF DEEP FREEZING
- NO PRESERVATIVES, COLOURANTS OR FLAVOURINGS
- EXCELLENT FIRMNESS DURING COOKING

COOKING TIMES

The same as those for fresh pasta. It is cooked directly from frozen.

PACKAGING



Food-grade bags of varying quantities



1.5 kg, 3 kg cartons

Customisable product packaging and packing cartons based on customer specifications.

Plant-based Vegan



Also available on request
in an organic version



PLANT BASED VEGAN

A nutritional approach that stems from the decision to respect personal health and the environment in all its forms of life, the plant-based diet focuses on:

- protecting biodiversity
- promoting simple products, free from additives, colourants, preservatives, and flavourings, featuring a short list of ingredients that have been handled as little as possible
- respect for nature's rhythms and cycles

A rapidly growing trend that involves all areas:

Ho.re.ca., food service, industry and large-scale food retailers.

OUR PLANT-BASED PRODUCTS



PRODUCT TYPES

- pasta
- recipes for stir-fry pasta first courses
- sauces, condiments and purées in pepite® (nuggets)

PASTA FORMATS

- short extruded pasta
- long extruded pasta
- filled pasta with two layers
(NO SINGLE SHEET)

TAILOR-MADE RECIPES

We can process the main pulse and vegetable flours and create recipes to customer requests, subject to industrial feasibility checks

Deep frozen **precooked pasta**

High-quality express pasta thanks to precooking technology tailored to every product type.



SHORT PASTA

*WITH EGG AND
WITHOUT EGG*

LONG PASTA

*WITH EGG AND
WITHOUT EGG*

FILLED PASTA

PUFF PASTRY

Also available on request
in an organic version



A REVOLUTIONARY TECHNOLOGY FOR A SUPERIOR RESULT.



► A sophisticated method combining steam and hot water spray has been developed for precooking fresh pasta - with or without filling - which avoids immersing the product in water and consequently reduces water absorption.



► For dry durum wheat semolina pasta and rice, a drum and immersion cooker is used, which features a system that constantly monitors the starch level in the cooking water, in order to keep it clean at all times. The pasta and rice are, therefore, always 'al dente' and never sticky.

At the end of the precooking stage, the product is cooled in a cold water cooker, which lowers its temperature before deep freezing, avoiding thermal shock that could affect it. The actual deep freezing stage, using jets of cold air to move the product while deep freezing it, is also innovative, ensuring optimal IQF.



UNCHANGED
ORGANOLEPTIC
CHARACTERISTICS



UNIFORM
APPEARANCE



ALWAYS 'AL DENTE'



CONVENIENT



NON-STICKY
AND PERFECTLY
SEPARATED



WITH
ULTRA-QUICK
COOKING TIMES

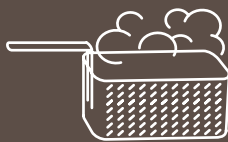


USING DIFFERENT
RECONSTITUTION
METHODS



RESILIENT

MULTIPLE RECONSTITUTION METHODS



Varying reconstitution times

PACKAGING



Food-grade bags:
200 g - 250 g - 1 kg



Cartons:
3 kg - 6 kg



Puff pastry
food-grade bags:
500 g - 1 kg

Customisable product packaging and packing cartons based on customer specifications.

Deep frozen **stir-fry** products



**PASTA
WITH
SAUCE**

LONG, SHORT,
FILLED

**GNOCCHI
WITH
SAUCE**

**RICE
WITH
SAUCE**

Also available on request
in an organic version



STIR-FRY PRODUCTS

We can prepare customised recipes with the stir-fry technique.

We can combine all kinds of precooked pasta and the finest Carnaroli rice grown in Italy with classic traditional Italian sauces.

Spaghetti with carbonara sauce, tagliatelle with Porcini mushrooms, and risotto with asparagus are just some of the many first courses that you can create with your label.

RECONSTITUTION METHODS



Varying reconstitution times

PACKAGING



Customisable product packaging and packing cartons based on customer specifications.

Deep frozen **ready meals**

The classic recipes from Italian culinary tradition
in single and multi-portion ready meals.



RECIPES
BASED ON
**PASTA
FILLED**

RECIPES
BASED ON
**SHORT
AND LONG
PASTA**

**PASTA FOR
BAKING**

SOUPS

RISOTTO

Also available on request
in an organic version



YOUR RECIPES READY IN JUST A FEW MINUTES

A range of ready meals that includes all the traditional Italian specialities, with high-quality fresh pasta, sauces and fillings prepared with selected ingredients and ready in just a few minutes in the microwave: long and short pasta, soups, risottos, main courses and single dishes. Also available in a catering version thanks to handy multi-portion trays. Possibility of developing tailor-made recipes. Deep freezing technology used: block frozen.

RECONSTITUTION TIMES AND METHODS

SINGLE PORTION DISHES



MULTI-PORTION TRAYS



Varying reconstitution times

PACKAGING



Single portion dishes:
280 g - 300 g - 330 g - 350 g -
500 g - 600 g



Multi-portion trays:
2 kg - 2,5 kg

Customisable product packaging and packing cartons based on customer specifications.

Deep frozen **precooked rice**



CARNAROLI SUPERFINO

- large, long and pearled grains
- Ideal for risotto and rice-based recipes
- Sourced in Italy



AN EXCLUSIVE PRECOOKING TECHNIQUE

Surgital® express rice is the combination of top-quality Italian ingredients with sophisticated precooking and deep-freezing technology, resulting in an exceptional product.

A drum and immersion cooker is used for the precooking, which keeps the cooking water clean at all times, thus ensuring that the rice is 'al dente' and never sticky. The rice is cooled in a cold water cooker that lowers its temperature before deep freezing, to avoid thermal shock. Deep freezing is achieved using cold jets of air that move the product while being deep frozen. This means that every grain remains perfectly separated from the others, ensuring optimal IQF.

THE QUALITY OF OUR RICE

- Each grain is separated from the others
- Ultra-fast cooking times whatever the cooking method used
- Uniform appearance, with no blemishes or irregularities on the surface
- Always firm and 'al dente'
- Versatile thanks to the variety of cooking methods

RECONSTITUTION METHODS

Risotto ready in less than 5 minutes.

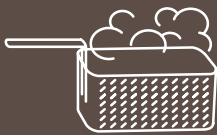


4-5 min

1. Our rice does not need to be toasted.
2. Tip it directly into the pan while still frozen, together with your chosen sauce.
3. Cook for 4-5 minutes.
4. Finish by stirring to your liking.

Always 'al dente', our rice is perfect for risottos as well as for preparing salads, soups, desserts and oven-baked dishes and anything else your creativity in the kitchen suggests.

You can choose from several different reconstitution methods for rice-based hot and cold dishes: BOILING WATER, STEAM OVEN and MICROWAVE with preparation times ranging from 1 to maximum 4 minutes.



1-2 min



3-4 min



2-3 min

Varying reconstitution times

PACKAGING



1 kg food-grade bags



Carton of varying quantities

Customisable product packaging and packing cartons based on customer specifications.

Deep frozen **sauces** in nugget form

We produce the finest sauces and condiments of the Italian culinary tradition, deep frozen in handy portions of pepite® (nuggets).



CLASSIC SAUCES

CREAMED SAUCES

BÉCHAMEL SAUCE

CHUNKY SOUPS

SAUCES FOR RISOTTO

OUR DEEP-FROZEN SAUCES AND CONDIMENTS IN PEPITE® ARE:

HIGHLY VERSATILE

You can use the nuggets for first and main courses and side dishes, appetisers, entrées, crostini, bruschette, plated sauces and for preparing other elaborate sauces

ULTRA-CONVENIENT

Just take the amount you need from the bag. A few minutes in the pan, oven or microwave and your condiment or sauce is ready.

TIME AND COST SAVING

Selecting the right ingredients, time-consuming preparation and long cooking times are a thing of the past. The sauces are already made, and you only use what you need. There is no waste and the cost per portion is already calculated

ARTISANAL PROCESSING

Produced in full respect of the artisan preparation and cooking method.

FREE FROM PRESERVATIVES AND COLOURANTS

Once prepared, they are immediately deep frozen, which preserves the aroma of a freshly made sauce.

RECONSTITUTION TIMES AND METHODS



5-6 min



20-25 min



6-10 min

Varying reconstitution times

PACKAGING



Food-grade bags:
500 g - 1 kg



Cartons:
3 kg or varying quantity

Customisable product packaging and packing cartons based on customer specifications.



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