



**HAND MADE STUFFED PASTA MADE IN ITALY CATERING  
RICOTTA GNOCCHI 3 KG 730**

**OUR STUFFED GNOCCHI** are an Italian type product revisited with our techniques for fillings. their spin with every bite and their softness also make them an excellent appetizer eaten fried like this, for example. the Passion with which our pasta is worked can also be observed from these details such as the shape designed to fully savor the filling and the texture of the refined pasta.



**STUFFED PASTA**

Tortelli, tortelloni, ravioli and much more. Creative pasta, where traditional raw materials become authentic **gourmet** dishes. Only the highest quality raw materials are selected for the stuffing, from 0 km vegetables, to DOP Campania and Made in Italy products. Del Prete stuffed pasta is also true **work of art**, enclosing the skills of the young artisan brothers and their creative genius capable of meeting the favours of the most demanding Chefs.

## **MISSION**

Del Prete Pasta's mission is not to be mere suppliers, but to provide **high-quality solutions to chefs and restaurateurs**, assisting them in their creative work, thanks to the product **customization** service based on customers' specific requests. In this sense, Del Prete products are a valid help to enrich the menu of first courses with originality and taste.



## **VISION**

**Pasta Del Prete** has no boundaries! After the success of these first years of activity and the awards received for business merit, the ambition of the Del Prete brothers goes far. The future objective of the company is to reach new markets in addition to those already conquered, to bring the quality of **Made in Italy** around the world.

Pasta Del Prete wants to be a Top Player in the High Quality Food sector, to become **Ambassador of the unmistakable taste** of the Italian cuisine all around the world.

## **CRYOGENIC FREEZING**

**Del Prete Pasta** has chosen to invest in the best freezing systems to ensure that the pasta arrives fresh, without adding preservatives, to maintain the handmade taste.

Since 2017 the pasta factory has had a cryogenic freezing system, able to guarantee greater safety from the **hygienic and sanitary point of view, better preservation of the original quality of the product and a longer shelf life.**