



TORTELLINICE®

PRESENT

“ LUXURY LINE ”

*WE BRING VERY HIGH QUALITY
ON THE TABLES ALL OVER THE WORLD
& THE BEST DISHES OF
ITALIAN CULINARY ART*

EMILIAN SPECIALTIES





The base for any good fresh pasta filled and for all the famous Emilian dishes, first and foremost it is necessary to know the authentic recipe with its right doses and in precise quantities and for to get to know and understand traditional recipes, you have to have a good grounding in science and culture, a knowledge of chemistry but also of the history of food

To achieve a good result, all stages of production, processing and preparation of the product must take place in the geographical area, following a production process conforms to a precise production regulations, in compliance with the traditional recipe



EMILIAN SPECIALTIES

Ask any Italian where their favourite place to eat is, and their response will undoubtedly be “*mamma’s kitchen*”. But if we change the context of the question and extend it to include a wider area, the answer will most likely be *Emilia-Romagna*.

Emilia's cuisine is one of the finest in the world. There are a number of reasons for this, each one tastier than the next. Just think of Emilia-Romagna's vast collection of DOP (Protected Designation of Origin) and IGP (Protected Geographical Indication) products.

Emilia-Romagna is home to some of the culinary specialties that have led to Italy's worldwide fame: Parmigiano Reggiano cheese, Parma ham, traditional balsamic vinegar from Modena, and Tortellini. Then there's the region's cuisine, with its own tradition, its own Chefs and, most importantly, its own recipes, for everyday cooking and festivities alike.

This is where mastery and brilliance collide, and especially the skill in being able to transform fine, local products into something truly unique

QUALITY

To do this we have studied the quality of the ingredients that must be accompanied by a specific certificate of guarantee certifying their high quality and provenance. Lastly, we have entrusted quality control to the Chef Costi Gabriella president of the Modena chefs association who understand and love this traditions just as much as we do

TRADITION

After intensive research, our Luxury and Foodie Line proposes only the original recipes with right doses and ingredients typical of our territory with certified raw materials and also the ability of advanced machines capable of repeating the gestures of human hands to offering products that retains every single characteristic of traditional artisanal pasta.

INNOVATION

Our innovative cryogenic production system which is covered by the exclusive "Tortellinice-System" patent this allows to obtain a long shelf-life and allows keeping the original flavours of products, their balance, without conservatives or other additives and neither artificial aroma, everything certified by UNISG "University of Taste" with headquarters in Pollenzo CN



THE ESSENTIALS FOR A GOOD DISH

1 **semolina**

We use soft flour wheat semolina for the production of fresh pasta and durum wheat where appropriate. This flour, unlike soft wheat, makes the dough more elastic, which obviously ensures the pasta keeps its firmness when cooked, an aspect that we consider a priority when the product is used by restaurants

2 **the eggs**

We use biological eggs from free hens to the recommended quantities from traditional recipes per kilo of flour

3 **production area**

The production is carried in reserve of Sassoguidano fabulous mountainous area WWF protected in which the biodiversity is particularly well suited for creating ours products: sun, healthy soil and the mountains are our additional ingredients. The microclimate, with its dry and fresh mountain air, allows curing to occur gradually and slowly of the used ingredient

4 **water**

In our production processes, we make use very pure water of mountain is the principal natural resource used for the production

5 **environmen**

We produce our products in a warm, moist environment, to keep its typical elasticity and softness, as tradition requires

6 **pasta artists**

Above all, our products are produced under the watchful eyes of our Chefs, who monitor production and modify it in accordance with external climatic conditions



THE CHEF'S FRESH PASTA

Of course, quality is a must in the kitchen, but what makes *TORTELLINICE*[®] an essential ally for the chef are its unique features of its products

constant quality

Strict control over each stage of production ensures a product of constant quality

range

A selection of only very high quality products will never fail to satisfy even the most demanding creative requirements

yield

One immediate advantage in terms of food cost is its very high yield

time savings

Our products' ease of use and very short cooking times from Tortellinice-System add up to considerable time savings

Tortellinice System

To preserve quality and healthiness this exclusive system cool food so rapidly to vetrify it in its form, allowing to retain their natural features in a vacuum

IQF

Also Tortellinice-Siystem can cryonize each piece of pasta individually to eliminate waste

food cost

The products treatec to Tortellinice System allows you to always have fresh at all times without waste and the food costs kept constantly under control

shelf life

The products daily have a shelf life of 5 days
The fresh products have a shelf life of 30 day
All products treatec to Tortellinice-System have a shelf life of 24/36 months



Al Ristoro
Gabriella Lenti





TORTELLINI GOURMET MUTINO-BONONIENSI

- RICETTA DEPOSITATA -

SFOGLIA

gr. 400 di farina tipo 00 grano tenero
n. 4 uova di Gallina gr. 60/65

RIPIENO

gr. 125 Lonza/Lombo di Maiale orig. Italia
gr. 75 Prosciutto crudo di Parma DOP
gr. 75 Mortadella di Bologna IGP
gr. 120 Parmigiano Reggiano DOP
gr. 0,83 Noce Moscata
n. 1 Uovo di Gallina
gr. 3,60 Sale

BRODO

0,75 Kg. Carne di manzo doppione o punta di petto
1/2 Gallina ruspante (a scelta + 1/4 di cappone)
Sedano, carote, cipolla.
- q.b. sale

Quantità per 400 Tortellini da servire a 8/9 persone

Preparazione secondo tradizione con
proporzioni medie delle ricette ufficiali depositate
"Dotta Confraternita del Tortellino" di Bologna
"La San Nicola" di Castelfranco Emilia di Modena

all our product are of the very highest quality,
the ingredients are carefully selcted with care
from short supply chains certified of the
Emilia Romagna





We know the ancient art of Emilian puff pastry

The our puff pastry is just like the ancient puff pastry, gently veined like the one obtained with a rolling pin





 **100%**
GRANO
ITALIANO







parmigianoreggiano.com



Certifications



Traceability and
Reverse Traceability



Quality
Policy

Parmigiano Reggiano features a unique and extraordinary journey that has lasted a thousand years and continues to this day in the same places, with the same passion and the same ingredients.

Parmigiano Reggiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena, Bologna to the left of the Reno river, and Mantua to the right of the Po river: this is the area hosting the farms where the cattle are fed on locally grown forage. The feeding of cattle complies with the norms of a strict specification that bans the use of silage, fermented feeds and animal flour.

Certifications



Parmigiano Reggiano is the most important PDO product made in the mountains, with over 110 dairies located in the mountains and over 1200 cattle farmers who, every day, contribute to strengthening the economy and preserving the uniqueness of the mountain areas of Parma, Reggio Emilia, Modena and Bologna. In order to further support sustainability in mountain areas and to offer guarantees that include, in addition to its origin, the quality of the cheese, the Parmigiano Reggiano Consortium has launched "Quality Project - Mountain Product."

The certification requirements are:

- 100% of milk produced in barns located in mountain areas
- more than 60% of the cattle feed grown in mountain areas
- There must be a dairy and maturation stage of at least 12 months, in mountain areas
- at 24 months, a "hammer" evaluation must be carried out by consortium experts
- sensory evaluation (tasting group) and chemical composition analysis





www.993.it/en



**993 is the serial number of our dairy !
Number 993 has long been known to be synonymous
with the highest quality mountain cheese.**

The dairy **Caseificio Cavola "993"** was born in 1929, in Cavola, a small village in the mountains of Reggio Emilia. In this paradise of meadows, about 900 meters high, we only farm our fields with animal manure, avoiding chemical fertilizers and pesticides. This results in better, healthier fodder, a wholesome diet for our cows, and high quality milk, that puts our Parmesan cheese a notch above all cheese from the plain.

993 Supply chain

Pastures, cattle, feeding, milk, processing, cheesemaking, aging, all happens on the mountains at the foot of the "Pietra di Bismantova" in the Tosco-Emiliano National Park, in an uncontaminated and enchanting place. Water comes from the spring of Mount Cusna, pure and crystalline. The cows are fed with fodder from National Park valley resulting in highest-quality milk.

After brining, one experienced cheesemaker sees to the slow, careful process of cheesemaking. The cheese ages at length in our "meditation rooms".

This is how "Parmigiano Reggiano di Montagna 993" is born.

ANIMAL WELFARE - Animal welfare is strongly important for us. Cows of supply chain are bred, fed and cared with all love and passion that only experienced farmers can guarantee them. The stables are all located near the dairy, on our mountain areas. The cows, which are free to move in unlimited and animal-sized spaces, enjoy only beautiful landscape.



ALL COW FARMING ARE
CERTIFIED FOR ANIMAL WELFARE

BRCS

Food Safety

CERTIFICATED



CHINA and BRASIL
CERTIFIED







prosciuttodiparma.com



Certifications



Traceability and
Reverse Traceability



Quality
Policy

The production of genuine Parma Ham is the story of a special relationship between man and nature. 'Prosciutto' is from the Latin 'perexsuctum' meaning 'dried' – an indication of the purity of Parma Ham production and its ancient roots....since Roman times.

Certifications



The name 'Parma Ham' is exclusively reserved for hams bearing the Ducal Crown given at the end of the ageing period. Every stage of the rigorous quality control plan can be tested and proven. This is what is meant by traceability. The entire history of each leg of Parma Ham is visible through, seals, brands and tattoos marked on its skin.



It begins with the breeder who puts a special tattoo on both legs of the young pig within 30 days of birth. This shows the breeder's identification code and a code indicating the month of the animal's birth.

It continues with the slaughterhouse where every fresh trimmed leg is checked and branded. The mark has the initials "PP" and the slaughterhouse identification.



Next there is the metal seal made up of a circular crown showing the C.P.P. (Consorzio Prosciutto di Parma) initials and the date curing began.



Finally, the five-point Ducal Crown brand is stamped under the strict control of the CSQA inspectors and is the final guarantee of the quality of the ham.





bardinifratelli.it



Certifications



Traceability and
Reverse Traceability



Quality
Policy



Langhirano in province of Parma has always been an area particularly suitable for the production of cold cut meats, thanks to the geographical location and climate conditions. The presence of salt water springs has favored the development of meat processing since very remote times where thermal salt rich in sulphur can be taken directly from the thermal springs which guarantees, thanks to the fact that less is needed, an optimum preservation of the meat and also its weetness.



Only here do the dense, damp fogs of the lowlands or 'Bassa' touched by the Po river, allow to F.lli Bardini for the gentle maturing process of shoulders of ham (spalle) and culatte (a cut from the central part of the pig haunch) giving rise to authentic gastronomic masterpieces.

Moreover, the area at the foot of the mountains, located at the end of the valleys of the Parma and Baganza torrents and of the Taro river, are characterized by a more limited thermal variation than that of the mountain area or of the low planes.



Lastly, the rivers, with their pebble beds, insure excellent humidity drainage, contributing to the creation of a micro climate which is most suitable for the enzyme transformations which take place during meat seasoning.

The Prosciutto of Parma is a inestimable patrimony, to the culture by which it has been generated, to its history and to the generations of the Bardini Family who have faithfully passed on its secrets.



Real Italy Food





mortadella
BOLOGNA



QUALITY MORTADELLA FOR THE PAST 4 GENERATIONS

felsineo.com



Certifications



Traceability and
Reverse Traceability



Quality
Policy

The efficient Quality System has enabled the company to continuously **improve its products and services to meet the ever more demanding market needs** for food safety in terms of healthiness, allergens, origin, traceability and authenticity

Certifications

These certifications, together with the efficient monitoring of the production processes, have allowed access to markets otherwise unreachable, such as United States of America, Japan and China.



Coherently with its Quality Policy, focused on **traditional production** and **technological innovation**, the Company has implemented a Quality System that throughout the years has been certified according to the food safety and hygiene Regulations in force. Felsineo is proud to have also achieved many voluntary certifications: UNI EN ISO 14001:2015, ISO 22005, IFS and BRC (GSFS).



Food Safety

CERTIFICATED

The IFS (International Food Standard) and GSFS (Global Standard for Food Safety) are product certifications. They have introduced to establish Standards for supplier approval, that companies supplying large retail chains can adopt to show they have fulfilled their legal and contractual obligations and supply safe, hygienic products.

Felsineo is grade A GSFS certified and higher level IFS certified.



Felsineo also has the Organic certification obtained from the Bioagricert certification body





Quality
Policy



Traceability and
Reverse Traceability

SAP is located in the mountains, in a special place, in the shadow of the Raimondo Montecuccoli castle. SAP is small factorie producing cured meats and an incredible variety of meats porc that offers only... High Quality



SAP producing cured meats like once with the same care and passion and w handed down from generation to generation the knowledge of the slaughter.



We are produced meats of all the species is from animals raised brady both standarizzati farms. These are produced in farms following all the slaughtering and processing criteria in safety becouse the safety in the food chain from farm to fork is at our core.



We contribute to protecting human life and health, taking account of animal health .The equally important conservation is highly organized and we keep only high-quality meats.

SAP purpose of this is to introduce to Italy and the whole world their products. Our is the real Italian company with a passion for their products and our pleasure comes from customers satisfaction.





TARTUFO
VALLI DOLO
E DRAGONE





TRUFFLE DOLO & DRAGONE VALLEIS

vallidolodragone.it



Certifications



Traceability and
Reverse Traceability



Quality
Policy

The Valli Dolo and Dragone with its gentle hills formed mainly by woods promotes the presence of prized truffles

The "Valli Dolo and Dragone Truffle" trademark includes exclusively the species referable to *Tuber magnatum* Pico, *Tuber uncinatum* Chatin, *Tuber macrosporum* Vittad., *Tuber borchii* Vittad.

MODENA TARTUFI is the result of three generations of truffle hunters, specialized in the field of truffles at different levels :

- harvesting of fresh truffles and mushrooms;
- production of forest and mycorrhized trees for afforestation and development of truffle;
- production of truffle-based products.

MODENA TARTUFI cultivates more than 60 hectares where all the best truffle varieties are harvested. This direct cultivation allows the company to offer its customers truffles that come directly from the forest and harvested the very same day.

MODENA TARTUFI after years of investigation and a long-standing experience, and the gastronomic tradition of the Modena Apennines now meet **TORTELLINICE** and scientific innovation of its *Tortellinice-System*.

By planning sales based on market demands, we are able to guarantee an optimal level of maturation and a longer shelf-life compared to the average of truffles available on the market which do not have the same freshness, since the product transfer from truffle hunters to the traders requires many time.

Recent remarkable scientific advances, avant-garde technologies and, last but not least, the certainty given by the latest procedural guideline allow to engage in this market with new important certainties and perspectives.





Tortellini Mutino/Bononiensi

Ingredients (pasta): soft wheat flour semolina, barn eggs, mountain water

Ingredients (filling) +/-45%: Genuine Parma Ham, Mortadella Bologna IGP, Parmigiano Reggiano DOP 20/26 month, Pork Loin, barn eggs, nutmeg, sal.

MIN 2-3 YIELD +15% 1pc +/-4g 8 x 1kg 3kg 5 days



Tortellini Old Tradition Mutino/Bononiensi

Ingredients (pasta): soft wheat flour semolina, barn eggs, mountain water

Ingredients (filling) +/-45%: Genuine Parma Ham, Mortadella Bologna IGP, Parmigiano Reggiano DOP 20/26 month, Pork Loin, barn eggs, nutmeg, sal

MIN 3-4 YIELD +15% 1pc +/-4g 8 x 1kg 3kg 24/36 m



Tortellini Cryo Mutino/Bononiensi

Ingredients (pasta): soft wheat flour semolina, barn eggs, mountain water

Ingredients (filling) +/-45%: Genuine Parma Ham, Mortadella Bologna IGP, Parmigiano Reggiano DOP 20/26 month, Pork Loin, barn eggs, nutmeg, sal

MIN 2-3 YIELD +15% 1pc +/-4g 8 x 1kg 3kg 30days





Tortelli / Tortelloni modenesi e reggiani

Ingredients (pasta): soft wheat flour semolina, barn eggs, mountain water

Ingredients (filling) +/-45%: Mountain Ricotta, Genuine Spinach, Parmigiano Reggiano DOP 20/26 month, nutmeg, sal

MIN 2-3 YIELD +20% 1pc +/-4g 8 x 1kg 3kg 30 days 24/36 m SHE LIFE



Balanzoni bolognesi

Ingredients (pasta): soft wheat flour semolina, barn eggs, genuine spinach, mountain water

Ingredients (filling) +/-45%: Mountain Ricotta, Genuine Spinach, Mortadella Bologna IGP, Parmigiano Reggiano DOP 20/26 month, barn eggs, nutmeg, sal

MIN 3-4 YIELD +20% 1pc +/-4g 8 x 1kg 3kg 30 days 24/36 m SHE LIFE



Cappellacci ferraresi

Ingredients (pasta): soft wheat flour semolina, barn eggs, mountain water

Ingredients (filling) +/-45%: Genuine Pumpkin purple,, Parmigiano Reggiano DOP 20/26 month, barn eggs, nutmeg, pepper, sal

MIN 2-3 YIELD +20% 1pc +/-4g 8 x 1kg 3kg 30 days 24/36 m SHE LIFE





Ravioli

Origin: Emilia Romagna with Italian variants



Rosette

Origin: Modena with variants Emilia Romagna



Zuppa Imperiale

Origin: Emilia Romagna



Passatelli

Origin: Emilia Romagna with Italian variants



Lasagne / Lasagnetta

Origin: Emilia Romagna with Italian variants



Cannelloni

Origin: Emilia Romagna with Italian variants

The images are only intended to show the product and its possible plating.
For further details about product characteristics, list of ingredients and possible allergens, please refer to the product specifications data sheet

always carefully...

...particular care is given to the packaging of the product due to the attention with which the product is handled,

we are attentive to you,

the products designed for restaurant are packaged using only high-quality with one internal hermetically sealed bag keeps all the fragrance of the pasta intact, placed in a secondary packaging (cardboard box), then palletized.

we speak to you,

the ribbon label acts as a seal and a guarantee of product quality, it also is displayed clearly all the essential product information: weight, cooking methods and times, ingredients and product images.

we listen to you,

our customers may agree with us to use "customized" packaging to contain the product supplied.

Moreover, our structure can offer a complete product fulfilment service from formulation to production and packaging with labels and/or packaging supplied by the client.

we delivery worldwide

even refrigerated trucks and containers, classification, palletizing, consignment preparation, orders and labelling for export, goods transhipment, detailed goods...and everything required for to satisfy our customers





TORTELLINICE®



a Joint Venture

Ours is the story of two families and an alliance between old and new generations, which now makes it possible to renew the past by accepting the innovations of the future, combining the TORTELLINICE's dynamic capabilities, founded by Mrs. Fini Monia descendant of the celebrated modenese family pasta producers "FINI" and a family company "IL MATTERELLO".

" We conceptualize a new product innovation strategy called innovation through tradition. These partnership build long-lasting and intimate links with the traditions and can be extremely innovative while remaining firmly anchored to the past. We develop an agenda for future research to create and nurture a competitive advantage them by leveraging tradition"

Fini Monia

TORTELLINICE® PRESIDENT



Company Headquarters



Sassoguidano of Verica
Pavullo nel Frignano (Modena) - ITALY

Google Plus Code : 8VHR+44
44°19'40.4"N 10°53'25.2"E



Once upon a time...

a small fresh pasta laboratory in the mountain of Modena in Emilia Romagna. Today there is a big production facility occupied our production lines. We are the benchmark for many companies working solely with real experts and reference of local people for fresh pasta, ready meals and sauces for very high quality and our tastes meet those of the traditional

Thanks to exclusive Tortellinice-System patent everything is expertly cryogenically frozen, in order to preserve food fragrance and bring to the tables of 3 continents the food that smells as if it were just made fresh.

**Fabrizio Pivari**
Local Guide · 1.957 recensioni

★★★★★

5 giorni fa **NUOVA**

Veloci, di poche parole, economici. Assaggiati oggi i tortelloni di magro. Molto buoni.

Mi piace

Condividi

**Francesca Berti**

★★★★★

3 mesi fa

Mi piace

Condividi

**Bruno Stefani**
Local Guide · 65 recensioni

★★★★★

11 mesi fa

Rosette tortelli squisiti, come del resto tutti i prodotti consigliatissimo dal gruppo alpini di Pavullo

Mi piace

Condividi

**Mauro Cason**
Local Guide · 421 recensioni

★★★★★

un anno fa

Mi piace

Condividi

**Maria Montalbano**
Local Guide · 31 recensioni

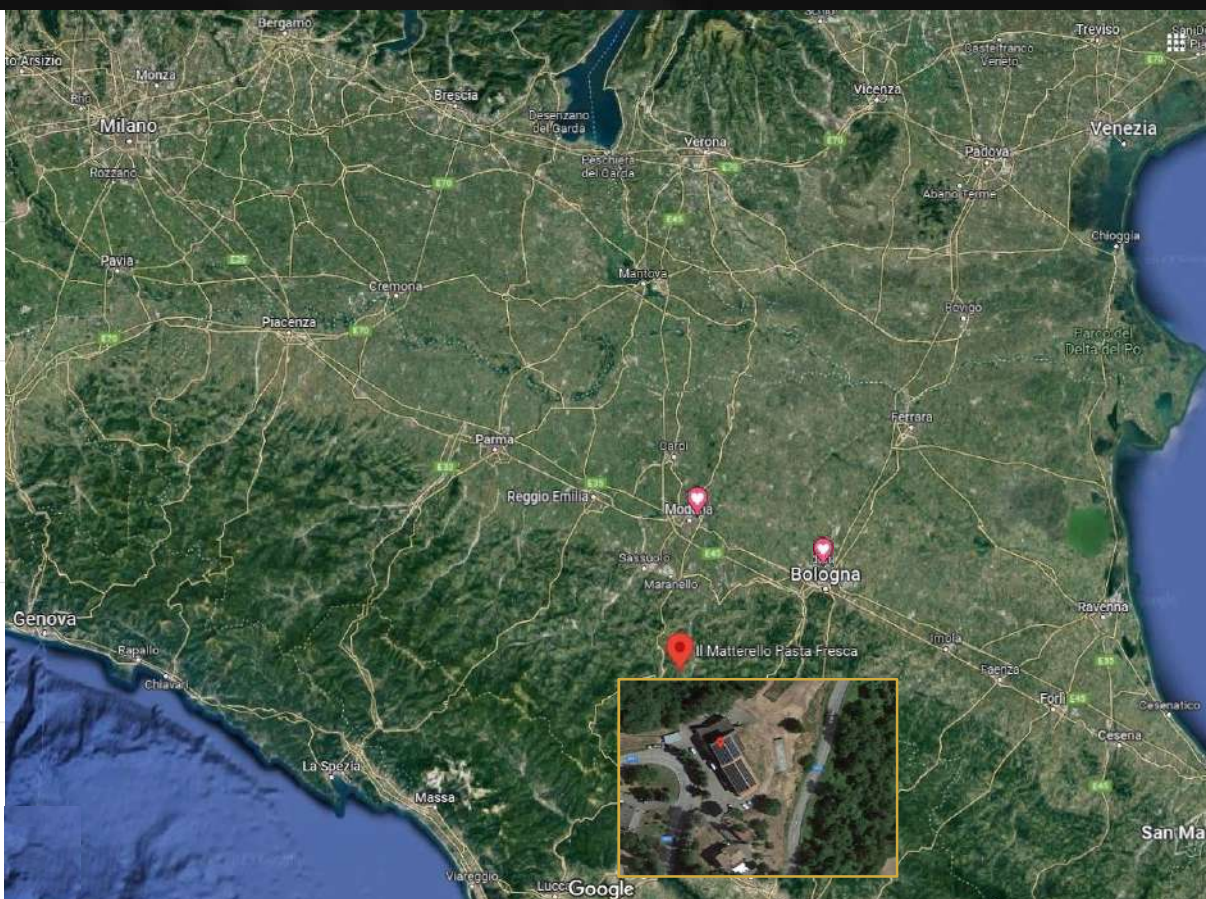
★★★★★

un anno fa

Piatti buoni

Mi piace

Condividi





...our story

The story of our company is the story of an Italian family dealing food and quality with passion and pride. How all this has been possible in only 16 years can only be explained by our real obsession with quality.

The best raw materials are purchased directly in the original places of production, choosing only DOP, IGP, STG productions.

Every single ingredient is always processed inside the company.

A team of biologists scrupulously checks all that is purchased and all that is produced.

We personally design and fine-tune all the production equipment to ensure that it replicates manual processing operations as faithfully as possible.

certified high quality

Thanks to its experience the farm has developed a culinary standard based on the product simplicity and on a natural preparation, values that has given the farm many recognition which were awarded by prestigious prizes in a lot of occasions.

Furthermore, over the years, it has obtained the most important certifications regarding food safety, business organization, respect of the environment.



IN COOPERATION BY



University of Gastronomic Sciences of Pollenzo



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