



smiling cook®

Catalogue



Cooking is an art. Cooking for others, professionally and with passion, often in large quantities, is more than an art, it's a craft.

A chef is responsible for always serving fresh, tasty dishes quickly and consistently. This with a minimum of working hours, always according to the rules of the art and with respect for food safety. And of course, within a manageable food cost!

This is far from simple.

At Smiling Cook, we recognize this challenge. Our mission is to provide tailored solutions for entrepreneurs in the gastronomy industry. Thanks to simple working methods and consistently high quality, Smiling Cook's high-quality convenience products have a decisive influence on the efficient operation and therefore the profitability of every business. Because let's be honest: in our extremely competitive catering sector, profit optimization is crucial.

Discover

our solutions such as fresh frozen pasta, ready-made sauces and meal dishes.

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smiling cook



What is FRESH FROZEN PASTA?

Our pasta starts with fresh pasta dough: a mixture of hard durum wheat semolina, water, a pinch of salt and sometimes eggs. Nothing more. This mixture is kneaded into a uniform consistency and then extruded into desired shapes using bronze molds.

The pasta is then pre-cooked to a perfect 100% 'al dente' and lightly coated with oil to prevent sticking during reheating.

In the final phase, the pasta is individually quick frozen (IQF) and packaged in convenient portions tailored to each kitchen.

Why FREEZE FRESH PASTA?

Freezing is the only natural preservation method for fresh pasta over extended periods, without the use of preservatives or gases.

It is also the best way to optimally preserve the specific properties such as aroma, color, flavor and nutrients. Moreover, it is ideal for food service, because Smiling Cook's pasta has a long shelf life of 18 months.

All you need to do, is take the required amount of frozen pasta, immerse it in boiling water for 30 seconds, and it's ready to serve.



fresh frozen pasta.

READY IN 30 SECONDS



Short Pasta



30 sec.



4 min.



3 min.

Our short pasta is freshly prepared, perfectly cooked 'al dente' and immediately IQF frozen. It's possible to serve a hot pasta meal in just 30 seconds, without compromising on quality. The ideal solution for catering as well as quick on-the-go meals



Fusilli

A1



Tricolore Fusilli

A2



Macaroni

A7



Mini Macaroni

A8



Penne

A3



Farfalle

A4



Rigatoni

A16



Fusilli Whole Wheat

A17-10



Serpentini

A25



Conchiglie

A23



Conchigliette

A39



Long Pasta



75 sec.



4 min.

Unsure about the exact amount of pasta you'll need today? With our 'al dente' pre-cooked long pasta, individually frozen in convenient 50g nests, this uncertainty is no longer a problem.

From a frozen state, you can effortlessly prepare a single portion in a pasta cooker or heat up a larger quantity using a steam oven.

Say goodbye to leftovers — our pasta guarantees you use only what you need!



Capellini
A9



Pappardelle
A20



Linguine
A19



Tagliatelle XL
A10-XL



Tagliatelle
A10



Spaghetti
A15



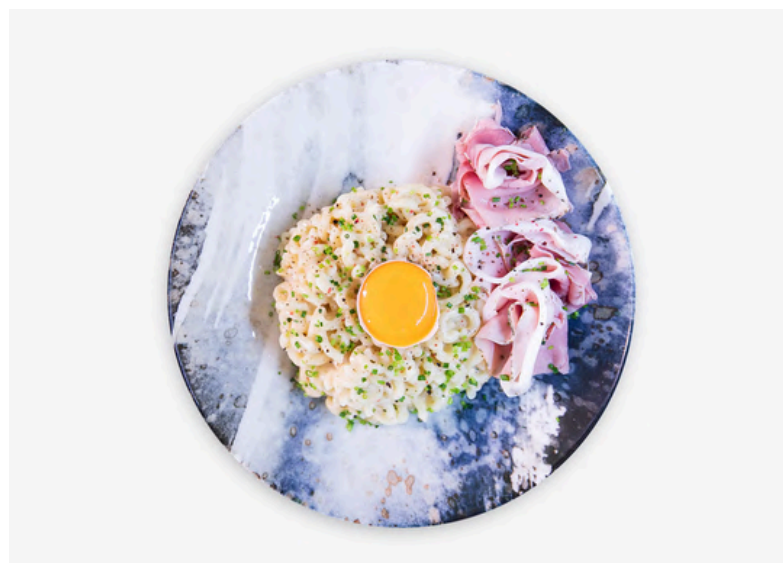
**Spaghetti
Whole Wheat**
A15-VK



Lasagna Sheets
A22



recipes and inspiration on:
smilingcook.eu



Noodles



Asian cuisine, with its aromatic herbs and vibrant dishes, is gaining popularity worldwide and is no longer exclusive to Asian restaurants.

Explore our selection of pre-cooked frozen noodles and prepare delicious stir-fry dishes or soups in no time.

Our Soba Noodles are made from both soft and hard wheat and are often served in a warm broth.

Udon Noodles, known for their thicker texture, are a perfect match for soups, stews, and stir-fried dishes due to their mild flavor and soft texture.

Chinese noodles are fine wheat noodles made with egg. Ideal for stir-frying.



Chinese Noodles
A14



Soba Noodles
A28



Udon Noodles
A38



Pasta Steam pouches



60 - 120 sec.



Penne

200g A3-200 300g A3-300



Spaghetti

200g A15-200 300g A15-300



Tagliatelle

200g A10-200 300g A10-300



Rigatoni Glutenfree

250g A16-250/GF

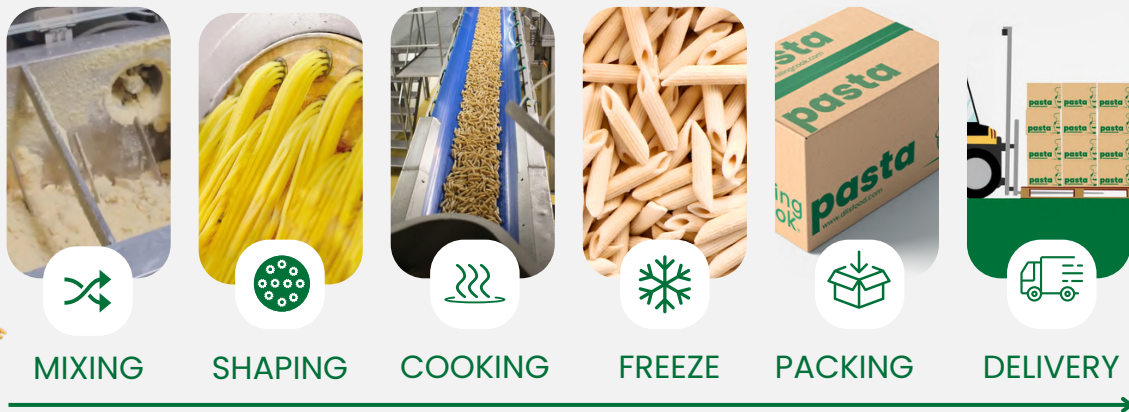
High energy costs, a shortage of skilled staff and significant losses: these are the daily challenges facing the foodservice sector.

These are just a few of the challenges faced by catering entrepreneurs. The restaurant industry has been under constant pressure for years, requiring ongoing innovation to sustain profitability.

Our pasta steam pouches provide the ideal solution. Perfectly cooked pasta, always in the same portion, at a fixed cost. Simply place the unopened, frozen pouches in the microwave, or open it and pour the pasta in a pasta cooker.

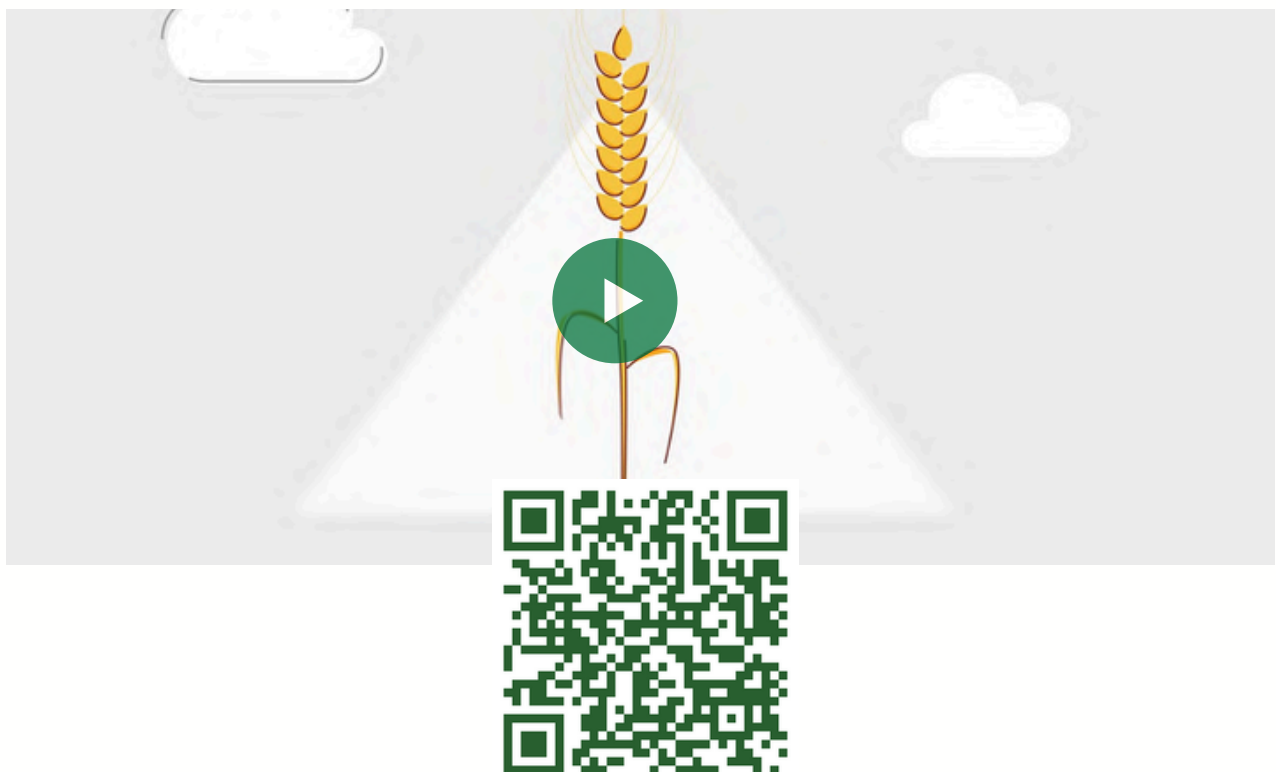


Production



Animation

Watch an animation and discover how our pasta can make a difference for your business.



BENEFITS FRESH FROZEN PASTA

1.

Different heating methods tailored to every kitchen: hot water, steamer, wok or microwave.

2.

Easy portioning and **fixed food cost**: only consume what's necessary, less waste.

3.

Non-sticky pasta after reheating, every time.

4.

Savings on all fronts. Fewer steps and personnel, no prep work, reduced water, gas, and electricity consumption.

5.

Long shelf life of 18 months.

6.

Easy to process in the **cold line**.

7.

All pastas are cooked perfectly 100% 'al dente' and frozen IQF.

8.

Food safe. Pasta processing occurs only when used, eliminating the risk of bacterial growth.

9.

The **extensive range** simplifies the creation of innovative pasta menus.

10.

Consistent high product quality, rigorously monitored for quality control.

Stuffed Pasta

Stuffed pasta, available in traditional as well as unique and unexpected shapes and flavors, can be enjoyed as an appetizer, main course, or as a tasty garnish.

Each filled pasta is perfectly pre-cooked and IQF frozen, ensuring quick and convenient preparation. Additionally, they are ideal for cold dishes.

Explore our wide selection of creamy and distinctive fillings which include options featuring meat, assorted cheeses, various vegetables, and mushrooms.



Gastronomic

Premium fillings, surprisingly large shapes with unique flavors.



Pansotti Bufalo Ricotta e Spinaci
D15

Filling: spinach, buffalo ricotta, provolone.

🕒 5 min. 95° C | 🍲 8-9 min. 100% steam | ⚖️ 35g



Ravioli Tartufo e Funghi
D20

Filling: truffle, mushrooms and ricotta.

🕒 5 min. 95° C | 🍲 8-9 min. 100% steam | ⚖️ 32g



Ravioli Mozzarella e Pomodoro
D23

Filling: mozzarella, tomatoes, garlic, basil

🕒 5 min. 95° C | 🍲 8-9 min. 100% steam | ⚖️ 32g



Mezzalune Quattro Formaggi
D24

Filling: ricotta, Emmentaler, Alpine cheese and blue cheese.

🕒 5 min. 95° C | 🍲 8-9 min. 100% steam | ⚖️ 32g

Traditional

Classics for every catering business, large or small.



Cannelloni Bolognese

D11

Filling: including beef, tomatoes, red wine, basil.

🕒 20 min. 100% steam | 🕒 30 min. | ⚖️ 50g



Cannelloni Ricotta e Spinaci

D12

Filling: including ricotta, spinach.

🕒 20 min. 100% steam | 🕒 30 min. | ⚖️ 50g



Ravioli Formaggio

D75

Pasta with a smooth cheese filling. Filling: ricotta and gouda cheese

🕒 3 min. 95° C | 🕒 5-6 min. 100% steam | ⚖️ 8g

Traditional



Tortelloni Carne
D72

Filling: including pork, onions, carrot.

🕒 3 min. 95° C | 🍲 5-6 min. 100% steam | 📏 11g



Tortelloni Ricotta e Spinaci
D71

Filling: including spinach, ricotta, Emmentaler.

🕒 3 min. 95° C | 🍲 5-6 min. 100% steam | 📏 11g



Tortelloni Vegan
D73

Filling: carrots, zucchini, red pepper, tomatoes.

🕒 3 min. 95° C | 🍲 5-6 min. 100% steam | 📏 11g



Gnocchi Di Patate
D101

Potato gnocchi

🕒 4 - 5 min. | 🍲 6-7 min. 100% steam

🕒 10 min. 180 °C | 🕒 3 min. 95° C | 📏 8,5g

Economic

Small filled pasta for large kitchens and catering. Big in taste, small in price.



Tortellini Ricotta e Spinaci
D51

Filling: including spinach, ricotta, Emmentaler.

🕒 2-3 min. 95° C | 🍲 5-6 min. 100% steam | ⚖️ 5g



Tortellini Carne
D52

Filling: including beef, onions, carrots.

🕒 2-3 min. 95° C | 🍲 5-6 min. 100% steam | ⚖️ 5g





Rice & Risotto

Experience the ease and culinary versatility of our frozen rice and risotto. Smiling Cook's long-grain rice is pre-cooked, IQF frozen, and never sticks. Serve delicious rice dishes in just 30 seconds.

Rijst / Riz



30 sec.



4 min.



White Rice
E1

White Rice Bio
E1-BIO

Basmati Rice
E4

Black Rice
E5



White rice - portion 200 g

E1-200



60 sec.

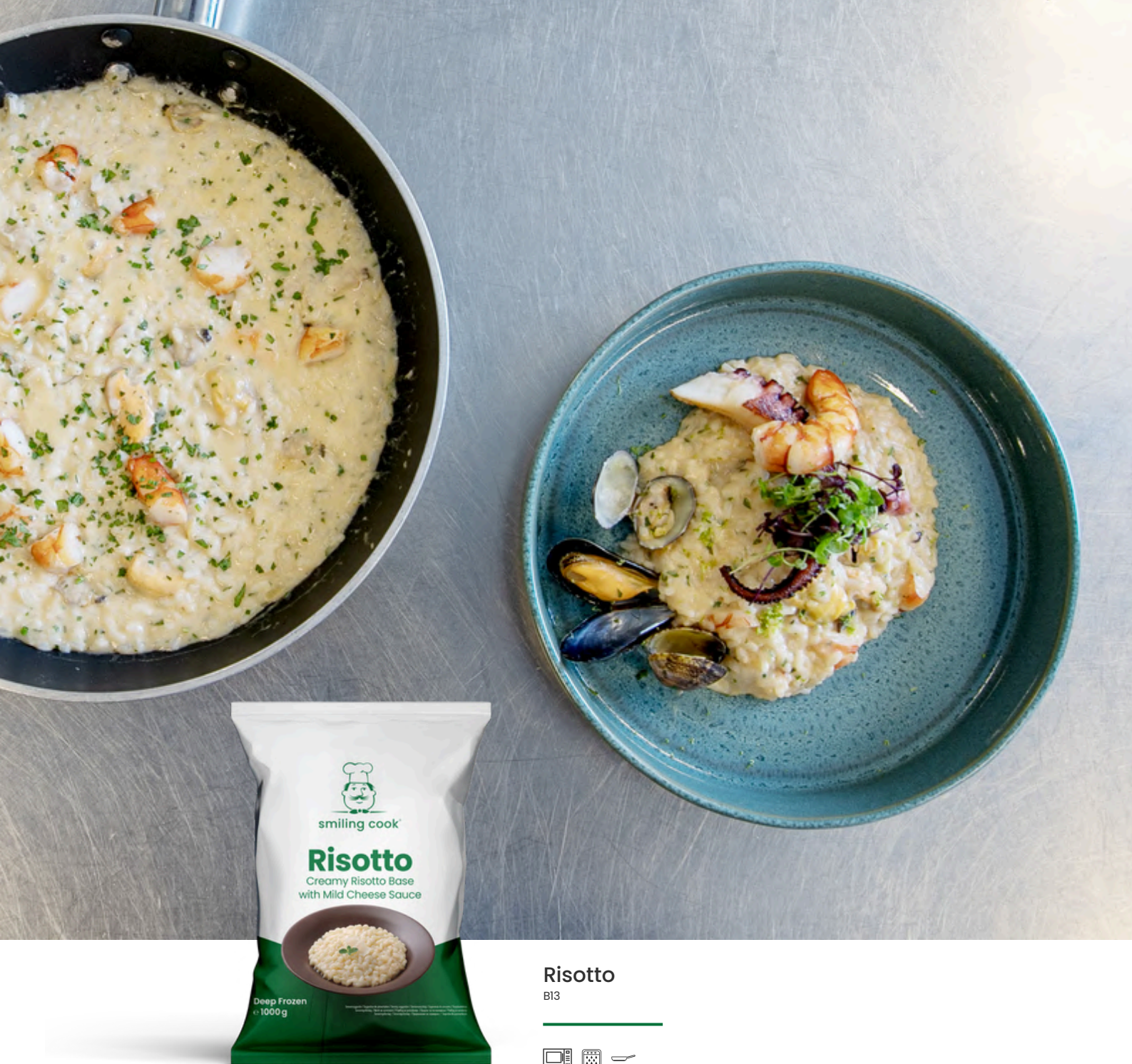
Pre-cooked white rice and frozen in special steam pouches for the microwave.



Sticky Rice

E6

Our Japonica rice has a mild flavor and a wonderfully sticky texture. Perfect for poké bowls, sushi, and stir-fry dishes.



Risotto

B13



Ready-made basic risotto, coated with a neutral cheese cream sauce, slowly cooked in a rich vegetable stock, and garnished with a neutral cheese. Our risotto easily welcomes the addition of extra ingredients. This risotto is IQF frozen, allowing for a shelf life of 18 months.



Meal Dishes

For those seeking even greater speed and convenience, we provide ready-made dishes available in 1 kg or 2.5 kg packaging. These ready-made meals heat up quickly and significantly simplify service. All these products are easy to portion: simply use the desired quantity and store the remainder in the freezer, minimizing waste.





Paella Valencia

B7



Traditional Spanish ready-made Paella. This dish features yellow rice, vegetables, chicken meat, chorizo, mussels, squid rings, shrimps, pollock and more.



Taboulé

B11



A delicious and healthy ready-to-use salad based on pre-cooked couscous, tomatoes, red and green peppers, olives, etc. The inclusion of fresh spearmint adds a refreshing element, making it an excellent choice for serving cold.



Mac & Cheese

B12



Mac & Cheese is a globally beloved dish, with or without gratin. While it's delicious on its own, it also offers endless creative possibilities. For instance, you can enhance your children's menu by adding diced ham.





Sauces



1 min.



15 min.



15 min.



3 min.

Nothing compares to the taste of a homemade sauce, and at Smiling Cook we fully understand that. However, delivering the same quality and flavour day after day is a real challenge.

This is where we step in to introduce you to our selection of over 25 ready-made sauces. These sauces are prepared with care to ensure consistent quality and optimal food safety. They are easy to store and even easier to use. After production, the sauces are pasteurized or sterilized and sealed in convenient 1 kg doypacks, allowing you to store them for extended periods without refrigeration. What sets this packaging apart is its versatility; you can conveniently heat them in various ways, whether it's in the microwave, a steamer, or a bain-marie.

Tomato



Napolitana

H3

Smooth and mixed vegetarian tomato sauce with carrots, basil and olive oil.



Arrabbiata

H10

Spicy vegetarian sauce with tomatoes, onion, chili and herbs.



Primavera

H23

A fresh and rich tomato sauce with chunks of grilled onions, green, red and yellow peppers, zucchini and basil.



Puttanesca

H24

One of the most traditional Italian pasta sauces with big chunks of black and green olives.



Pomo d'Oro

H30

Natural tomato base, free from artificial colouring agents, flavours and preservatives, and without added fat, salt or sugars.



Mascarpone Rosso

H25

A smooth and creamy Mascarpone sauce with tomatoes, small pieces of herbs and vegetables.

Bolognese

● VEGGIE
● VEGAN



Bolognese Classico

H22

Classic Bolognese sauce made with ripe tomatoes, vegetables, Italian herbs and beef.



Bolognaise du Chef

H38

A typical Belgian bolognaise sauce with pork, onions, peppers, mushrooms and carrots.



Bolognese Chicken

H1

Pasta sauce made from tomatoes, onions and chopped chicken.



Bolognese Halal

H2

A Bolognese sauce with pure halal minced beef, tomatoes and Italian herbs.

Pesto



Basil Pesto

H29

One of the most traditional Italian sauces, based on basil, garlic, cheese and pine nuts.

Creamy



Formaggio

H7

A delicious cheese sauce with Emmenthal and fresh cream.



Scampi Crema

H9

Tasty fish sauce based on shellfish and cream.



Forestière

H13

Delicious creamy sauce with smoked bacon and mushrooms.



Carbonara

H8

Typical sauce with cream, Emmenthal and smoked bacon cubes.



Quattro Formaggi

H12

Cheese sauce with cream, Mozzarella, Emmenthal, Gouda and Cheddar.



Belgica

H15

Cheese sauce with Emmenthal, chicory and diced ham.

Curry

● VEGGIE
● VEGAN



Curry

H26

Semi-liquid and slightly spicy traditional curry sauce.



Thai Curry

H39

Spicy red curry sauce with coconut milk, lime and Thai basil.

Culinary



Pepper Cream

H33

A delicious rich sauce with black pepper.



Hollandaise

H34

Traditional Hollandaise sauce as a hot emulsion of butter, egg yolks and lemon



Béarnaise

H31

Tasty béarnaise sauce with the right balance between tarragon vinegar and herbs.



Archiduc

H32

Refined mushroom cream sauce based on a vegetable stock and mushrooms.

Cheddar

● VEGAN
● VEGGIE



Premium Cheddar

H35

A creamy cheese sauce based on traditional Cheddar cheese and cream.



Bandido

H17

Spicy cheese sauce, seasoned with red and green jalapeños.

Vegan Cheese



Vegan Formaggio

H40

A rich, creamy taste without animal ingredients.



Vegan Cheddar

H41

Vegan sauce with cheddar cheese flavor.



Diabolique

H42

A devilishly spicy tomato cream sauce. Perfect with shrimp, grilled vegetables, or meat dishes.

NEW



Why choose the sauces from Smiling Cook?

Long shelf life: our sauces retain their quality outside the refrigerator and contain no preservatives. Thanks to sterilization or pasteurization, they have a shelf life of 9 to 24 months.

Convenient packaging: they are packed in practical doypacks of only 1 kg to minimize waste. After opening, you can store the sauces in the refrigerator for 2 to 3 days.

Easy reheating: the sauces can be heated up effortlessly in a closed bag in the microwave, combi steamer, or by immersion in hot water. Once heated, they can easily be kept warm in a bain-marie.

Adaptable and versatile: Our sauces can be customized with ingredients such as stock, fumet, cream, whole milk, cheese, fresh herbs, butter, olive oil, vegetables, diced bacon, ...

Perfectly suitable for cold preparations.



Portion Packs



90 sec.



5 min.

We offer a number of basic sauces in 150g portions. Easy to heat and ideal for filling a single pasta cup or finishing a dish with sauce.



Bolognese Classico
H122



Carbonara
H108



Quattro Formaggi
H112



Arrabbiata
H110



Pesto
H119



Bandido
H117



Bearnaise
H131



**Peperroom
Poivre Crème**
H133



Archiduc
H132



PASTA TO GO

Quality convenience products are suitable for more than just the classic cuisine. It goes without saying that our fresh frozen pasta and ready-made sauces are the perfect solution for high-quality take-away pasta.

Quickly create delicious pasta cups with meat, or offer a range of vegetarian, vegan or gluten-free pasta options.

Serve in our **pasta cups** and make your pasta take-away a guaranteed success!



Passion of a family business

HORECA EXPERIENCE

Brothers Jan and Bart Coninx.
Chefs and passionate
foodservice entrepreneurs.



1995



PASTRIDOR

The brothers launch
Pastridor brand in
foodservice.

D'LIS FOOD

They discover the
convenience of frozen
pasta and start new
company.



2003

2006



THE SMILING COOK

Brand name for quality
solutions for foodservice
entrepreneurs. The range
expands with sauces.

EXPANSION

The company continues
to expand in Belgium and
has European ambitions.



2010

2018



2ND GENERATION

Brothers Jan and Bob
Coninx take over the
company.

5000 TON

We are growing to 5000 tons
per year and we ship our
products to more than 15
countries.



2022



NEW BRAND

The company modernizes and
continues as Smiling Cook.

What's SMILING COOK all about?

As an authentic Belgian family business, we have grown into a valued producer of convenience products for the food service industry. Our decades of experience in this sector are a testament to our dedication and expertise.

Our Commitment to Quality

The continuous focus on innovation, quality and sustainability, together with the search for solutions for the hospitality entrepreneur, is the driving force behind our growth from a local to a European player.

International player

Smiling Cook has become a trusted European brand, known for its consistently high quality, extremely long shelf life without preservatives, simple and fast working methods, fixed food costs and increased profitability, tailored to every kitchen.

Sales

In Belgium, our products are available through an extensive network of wholesalers.

For international inquiries, please contact us, and we will be happy to connect you with one of our trusted partners.



MISSION

To deliver efficient and innovative solutions tailored to the needs of the foodservice market, enabling them to operate smarter, more sustainably, and with consistent quality.



VISION

To empower every professional kitchen to achieve the perfect balance of quality, sustainability, and efficiency through cutting-edge methods and practices.



GOALS

Our aim is to become the leading name in European foodservice, synonymous with excellence in quality, sustainability, and operational efficiency.





Short & Long Pasta

Ref	Product	Packaging	BBD months	Vegan
A1	Fusilli	4 x 2,5 kg	18	•
A1-BIO	BIO Fusilli	4 x 2,5 kg	18	•
A2	Fusilli tricolore	4 x 2 kg	18	–
A3	Penne	4 x 2,5 kg	18	•
A4	Farfalle	4 x 2 kg	18	•
A7	Macaroni	4 x 2,5 kg	18	•
A8	Mini Macaroni	4 x 2,5 kg	18	•
A9	Capellini	1 x 5 kg	18	•
A10	Tagliatelle	1 x 5 kg	18	–
A10-XL	Tagliatelle XL	1 x 5 kg	18	–
A14	Chinese Noodles	1 x 5 kg	18	–
A15	Spaghetti	1 x 5 kg	18	•
A15-10	Spaghetti	1 x 10 kg	18	•
A15-VK	Spaghetti Whole Wheat	1 x 5 kg	18	•
A16	Rigatoni	4 x 2 kg	18	•
A17-10	Fusilli Whole Wheat	4 x 2,5 kg	18	•
A19	Linguine	1 x 5 kg	18	•
A20	Pappardelle	1 x 4 kg	18	–
A22	Lasagna Sheets	5 x 2 kg	18	–
A23	Conchiglie	4 x 2,5 kg	18	•
A25	Serpentini	4 x 2 kg	18	•
A28	Soba Noodles	1 x 5 kg	18	•
A38	Udon Noodles	1 x 5 kg	18	•
A39	Conchigliette	4 x 2,5 kg	18	•
BUPI2	Penne Pastaconcept	3 x 4 kg	18	•
BUFI2	Fusilli pastaconcept	3 x 4 kg	18	•
A3-200	Portion Penne 200g	25 x 200 g	18	•
A3-300	Portion Penne 300g	15 x 300 g	18	•
A10-200	Portion Tagliatelle 200g	24 x 200 g	18	–
A10-300	Portion Tagliatelle 300g	16 x 300 g	18	–
A15-200	Portion Spaghetti 200g	24 x 200 g	18	•
A15-300	Portion Spaghetti 300g	16 x 300 g	18	•
A16-250/GF	Portion Rigatoni glutenfree 250g	16 x 250 g	18	•



STUFFED PASTA

Ref	Product	Weight	Packaging	BBD months	Vegan	Veggie
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GASTRONOMIC

D15	Pansotti Bufalo Ricotta e Spinaci	35 g	1 x 3 kg	18	-	•
D20	Ravioli Tartufo e Funghi	32 g	4 x 750 g	18	-	•
D23	Ravioli Mozzarella e Pomodoro	32 g	4 x 750 g	18	-	•
D24	Mezzalune Quattro Formaggi	32 g	4 x 750 g	18	-	•

TRADITIONAL

D11	Cannelloni Bolognese	50 g	1 x 3 kg	18	-	-
D12	Cannelloni Ricotta e Spinaci	50 g	1 x 3 kg	18	-	•
D71	Tortelloni Ricotta e Spinaci	11 g	5 x 1 kg	18	-	•
D72	Tortelloni Carne	11 g	5 x 1 kg	12	-	-
D73	Tortelloni Vegan	11 g	5 x 1 kg	18	•	•
D75	Ravioli Formaggio	8 g	1 x 3 kg	18	-	•
D101	Gnocchi di Patate	8,5 g	5 x 1 kg	18	•	•

ECONOMIC

D51	Tortellini Ricotta e Spinaci	5 g	4 x 2,5 kg	18	-	•
D52	Tortellini Carne	5 g	4 x 2,5 kg	12	-	-



RICE & RISOTTO

Ref	Product	Packaging	BBD months	Vegan
E1	White Rice	4 x 2,5 kg	24	•
E4	Basmati Rice	4 x 2,5 kg	24	•
E5	Black Rice	4 x 2,5 kg	24	•
E6	Sticky Rice	4 x 2,5 kg	24	•
E1-BIO	White Rice Bio	4 x 2,5 kg	24	•
E1-200	White Rice Portion	25 x 200 g	18	•
B13	Risotto	5 x 1 kg	18	-



MEALS

Ref	Product	Packaging	BBD months	Vegan
B7	Paella Valencia	2 x 2,5 kg	12	-
B11	Taboulé	5 x 1 kg	24	•
B12	Mac & Cheese	2 x 2,5 kg	24	-



PASTA CUPS

Ref	Product	Content	Packaging
F17	Retro - SMALL	460 ml	6 x 50
F27	Retro - LARGE	750 ml	6 x 50
F37	Retro - XLARGE	920 ml	6 x 50
F19	Eco - SMALL	460 ml	6 x 50
F29	Eco - LARGE	750 ml	6 x 50
F21	Pasta - SMALL	460 ml	10 x 50
F23	Pasta - LARGE	750 ml	10 x 50



MATERIALS

Ref	Product	Dimensions	Pieces
SP1	Pasta basket	135 x 105 x 180 mm	2
SP2	Cooking Kettle	22L	1
SP13	GN-Liner 1/3 & 1/4	500 x 360 mm	100
SP16	GN-Liner 1/6	355 x 460 mm	100



SAUCES | 1kg

Ref	Product	Packaging	BBD months	Vegan	Veggie	Gluten-free	Lactose-free
H1	Bolognese Chicken	6 x 1 kg	18	-	-	-	•
H2	Bolognese Halal	6 x 1 kg	24	-	-	-	•
H3	Napolitana	6 x 1 kg	18	•	•	-	•
H4	Bolognese Chicken	3 x 3 kg	18	-	-	-	•
H7	Formaggio	6 x 1 kg	18	-	•	•	-
H8	Carbonara	6 x 1 kg	18	-	-	•	-
H9	Scampi Crema	6 x 1 kg	16	-	-	-	-
H10	Arrabiata	6 x 1 kg	24	•	•	•	•
H12	Quattro Formaggi	6 x 1 kg	24	-	•	•	-
H13	Forestière	6 x 1 kg	18	-	-	•	-
H15	Belgica (Chicory-Ham-Chèese)	6 x 1 kg	18	-	-	•	-
H17	Bandido	6 x 1 kg	24	-	•	•	-
H22	Bolognese Classico Beef	6 x 1 kg	24	-	-	-	•
H23	Primavera	6 x 1 kg	12	•	•	•	•
H24	Puttanesca	6 x 1 kg	12	•	•	•	•
H25	Mascarpone Rosso	6 x 1 kg	12	-	•	•	-
H26	Curry	6 x 1 kg	24	-	•	•	-
H29	Pesto	6 x 1 kg	24	-	•	•	-
H30	Pomo-d'Oro	2 x 5 kg	12	•	•	•	•
H31	Béarnaise	6 x 1 kg	24	-	•	•	-
H32	Archiduc	6 x 1 kg	24	-	•	•	-
H33	Pepper Cream	6 x 1 kg	24	-	•	-	-
H34	Hollandaise	6 x 1 kg	24	-	•	•	-
H35	Premium Cheddar	6 x 1 kg	24	-	•	•	-
H38	Bolognaise du Chef	6 x 1 kg	9	-	-	-	•
H39	Thai Curry	6 x 1 kg	24	-	•	•	-
H40	Vegan Formaggio	6 x 1 kg	24	•	•	•	•
H41	Vegan Cheddar	6 x 1 kg	24	•	•	•	•
H42	Diabolique	6 x 1 kg	24	-	•	•	-



SAUCE portions

Ref	Product	Packaging	BBD months	Vegan	Veggie	Gluten-free	Lactose-free
H108	Carbonara	15 x 150 g	24	–	–	•	–
H110	Arrabbiata	15 x 150 g	24	•	•	•	•
H112	Quattro Formaggi	15 x 150 g	24	–	•	•	–
H117	Bandido	15 x 150 g	24	–	•	•	–
H119	Pesto	15 x 150 g	24	–	•	•	–
H122	Bolognese Classico	15 x 150 g	24	–	–	–	•
H131	Bearnaise	15 x 150 g	24	–	•	•	–
H132	Archiduc	15 x 150 g	24	–	•	•	–
H133	Pepper Cream	15 x 150 g	24	–	•	–	–

NEW
NEW
NEW





Our packaging is getting a fresh new look! During the transition period, you may come across both old and new packaging. Of course, the contents and quality remain exactly the same.

