Italian Ready Meals®
tastes the revolutionary Italian food

100% natural product
Storage at room temperature
Without preservatives

Made in Italy
The objective of Next Food is to prepare ready meals using a revolutionary sterilisation process. These products can be conserved for 12 months without refrigeration, at room temperature.

Moreover, this process eliminates the necessity for any preservatives. Next Food ready meals retain their taste, appearance and high digestibility after being re-heated.

We produce: lasagna, cannelloni, pasta and rice dishes, meat and fish dishes as well as tasty morsels of game in sauce.

Find new senses of taste...
100% natural product
No preservatives
Storage at room temperature
Authentic Italian quality

Our dishes are:
Digestible
Our dishes are prepared using an exceptional and innovative production process which reduces cooking time, thus retaining the functional and structural characteristics of the product (proteins, vitamins and amino acids).

Tasty
This new process also makes it possible to maintain the product’s nutritional elements whilst respecting taste and aroma.

Ready to eat
Ready to eat. In less than 2 minutes, speed, convenience, a true product - service.

Long shelf life
Stored at room temperature it lasts up to 12 months.
Once opened keep the product at a temperature between 0° and 4°C and consume within 24 hours.
Authentic Italian taste to your table in just 90 seconds
A guaranteed success for your business

A wide range of products to satisfy every appetite...

Pasta dishes
- Bolognese lasagna
- Vegetable lasagna
- Cannelloni Parmigiani
- Ricotta and Spinach Cannelloni
- Tortellini with meat sauce
- Mediterranean Fusilli
- Fusilli all’arrabbiata
- Gnocchi with meat sauce
- Gnocchi with tomato

Meat main courses
- Tuscan style chicken
- Chicken Cacciatore
- Trentino style chicken
- Chicken with Rosemary

Fish main courses
- Sicilian style Cod
- Venetian style squid
The Next Food process is based on a unique and innovative technology. A system of rapid cooking and sterilisation which goes beyond traditional methods and leads to uniform and delicate cooking whilst respecting the flavours and nutritional properties of the ingredients.

Traditional flavours Using innovative technologies

Next Food S.r.l.
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