

Italian Ready Meals[®]

tastes the revolutionary italian food



100% natural product
Storage at room temperature
Without preservatives

100%
NATURAL
PRODUCT

Italian Ready Meals[®]

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...



Italian Ready Meals®



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.

Italian Ready Meals®

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

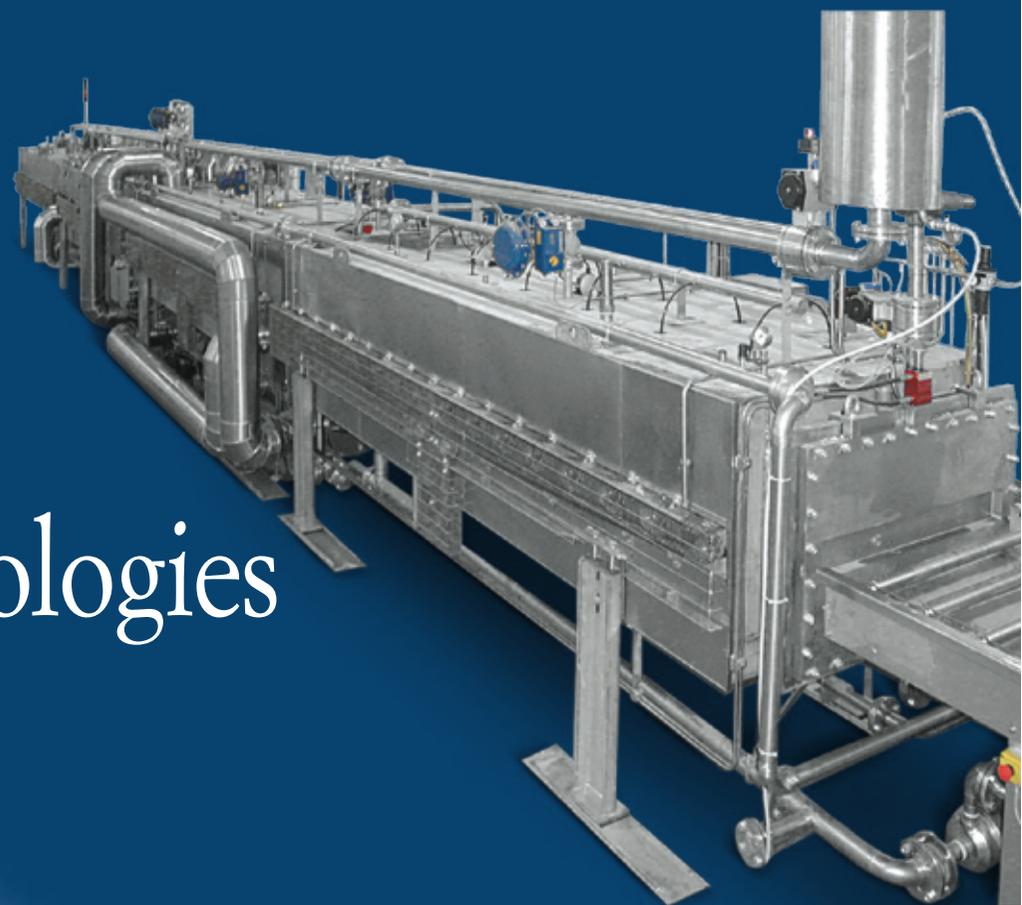
Venetian style squid



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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