

Bolognese Beef Balls - The Italian Job

Regarded as the food capital of Italy, Bologna has cherished its distinctive cuisine for centuries, not least the unique combination of flavours that makes Bolognese sauce so distinctive. And what was good enough to make a desirable sauce for the Etruscans is good enough to make a desirable meat ball for Snowbird foods. It has produced 20g fully cooked and frozen Bolognese Beef Balls with a meat content of 70%. They are flavoured with oregano, rubbed thyme, onions, garlic, black pepper and a pinch of salt. With 5-6 balls making a generous portion, they can be served with either long or short pasta and a sauce, or with potatoes and vegetables. The food-safe balls will microwave from frozen in minutes.

www.snowbirdfoods.co.uk



Spanfrost Launches Its New Carpaccio Range in Brussels at ESE 2008



Within the frame of their first appearance at Brussels European Seafood Exhibition, specialized on the fish market and which took place last April, Spanfrost introduced its new range of sliced, ready-to-serve and packaged Carpaccios. This is a new product which adds up to their already existing range and that comes in four different flavors: tuna, salmon, swordfish and cod.

Macarrones caseros - Tutti Pasta house-made macaroni

Tutti Pasta has expanded its' range of Richi Italian pasta dishes focused on retail markets with a new recipe: "Macarrones caseros" (house-made macaroni). This new product from Tutti Pasta continues on the path set by their already known "Spaghetti alla Bolognese", "Tagliatelle alla Carbonara", "Tagliatelle ai Funghi", "Macarrones cuatro quesos", "Ravioli di Carne alla Fiorentina" and "Tortellini de Ricotta y Espinacas a las finas hierbas".

On this occasion Tutti Pasta's research department has searched within the traditional home-made cuisine in order to come out with a really attractive product which combines the traditional flavor with the advantages of easy, quick and convenient preparation which are the trademark of all the Richipasta range dishes.

The company

Tutti Pasta was established on March 1987 in Navarra (Spain) with the objective of filling in the evident gap in those days



within the ready meals market. Their dishes, focused on the HORECA and retail markets (the latter under the Richi Pasta brand) are made in their headquarters located in Esquiroz (Navarra) and include the entire range of pasta specialities spaghetti, noodles, macaroni, ravioli, lasagna, caneloni). Nowadays Tutti Pasta has acquired a marketshare in these 21 years as the number one producer of frozen sauce pasta convenience products in Spain.

Savory Burritos by LA RANCHERITA



LA RANCHERITA, the Mexican food manufacturer located in Madrid, Spain, has released their savory Burritos and is making a great success within the young and middle aged consumers on the domestic market. These treats follow the main features of all the La Rancherita products: they are made following strict hygiene

standards and the finest ingredients available and are non-spicy because "it is better for those who like spicy food to add such spices rather than make those others who can't eat such food miss the opportunity to taste our great cuisine" as the Managing Director, Horacio Brunt Acosta, said about their recipes.

Their Burritos come in three varieties: Chicken Fajitas, Beef Burritos "Rancherita" style and Chili con Carne. All of them are presented in 15 cm flour tortillas and individually wrapped in flow packs, which makes them perfect for retail and Horeca alike.

LA RANCHERITA is looking for new markets across Europe to distribute their products. More details can be found at:

www.lacazuelamexicana.com

With this new release Spanfrost, which already has over 20 years of experience within the market, wants to provide its clients, partners and retailers with more services and also to expand its range of products. This premium quality, innovative range guarantees both to the hotelier as well as to the final customer a perfect product and with a significant forecast. It is a 100% natural product without additives or preservatives, being convenient, easy to use and of an excellent quality.

The Carpaccio is presented in individual servings of 80 grs. each, already sliced and with an ideal and easy to use packaging. One only has to remove the wrapping, serve it and leave it to defrost (less than 10 minutes) and then add the desired seasonings.

Besides this new range, Spanfrost keeps offering its great variety of products such as salads, mushrooms, convenience foods and ready meals, always expanding and improving them.

www.spanfrost.com