

NEWS PLMA 2015

BM *gastronomia*

NEW!

iVeg

**iVeg: the range of ready meals
that all vegetarians have been waiting for!**

**High quality
frozen ready meals**
chef 
for you

**Discover our
FRESH READY MEALS IN ALUMINIUM TRAYS**

**Genuiness and tradition.
Our great LOVE!**

ETHNIC MENU

For microwave and traditional oven

PASTA SAUCES

**Puttanesca, Amatriciana, Pesto,
Tomato and Basil, Bolognese...**





CERTIFICATIONS

- **IFS (INTERNATIONAL FOOD STANDARD)**
- **BRC FOOD (GLOBAL STANDARD FOR FOOD SAFETY)**
- **UNI EN ISO 9001:2008**

We offer you in different kind of packagings and bowls:

Appetizers, main courses, fish second dishes, meat second dishes, side dishes & sauces



B.M. gastronomy is a modern business producer and distributor of gastronomic products, a business reality that is a part of the little and medium alimentary enterprisers crowd who form the Parmesan food valley .

Our seat, in the very neighbourhood of the city, is made of an efficient and rational complex, set up by the most modern structural principles, that includes an offices area and a reserved area for the quality control: an equipped microbiological laboratory that follows and watches on the hygienic and sanitary treatment of the products.

A vanguard productive division, a products store completely computer-based and a flawless internal delivery service complete our firm list that wants to be quite a structure at the customer's service.

Tanks to a staff of maximum reliance and reliability we have been able to impose ourselves as a company with really unique features that distinguish us from all the other firms of this sector.

Because in B.M., the familiar running is connected to the European marketing breath, to the homemade production care, the diffusion on industrial size, to the decennial experience of a young enterprisers group, and finally, as a contribution to the human irreplaceable eye, the most sophisticated features . A capillary sale net, supervised by our commercial division, covers all the national territory. The diffusion of our gastronomic specialities in the best sales points and the contracts stipulated with the most important Italian chains of the big distribution have not exhausted our enterprise's objectives that is already moving its first steps in the European market.

FRESHNESS

Ours is very modern gastronomic workshop, studied to satisfy every day the costumers requests.

The productive structure doted of a big store for the raw materials, is provided of a delivery division relatively scant; the why is that we make the stock rotation quite unnecessary seen that we work to order.

In order to satisfy all the exigencies we are able to prepare and deliver our products within 24 hours by the order.

That's a good guaranty of freshness for the consumer.

SECURITY

To us the cooking knowledge is a choice and a passion supported by research and competence.

Since the beginning the quality has been one of our irrevocable target; nothing is leaved to the chance.

Security of our products is confided to the most meticulous respect of the hygienic and sanitary rules and to the rationalism of the production methods.

A highly qualified staff, gifted of the most modern features, subjects to numerous tests the raw materials, the working products and the finished one.

Our quality system applies methodically the a law by decree relative the self-control HACCP and is certified by the UNI EN ISO 9001:2008, BRC, IFS.

QUALITY

The internal laboratory makes constantly samples and microbiological analysis in each working phase.

The precise selection of the suppliers makes the basic ingredients used be the result of an attempt and meticulous evaluation . Our boast is the products range without additives or preservatives.

All our references are packed into boxes with modified atmosphere and sealed by a thermowelded closure to guaranty the most respect of hygienic and organoleptic properties .

A non-stop cold chain, makes sure the products arrives to the consumer with an appropriate " shelf - life ".

LOGISTIC

Logistic is a principle to our job.

Specialists of big experience are at our disposable collaborating to satisfy each requirement for an accurate and qualified assistance.

An efficient store and distribution system ensures the dealing of each requests in a very short time, delivering to all over the world, islands comprehended.

The frequency of the supplying , measured on the pretences of the costumers, ensures a complete range and an optimal direction of the selling stand.

B.M. gastronomia



iVeg: the range
that all vegetarians have

A simple and attractive brand.
iVeg is meant to be a point of reference
for vegetarian diets. A growing market segment
that is constantly seeking innovation, especially
in ready meals.

A full range.
Nine dishes, first and main courses, and dressings
following the key principles of the vegetarian diet
with a focus on a wide variety of foods to provide
all the necessary nutrients.

Highlight on key nutritional info.
Special icons highlight the key nutritional info
to make a selection, at first sight, of the most suitable
dishes for the desired vegetarian diet.

The right shelf life for
the deli counter.
Our dishes have a shelf-life of up to 20 days without
using preservatives or pasteurization processes.



Quinoa with vegetables



Quinoa with Pesto sauce and string beans



Vegetable hamburger



Vegetarian burger



Vegetarian cutlets

Age of ready meals have been waiting for.



A ready-to-eat dish

The preparation can be consumed at room temperature or heated up in a frying pan. The special tray is suitable for heating up in traditional ovens and microwaves.

Clear, simple and readable label.

All the information required by the law, as well as additional one, is present on the front and does not cover the product, and can be read by consumers on the pack without turning it over.

Code	Description	U.M.	Weight (gr)	Size (mm)	n. pieces per CRT	Size of CRT (mm)	Pallet	VAT	EAN
G3276	Quinoa with vegetables	Nr	200	185x135x35	4x1	285x195x105	140 (14x10)	10%	8014741932768
G3277	Quinoa with Pesto sauce and string beans	Nr	200	185x135x35	4x1	285x195x105	140 (14x10)	10%	8014741932775
G3278	Vegetable Hamburger	Nr	200	185x135x35	4x1	285x195x105	140 (14x10)	10%	8014741932782
G3279	Vegetarian Burger	Nr	200	185x135x35	4x1	285x195x105	140 (14x10)	10%	8014741932799
G3280	Vegetarian Cutlets with Spinach	Nr	200	185x135x35	4x1	285x195x105	140 (14x10)	10%	8014741932805
G3281	Vegetarian Patties with Green Peas	Nr	200	185x135x35	4x1	285x195x105	140 (14x10)	10%	8014741932812
G3283	Vegetarian Sauce	Nr	200	185x135x26	4x1	285x195x105	140 (14x10)	10%	8014741932836
G3282	Nuggets with spinach	Nr	200	185x135x35	4x1	285x195x105	140 (14x10)	10%	8014741932829
G3285	Lasagna with vegetarian sauce	Nr	300	185x135x35	4x1	285x195x105	140 (14x10)	10%	8014741932850



with spinach



Vegetarian patties with green peas



Vegetarian sauce



Nuggets with spinach



Lasagna with vegetarian sauce

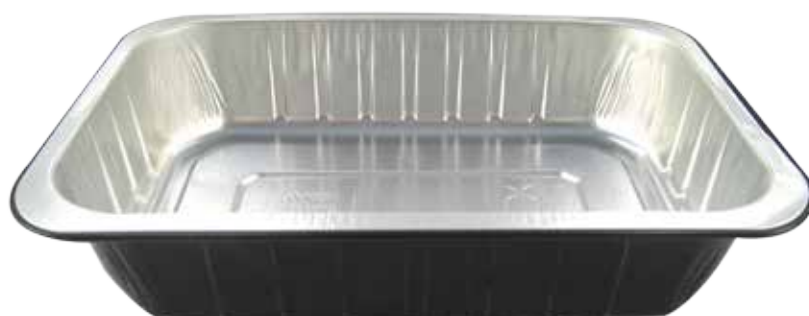
HIGH QUALITY FRESH READY MEALS IN ALUMINIUM TRAYS

Innovation is one of the most important features of BM GASTRONOMIA, but it's important to combine it with the highest quality standards for what concerns our gastronomic tradition, always trying to give our final consumer a product that either for quality or taste seems to be homemade.

BM Gastronomia is pursuing this goal by researching for high-quality materials and new packaging technologies, and it's by following this path that BM has introduced on the market a new typology of products packed in an aluminium tray, specifically suitable for food and cooking, sealed in atmosphere with a heat-resistant film. Since the aluminium is a heat conductor material, this new packaging line allows the food to bake perfectly and quickly in the oven, and that there won't be any organoleptic alterations on the product.

The weight of the packaging varies from 250 gr to 500 gr and the shelf life can vary from 15 to 45 days. We can offer a wide range of products, among the many main course we can list: lasagna al ragù, melanzane parmigiana, cannelloni with meat, trofie with pesto, pasta\rice salad, seafood rice, macaroni with meat sauce.

Among the second courses we can offer meat\poultry dishes and a brand new range of fish dishes.



- Meals ready in 2 minutes
- Tray suitable for cooking in both microwave and traditional oven



fish skewer



rice with seafood



OBSERVATION ON OUR LASAGNE:



Our lasagne are industrial products but they are made following the recipe of our home-made tradition, without additives, just as if they were cooked by grandma.

Our Lasagne are made with high quality ingredients.
Our bechamel is made with fresh whole milk, delivered to us on a daily basis.

The meat sauce is obtained by certified whole pieces of pork and beef meat that we grind ourselves directly in our factory.

The percentual of meat sauce in our lasagna is minimum 40%.

We only use egg pasta.

The packaging is made in laquered alluminium; for the frozen version we suggest a black and white cardboard box, in order to obtain a better cooking of the lasagna.

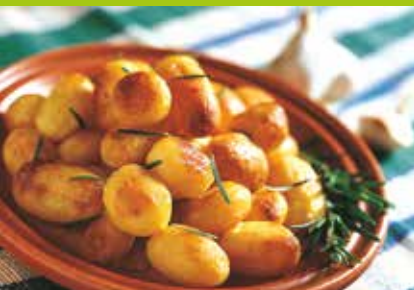


VEGETABLES

BM GASTRONOMIA offers a wide range of vegetables: boiled, oven backed, grilled, and they are cooked and packed according to the customer's needs.

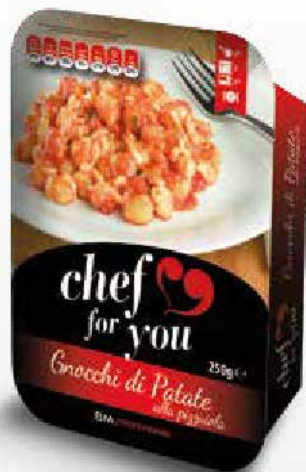
We can offer packagings for take away, caterings, 1 kg and 2 kg trays for big distribution.

The shelf life goes from 15 days to 35 days, thanks to our pasteurization process.

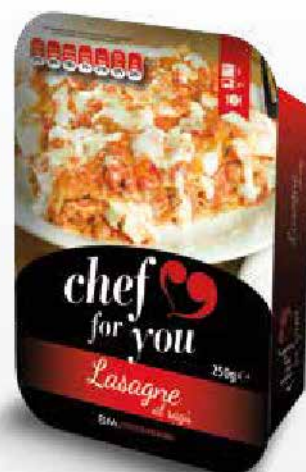




Hake Fillet
with anchovies, capers and olives



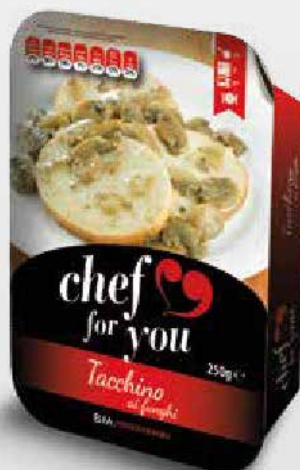
Potato Gnocchi
with tomatoes and mozzarella



Lasagne
with meat sauce

A Chef for You answers today's consumption needs, satisfies the demand for fast and easy preparation, and guarantees an extremely high quality end result in line with Italy's experience and tradition.

We offer a wide range of meat and fish first courses and main courses recipes. The graphics of the packaging can be customized. Shelf life 12 months.



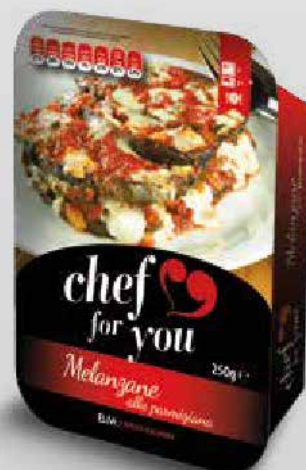
Turkey
with mushrooms



Neapolitan Fusilli
with sausage



Cortecce
with meat sauce



*Parmas-style
Aubergines*

*High quality
frozen ready meals*

*Genuineness and tradition.
One great love.*

- *Ready in 2 minutes*
- *Tray suitable for cooking in both microwave and traditional ovens*

chef 
for you

Frozen Ready Meal Line

FISH MAIN COURSES

30% gr. of oil in each tray
transparent plastic tray
60 days of shelf life



Seasoned prawns



fish salad



octopus carpaccio

and:

- Octopus with vegetables
- Sea food starter
- Brazilian salad (with Surimi)
- Marinated anchovies
- Spit-roasted fish
- Marinated sardines

ETHNIC MENU'



cantonese rice

ethnic rice with curry



egg rolls



*ethnic rice with chicken
and almonds*



soy noodles



shelf life: 45 days

weight: 220 g/300g

Cpet or aluminium tray

microwave and traditional oven

PASTA SAUCES

WEIGHT: 150 G
SHELF LIFE: 60 DAYS

Puttanesca sauce
(with anchovies, capers and olives)



Amatriciana sauce
(with tomatoes and pancetta)



Pesto Genoese



Tomato and basil sauce



Bolognese sauce



and: Shell fish sauce
Mushroom sauce
Vegetable sauce

150 Gr cups in polypropylene, sealed with plastic film and reclosable lid. These products have a 60 days shelf-life and there are 6 cups per box.

RUSSIAN SALAD (diced vegetables in mayonnaise)



PRAWN COCKTAIL



MUSHROOM SAUCE



CAPRICCIOSA SALAD (vegetables in mayonnaise)



PESTO GENOVESE



200 Gr tray in polypropylene, sealed with a peel-off labeled film, which can either be customized or plain. These products have a 60 days shelf-life. It can be heated in microwave.

shell fish sauce



*puttanesca sauce
(whit anchovies, capers and olives)*



mushroom sauce



tomato and basilic sauce



vegetables sauce



*amatriciana sauce
(with tomatoes and pancetta)*



bolognese sauce



Baby sauce

50 Gr cups in polypropylene, sealed with a peel-off labeled film, which can either be customized or plain.

These products have a 60 days shelf-life and there are 10 cups per box.

PESTOGENOVESE



MAYONNAISE



GREEN SAUCE (parsley and mixed vegetables)



MUSHROOM SAUCE



TUNA SAUCE



COCKTAIL SAUCE



TARTAR SAUCE



First courses

Trofie with pesto
Ethnic rice with chicken and almonds
Ethnic rice with curry
Tortelloni with cream ham and peas
Penne with tomato and basil sauce
Penne with tomatoes and vegetables
Macaroni with meat sauce
Pasta with aubergine, tomato, and ricotta
Tortelloni with butter and sage
Pasta with clams
Risotto with tomatoes
Mushroom risotto
Gnocchetti with tomatoes garlic and oregano
Crepes with ham
Crepes with porcini mushrooms
Cannelloni with ricotta and spinach
Lasagne
Paella (pp tray) 300g
Aubergines baked with tomatoes and Parmesan cheese
Spelt with prawns
Rice salad
Pasta salad:
Orecchiette with broccoli
Spaghetti with seafood sauce
Spaghetti with mussels sauce
Trofie tartufo
Pasta with shrimps courgettes
Black rice cuttlefish

Meat main courses

Braised beef
Turkey with peas
Turkey with mushrooms
Escalope with tomatoes, garlic and oregano
Veal with tuna sauce trasp. pp

NOW THE FIRST COURSES PRODUCTS
ARE ALSO AVAILABLE FROZEN

Fish main courses

- Mare lusso (fish salad)
- Octopus with vegetables
- Sea food starter
- Brazilian salad (with Surimi)
- Marinated anchovies
- Spit-roasted fish
- Marinated sardines
- Seasoned prawns
- Octopus carpaccio

Sauces

- Capricciosa salad (vegetables in mayonnaise)
- Russian salad
- Mushroom sauce
- Prawn cocktail
- Pesto Genoese
- Mayonnaise
- Tartar sauce
- Green sauce (parsley and mixed vegetables)
- Tuna sauce (to accompany cold meat)
- Salsa rosa (cocktail sauce)

Pasta sauces

- Puttanesca sauce (with anchovies, capers and olives)
- Shell fish sauce
- Tomato and basil sauce
- Mushroom sauce
- Amatriciana sauce (with tomatoes and pancetta)
- Vegetable sauce
- Bolognese sauce

Vegetarian Line

- Quinoa with vegetables
- Quinoa with Pesto sauce and string beans
- Vegetarian cutlets with spinach
- Vegetarian patties with green peas
- Vegetarian sauce
- Nuggets
- Lasagna with vegetarian sauce



Vaschetta V2 CPET
forno tradizionale max 220° C
e forno microonde
1,2/2,2 kg



Vaschetta PP
forno microonde
1/2,5 kg



Vaschetta PP
forno microonde
1 kg



Vaschetta alluminio bilaccato
forno tradizionale e microonde
di ultima generazione
200/400 g



Vaschetta trasparente PP
forno microonde
150/250 g



Vaschetta pura cellulosa
forno tradizionale max 180° C
e forno microonde
200/400 g



Vaschetta CPET
forno tradizionale max 220° C
e forno microonde
500/800 g



Vaschetta PP
forno microonde
50 g



Vaschetta PP
forno microonde
150 g



Vaschetta PP
forno microonde
200 g



BM *gastronomia*



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