

ALL FOOD DISTRIBUTION

PREMIUM  SELECTION

Magnifica

— *Quality food* —



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We are proud to work with you



OUR COMPANY

We supply premium food from Italy, owning every stage of the production process between our kitchen and your table. Joining our production knowledge with the logistical know-how we are able to deliver a consistent quality of premium food.

We strive to deliver a personalized service to each of our clients, focusing on efficiency and speed. Our response time to clients request is second to none, which paves the road to highly successful partnerships. We pride ourselves on shortening the distance between production and our consumers though market knowledge and leveraging our relationships with world leading transport providers.

We manufacture our Brand for Retails and Food Service Markets, the biggest portion of our production is dedicate to the Private Label, adapting to the needs of each market that our customer requires of us.

Classico made in Italy

Ci impegniamo ogni giorno con passione nel creare piatti pronti surgelati a 70 gradi sotto zero, lasciando invariate le caratteristiche organolettiche dei prodotti utilizzati che rispecchiano l'eccellenza della cucina italiana.

Le nostre ricette sono realizzate dallo Chef Alessandro Dentone che seleziona personalmente gli ingredienti, dopo la loro lavorazione vengono opportunamente confezionati, pronti per offrirvi un piatto artigianale da gustare comodamente a casa in solo pochi minuti.

We are committed every day with passion to create ready meals frozen at 70 degrees below zero, leaving unchanged the organoleptic characteristics of the products used that reflect the excellence of Italian cuisine.

Our recipes are made by Chef Alessandro Dentone, who personally select the ingredients, after processing they are suitably packaged, ready to offer you an artisan dish to be enjoyed comfortably at home in just a few minutes.



Production Plant



Dalla produzione al confezionamento, dalla scelta delle materie prime all'imballaggio finale garantiamo la cura artigianale in ogni dettaglio. Incluso il controllo qualità effettuato dallo Chef Alessandro Dentone, creatore dei piatti.



From production to packaging, from the choice of raw materials to the final packaging, we guarantee craftsmanship in every detail. Quality control carried out by Chef Alessandro Dentone, creator of the dishes, is included.

This classic dish is a delicate Italian favorite featuring potato gnocchi and salmon blended in a rich salmon cream sauce.



INGREDIENTS: GNOCCHI: POTATO FLAKES, WATER, PLAIN WHEAT FLOUR, POTATO STARCH, RICE FLOUR, SALT, NATURAL FLAVOURING - SAUCE: PASTEURIZED WHOLE FRESH MILK, WATER, PLAIN WHEAT FLOUR, SUNFLOWER OIL, TOMATO SAUCE, EXTRA VIRGIN OLIVE OIL, ONION, SALT, SUGAR, WHEAT STARCH, PARSLEY, GARLIC, NUTMEG, WHITE PEPPER – RAW SALMON (SALMO SALAR).

This spicy Italian classic features penne pasta tossed with garlic, shrimp and clams then finished in a zesty arrabbiata sauce.



PENNE PASTA (DURUM WHEAT SEMOLINA, WATER), SAUCE (TOMATO JUICE, WATER, TOMATO, ONION, EXTRA-VIRGIN OLIVE OIL, SUNFLOWER OIL, SALT, SUGAR, WHEAT STARCH, PARSLEY, GARLIC, CHILI PEPPER, WHITE PEPPER), SHRIMP (SHRIMP, SODIUM TRIPOLYPHOSPHATE, SALT), SHELL-OFF BLANCHED CLAMS, CALAMARI, GARLIC POWDER.

This simple Italian classic features Calamari Linguine pasta combined with cod fish and garlic then tossed in savory seafood sauce.



LINGUINE PASTA (WATER, DURUM WHEAT SEMOLINA, SALT), SAUCE (FISH BROTH [WATER, SALT, POWDERED DRIED FISH {WHITING}, YEAST EXTRACT, MALTODEXTRIN, ONION POWDER, NATURAL FLAVORS, PEPPER], TOMATO SAUCE [TOMATO JUICE, WATER, TOMATO], EXTRA-VIRGIN OLIVE OIL, SUNFLOWER OIL, ONION, SALT, SUGAR, WHEAT STARCH, GARLIC, PARSLEY, WHITE PEPPER), DICED SKINLESS COD, CALAMARI, GARLIC POWDER.

This Seafood Risotto is a classic Italian dish featuring arborio rice, shrimp, and clams blended in a savory seafood sauce.



RICE (RICE, WATER, SALT), CLAM SAUCE (CLAM BROTH [WATER, CLAMS], SUNFLOWER OIL, EXTRA-VIRGIN OLIVE OIL, WHITE WINE [CONTAINS SULFITES], ONION, GARLIC, CHILI PEPPER, SALT, PARSLEY, WHEAT FLOUR, NATURAL CLAM FLAVOR), FISH BROTH (WATER, SALT, POWDERED DRIED FISH [WHITING], YEAST EXTRACT, MALTODEXTRIN, ONION POWDER, NATURAL FLAVORS, PEPPER), SHRIMP (SHRIMP, SODIUM TRIPOLYPHOSPHATE, SALT), SHELL-OFF BLANCHED CLAMS, CALAMARI, GARLIC POWDER.

This is the Italian classic Spaghetti recipe with garlic and parsley clam sauce .



SPAGHETTI 60%: WATER, DURUM WHEAT SEMOLINA, SALT - SAUCE 27%: SUNFLOWER OIL, EXTRA VIRGIN OLIVE OIL, WHITE WINE (CONTAINS SULPHITES), ONION, GARLIC, WHEAT FLOUR, CLAM BROTH, PARSLEY, CLAM FLAVOURING, CHILLI PEPPER, SALT, SHELL-ON CLAMS 10% (MERETRIX LYRATA, FISHED IN THE NORTH WESTERN PACIFIC OCEAN WITH DREDGERS), SHELL-OFF CLAMS 3% (PAPHIA UNDULATA, FISHED IN THE CENTRAL WESTERN PACIFIC OCEAN WITH DREDGERS).

**Noodles Tagliatelle with Mushrooms and Shrimp in
a white garlic sauteed mushrooms sauce.**



**FRESH EGG PASTA 62%: DURUM WHEAT SEMOLINA, EGG, WATER, SALT -
SAUCE 30%: WATER, CHAMPIGNON MUSHROOMS 7% (AGARICUS BISPORUS),
SUNFLOWER OIL, PORCINI MUSHROOMS 2.85% (BOLETUS EDULIS AND
RELATIVE GROUP), PASTEURIZED FRESH WHOLE MILK, CREAM, CHEESE (MILK,
SALT, RENNET), SOFT WHEAT FLOUR, ONION, GRALIC, PARSLEY, WHEAT
FLOUR, TAPIOCA STARCH, SALT, DRIED PORCINI MUSHROOMS 0.2%, POTATO
STARCH, PEPPER - SHRIMP (SHRIMP, SODIUM TRIPOLYPHOSPHATE, SALT).**

This flavorful Italian classic features Penne pasta dressed with calamari and seafood Bolognese.



PENNE PASTA (DURUM WHEAT SEMOLINA, WATER), SAUCE (TOMATO JUICE, WATER, TOMATO, CARROT, ONION, EXTRA-VIRGIN OLIVE OIL, SUNFLOWER OIL, SALT, SUGAR, WHEAT STARCH, PARSLEY, GARLIC, CHILI PEPPER, WHITE PEPPER), CALAMARI, SHRIMP (SHRIMP, SODIUM TRIPOLYPHOSPHATE, SALT), SHELL-OFF BLANCHED CLAMS.

Salmon stuffed Ravioli are a classic of Italian cuisine tossed in a savory tomato and bechamel sauce.



FRESH EGG PASTA 54%: DURUM WHEAT SEMOLINA, EGGS 18.5%, WATER); FILLING 46%: RICOTTA CHEESE (MILK WHEY, MILK, SALT, ACIDITY REGULATORS: CITRIC ACID, LACTIC ACID), SMOKED SALMON 16% (SALMON 95%, SALT, SMOKE), BREAD CRUMBS (SOFT WHEAT FLOUR " 0 " , WATER, SALT, BREWER' S YEAST), GRANA PADANO PDO CHEESE (MILK, SALT, RENNET, EGG LYSOZYME), CHEESE (MILK, SALT, RENNET, EGG LYSOZYME), SALT, WATER - SAUCE: PASTEURIZED FRESH WHOLE MILK, WATER, SOFT WHEAT FLOUR, SUNFLOWER OIL, TOMATO JUICE, ONION, EXTRA VIRGIN OLIVE OIL, SALT, SUGAR, WHEAT STARCH, PARSLEY, GARLIC, NUTMEG, WHITE PEPPER.

Couscous with marinated calamari and shrimp in a tasty seafood sauce.



COUSCOUS (DURUM WHEAT SEMOLINA, WATER), SAUCE (TOMATO JUICE, WATER, TOMATO, ONION, EXTRA-VIRGIN OLIVE OIL, SUNFLOWER OIL, SALT, SUGAR, WHEAT STARCH, PARSLEY, GARLIC, CHILI PEPPER, WHITE PEPPER), CALAMARI, SHRIMP (SHRIMP, SODIUM TRIPOLYPHOSPHATE, SALT), SHELL-OFF BLANCHED CLAMS.

Ravioli stuffed with ricotta & spinach in a creamy Alfredo sauce and shrimp.



FRESH EGG PASTA 54%: DURUM WHEAT SEMOLINA, EGGS 18.5%, WATER); FILLING 46%: RICOTTA CHEESE (MILK WHEY, MILK, SALT, ACIDITY REGULATORS: CITRIC ACID, LACTIC ACID), - SAUCE: GRANA PADANO PDO CHEESE (MILK, SALT, RENNET, EGG LYSOZYME), CHEESE (MILK, SALT, RENNET, EGG LYSOZYME), SHRIMP (SHRIMP, SODIUM TRIPOLYPHOSPHATE, SALT), WATER, SOFT WHEAT FLOUR, BUTTER, NUTMEG, SALT, WHITE PEPPER.

Classic Elbow Pasta with Salmon in a very rich Cheddar cheese sauce.



ELBOW PASTA (DURUM WHEAT SEMOLINA, WATER), CULTURED CREAM, NONFAT MILK, BUTTER, DRIED CHEDDAR CHEESE (PASTEURIZED MILK, SALT, NON-ANIMAL ENZYMES), CORN STARCH, LACTIC ACID, RAW SALMON (SALMO SALAR).

Classic Elbow pasta with shrimp in a very rich Cheddar cheese sauce.



ELBOW PASTA (DURUM WHEAT SEMOLINA, WATER), CULTURED CREAM, NONFAT MILK, BUTTER, DRIED CHEDDAR CHEESE (PASTEURIZED MILK, SALT, NON-ANIMAL ENZYMES), CORN STARCH, LACTIC ACID, SHRIMP (SHRIMP, SODIUM TRIPOLYPHOSPHATE, SALT) .

Delicious taste of Cold water Lobster Ravioli in a light creamy tomato sauce.



**FRESH EGG PASTA 54%: DURUM WHEAT SEMOLINA, EGGS 18.5%, WATER);
FILLING 46%: RICOTTA CHEESE (MILK WHEY, MILK, SALT, ACIDITY REGULATORS:
CITRIC ACID, LACTIC ACID), LOBSTER 16%, GRANA PADANO PDO CHEESE
(MILK, SALT, RENNET, EGG LYSOZYME), CHEESE (MILK, SALT, RENNET, EGG
LYSOZYME), SALT, WATER - SAUCE: PASTEURIZED FRESH WHOLE MILK, WATER,
SOFT WHEAT FLOUR, SUNFLOWER OIL, TOMATO JUICE, ONION, EXTRA VIRGIN
OLIVE OIL, SALT, SUGAR, WHEAT STARCH, PARSLEY, GARLIC, NUTMEG, WHITE
PEPPER.**

Typical dish of northern Italian coasts where crab meat is delicately paired with gnocchi in a light tomato sauce and beshamel.



INGREDIENTS: GNOCCHI: POTATO FLAKES, WATER, PLAIN WHEAT FLOUR, POTATO STARCH, RICE FLOUR, SALT, NATURAL FLAVOURING - SAUCE (PASTEURIZED FRESH WHOLE MILK, WATER, SOFT WHEAT FLOUR, SUNFLOWER OIL, TOMATO JUICE, ONION, EXTRA VIRGIN OLIVE OIL, SALT, SUGAR, WHEAT STARCH, PARSLEY, GARLIC, NUTMEG, WHITE PEPPER), CRABMEAT, WATER, SALT.

RAVIOLI RICOTTA E SPINACI

Ricotta cheese and Spinach stuffed Ravioli

These classic Ravioli are stuffed with Ricotta cheese and Spinach with a delicious basil infused tomato sauce.



RAVIOLI 62%: PASTA (DURUM WHEAT SEMOLINA, WATER, SALT); FILLING (RICOTTA 17%: PASTEURIZED DAIRY MILK WHEY, PASTEURIZED DAIRY MILK, ACIDITY REGULATOR: CITRIC ACID, WATER; EGG 5%; SPINACH 5%; CHEESE: MILK, SALT, LACTIC CULTURES, RENNET; MASCARPONE: FRESH PASTEURIZED CREAM, FRESH PASTEURIZED MILK, ACIDITY REGULATOR: LACTIC ACID, SUNFLOWER OIL, SALT, NUTMEG – SAUCE 35% (TOMATO JUICE 23%, WATER, TOMATO 4%, EXTRA VIRGIN OLIVE OIL, SUNFLOWER OIL, ONION, SALT, SUGAR, WHEAT STARCH, GARLIC, PARSLEY, WHITE PEPPER) - BASIL 3%.

A true Italian classic. This Spaghetti pasta is decadent with its Pecorino cheese and black pepper sauce.



SPAGHETTI 66%: WATER, DURUM WHEAT SEMOLINA, SALT - SAUCE 34%: WHOLE FRESH PASTEURIZED MILK, WATER, FRESH PASTEURISED CREAM, PECORINO ROMANO PDO CHEESE 3% (SHEEP'S MILK, SALT, RENNET), SOFT WHEAT FLOUR, SUNFLOWER OIL, SALT, PEPPER 0.2%.

This Italian recipe marries traditional Lasagna pasta with classic beef Bolognese sauce.



**FRESH EGG PASTA 62%: DURUM WHEAT SEMOLINA, EGG, WATER, SALT -
SAUCE : SUNFLOWER OIL, EXTRA VIRGIN OLIVE OIL, ONION, CARROT, GARLIC,
TOMATO, WATER, SALT, WHEAT STARCH, BEEF MINCED MEAT, WHITE
PEPPER, BASIL.**

This lasagne recipe hails from Liguria and contains classic basil pesto and a creamy béchamel sauce.



**FRESH EGG PASTA 62%: DURUM WHEAT SEMOLINA, EGG, WATER, SALT -
SAUCE: BASIL, SUNFLOWER OIL, OLIVE OIL, PASTEURIZED FRESH WHOLE MILK,
CREAM, CHEESE (MILK, SALT, RENNET), GRANA PADANO PDO CHEESE (MILK,
SALT, RENNET, EGG LYSOZYME), SOFT WHEAT FLOUR, GARLIC, WHEAT FLOUR,
TAPIOCA STARCH, SALT, POTATO STARCH.**

This mushroom Lasagna is a delicious tradition among Italian winter recipes. It is sure to become a family favorite.



FRESH EGG PASTA 62%: DURUM WHEAT SEMOLINA, EGG, WATER, SALT - SAUCE 30%: WATER, CHAMPIGNON MUSHROOMS 7% (AGARICUS BISPORUS), SUNFLOWER OIL, PORCINI MUSHROOMS 2.85% (BOLETUS EDULIS AND RELATIVE GROUP), PASTEURIZED FRESH WHOLE MILK, CREAM, CHEESE (MILK, SALT, RENNET), SOFT WHEAT FLOUR, ONION, GARLIC, PARSLEY, WHEAT FLOUR, TAPIOCA STARCH, SALT, DRIED PORCINI MUSHROOMS 0.2%, POTATO STARCH, PEPPER - PORCINI MUSHROOMS 8% (BOLETUS EDULIS AND RELATIVE GROUP).

This Italian recipe marries Rigatoni pasta with classic beef Bolognese sauce.



**RIGATONI PASTA : WATER, DURUM WHEAT SEMOLINA, SALT - SAUCE :
SUNFLOWER OIL, EXTRA VIRGIN OLIVE OIL, ONION, CARROT, GARLIC, TOMATO,
WATER, SALT, WHEAT STARCH, BEEF MINCED MEAT, WHITE PEPPER, BASIL.**

These egg Tagliatelle and Porcini mushrooms sauce dish is the most traditional Italian fall recipe.



FRESH EGG PASTA 62%: DURUM WHEAT SEMOLINA, EGG, WATER, SALT - SAUCE 30%: WATER, CHAMPIGNON MUSHROOMS 7% (AGARICUS BISPORUS), SUNFLOWER OIL, PORCINI MUSHROOMS 2.85% (BOLETUS EDULIS AND RELATIVE GROUP), PASTEURIZED FRESH WHOLE MILK, CREAM, CHEESE (MILK, SALT, RENNET), SOFT WHEAT FLOUR, ONION, GRALIC, PARSLEY, WHEAT FLOUR, TAPIOCA STARCH, SALT, DRIED PORCINI MUSHROOMS 0.2%, POTATO STARCH, PEPPER - PORCINI MUSHROOMS 8% (BOLETUS EDULIS AND RELATIVE GROUP).



*Ciao! I'm Alessandro Dentone,
an Italian chef from Genoa-
land of the sea.
I have carefully curated the
recipe of this
Magnifica Signature Meal.*

*Buon Appetito!
Chef Alessandro Dentone*

Alessandro Dentone

Seafood recipes



Single packs.

Net Weight 600 - 640 g, depending on the recipe.

2+ servings per pack.

Meat & Veg recipes



Single packs.

Net Weight 600 - 640 g, depending on the recipe.

2+ servings per pack.



Single packet portion.
Net Weight 300 - 320 g, depending on the recipe.
Single serving per pack.



Single packs are delivered in cardboard boxes.
Each box carries 8 to 12 single servings packs, depending
on the recipes.



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