

BM *gastronomia*

Parma's delights

News

SPECIAL EDITION
CIBUS • 18

*Ready meals
fresh*

- In aluminum pan
- Genuineness and Tradition

THE NEW ETHNIC MENU LINE



FOR MICROWAVE



TRADITIONAL OVENS

pasta sauces

- Puttanesca
- Amatriciana
- Pesto
- Pomodoro e basilico...

ITALIAN TRADITION



BM *gastronomia*

Parma's delights



We offer you in different kind of packagings and bowls:
Appetizeers, 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.

Turnover 2017: 16,600,000 Euros

Budget 2018: 17,500,000 Euros

Employees: 75

Plant surface: 7,000 m2

Certifications: BRC, IFS

Production: 14 product lines, 180 products

Brands: Bm Gastronomia, Beati Voi, In Festa, For Single, Chef

For You, Pastapac, Ben Essere Veg

Internet website: www.bmgastronomia.com



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".



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.

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.



FIRST COURSES

*fresh ready dishes
high quality*

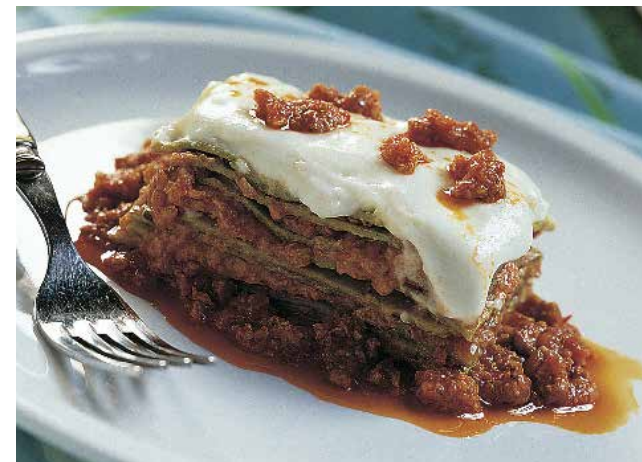


GREEN PASTA LASAGNE
MILAN-STYLE GREEN LASAGNE
LASAGNE WITH MEAT SAUCE
MILAN-STYLE YELLOW LASAGNE
MACCHERONI WITH MEAT SAUCE
AUBERGINES PARMIGIANA
MINI ARANCINI RICE BALLS
WITH TOMATO SAUCE
ORECCHIETTE WITH BROCCOLI
PAELLA
WHOLEMEAL PASTA WITH TUNA
AND FETA
PIE WITH MEAT SAUCE
PENNE WITH TOMATO SAUCE
AND PANCETTA
PENNETTE WITH SPINACH
AND TUNA
FRIED POLENTA
MINI FRIED POLENTA

YELLOW CATALAN RICE
BLACK RICE WITH VEGETABLES
LEMON AND PRAWN RISOTTO
STORTELLI WITH CARBONARA
SAUCE
TAGLIATELLE WITH MEAT SAUCE
PASTA WITH SWISS CHARD AND
RICOTTA FILLING
TORTELLINI WITH HAM AND
CREAM SAUCE
CEREAL EGG AND VEGETABLE
PLATTER
TROFIE WITH PESTO SAUCE
TRUFFLE RISOTTO
ASPARAGUS RISOTTO
SAFFRON SPECK LASAGNE
ASPARAGUS LASAGNE
LINGUINE WITH SEAFOOD SAUCE

***Our FIRST COURSES are industrially manufactured
but are based on HOMEMADE RECIPES AND
WITHOUT ADDITIVES (like grandma's!).***

Notes on First Courses



They are prepared with natural ingredients, selected on the basis of high-quality standards, they are controlled and guaranteed in order to offer the typical freshness of our company's products to the most demanding clients.

Our ready first courses are packed in different types of packaging, including also food-grade aluminium doubled-coated trays, wrapped in a heat-shrink PE (polyethylene) film barrier with MAP (Modified Atmosphere Packaging).

As aluminium is an excellent heat conductor, the new packaging allows to obtain a perfect, quick and regular baking also in a conventional oven. This ensures that no alterations to the organoleptic properties of the product occur.

All our first courses are made with quality raw materials:

- Béchamel is still made by us with whole, fresh and daily delivered milk.
- "Ragù" meat sauce is produced by us with meat which we grind and comes from full parts of pigs or cattle, supplied by certified companies.
- Aubergines are Italian, they come from certified suppliers and are linked to contracts implying a selection after a company audit, therefore they are always standard.
- Our pasta is egg pasta.
- Semi-manufactured are all made within our production lines (i.e. also our crepes are produced on a line on which we use pasteurised whole egg).
- Our "lasagna" contains a percentage of minimum 40% "ragù" meat sauce including 55 % of meat.
- The cheese we use is not "Emmental" but "Grana Padano" PDO and the "Parmigiano Reggiano" (Parmesan cheese).





SECOND COURSES ... *FISH*

MARINATED ANCHOVIES
GOLDEN RINGS
FLYING SQUID CARPACCIO
WITH PRAWNS
GOLDEN CRAB LEGS
GRATINATED MUSSELS
HAKE FILLET IN OIL
MIXED FRIED SEAFOOD
PRAWNS WITH COCKTAIL
SAUCE
PRAWNS WITH OIL AND LEMON
BRAZILIAN SALAD
EXTRA SEAFOOD SALAD
LUXURY SEAFOOD SALAD
OCTOPUS SALAD
EXTRA OCTOPUS SALAD
FLYING SQUID SALAD
FLYING SQUID SALAD WITH

ARTICHOKES AND OLIVES
FLYING SQUID, OCTOPUS
AND POTATO SALAD
EXOTIC SALAD
FRIED STOCK FISH
HACK FISH WITH OIL AND
LEMON
HACK FISH WITH GREEN
SAUCE
PRAWN CRACKERS
MARINATED SARDINES
THE CHEF'S CUTTLEFISH
GRATINATED SKEWERS
VERDESCA FISH SLICES IN
OIL
FISH SOUP
FLYING SQUID, OLIVE AND
CARROT CARPACCIO



SECOND COURSES ... *MEAT*

BRAISED BEEF
MINI CHICKEN SCHNITZEL
MEAT CROQUETTES
BOILED SILVERSIDE
TONGUE WITH GREEN SAUCE
BEEF WITH GREEN SAUCE
MOZZARITA
BEEF TENDON SALAD
GRILLED CHICKEN BREAST
MEATLOAF

POT ROAST BEEF
ESCALOPES WITH TOMATO
SAUCE
ESCALOPES WITH MUSHROOMS
TURKEY WITH MUSHROOMS
SCHNITZEL WITH CHEESE AND
HAM
VITEL TONNEE (VEAL SLICES
WITH TUNA MAYONNAISE)

*A full range of products to satisfy
consumers' various needs.*



PASTA SAUCES and SAUCES

Our packets range from 0.150 kg to 1.5 kg, coming in different kind of packaging. Shelf life of these products is 40 days.



*HOME MADE SAUCE
MUSHROOM SAUCE
COUNTRY-STYLE SAUCE
COCKTAIL SAUCE
TUNA MAYONNAISE SAUCE
GREEN SAUCE
TOMATO AND BASIL SAUCE
AMATRICIANA SAUCE
PUTTANESCA SAUCE
(WITH ANCHOVIES, CAPERS AND OLIVES)
VEGETABLE SAUCE
SHELL FISH SAUCE
SAUCE WITH PORCINI MUSHROOMS*

The fresh sauces

*INSALATA CAPRICCIOSA
VEGETABLE AND MAYONNAISE SALAD
VEGETABLE, MAYONNAISE AND TUNA SALAD
VEGETABLE, MAYONNAISE AND EGG SALAD
VIENNA-STYLE SALAD
MAYONNAISE
PESTO ALLA GENOVESE*



We are ready and willing to develop customised recipes on your demand.



APPETIZERS

*SUNDRIED TOMATOES IN OIL
BOILED SPINACH
MIXED GRATINATED VEGETABLES
STUFFED SAVOY CABBAGE
GRILLED COURGETTES
BOILED CAULIFLOWER
BOILED BROCCOLI
BOILED SILVER BEET
COUNTRY-STYLE ARTICHOKE
BOILED BABY CARROTS
BOILED WHITE CAULIFLOWER
BABY ONIONS IN BALSAMIC VINEGAR*

*ONIONS WITH TOMATO SAUCE
ONIONS IN SWEET AND SOUR SAUCE
POTATO CROQUETTES
VEGETARIAN CROQUETTES
BOILED STRING BEANS
VEGETABLE SALAD
GRILLED AUBERGINES
ROAST POTATOES
GRILLED PEPPERS
PEPPERS WITH TOMATO SAUCE
SMALL AUBERGINE PIZZAS*



VEGETABLES



SUNDRIED TOMATOES IN OIL

BOILED SPINACH

MIXED GRATINATED VEGETABLES

STUFFED SAVOY CABBAGE

GRILLED COURGETTES

BOILED CAULIFLOWER

BOILED BROCCOLI

BOILED SILVER BEET

COUNTRY-STYLE ARTICHOKE

BOILED BABY CARROTS

BOILED WHITE CAULIFLOWER

BABY ONIONS IN BALSAMIC

VINEGAR

ONIONS WITH TOMATO SAUCE

ONIONS IN SWEET AND SOUR SAUCE

POTATO CROQUETTES

VEGETARIAN CROQUETTES

BOILED STRING BEANS

VEGETABLE SALAD

GRILLED AUBERGINES

ROAST POTATOES

GRILLED PEPPERS

PEPPERS WITH TOMATO SAUCE

SMALL AUBERGINE PIZZAS

***A wide range of vegetables:
boiled, baked, grilled, cooked and then packed
according to our clients' needs.***

***We can offer you a take-away or catering packaging,
0.250kg and 2kg packaging for supermarkets. Shelf life is
from 15 to 35 days, thanks to our pasteurization process.***



MENU.. ETHNIC

***Cardboard and/or aluminium 0.250-0.300kg trays,
wrapped in heat-shrink film with N2/CO2 MAP
(Modified Atmosphere Packaging).
Shelf life of these products is 10 days.***

CHICKEN WITH CURRY

CHICKEN WITH ALMONDS

SOY SPAGHETTI

COUS-COUS

CANTONESE RICE SALAD

SPRING ROLLS

BEN ESSERE VEG

The range of ready meals that all vegetarians had been waiting for, is born.



QUINOA WITH VEGETABLES 200 g

QUINOA WITH PESTO SAUCE AND STRING BEANS 200 g

VEGETABLE HAMBURGER 200 g

VEGETARIAN BURGER 200 g

VEGETARIAN SCHNITZELS WITH SPINACH 200 g

VEGETARIAN PATTIES WITH PEAS 200 g

VEGETARIAN SAUCE 200 g

GRILLED VEGETABLE AND SCAMORZA CHEESE BURGER

LASAGNA WITH VEGETARIAN SAUCE 300 g

MINI BURGER WITH QUINOA AND FLAX SEEDS



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 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.

A full range.

Nine dishes, first and main courses, and dressing 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.



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.


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.

THE HIGH QUALITY OF A HANDCRAFTED PRODUCT .

A modern company, manufacturing and distributing gastronomic products, perfectly embodying the iconic example of mid-sized food companies, representing Parma's food-valley.

- A rational and effective production plant, conceived according to up-the-minute structural projects.
- Quality control carried out by means of a fully equipped microbiological lab, following and controlling product treatment.
- A state-of-the-art production department, certified in compliance to the Standards of BRC Food Grade A and IFS Higher Level.
- A fully automatised product storage area.
- An impeccable internal shipping system complete the offer of our company, which is entirely devoted to distribution.

	Trap aluminum	traditional oven	5,5 kg max
	Trap copper aluminum	traditional oven	3,5 kg
	Trap APET	no traditional oven no microwave oven	da 0,150 a 0,300 kg
	Trap CPET	traditional oven and microwave oven	da 0,300 a 0,400 kg
	Trap V2 CPET	traditional oven max 220° C microwave oven	da 1,2 a 2,2 kg
	Trap CPET	traditional oven max 220° C and microwave oven	da 0,500 a 0,800 kg
	Trap pure cellulose + pet	traditional oven max 180°C and microwave oven	da 0,200 a 0,400 kg
	Trap pure cellulose	traditional oven max 180° C and microwave oven	da 0,200 a 0,400 kg
	Trap aluminum bilaccato	traditional oven and microwave oven last generation	da 0,200 a 0,400 kg
	Trap transparent PP	microwave oven	da 0,150 a 0,250 kg
	Trap PP	microwave oven	1 kg
	Trap dot XCPET	traditional oven and microwave oven	da 0,200 a 0,300 kg

	Trap PP to 5 compartments	microwave oven	da 0,500 a 0,750 kg
	Trap PP	microwave oven	1/2,5 kg
	Trap PP	microwave oven	0,150 kg
	Trap black PP	microwave oven	da 0,150 a 0,250 kg
	Trap PP	microwave oven	0,50 kg
	Trap PP	microwave oven	0,200 kg
	Trap PP	microwave oven	0,200 kg
	Vaschetta PP trasparente	microwave oven	da 0,350 a 0,500 kg
	Trap PP	microwave oven	1 kg
	Mastello PP	microwave oven	2 kg
	Mastello PP	microwave oven	5 kg
	Pastapack (cardboard and glass PP)	microwave oven	da 0,200 a 0,220 kg

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