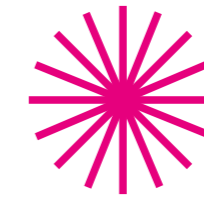
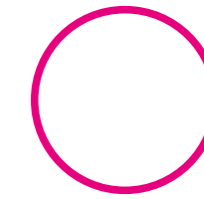




*Appetisers*



*Entrées*



*Main courses*

**BM** *gastronomia*

[www.bmgastronomia.com](http://www.bmgastronomia.com)

**BM** *gastronomia*

Italian Quality Ready Meals

# BM *gastronomia*

Italian Quality Ready Meals

SINCE  
1968  
TRADITIONAL  
ITALIAN

We offer **Appetisers, Entrées, Fish main courses, Meat main courses, side dishes and sauces** in various kinds of packaging.

In Parma we are natural cooks, with an inherent inclination for tasty foods which has ancient roots, it comes from ancient culinary arts and traditional foods recipes, from the smell of homemade food or the delicious dishes you may taste in the many restaurants scattered on our territory.

“Knowing how to cook” instead is a choice and a passion that when sustained by research and competence may become a business. We made this choice in 1968 and from that moment on we have been enjoying our business venture in the name of eating well.

Nowadays we are a manufacturing company distributing food products, operating in the food sector, an example of those small and medium enterprises on which Parma’s “food valley” is built.

Our headquarters, located near Parma, have been conceived focusing on efficiency as the state-of-the-art structural standards of the building suggest: it consists of an office area and a Quality Control department with an equipped microbiological lab to test and inspect food processing; it comprises also a production department, a completely automated warehouse and a flawless in-house shipment service.

Everything has been conceived to better serve our clients. Starting in 1981 planning, producing and selling our food products on the Italian market we have emerged as a leading company in this industry. Large-scale distribution and On-trade companies are our main clients.

We are used to customise our service to fulfil our clients’ needs. In order to comply with all the sanitary regulations we rely on our in-house lab managed by a food technologist along with his/her team that constantly checks raw materials, production cycle and finished goods. In 2008 we obtained the BRC and IFS certifications with the highest marks. All the Italian market is covered by a far-reaching sales network consisting of a large sales force and two area managers all led by our Sales Department.

The spreading of our food products at the best retailers and the signing of contracts with the most important Italian large-scale distribution companies haven’t fulfilled our company’s goals as we are already moving our first steps into the European market focusing on France, Spain and Germany.



## **Safety**

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The safety of our products and our Quality System (certified in accordance with the BRC FOOD and IFS standards), strictly comply with all hygienic and sanitary provisions and rational production methods as well, and comply with the EU regulations concerning the HACCP own-check system.

## **Quality**

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Accurate supplier selection, unbroken cold chain, sample extraction and microbiological analysis at every stage of the process ensure total respect for hygienic and organoleptic properties of our products and their delivery with a proper shelf-life to our client.

## **Freshness**

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Your orders will be prepared and delivered within 24 hours. Freshness guaranteed for our customers!! We are equipped with a sizeable warehouse for raw ingredients but with a not so big shipment department, because we, at BM, almost don’t need any stock rotation as we work after order confirmations.

## **Logistics**

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Our efficient stocking and distribution system guarantees fast order processing, quick deliveries all around Italy, islands included, thus ensuring a complete range and an ideal counter sales management.

# Entrées

**Our entrées are industrial but made using traditional recipes without preservatives (in grandma's style).**

All our entrées are produced using high quality raw ingredients.

## Ragu

Made with meat minced by ourselves, originating from whole anatomical parts of pigs and cattle, coming from a certified supply-chain and/or companies.

## Pasta

Superior quality of semolina pasta obtained from milling of the best quality of wheat and adding fresh pasteurised eggs.

## Aubergines

Coming from Italian plants located near growing regions to get a quality product.

## Bechamel

Still made by us using fresh whole milk delivered daily.

## Cheese

Grana padano DPO is the only cheese we use for our meals.

RICE BALLS  
MOZZARELLA BALLS  
PIZZAIOLA BALLS  
VEGETABLE MINI BALLS  
VEGGIE CANNELLONI  
CREPES  
VEGGIE MINI GNOCCHI  
PIZZAIOLA GNOCCHI  
CANTONESE RICE  
EMMER SALAD  
PASTA SALAD  
RICE SALAD  
LASAGNA  
SALMON LASAGNA  
MUSHROOM LASAGNA  
GREEN PASTA LASAGNA  
GREEN MILAN STYLE LASAGNA  
LASAGNA WITH MEAT SAUCE  
YELLOW MILAN STYLE LASAGNA  
MACCHERONI BOLOGNESE  
AUBERGINE PARMIGIAN  
PIZZAIOLA MINI BALLS  
ORECCHIETTE WITH BROCCOLI  
PAELLA  
MAFALDE PASTA WITH SPECK AND AUBERGINES  
ARRABBIATA SAUCE WITH PENNE PASTA  
CACIO E PEPE TAGLIOLINI  
TROFIE WITH SPECK AND ARTICHOCKES  
TAGLIATELLE BOLOGNESE  
TROFIE WITH PESTO  
TRUFFLE RISOTTO  
ARTICHOCKE RISOTTO  
SAFFRON RISOTTO WITH SPECK  
SHELLFISH LINGUINE  
PIZZAIOLA GNOCCHI  
GNOCCHI WITH MEAT SAUCE  
PIZZOCCHERI BUCKWHEAT PASTA



# Meat Main Courses

Find out our range of meat main courses, a really wide and varied range of products. Conceived to offer the best ingredients for quick, tasty and balanced meals.

Our meat main courses line is based on “haute cuisine” recipes, soft and tasty cuts of meat handmade with first choice meat, not minced one.

Fresh and fragrant dishes enriched with delicate spices and seasoned with aromatic herbs. A simple and light line of meat main dishes is slowly cooked as if it was homemade. Respect for traditions and **high quality of ingredients** have always been Bm’s first concern.

Roast meats are carefully prepared according to the Italian culinary tradition.

Considering the different kind of meat and their cuts for any need, we offer a wide range of cooked dishes, each one ready to be eaten. Raw ingredients quality and their processing have always being of central importance to us, an ideal **combination between craftsmanship and innovation**.

MINI CHICKEN CUTLETS  
MEAT CROQUETTES  
BOILED SILVERSIDE  
PIZZAIOLA CHICKEN BREAST  
BEEF WITH GREEN SAUCE  
WHITE WINE SCALLOPS  
NERVE SALAD  
GRILLED CHICKEN BREAST  
LOIN STUFFED WITH VEGETABLES  
ROAST-BEEF FLAMBE  
PIZZAIOLA SCALLOPS  
MUSHROOM SCALLOPS  
MUSHROOM LOIN  
AOSTA VALLEY CUTLETS  
VEAL WITH TUNA SAUCE  
ROAST TURKEY  
STUFFED ROAST PORK  
MUSHROOM CHICKEN  
STUFFED TURKEY ROLLS  
ROAST TURKEY WITH VEGETABLES  
PIZZAIOLA CHICKEN BREAST  
CHICKEN WINGS  
BRAISED PORK CHEEKS  
PARMIGIANA TRIPE  
GRILLED CHICKEN BREAD  
CHICKEN CURRY  
ALMOND CHICKEN



# Fish Main Courses

**Food safety and reliability** always come first.

Our main goal has remained unchanged through the years, that is to choose fishery products according to their best characteristics: nutritional, organoleptic, microbiological and chemical ones.

In order to do that, we studied our seas' features and the many species that inhabit them, in particular. Our products come from all over the world as each sea, providing unique living conditions, offers better opportunities to thrive to certain species and not to others.

Nowadays BM can count on a partnership with the best companies operating in fishery and food sectors; as far as our fishery products are concerned our policy, pursuant to the international fisheries law on target species and **FAO** fishing areas, is to offer the best quality on the market; furthermore each product is traced and checked to ensure quality regardless of its origin, be it the near Adriatic sea or the far away Indian Ocean.

MARINATED ANCHOVIES  
MUSSELS IN SAUCE  
FLYING CARPACCIO FISH WITH SHRIMPS  
CHELE DORATE  
HAKE FILLET WITH OIL  
FRIED SEAFOOD  
PRAWNS IN COCKTAIL SAUCE  
PRAWNS WITH OIL AND LEMON  
BRAZILIAN SALAD  
HIGHEST QUALITY SEAFOOD SALAD  
SEAFOOD SALAD  
OCTOPUS SALAD  
HIGHEST QUALITY OCTOPUS SALAD  
FLYING SQUID SALAD  
FLYING SQUID SALAD WITH ARTICHOCKES AND OLIVES  
FLYING SQUID SALAD WITH OCTOPUS AND POTATOES  
HAKE FILLET IN PUTTANESCA SAUCE  
FRIED COD  
HAKE WITH OIL AND LEMON  
MARINATED SARDINES  
BABY CUTTLEFISH CHEF'S RECIPE  
SKEWERS AU GRATIN  
FLYING SQUID STRIPS

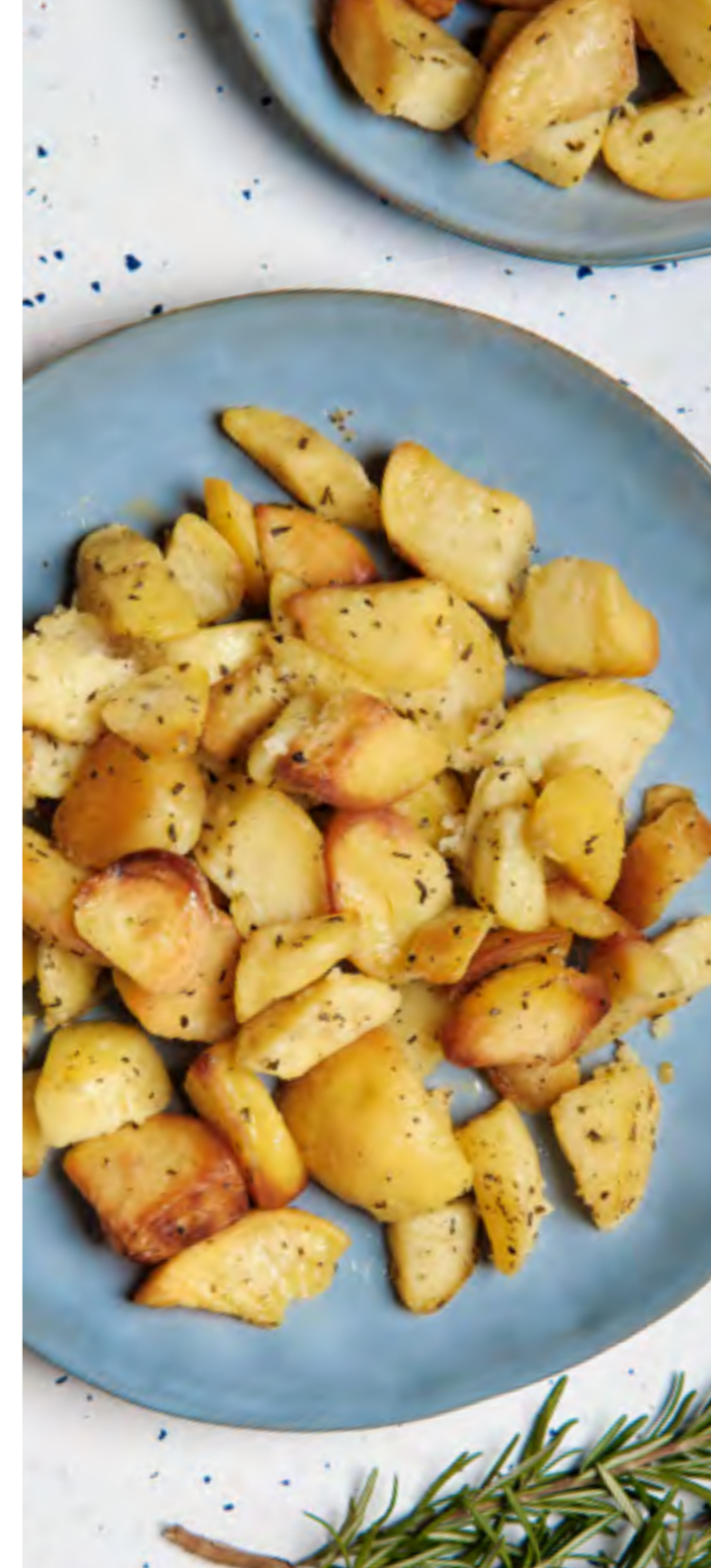


# Appetiser

We offer a **wide range of appetisers and side dishes** to fulfil any need, from **vegetarian appetisers** to **finger food** ones, sauces such as mayonnaise, Russian salad and traditional Italian sauces such as meat ragu and Genoese pesto.

RAGU MEAT SAUCE  
STUFFED FRITTATA ROLL-UPS  
FARMER'S SAUCE  
COCKTAIL SAUCE  
TUNA SAUCE  
GREEN SAUCE  
HAM QUICHE  
VEGETABLE QUICHE  
SOYA SPAGHETTI  
TASTY ONIONS  
SWEET AND SOUR ONIONS  
FARMER'S ARTICHOCKES  
COUSCOUS  
POTATO CROQUETTES  
RUSSIAN SALAD WITH TUNA  
ITALIAN SEAFOOD SAUCE  
COURGETTE CAKE  
HAM MUFFIN  
VEGETABLE CUPCAKE

VEGETABLE FRITTATA  
CAPRICCIOSA SALAD  
RUSSIAN SALAD  
SPRING ROLLS  
MAYONNAISE  
STUFFED KALES ROLLS  
ROAST POTATOES CHUNKS  
FRIED STUFFED OLIVES  
ROSTED NEW POTATOES  
PATE  
GRILLED PEPPERS  
PIZZAIOLA PEPPERS  
GENOESE PESTO  
AUBERGINE MINI PIZZAS  
TRUFFLE RICE BALLS  
FRIED MOZZARELLA BALLS  
FRIED POLENTA  
FRIED POLENTA CHIPS  
SPINACH CHUNKS



# Semi-finished products

## Fresh deliciousness ready in no time

Your new business, quick and easy.

**FRESH SEMI-FINISHED PRODUCTS, IDEAL FOR LARGE-SCALE DISTRIBUTION, CATERING AND DELIS BIG KITCHENS**

**A wide range of semi-finished products:**

- fresh, safe, and top quality.
- fast order processing with orders received and shipped on the same day (with centralised logistics).
- average packaging with a weight varying from 1 to 2 Kg.
- extra-fresh products with an average 5/10 days of shelf-life.

We have always pushed hard on product innovation, diversifying our product range and developing new attractive recipes, here there is a new line of extra-fresh and natural products suited for large-scale distribution kitchens, ready to be seasoned, cooked or fried and made by raw ingredients of the highest quality.

Belonging to this product range are **extra-fresh appetizers, entrées, fish main courses**, presented in polypropylene trays from 1 to 3 kg with a shelf-life from 5 to 10 days.



**RICE BALLS**  
**PIZZAIOLA RICE BALLS**  
**MOZZARELLA RICE BALLS**  
**CHICKEN CUTLET**  
**TURKEY CUTLET**  
**PORK CUTLET**  
**FRIED SEAFOOD WITH FLOURED VEGETABLES**  
**FLOURED FRIED SEAFOOD**



**COOKED OCTOPUS SALAD**  
**MIXED SEAFOOD SALAD**  
**PEELED COOKED SHRIMP TAILS**  
**COOKED OCTOPUS TERRINE**  
**SAUCE FOR RICE/PASTA SALAD**  
**COOKED CUTTLEFISH AND FLYING SQUID SALAD**



**CREPES: RAW**  
**VEGETABLE LASAGNA - PESTO LASAGNA – MUSHROOM LASAGNA – LASAGNA WITH MEAT SAUCE**  
**AUBERGINE PARMIGIANA**  
**SURIMI SKEWERS AU GRATIN**  
**COURGETTE PIE**  
**MUSSELS IN TOMATO SAUCE**



# Holidays and special occasions

Discover our product line for holidays and special occasions, a range of refined dishes which are perfect on every occasion with a **varied** menu. This product line tastes genuine and it's perfect on special events.

LANGOUSTES  
LANGOUSTE CUT IN HALF  
SCALLOPS AU GRATIN  
FLYING SQUID CARPACCIO WITH PRAWNS  
SEAFOOD AND VEGETABLE APPETISER  
ASSORTED SAUCE PLATTER  
PRAWN VINAIGRETTE  
SCALLOP SHELLS WITH PRAWNS  
MIXED SCALLOP SHELLS  
SLICED GARNISHED SALMON PLATTER  
RUSSIAN SALAD PIE WITH PRAWNS

RUSSIAN SALAD MINI PIES WITH PRAWNS  
MIXED APPETISERS  
VOL-AU-VENTS WITH PRAWN COCKTAIL SAUCE  
MUSHROOM SAUCE VOL-AU-VENTS  
RUSSIAN SALAD VOL-AU-VENTS  
PATE  
GARNISHED RUSSIAN SALAD  
TRUFFLE MINI PATES  
SPECK MINI PATES  
BRANDY MINI PATES





# Trays

We have a wide range of packaging to heat dishes either in conventional or microwave oven, from the common **PP** and **CPET** trays to the recyclable **double lacquered** aluminium one, and the **compostable** tray with **compostable film** and the wooden one which is entirely biodegradable and compostable.

	double lacquered aluminium tray copper colour	Conventional oven	3,5 kg		Pure cellulose + pet tray	Max 180° C conventional oven and microwave oven	from 0,200 kg to 0,400 kg		Wooden tray lined with parchment paper	Max 200° C conventional oven and microwave oven	from 0,150 kg to 0,400 kg		PP tray	Microwave oven	0,200 kg
	APET tray	Microwave oven	from 0,150 to 0,300 kg		black double lacquered aluminium tray	Max 200° C conventional oven and microwave oven	from 0,250 kg to 0,750 kg		APET transparent tray with aluminium tray	Conventional oven and microwave oven	2 kg		PP transparent tray	Microwave oven	from 0,350 kg to 0,500 kg
	Black APET tray with aluminium tray	Conventional oven and microwave oven	from 1 kg to 3 kg		Double lacquered aluminium tray copper colour	Conventional oven and microwave oven	from 0,200 kg to 0,400 kg		PP tray	Microwave oven	1/2,5 kg		PP tray	Microwave oven	1 kg
	V2 CPET tray	Max 220° C conventional oven and microwave oven	from 1,2 kg to 2,2 kg		Double lacquered aluminium tray earthenware colour	Max 200° C conventional oven and microwave oven	from 0,250 kg to 0,400 kg		Black PP tray	Microwave oven	from 0,150 kg to 0,250 kg		PP bowl	/	2/5 kg
	CPET tray	Max 220° C conventional oven and microwave oven	from 0,500 kg to 0,800 kg		PP tray	Microwave oven	1 kg		PLA compostable tray	75° C Microwave oven	from 0,150 kg to 0,300 kg		PP transparent tray	Microwave oven	from 0,150 kg to 0,250 kg



TRADITION SINCE 1968 TASTE

