



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.

COMPANY WITH QUALITY SYSTEM CERTIFIED BY UNI EN ISO 9001:2008, IFS,BRC

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 400 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.



OBSERVATIONS 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 our 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.



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

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



1

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



2

Vaschetta PP
forno microonde
1/2,5 kg



3

Vaschetta PP
forno microonde
1 kg



4

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



5

Vaschetta trasparente PP
forno microonde
150/250 g



6

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



7

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



8

Vaschetta PP
forno microonde
50 g



9

Vaschetta PP
forno microonde
150 g



10

Vaschetta PP
forno microonde
200 g



NOW THE FIRST COURSES PRODUCTS
ARE ALSO FROZEN AVAILABLE