



# ORIGINS



**Gourmet Italian Food** was founded in July 2021 through the merger of **Eurochef Italia** and **La Gastronomica**, leading producers of high-quality fresh, ultra-fresh and frozen ready-made gastronomy.

A short time later, the group was joined by **Fabian**, producer of fresh savoury snacks, **Cucina Nostrana**, producer of very fresh gastronomy, and **Deppieri**, specialising in the production of bread in cassettes.

**A player of excellence in the food sector is born!**

# COMPANIES

A group made up of Italian gastronomic companies, each with its own history, tradition and know-how that over the years has made them leaders in their sector.

**1 Fabian Srl**

Foundation: 1998  
Surface: 1.500 sqm



**2 Eurochef Italia SpA**

Foundation : 1998  
Surface : 10.000 sqm



**3 Cucina Nostrana Srl**

Foundation : 1980  
Surface : 9.000 sqm



**4 Deppieri Srl**

Foundation : 1968  
Surface : 4.000 sqm



**5 La Gastronomica SpA**

Foundation : 1967  
Surface : 1.800 sqm



# NUMBERS of 2021



**5,5 Mio**  
Turnover  
Tons: 694



**23,5 Mio**  
Turnover  
Tons: 2.800



**33 Mio**  
Turnover  
Tons: 4.088



**16 Mio**  
Turnover  
Tons: 1.450



**2 Mio**  
Turnover  
Tons: 1.444



Consolidated turnover : **80 Mio**

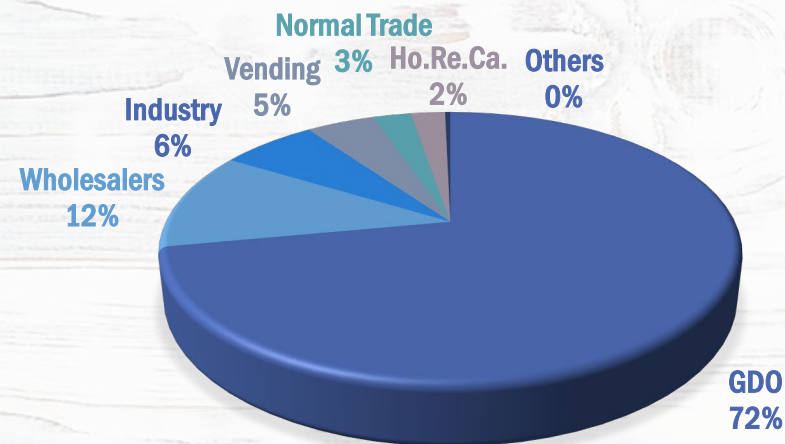
Employees : **200**

Surface (sq): **26.000**

Volumes (tons): **10.500**

Customers: **1.500**

Nations: **20**



# *MISSION*

To be a player of excellence in its target market with the aim of improving everyday life through a superior quality fresh food offer.

- **Excellent Recipes**
- **Always Tasty**
- **Immediately Ready**



# *MARKET SUPPLY*

One of the most comprehensive and complementary product ranges on the market, ranging from **fresh pasteurised ready meals** to **savoury snacks** and **cassette bread**.

A single reference player for satisfying consumption needs at any time of day: from savoury breakfast to a break away from home, from a tasty lunch to a gourmet dinner, alone or in company.

- **First and second courses, cold dishes, side dishes, sauces and desserts;**
- **Sandwiches, sandwiches, buns, brioche and savoury stuffed snacks;**
- **Cassette bread.**

All specialities created every day by expert hands, with scrupulous attention to the quality of the ingredients used and the Italian culinary tradition.

Sustainability, Italianism, localism, tradition and innovation are the intrinsic characteristics of our DNA.



# OUR STRENGTH

## PRODUCTION

Each company works independently, with state-of-the-art technology and strict process control, managing all phases of the production cycle in-house. All this, together with the careful selection of raw materials and the short and controlled supply chain, guarantees the full satisfaction of the end consumer.



## FLEXIBILITY

Each company is able to adapt production to best meet market demands.

## SYNERGIES

Industrial and commercial companies, to ensure excellence in service and the ability to serve all target channels. Reduced lead times, optimised logistics and punctual deliveries.

## RELIABILITY

We offer the best to our customers by having quality certifications to guarantee the safety and goodness of our raw materials and finished products.





**Gourmet Italian Food SpA**

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