

**COMPANY PROFILE 2025** 



Gourmet Italian Food was founded in July 2021

through the union of **Eurochef Italia** and **La Gastronomica**, leading producers of highquality fresh, ultra-fresh and frozen Italian ready meals.

A short time later, the group was joined by **Fabian**, producer of fresh sandwiches, **Cucina Nostrana**, producer of ultra-fresh ready meals, and **Deppieri**, producer of bread for sandwiches.

In July 2023, the GIF Group was joined by **F.I.R.M.A. Italia**, which produces a wide range of dry (ambient) ready meals with typical Italian recipes.

Gourmet Italian Food is the market leader in Ready Meals and Sandwiches

GIF

in all sales channels



Improving everyday life through an offer of Innovative, Sustainable and High Quality Meal Solutions.

Spread our Italian spirit in the love of cooking, in the culture of quality and in respect for people and the environment in which we operate.

Offer every day:

- Excellent Recipes
  - Always Tasty
  - Ready to eat







Gourmet Italian Food acts on the market with two main consumer brands and others particular brands. Chef a Casa is the leading brand for consumers looking for the traditional recipes from Italian wide gastronomy heritage, from appetizers to desserts. Stupiscimi is the leading brand for consumers looking for innovative recipes that fulfil the new trends such as vegan, plant based, novel foods, free from, etc.





Gourmet Italian Food is also a reliable partner of the main European retailers for their Private Label needs.



Gourmet Italian Food offer the most complete and complementary product ranges on the delicatessen market, ranging from tasty **Ready Meals (fresh, ambient & frozen)** to delicious fresh **Sandwiches**.

A very wide range available in different size and pack able to fulfill the needs of every distribution channel, from Retail to Ho.re.Ca, and all consumer insights, from cold snacking to hot lunch.

- First and second courses, cold dishes, side dishes, sauces and desserts, fresh & frozen;
- Sandwiches and panini, fresh;
- Bread for sandwiches ambient & frozen.
- Dry meals ambient.

The products are made available in formats suitable for the needs of each distribution channel, from single portions to trays, for the needs of Retail, Ho.re.Ca and Industry.









PLANTS

2

Fabian Srl Foundation: 1998 Surface: 1.500 sqm **Eurochef Italia SpA** Foundation : 1998 Surface : 10.000 sqm

**3** Cucina Nostrana Srl Foundation : 1980 Surface : 9.000 sqm







Deppieri Srl
Foundation : 1968
Surface : 4.000
sqm





Surface : 1.800 sqm

Fastronomica

# 6 F.I.R.M.A. Italia SpA

Foundation: 1995 Surface: 16.000 smq









## PRODUCTION

Each manufacturing plant 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 manufacturing plant is able to adapt production to best meet market demands.

### **SYNERGIES**

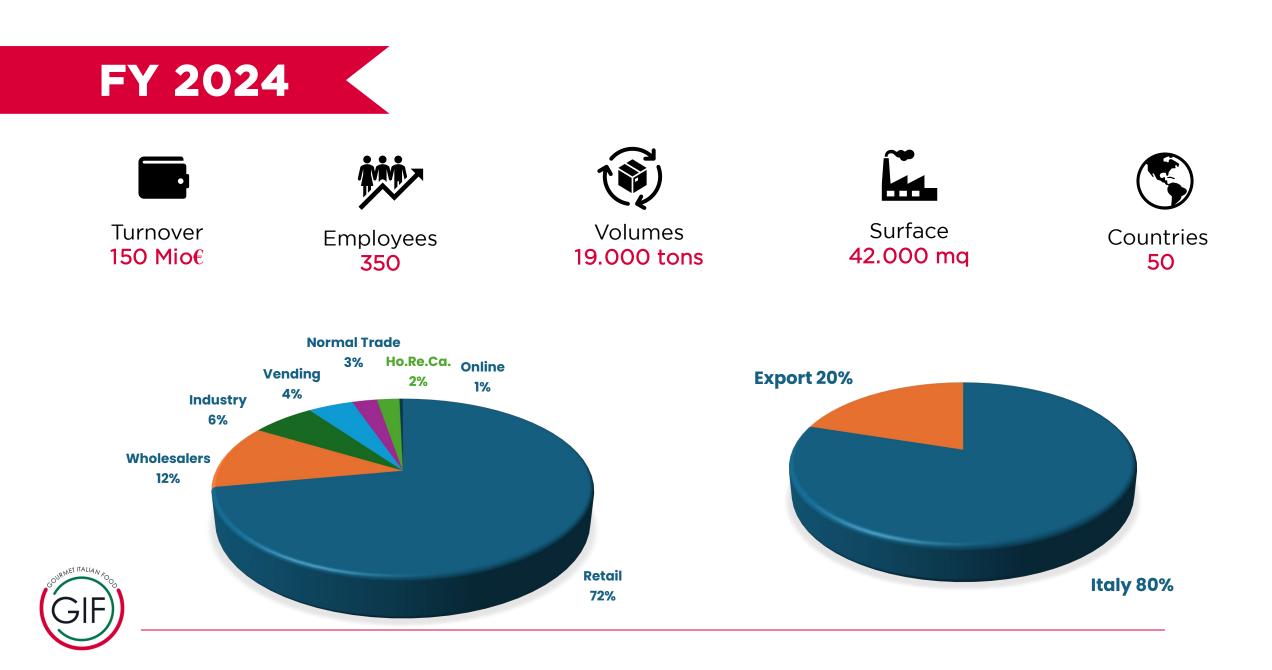
Industrial and commercial manufacturing plant, to ensure excellence in service and the ability to serve all target channels. Reduced lead times, optimized logistics and punctual deliveries.

#### 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.









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