



LYO ITALIA S.R.L.

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SHORT COMPANY PROFILE

LYO ITALIA SRL placed in Fontanellato (PR) Italy, is leader in Europe for the production and sale of Freeze-dried Food-Products to the following MARKET AREAS :

INDUSTRY - FOODSERVICE – COMMUNITIES – PUBLIC INSTITUTIONS - RETAIL

Today our core business are the supplies to the world-wide food multinational companies (Unilever, Nestlè, Heinz, Gallina Blanca, Mellin, etc.) but our presence into **Foodservice, Community** and **Public Institutions** are continuously increasing.

When the **Chef** has the chance to use our freeze-dried products he is able to have always fresh product available for 12 months, ready to use and without any losses !! Thanks to these important benefits, our products are really interesting for all the **Public Institutions** :

- **Schools / University, Hospitals, Military Institutions, Communities involved in the refugees sustenance : with a very good ratio between Price and Quality together with optimal logistic management.**

The main advantages of freeze-dried product are the following :

INSTANTANEOUSNESS : the products are immediately ready to use with the same organoleptic and nutritional properties of the fresh product.

SHELFLIFE : thanks to the total lack of water, the freeze-dried products have a very long shelflife (18 – 24 months) and without refrigeration : it's sufficient to store them in dried conditions and far from humidity sources.

We suggest a MAX storage temperature of approx. 25°C

QUALITY : once regenerated, the freeze-dried product has the same properties of the fresh product (taste, flavour, look) but with the important advantage to be available 12 months, without losses.

LYO ITALIA has internal Laboratory for Analysis and R&D, with the following important Certifications : **BRC - ORGANIC - MSC - HALAL**

STEADY FULL-COST : we have NOT losses in the final product, a very clear and fix cost per each portion, we don't need many and skilled people in the kitchen : everybody can become "chef" with our freeze-dried products.

OUR MAIN PRODUCT RANGE :

Freeze-Dried Aromatic Herbs : product already washed, cleaned and selected, available for 12 months (as fresh), you can use them directly without previous regeneration in water, add them to sauces, salad, etc. Shelflife 24 months

Freeze-Dried Italian Grated Cheeses (Parmigiano Reggiano, Pecorino Romano, Gorgonzola, Mozzarella) with the same properties of fresh cheeses and to be used as fresh cheese over pasta or elsewhere without adding water previously. Shelflife 24 months

Freeze-Dried Italian Sauces (Pesto Genovese, Carbonara, Pizzaiola, Parmigiana, Cacio & Pepe Arrabbiata). High quality ingredients, instant products ready in 30" with all the organoleptic and taste characteristics of the original Italian sauces. Shelflife 24 months.

Freeze-Dried Fresh Pasta Fillings (Ricotta & Spinach - Ricotta & Radicchio Rosso)
High quality ingredients, instant products ready in 15" with all the organoleptic and taste characteristics of the original fresh products. Shelflife 24 months

Freeze-Dried Italian Soups (Asparagus, Porcini Mushrooms, Black Truffle, Tomato, Onion & Cheese, Spinach,). High quality ingredients, instant products ready in 30" and with all the organoleptic and taste characteristics of the original Italian soups. Shelflife 24 months.

Freeze-Dried Whole Prawns (Pandalus Borealis – Cold Water Prawns), pre-cooked and peeled.
Instant product : put the product in cold water for 3 minutes, drain it and eat.
Shelflife 24 months.

Freeze-Dried Porcini Mushrooms Slice 5-10cm : (Boletus Edulis) Instant product and ready in 30"
You can add it directly over sauces, pasta or other condiments. Same properties of the fresh product. Shelflife 24 month.

Freeze-Dried Italian Petals of Black (and White) Truffle : very high quality product, instant and ready to use. You can simply add it to melted butter or other sauces and mix : in few seconds you will get a real fresh Truffle. Shelflife 24 months.

Freeze-Dried Cream for TIRAMISU' : very high quality product, instant and ready to use. We substituted The Mascarpone with RICOTTA, preserving the same quality but reducing the fats percentage of 30% !!
You have to add cold water and mix: in 15 seconds you'll get a nice Tiramisù Cream.
Shelflife 24 months

For further information please visit our website www.lyoitalia.it or contact directly us :

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