# Liodry Food Specialists

2024



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# The Company Liodry Foods



We are an Italian company which, since 1998, has treasured the traditions of the fertile land where it was founded, a land that tastes good.

Close to Parma, in the very heart of Food Valley, in that place recognized today as an authentic culinary platform, where good cooking is not a figure of speech but a reality.

This is where our roots lie.

This is where our products are born, the fruit of tradition but also of innovation: Sauces,
Condiments, Industrial Preparations and Ready
Meals for Retail.





# OUR IDEA OF THE Future

We believe that **new lifestyles and food habits, culinary fusion**, reinterpreted with the **same care**, **goodness and attention to quality**, typical of the **Italian cuisine**, one of the most appreciated in the world, can **guide the future** development **of food**.

We foresee a growing demand for ready meals to gift new experiences and tastes.





## OUR Commitment

We offer a range of **ready-to-eat**, **tasty**, **healthy** dishes that can satisfy the diverse needs of new consumers, increasingly attentive to the quality and authenticity of what is proposed to them.

We are expert, reliable and trustworthy partners for industry, able to offer a range of preparations and ingredients which can add value to any recipe.





# WE ARE Who we are

### We are our land. We are our people.

The values we believe in and which guide us are those of simple, genuine people who have made the land and agriculture their reason for living. The rural culture typical of Food Valley consisting of solidarity, respect, hard work, but also of passion and a **taste for good things**.



### **WE MAKE**

good things well, with constant commitment



### **WE WORK**

trying to improve at all times



### **WE ARE**

transparent and consistent, always



### **WE HAVE**

maximum respect of our employees and all the people who choose to trust us



### **WE FEEL**

responsibility for what we do





### **OUR NUMBERS**



AREAS

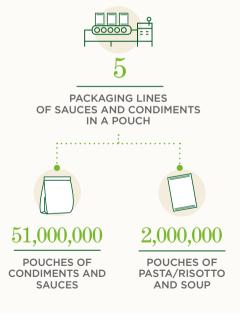


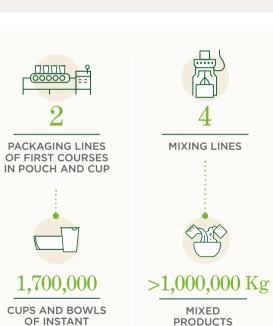
**READY MEALS** 

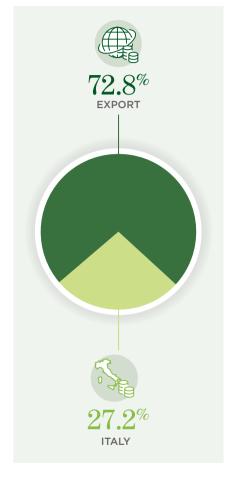
















# AN INDUSTRIAL REALITY WITH A Craftsman's Spirit

We have grown without ever losing the craftsman's spirit of a great family.

We are a cohesive team, united by solid foundations and individual know-how, working synergistically and efficiently.

From research and development to production, from marketing services to the commercial sector, crossing all the company's departments, all fully committed to finding the best solutions and delivering winning innovations.

Marzio Tellini Founder & CEO **Annarita Bua** Commercial and Industry Manager Francesca Dacci **Assistant Manager** Felicia Groza Customer Service Stefano Bacchi **R&D** Manager Caterina Razzini **R&D** Assistant **Annalisa Fiaccadori R&D** Assistant **Stella Sorrentino Quality Assurance and Control Manager** Veronica Oliosi **Quality Assistant** Lorenzo Papi **Quality Assistant** Cristina Gabba **Purchasing Manager** Graziano de Palma Planning & Production Manager **Angela Maria Monastero** Planning & Production **Andrea Montanari Facility Manager Miriam Pecchini** Administration **Patrizia Ferrari** Receptionist



# StrengthsLiodry Foods



# Human Capital OUR BEST INVESTMENT

### People are the beating heart of our company.

Which is why we invest in training and try to motivate our team by involving them from the outset in every project.

- **OUR EXPERTISE** allows us to offer a quality which sets us apart.
- OUR DEDICATION, COURTESY AND HELPFULNESS allow us to always be present with a positive approach.
- OUR MOTIVATION
   inspires continuous improvement, which we aspire to every day.







# $Research { t and} Development$

### IS THE HEART OF OUR COMPANY

The Research and Development Department, with over one hundred new personalized recipes each year, is the engine of the Company.

Our team of food specialists can offer products, including tailor-made options, in many areas of application, such as the savoury snack sector, baked goods, cakes, frozen foods, and ready meals.

Our laboratory is a real experimental kitchen on which all the company's **know-how** converges which, combined with the **experience**, **passion** and **creativity of our team**, allows us to provide our customers with a **unique service**.

The products we develop are always customizable according to the needs of the customer, optimizing functionality, technological content, quality and cost.

The work of all the members of our team is geared towards achieving one single objective: the **full satisfaction of the customer**, guaranteeing an **excellent fast turnaround**.







# WE ARE A BORN Partner

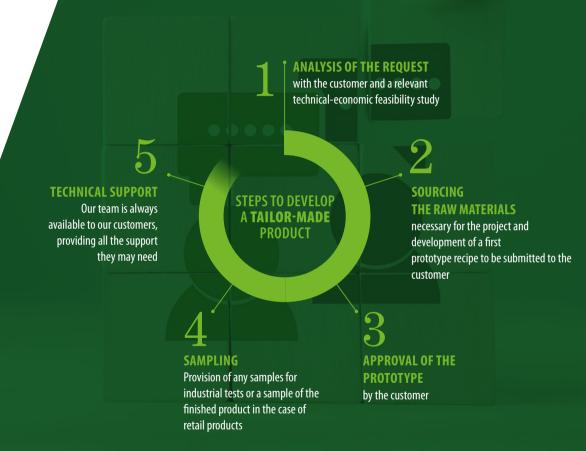
### We like to listen but also to share.

To accompany our customers throughout a project from the design of the product to its packaging, at every moment of the process until also the results can be shared.

### We make possible whatever others find difficult.

We are able to satisfy market demand thanks to our **know** how and our company **structure**.

Our **production organization** is **modular** and **flexible** and allows us to satisfy requests for both copious and small quantities with **timeliness** and **punctuality**.





### OUR GUARANTEES

# Quality and Certification

THE TASTE, CONSISTENCY AND SAFETY OF OUR PRODUCTS

### SATISFACTION OF DIFFERENT TASTE REQUIREMENTS

Depending on habits and lifestyles.

### **PRODUCT SAFETY**

**Every day we carry out numerous, accurate checks** to verify compliance with predetermined quality standards: from the incoming raw materials, to the separate phases of the production process, and the shipping of the finished products.

### **HYGIENE AND SAFETY OF WORKING ENVIRONMENTS**

We make every effort to ensure maximum safety for the company's workers, from the hygiene of the working environments to compliance with the food sector regulations in force.





# Retail Products Liodry Foods



### RETA/L PRODUCTS

Liodry Foods, with more than 20 years of experience in the Ready Meal sector, makes its R&D team and its specialists available to retailers, large-scale distributors and importers/distributors, to be able to supply recipes for specific customer brands or under its own Chef Tellini brand.











### A WIDE RANGE OF READY MEALS **DEDICATED TO NEW LIFESTYLES**

### Easy to prepare and surprisingly delicious!

Ready-to-eat dishes to enjoy anywhere, anytime.

Our condiments, created from carefully selected ingredients, are designed to enhance pasta, rice and cous cous, offering a guick, healthy and tasty meal.

Our production sites are certified according to the most rigorous quality standards ISO 9001 and IFS.

Our Ready meals, at the specific request of the customer, can be certified Organic, Kosher or Gluten Free as well as meeting the criteria of vegan or vegetarian diets.

The **top** recipes of Italian and International culinary traditions



Preservatives **Artificial Colouring** 



### READY MEALS IN A POUCH

Packaging in pouches is ideal for preserving **freshness** and guaranteeing products long **shelf-life**, even in the case of **transoceanic journeys** in containers, while enabling excellent logistics optimization.

The first courses in a pouch are prepared simply by adding **cold water** and cooking **in a saucepan** or **microwave for a few minutes**.

Our packaging machines can produce **different pouch sizes** with a capacity ranging **from 50g to 250g**, ideal for one, two or three servings.

The Liodry Foods range of Ready Meals in a pouch is extremely wide and includes:

### **PASTA**

- Fusilli with Cheese
- Fusilli with Pesto
- Fusilli with Tomato and Mozzarella
- Macaroni Old American Cheese
- Penne with Mushrooms
- Penne with Salmon
- Sedanini alla Carbonara
- · Sedanini alla Parmigiana

### **RISOTTO**

- Risotto with Asparagus
- · Risotto with Mushrooms and Porcini
- Risotto alla Milanese with Saffron
- Risotto with Seafood







### READY MEALS IN A CUP

The cup is the best way to have a quick and healthy meal on hand without the **need for refrigeration**; to prepare it just add boiling water and wait for a few minutes.

All our cups are prepared by adding boiling water and waiting for a few minutes.

The Liodry Foods range of Ready Meals in a cup is extremely wide and includes:

### **PASTA**

- Fusilli with Pesto
- Fusilli with Tomato and Mozzarella
- Spaghetti alla Bolognese
- Spaghetti alla Carbonara

### **RISOTTI**

- Risotti with Saffron
- Risotti with Mushrooms

### **ETHNIC RECIPES AND SOUPS**

- Tabbouleh Couscous
- Cantonese Rice
- Dahl Lentil Soup
- · Cream of leek and potato





Ready in



### READY MEALS IN A **BOX**

Our ready meals kits are dedicated to the more "enterprising" consumer and **they provide everything** necessary to be able to easily **cook gourmet dishes** from the comfort of your kitchen.



### **LASAGNE KIT**

Contains dried lasagne and a dehydrated condiment which, combined with ground meat, water and milk, creates a delicious sauce that can serve as both ragout and béchamel.



### **PASTA AL FORNO KIT**

Contains semolina
pasta and a dehydrated
condiment which,
together with ground
meat, water and milk
allows preparation of a
delicious baked pasta
dish.



### **MAC & CHEESE KIT**

Consisting of 1 bag of macaroni pasta and a typical American-style Cheddar cheese sauce. Prepared by adding the cheese dressing and a little milk to the pasta, when cooked.



### **COUS COUS KIT**

Contains 2 mono-portion bags of cous cous dressed with different exotic recipes. The cous cous are prepared by adding boiling water and leaving to stand for a few minutes.

- Asian Cous Cous
- Exotic Cous Cous
- Hot & Spicy Cous Cous
- Lemon & Coriander Cous Cous
- Wild Mushrooms Cous Cous

### **ALL KITS CONTAIN**

both the pasta and the dehydrated condiment which are sufficient to obtain from 2 to 4 portions according to type, with the addition of only a few fresh ingredients.











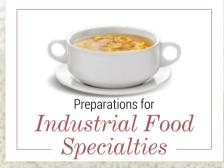
# PRODUCTS FOR Industry

Liodry Foods, with more than 20 years' experience in the field of dehydrated semifinished products in a powder form, makes its R&D team and specialists available to customers to be able to supply **tailor-made** products with high technological and service content.





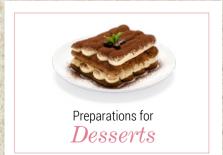














## SEASONINGS FOR Smacks

We offer a wide range of aromatic preparations for snacks suitable for all kinds of application:

- DUSTING
- IN A SLURRY WITH AN OIL BASE
- MIXED DIRECTLY INTO DOUGH;

This versatility allows them to be used on **potato crisps**, **extruded** snacks and pellets, but also on crackers, taralli and all bakery **products**. Preparations can be made in line with the most current demands, such as gluten free, natural, palm oil free, vegetarian, **vegan** and **customized** to the specific needs of each customer.

### THE CLASSICS

- 4 Peppers
- Balsamic Provençal/Aromatic Herbs
- Vinegar Flavour
- Bacon
- Barbecue
- Cacio & Pepe

- Cheese & Onion
- Cheese
- (different aromatic notes)
- Honey & Mustard
- Ketchup

- Mortadella
- Nacho
  - Paprika
  - (different aromatic notes)
  - Pink Pepper & Lime
  - Basil Pesto

- Roast Chicken
- Ham
- Salt & Pepper
- Salt & Vinegar
- Sour Cream & Onion
- Truffle

### **NEW TRENDS**

- Cheddar Chilli Chipotle
- Chilli Chipotle
- Jamaican Jerk
- Teriyaki Sauce















# FOR Stuffed Dry Pasta

Our semi-finished products are ideal to enhance and characterize the taste of **fillings** for **dry pasta**, helping to obtain a product that is consistent over time.

Liodry Foods products will help you standardize your industrial production, helping to achieve optimum results in terms of **taste**, **shelf-life** and **runnability**.

### **CHEESE BASED**

- 4 Cheese Flavour
- Gorgonzola Flavour
- Cheddar Flavour
- Grana Flavour
- Emmenthal Flavour
- Pecorino Flavour





**VEGETARIAN** 

ORĞANIC



### PREPARATIONS

FOR Breading and Batter

Our range includes several highly functional products designed for all bases such as meat, fish and vegetables.



mixtures specifically designed to increase adhesiveness of the batter on particularly smooth products, ensuring uniform coverage.

### BREADING WITH OR WITHOUT EGG

guarantees an **attractive golden** brown for all preparations.

### BATTER

used **alone** or with pre-dust they guarantee **light** and **crispy fried food**.







PREPARATIONS FOR Industrial
Food Specialties

Liodry Foods offers a wide range of high-performance semi-finished products for the industry specially designed for the general food and food specialties industries.

Our dehydrated bases, characterized by a long shelf-life, simplify the production processes thanks to their ease of use and their immediate solubility and dispersion in all matrices; supply of the product in "a dosing bag" eliminates finicky manual weighing and reduces the number of ingredients to be purchased by the customer thereby providing a high service level.



### HOT AND COLD BÉCHAMEL

### PREPARATIONS FOR ROUX

Ideal for fresh, refrigerated and frozen dishes.

### **BROTHS AND STOCKS**

Because of their versatility, these lend themselves to many applications in food and catering, and in the fields of fresh and frozen foods.

- Chicken Gravy
- Chicken Stock

Fish Stock

Vegetable Stock

Meat Stock

### **FLAVOURINGS**

Produced from selected spices and herbs, these enhance all your recipes whether traditional or ethnic.

- For Meat
- For Vegetables
- For Fish
- For Sauces and Condiments

### **SIDE SAUCES**

Dill

- Mushroom
- Béarnaise
- Hollandaise
- Brown Sauce
- Green Pepper
- Curry





### **PREPARATIONS FOR**

# UHT VEGETABLE CREAM

Our semi-finished products simplify production processes thanks to their ease of use and their immediate solubility and dispersion in all matrices.

The supply of products in a "**Dosing Bag**" eliminates finicky manual weighing operations and reduces the number of ingredients to be purchased by the customer thereby providing a high degree of service.

Water, vegetable fats and sometimes sugar are added to obtain several types of vegetable cream: for culinary use, to be whipped for confectionery, or multipurpose versions rich in fibre.

### **UHT VEGETABLE CREAM**

- Cooking cream
- Whipping cream for pastries
- Multi-purpose whipping cream rich in fibre

### AROMATIC PREPARATIONS FOR COOKING CREAM

- Cheese
- Porcini mushrooms
- Salmon and Truffle







### **INGREDIENTS AND FLAVOURINGS FOR THE**

Food Preservation Industry

Our blends of carefully selected and meticulously prepared ingredients allow the creation of **ready made** sauces, pasta sauce and pizza toppings directly in a tank, with only the addition of tomato derivatives.

The product thus composed does **not require the boule cooking** but can go directly for thermal processing (UHT or pasteurization) and then packaging.

### FLAVOURINGS FOR TOMATO-BASED SAUCES

- Arrabbiata (with chilli)
- Red Pesto
- Tomato & Basil
- Pizza Topping







## **DEHYDRATED PREPARATIONS** FOR Ready Meals

Our range of dehydrated condiments for ready meals includes all the traditional Italian recipes and several ethnic recipes from around the world, but they can, however, always be customized according to the customer's needs.

We provide:

### POWDERED CONDIMENTS

which can be used as is for **Ready Meals** in pouches and cups.

### **DOYPACK CONDIMENTS**

specially designed for use in doypacks, easy solubility, injectable, and with good resistance to heat treatment.

### **BLENDS FOR PASTA, RISOTTO ETC.**

4 Cheese Flavour

Asparagus

Carbonara

Seafood

- Pesto alla Genovese
- Salmon

Olives

- Alfredo Curry and vegetables
- Red Pesto
- Sicilian Chicken and Mushroom
   Truffle

Arrabbiata (with chilli)

Broccoli and cheese

- Cheese & Herbs Cream & Mushrooms
- Tomato & Basil
- Vegetables and Tomato & Cream

Vegan Bolognese

- Parmesan
- Tomato & Ricotta

### **POLENTA**

- Aromatic herbs
- Cheese
- Mushroom





# PREPARATIONS FOR Desserts

Ideal for use in the Ho.Re.Ca. channel and in catering.

**Easily prepared** with the **addition of milk and cream**, hot or cold.

### HOT

- Milk pudding
- Chocolate
- Custard
- Crème Caramel
- Muffins
- Mug Cakes
- Sponge Cake
- Panna Cotta
- Waffle

### COLD

- Bavarese
- Catalan Cream
- Custard
- Frozen Yogurt
- Mousse (various flavours)
- Soft Ice-Cream with Nougat
- Sorbet
- Tiramisù







### Liodry Foods s.r.l.

Via E. Mattei, 8/A - 42043 Gattatico (RE) - Italy Tel. +39 0522 908725 | info@liodryfoods.com