



GOOD, HEALTHY, QUALITY FOOD



Our Gnocchi



ALL THE ITALIAN TRADITION, NATURALLY GLUTEN FREE



BGS Italian acronym for goodness, genuineness, simplicity

Our Pastificio is specialized in the production of potato gnocchi and traditional egg pasta, all our products are frozen and gluten free.

In our workshops tradition and innovation melt together in order to create first courses of the best Italian culinary tradition that respond to the new demand dictated by the market.

*BGS offers high quality recipes (it was born as a supplier of high-end catering), but with competitive prices.
The prerogative of our products starts from the selection of first quality raw materials, carefully chosen among our best regional production.*

*Our products are processed by freezing the fresh product to -20°C, thus maintaining its organoleptic properties unchanged.
Moreover, this process allows to guarantee a long-lasting shelf-life with no added preservatives that could altered the taste of the product.*

*In addition to this, the freezing process allows a better control of the quantities, thus reducing the loss of product.
Our company, recognized by the Italian Health Minister as a gluten free facility, has obtained the BRC, the IFS and the Organic certificates.*

*All our specialties, plain and filled gnocchi, ravioli as well as egg pasta, can be cooked in just a few minutes to meet the needs dictated by the modern life without giving up on **goodness, genuineness, simplicity.***

Why

NATURALLY GLUTEN FREE ?

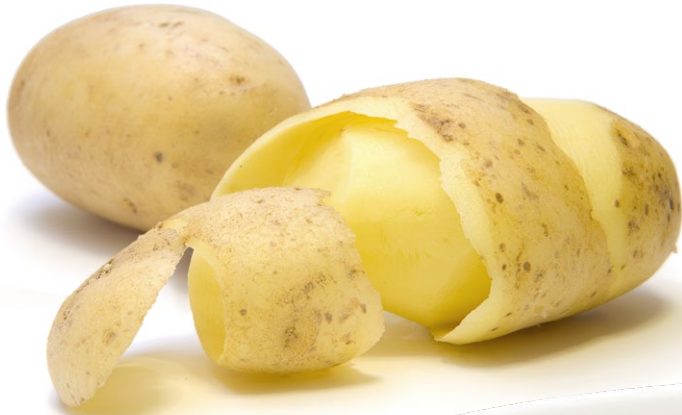
To create our traditional gnocchi we have selected an ancient recipe from Northern Italy that does not use raw materials that contain gluten, this has allowed us to obtain a traditional product, naturally gluten-free and easily digestible that fits all consumers diet.

Why

IS THE PRODUCT FROZEN?

*Cold is the most ancient and suitable preservative present in nature, it is the only one we use.
The choice to preserve our products by using the frozen technique, allow us not only to maintain the nutritional value of food unchanged, but also not to use artificial preservatives that may cause adverse reactions in intolerant people.*

ALL THE ITALIAN TRADITION NATURALLY GLUTEN FREE



STRIPED POTATO GNOCCHI

Our striped potato gnocchi are thought to expressly respect a vegan diet, even preserving all the taste of the typical Italian potato gnocchi. They go well with any sauce, accordingly to your own taste.

COOKING TIME: 3 MINUTES – WEIGHT: 500g – 2/3 SERVINGS.

VEGAN RECIPE,
GLUTEN FREE, LACTOSE FREE,
WITH NO ADDED PRESERVATIVES

ALL THE ITALIAN TRADITION NATURALLY GLUTEN FREE



GLUTEN FREE.
NO ADDITIVES AND PRESERVATIVES ADDED.

POTATO GNOCCHI FILLED WITH TOMATO AND MOZZARELLA

Our potato gnocchi filled with mozzarella and tomato have a very balanced and fresh taste, typical of the Italian tomatoes and of high-quality mozzarella, that have been selected in order to make a classic filling of the Italian cuisine.

COOKING TIME: 3 MINUTES – WEIGHT: 400g – 2/3 SERVINGS.

ALL THE ITALIAN TRADITION NATURALLY GLUTEN FREE



GLUTEN FREE.
NO ADDITIVES AND PRESERVATIVES ADDED.

POTATO GNOCCHI FILLED WITH CHEESE

A typical dish of the "Bel Paese" the potato gnocchi with cheese filling are a real specialty that satisfy the most demanding palate.

COOKING TIME: 3 MINUTES – WEIGHT: 400g – 2/3 SERVINGS.

ALL THE ITALIAN TRADITION NATURALLY GLUTEN FREE



GLUTEN FREE.
NO ADDITIVES AND PRESERVATIVES ADDED.

POTATO GNOCCHI FILLED WITH HAM AND CHEESE

This recipe was born from our passion for high quality ingredients. All the flavor and delicacy of the best cooked ham, enhanced by the strongest and typical flavor of Edamer cheese and Grana Padano PDO, make this classic filling even more irresistible.

COOKING TIME: 3 MINUTES – WEIGHT: 400g – 2/3 SERVINGS.

ALL THE ITALIAN TRADITION NATURALLY GLUTEN FREE



GLUTEN FREE.
NO ADDITIVES AND PRESERVATIVES ADDED.

POTATO GNOCCHI FILLED WITH ARTICHOKES AND GRANA PADANO CHEESE

The taste and delicacy of artichoke and ricotta, combined with the intense and typical flavor of Grana Padano PDO, make these filled gnocchi a genuine and healthy dish. A recipe from the past, typical of the Italian tradition.

COOKING TIME: 3 MINUTES – WEIGHT: 400g – 2/3 SERVINGS.

Our certifications:



BGS S.r.l.
Via Mulini, 124/E
25039 Travagliato (BS)
tel 030.6395289
info@bgspastificio.it

www.bgspastificio.it

Follow us:

