



GOOD, HEALTHY, QUALITY FOOD



Our Ravioli



ALL THE ITALIAN TRADITION, AND IT IS ALSO 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

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.*

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NO ADDITIVES
AND PRESERVATIVES ADDED,
NO GLUTEN, NO WHEAT STARCH

STUFFED PASTA WITH HAM AND CHEESE

This delicious recipe combines the delicacy of high-quality ham with the strongest taste of the Edamer cheese
A unique taste that satisfy all palates.

COOKING TIME: 4 MINUTES – WEIGHT: 300g – 2/3 SERVINGS.

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STUFFED PASTA WITH PUMPKIN

A traditional recipe from northern Italy, appreciated for its sweet and satisfying taste. This special recipe is the ideal to get closer to this vegetable with a very sweet and tasty flavor.

COOKING TIME: 4 MINUTES – WEIGHT: 300g – 2/3 SERVINGS.

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STUFFED PASTA WITH PORCINI MUSHROOMS

A tasty porcini mushrooms filling, made with high-quality selected porcini, which give a unique flavor and an unmistakable scent.

COOKING TIME: 4 MINUTES – WEIGHT: 300g – 2/3 SERVINGS.

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STUFFED PASTA WITH RICOTTA AND SPINACH

A classic dish of the Italian cuisine. A tasty and light recipe where ricotta, with its delicate taste, enhances the spinach taste.

COOKING TIME: 4 MINUTES – WEIGHT: 300g – 2/3 SERVINGS.

Our certifications:



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