

# Galfrè Antipasti d'Italia



## > Food & Beverage

Canned food & Dried fruit and vegetables / Certifications /  
Distribution channel / Dried mushrooms and Truffles / Gluten free  
/ Gourmet Shop / Ho.re.ca. / Food service / Mushroom & truffle  
preserves / Pesto and other sauces for pasta / Ready meals /  
Ready meals (room temperature) / Retailer / Sauces and  
seasonings / Shopping mall/GDO



## > More about Galfrè Antipasti d'Italia

Our Company was founded at the end of the 18th Century in Piedmont, a woodland area rich of "Porcini" mushrooms grown in woods. Our founder, Mr. Lorenzo GALFRE', with his wife, began the mushrooms business using traditional recipes, still used today: one of the most famous is the "Antipasto" ("Ghiotto" means "delicious") original ready dishes with mushrooms, tuna fish and vegetables in a very particular sauce with tomato and natural aromas.

We are specialized in "Delicatessen with Porcini" (our brand represents a farm worker picking mushrooms) and we use only the best in perfume and consistency mushrooms varieties: Boletus Edulis, Boletus Aereus, Boletus Pinicola. All of European origin, arrive in our store and are controlled by our mycologist and our responsible.

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Afterwards mushrooms are cleaned and checked manually by experienced hands. Now they are ready for being packed in jars. The preparation is almost an art; mushrooms are taken one by one and arranged manually in columns in glass jars with olive oil creating chromatic play. The same process is used for our tender Italian artichokes.

Another way of treating and selecting the mushrooms is dried. The product is subjected to a disinfestation process with a thermic treatment that makes the microorganism present in mushrooms die. The product is placed in small paper bags or in elegant present manufacture.

Our firm has carried out the "Porcini Trifolati". It is a mushroom ready to eat, only to warm and use on pasta, as side dish of meat, or to prepare warm hors d'oeuvres with a very good result in cooking. For the same target of a ready and quality dish, is born the "superpasta" range, typical Italian mushrooms sauces.

## > Contacts

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**Spoken Languages** English, French

