

*Dal 1987*  
**Boccon**



CONSTANT INNOVATION TO TAKE  
**THE GOOD ITALIAN CUISINE**  
TO TABLES ALL OVER THE WORLD

## OUR PRODUCT

# ME NU

is a snapshot of our unique production capabilities, which combined with our philosophy of uncompromising quality, make us a reliable and valuable partner in the food industry

## COMFORT FOOD

### APPETIZERS

Focaccia  
Mini pizza  
Muffin

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### MAIN COURSES

Plain Gnocchi  
Seasoned Gnocchi  
Stuffed Gnocchi  
Risotto

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### SIDE DISHES

Gratins  
Mini gratins  
Baked pasta

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### DESSERTS

Molten core muffins  
Chocolate salami  
Tiramisù

## HEALTHY FOOD

### LIGHT CHOICES

Vegetable gnocchi  
Vegetable salads  
Gluten free gratins



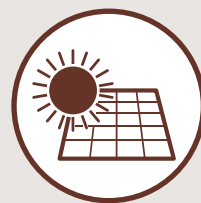
#### PRODUCTION AREA

In 2020 we opened the new factory which now brings our production area to 18,000 m<sup>2</sup> on 2 different production sites



#### REFRIGERATED WAREHOUSE

In the same year we also upscaled our storage space, inaugurating our new 1,800 m<sup>2</sup> refrigerated warehouse



#### SOLAR PANELS

We installed solar panels that allow us to increase our efficiency and avoid the emission of 300 tons of CO<sub>2</sub> per year



#### PURIFIER

The new water purifier, which has been operational since 2021, purifies the water used in our processes and recycles it back into the environment



#### THERMIC EFFICIENCY

We recycle the heat generated by production processes to heat offices and other spaces that are also insulated from the outside with special panels



#### NEW CONCEPT STORE

At the new factory there is also the new concept store where our customers can buy our products and try them in new delicious recipes



## WHO IS BOCON

# WE ARE A FAMILY COMPANY WITH AN ENTREPRENEURIAL SPIRIT

**BOCON s.r.l.** is a family business founded in 1987 with the enthusiasm of Luca Ricci and his wife Donatella, entrepreneurs with a great food and wine culture. Bocon is located very close to the Prosecco hills and vineyards in the Veneto region. It is internationally recognized as a manufacturer of **PREMIUM QUALITY** frozen ready meals. Our goal is to always bring true Italian quality products to tables all over the world. Our customers are mainly primary international retailers and food service companies.

Dal 1987  
**Boccon**

## SIGNIFICANT MILESTONES

**1987**

Opening of Boccon. The company starts its activity with the production of fresh spinach

**1992**

Installation of the first frozen line for baked meals production

**2001**

Beginning of the IQF Risotto production

**2006**

Beginning of the Gnocchi production

**2010**

Beginning of the international phase with the USA

**2017**

Starting of the construction of the new facility

**2019**

Export sales exceed 70% of Boccon's turnover

**2020**

Opening of the new facility dedicated to frozen food (15,000 m<sup>2</sup>)

International recognition: Gold Sial award 2020 with Vegetable Gnocchi



**2021**

Our Vegetable Gnocchi innovation is recognized and protected by a patent in the USA.



**2022**

Opening of Boccon's first subsidiary in the USA



# MAIN NUMBERS



**100%  
MADE IN ITALY**



**\$ 45 M  
turnover 2025**



**170  
employees**



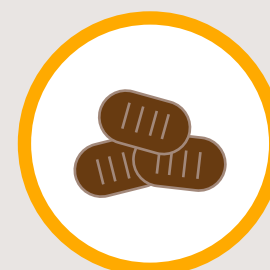
**> 85%  
export revenues**



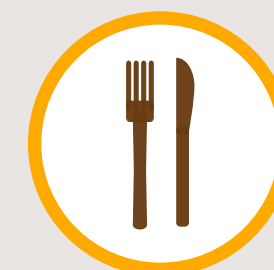
**45 CONTAINERS  
shipped to  
North America  
and Far East monthly**



**AA GRADE  
in BRC and higher  
level of IFS  
certification**



**60 TONNES  
of gnocchi per day**



**100  
products in  
our portfolio**



**48 TONNES  
of gratins and ready  
meals per day**



# WHAT MAKES BOCON DIFFERENT?

## OUR PHILOSOPHY



### PASSION FOR GENUINE FOOD

Through the years we've seen our products reach the world's tables but we have never forgotten the mission that had led us since the beginning: producing ready meals that taste as delicious and authentic as homemade ones. Our motto has always been: "If we don't like it, we don't sell it!"



### TRUE ITALIAN TASTE

We are proud ambassadors of the Italian culinary know-how in the world and we hold traditional tastes as the dearest treasure. In our recipes we use authentic and specialty ingredients that are part of the Mediterranean diet and the Italian tradition, taking our customers on a surprising route of local flavors and recipes.



### CONSTANT INNOVATION

Our Research and Development team is constantly focused on innovation, without losing the teachings coming from our Italian background. This aspect allows us to keep on launching innovative products and meeting the ever-changing consumers needs and the emerging market trends.



### TAILOR MADE PRODUCTS

For over 30 years, we have been building our 360° expertise in the tailor-made meal solutions for retail and food service channels and we've become trustworthy partners of major retailers worldwide. Our customization services include recipes, formats, and packaging, always aiming at delivering successful products.



### CLEAN LABEL FOOD

The quality of ingredients is our first priority. When it comes to choosing raw materials, we don't leave anything to chance in order to keep our labels clean:

- No preservatives
- No artificial flavors
- No artificial colors
- No thickeners

# PRODUCT CATEGORIES

COMFORT FOOD



risotto



desserts

snack



gnocchi



pasta & gratins



gluten free gnocchi



vegetable salads

HEALTHY FOOD

# COMFORT FOOD

*The pleasure and taste of the Italian culinary tradition in meals prepared with authentic ingredients following typical recipes*





# GNOCCHI

## FRESH POTATOES

Our gnocchi are made exclusively with fresh potatoes that we peel and cook in our facility. In addition, we add just very few simple ingredients like flour and fresh eggs, following the Italian tradition. Simplicity is the secret that makes our gnocchi always taste homemade.

## SHAPING

Thanks to our state-of-the-art facility, the quality of our gnocchi comes in a variety of shapes: hearts, stars, Christmas trees and many other forms that can also be customized upon request. This makes our gnocchi the perfect item for special promotions and a children's top pick.

## PERSONALIZE

Plain, seasoned or filled, the combinations are countless, in fact we can customize products starting directly from raw materials. We don't save on taste, that's why our gnocchi are rich in creamy sauces and explosively tasty fillings.

Genuine taste of homemade fresh potato gnocchi, plain, seasoned or filled as you like



# GNOCCHI



POTATO GNOCCHI



SWEET POTATO GNOCCHI



BUTTERNUT SQUASH GNOCCHI



CHRISTMAS GNOCCHI  
Christmas tree and star shaped



HEART SHAPED GNOCCHI

# STUFFED GNOCCHI



MOZZARELLA & TOMATO



CACIO & PEPE  
Romano cheese and ground peppercorn



TRUFFLE & MASCARPONE CHEESE



ARRABBIATA SAUCE  
spicy tomato sauce



RICOTTA & ASIAGO PDO



CHEESE SAUCE



BURRATA & BASIL



TOMATO & BASIL



LEMON & BASIL



PESTO



RICOTTA & SPINACH



MUSHROOM

## SEASONED GNOCCHI



**GNOCCHI SORRENTINA**  
Mozzarella, tomato sauce and basil



**GNOCCHI CACIO & PEPE**  
Romano cheese and ground peppercorn



**SWEET POTATO GNOCCHI**  
**BUTTER & SAGE**



**GNOCCHI LEMON SAUCE**

## PACKAGING SOLUTIONS

SIZE RANGE: **300G - 2KG**



Pillow bag



# RISOTTO

## CARNAROLI RICE

In our Risotto we only use Carnaroli rice. Renowned as “the king of rices” for its higher starch content and its firmer texture, it is the perfect variety to prepare the typical Italian creamy and “al dente” risotto. Moreover, we use an advanced freezing technique to supply a risotto that tastes as good as homemade.

## SELECT INGREDIENTS

In all our Risotto recipes you will find only natural and select ingredients. We believe in using very few quality ingredients to reach the perfect taste.

## COOKING TIME CUSTOMIZATION

Cooking time is customizable depending on the customer’s desires. We sell our products all around the world and we know tastes can change from one country to another. Thus, we offer a broad range of rice grain cooking times, from typical “al dente” to softer textures.

A gourmet’s pleasure:  
Carnaroli rice mixed  
with flavorful sauces,  
prepared with premium  
quality ingredients



# RISOTTO



**WHITE RISOTTO**  
Base for Risotto



**TRUFFLE RISOTTO**



**BUTTERNUT SQUASH**



**5 CHEESE RISOTTO**



**ASPARAGUS RISOTTO**



**MUSHROOM RISOTTO**



**SAFFRON RISOTTO**



**VEGETABLE RISOTTO**



**CACIO & PEPE RISOTTO**  
Romano cheese and ground peppercorn



**CHEESE & LEMON RISOTTO**



**CAULIFLOWER  
& ROASTED GARLIC RISOTTO**

# PACKAGING SOLUTIONS

SIZE RANGE: **300G - 2KG**



Pillow bag



Paper tray



Flow pack



# PASTA

## THE "PASTA AL FORNO" TRADITION

Originally, families prepared this dish with leftovers and brought it to the communal stone oven to be baked. That's why our pasta al forno is still cooked in an industrial stone oven: slowly and evenly, for a creamy heart and a crusty top. A commitment to our culinary heritage and to the authentic taste of Italian home cooking.

## HOMEMADE FROM SCRATCH

Baked or IQF, every recipe starts with the same care: we prepare each component ourselves, using only top-quality ingredients. Our bechamel is made from fresh milk, butter and flour, and our tomato sauce starts from a sautee of onion and garlic in extra-virgin olive oil. Just like you would do at home.

## IQF SAUCED PASTA

The same flavours, without the gratin finish and individually quick frozen. Every single piece is evenly coated with sauce and stays free-flowing, so your kitchen can portion exactly the amount needed. The right balance of pasta and sauce every time: just heat and serve.

Pasta, sauce and cheese in two formats: stone-oven baked or IQF sauced. Same flavours, same quality.



# BAKED PASTA



**SORRENTINA BAKED PASTA**  
Mozzarella, tomato sauce and basil



**ROASTED GARLIC BAKED PASTA**



**CACIO & PEPE BAKED PASTA**  
Romano cheese and ground peppercorn



**RICOTTA & SPINACH BAKED PASTA**



**MUSHROOM BAKED PASTA**



**NORMA BAKED PASTA**  
Eggplants, tomato sauce  
and smoked ricotta cheese



**TRUFFLE BAKED PASTA**



**4 CHEESE BAKED PASTA**

# IQF PASTA



**MAC & CHEESE**



**MUSHROOM PASTA**



**RICOTTA & SPINACH PASTA**

# PACKAGING SOLUTIONS

SIZE RANGE: **300G - 2KG**



Pillow bag



Paper tray



Flow pack



Paper box



# VEGETABLE SIDES

## FARM-FRESH VEGETABLES

Our philosophy is rooted in using farm-fresh vegetables like potatoes, cauliflower, and spinach. We transform these wholesome ingredients into delicious side dishes that bring you the joy of vibrant, fresh flavors in every bite.

## HOMEMADE QUALITY READY TO ENJOY

All our gratins are made from scratch, just as you would do at home: skip the chopping, cooking, and cleanup and treat yourself to the convenience of our ready-to-heat side dishes. We bring the homemade quality you need, without the hassle!

## A VARIETY OF RECIPES AND FORMATS

From festive holiday gratins that bring warmth and cheer to the everyday comfort of creamy mashed potatoes, our offerings cater to every taste. Choose from a variety of sizes and formats, including family-sized trays for gatherings and gourmet single-serve timbales for an elegant touch.

The vibrant taste of fresh vegetables in a delightful array of homemade recipes, all ready for you to enjoy!



# GRATINS



MUSHROOM, POTATOES  
& SWEET POTATOES



BROCCOLI &  
CAULIFLOWER GRATIN



SCALLOPPED POTATOES  
Potatoes slices and cheese cream



EGGPLANT PARMIGIANA



CAULIFLOWER & ROSEMARY



CHEESY SEMOLINA GNOCCHI  
Semolina gnocchi gratinéed  
with butter and sage

# MINI GRATINS



MUSHROOM BASKETS



ARTICHOKE BASKETS



CAULIFLOWER BASKETS

# SIDE DISHES



CAPONATA  
Sicilian-style vegetable medley with eggplant,  
peppers and zucchini



SAUTÉED ARTICHOKES



POTATO PURÉE

# PACKAGING SOLUTIONS

SIZE RANGE: **300G - 2KG**



Muffin tray



Paper tray



Flow pack



Paper box

# SNACKS

## POTATO DOUGH

We add a special ingredient to the dough of our snacks: fresh mashed potato. This is a typical way of preparing "focaccia" and other snacks in southern Italy and it is perfect to get flavorful and soft doughs.

## STONE OVEN

Our baked meals line relies on an industrial stone oven. This is the reason why our snacks are always perfectly browned and taste as authentic as artisanal freshly baked snacks.

## TOPPINGS AND FILLINGS

For the toppings and fillings of our snacks we select only natural ingredients such as 100% Italian tomato sauce and fresh mozzarella that we process and season according to customer's requests.

Savory and fragrant snacks always smelling and tasting freshly baked



# SNAKS



**PIZZA ROUNDS**  
 small pizza rounds with mozzarella and tomato sauce



**PIZZA SQUARES**  
 classic rectangular pizzetta topped with mozzarella and tomato sauce



**WHOLE WHEAT PIZZA SQUARES**  
 classic rectangular pizzetta with a hearty whole-grain dough



**BREAKFAST PIZZETTA**  
 classic rectangular pizzetta topped with soft scrambled eggs



**ARTICHOKE FOCACCIA**



**RICOTTA & SPINACH FOCACCIA**



**SCRAMBLED EGGS MUFFIN**  
 classic muffin filled with soft scrambled eggs

# PACKAGING SOLUTIONS

SIZE RANGE: **400G - 1KG**



Pillow bag



Paper box



# DESSERTS

## FEW FRESH RAW MATERIALS

In all our desserts there are only natural and fresh ingredients just like homemade pastries. We start from only fresh dairy and we stay away from preservatives and artificial colors.

## ONLY EXTRACTS AND NATURAL AROMAS

The authentic taste of our desserts comes not only from fresh ingredients but also from natural extracts and aromas, which boost taste by keeping the product natural and healthy.

## SELECT INGREDIENTS

As part of product personalization, we offer the possibility to include select and premium ingredients in the recipe, such as UTZ certified cocoa and chocolate and free-range eggs.

Delicious sweet treats prepared with simple and natural ingredients



# DESSERTS



**CHOCOLATE SALAMI**

Dark chocolate and biscuits



**TIRAMISÙ**



**LEMON TIRAMISÙ**



**RASPBERRY CHOCOLATE MUFFIN**

chocolate muffin filled with raspberry jam



**CHOCOLATE MUFFIN**

chocolate muffin filled with chocolate cream



**ORANGE CHOCOLATE MUFFIN**

chocolate muffin filled with orange marmalade



**ZABAIONE CHOCOLATE MUFFIN**

chocolate muffin filled with egg cream



**LIMONCELLO MUFFIN**

white muffin filled with limoncello cream



**FRESH CARROT & ORANGE MUFFIN**



**SOFT LEMON PLUMCAKE**

lemon plumcake filled with lemon cream



VEGAN

# CHOCOLATE LAVA CAKE



**CHOCOLATE LAVA CAKE**

# PACKAGING SOLUTIONS

SIZE RANGE: **300G - 2KG**



Muffin tray



Paper tray



Flow pack



Paper box

# HEALTHY FOOD

*The simplicity and lightness of innovative recipes full  
of vegetables and 100% plant based, low in calories  
but rich in taste*





# VEGETABLE GNOCCHI

## ONE OF A KIND

Our vegetable gnocchi are one of a kind: it is a vegan and gluten free product, 100% plant based, hence a great source of wellness. They have a short and clean label with very few ingredients including extra virgin olive oil, making them a great way to eat veggie. Also, they are good choice for children.

## 65% VEGETABLES

The percentage of vegetables in our gnocchi is simply astonishing. In every recipe there is at least 65% vegetables, such as fresh cauliflower, spinach or butternut. This innovation is covered by a patent in the US and has allowed us to win many innovation prizes, including the prestigious SIAL Golden Medal.

## GLUTEN-FREE

In addition to the main vegetable, our gnocchi are composed of vegetable flours and EVOO, which make them a 100% plant-based and gluten free product that is lighter and healthier than traditional alternatives.



The natural taste of vegetables comes in a colorful, healthy and handy way with our gnocchi



# VEGETABLE GNOCCHI



**BROCCOLI  
& SPINACH GNOCCHI**



VEGAN



**BUTTERNUT  
SQUASH GNOCCHI**



VEGAN



**FENNEL GNOCCHI**



VEGAN



**CAULIFLOWER GNOCCHI**



VEGAN



**PEAS GNOCCHI**



VEGAN



**BEETROOT GNOCCHI**



VEGAN



**BRUSSELS SPROUTS GNOCCHI**



VEGAN



**KALE GNOCCHI**



VEGAN

## PACKAGING SOLUTIONS

SIZE RANGE: **300G - 2KG**



Pillow bag



# VEGETABLE SALADS

Light and fresh mixes of delightful wholegrain cereals and vegetables

## WE COOK WHOLEGRAINS AND VEGETABLES

In our vegetable salads we put very few ingredients that we process internally. We don't just assemble pre-processed raw materials, we take care of cooking and seasoning wholegrain cereals and vegetables to make sure that our recipes are light in calories but great in taste.

## READY TO EAT

Another great thing about our salads is that they are not only light and balanced but also ready to eat. This means they just need to be thawed at room temperature, making them a perfect idea for lunch breaks or midweek dinners.

## EVOO SEASONED

All our vegetable salads come already seasoned with extra virgin olive oil in order to supply a product that is deliciously and healthily ready-to-eat.



# VEGETABLE SALADS



**HONEY GINGER SHIITAKE SALAD**  
Honey-ginger mushrooms with chickpeas, peas & raisins



**BORLOTTI BEANS SALAD**  
Black rice, borlotti beans, fresh herbs & pickled onions



**BALSAMIC PEPPER SALAD**  
Barley, lentils & quinoa with roasted yellow & red peppers and kale



**QUINOA WITH VEGETABLES**  
White, red and black quinoa with grilled peppers, eggplants and chickpeas



**MULTIGRAIN SALAD**  
Barley, brown rice and spelt with carrots, zucchini, peas and sweet corn



**GREEN SALAD**  
Barley with zucchini, peas and orange juice



**COUS COUS WITH VEGETABLES**  
Cous cous with carrots, peas, eggplants, grilled peppers and chickpeas



# PACKAGING SOLUTIONS

SIZE RANGE: **300G - 2KG**



Pillow bag



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