

A top-down view of a rustic wooden table. In the center is a round pizza with a thick, slightly charred crust, topped with melted cheese and tomato sauce. The pizza is placed on a piece of white parchment paper. Surrounding the pizza are various items: a glass of red wine in the top left, another glass in the top right, a small bowl of white sauce on the left, a bunch of fresh basil leaves at the bottom left, and a set of silverware (fork and knife) in a white napkin at the bottom right. The overall atmosphere is warm and inviting, suggesting a high-quality dining experience.

Vulcano Food Gourmet srl

The Real artisanal Neapolitan Pizza

*Hand made pizza in Naples, Italy,
prepared using only mother dough,
extra virgin olive oil,
fresh, local and natural ingredients
and is baked in a real wood oven!*



*The concept is the brainchild
of two founders.
Their passion for Italian cuisine
and their desire to export the
Neapolitan Pizza as prepared by
our Master Pizza's Chefs.*

How was born?



Initial product tests were made in the *Maurizio Ramirez's* back yard.

The business partnership with *Guido Freda*, an entrepreneur with a strong experience in the food's world, has created an innovative opportunity.

Using the innovative cryogenic system the Neapolitan Pizzas are flash frozen **(innovative system of cryogenics)** as soon as come out of the oven. So that the pizzas goes from +90° to -20 ° in few minutes.

VULCANO FOOD GOURMET offers the real **Neapolitan pizzas** with all its flavours and aroma.





Neapolitan pizza

faithful to tradition



- the original from the city that invented pizza
- Naples - where the best pizza makers are at home.

Facts & Figures

WE ARE SERIOUS ABOUT NEAPOLITAN PIZZA



WHERE WE ARE:



The Company starts in the 2014.

At VULCANO FOOD GOURMET srl, we believe pizza is more than just a meal or a pastime - it's an art form, it's an obsession, it's a way of life.

TURNOVER 2022: 4.800.000 €

WORKERS: 30

EXPORT QUOTA: 52%

TOTAL PIZZAs Produced in 2022: 1.407.000 pizzas



Certifications and Quality:

The quality is the results made up of controllers on product lines, incoming raw materials and analysis, external laboratory analysis, packaging assurance and control.

Vulcano Food gourmet carries out constant controls of incoming raw materials and on the final products to ensure a high level of safety, with an accurate plan, Vulcano food Gourmet organizes regular inspections and analysis, carrying out controls in line with the strictest international quality standards (products and plant).



BRC & IFS Certificates



Vegan Certificate



ISO 22000:2018



Organic production EC
REG. 834/2007 certificate



AIC Gluten Free Certificate



FROM NAPLES TO YOUR TABLES

The original from Naples

a pizza like no other

- **hand-made**
- **baked in wood-fired oven**
- **NO preservatives, NO additives, NO gmos**
- **only natural ingredients**
- **Flash Frozen (innovative system of cryogenics)**

**Artisanality,
Quality,
Authenticity,
Tradition
and innovation.**





Hand-made



- prepared and stuffed completely by hand
- created by professional pizza makers “Pizzaioli”
- no pizza will be the same as another, and therefore “UNIQUE”



Only natural ingredients



- **only fresh INGREDIENTS** like “FIORDILATTE MOZZARELLA CHEESE 100% Italian and FRESH BASIL LEAVES.
- **LOCAL INGREDIENTS**, as PECORINO Cheese POD or TOMATO SAUCE exclusively from ITALIAN “POMODORI” grown in ITALY.
- 24-hour leavening time of the dough





Baked in wood-fired oven



- all our pizzas are baked in WOOD-FIRED OVENS
- produced with our PATENTED PRODUCTION PROCESS for Neapolitan artisanal pizza
- EXTRAORDINARY TASTE EXPERIENCE thanks to the fast-freezing system (**innovative system of cryogenics**).

..to know more about cryogenics process [click here!](#)



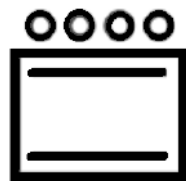
EASY
and
QUICK!



- Our patented cryogenic freezing process allows us not to use any additives and preservatives. KEEPING INTACT FLAVOURS AND TASTE.
- **Our pizza IS COMPLETELY COOKED:** this ensures that the topping does not remain raw or soggy, or that excess water is created on the surface!



**READY in About
10 min!**



- In a pre-heat oven to 220° (fan not recommended), place the frozen pizza on the middle rack (no pan or tray needed!) heat it for 8-10 min. Cook longer for crispier crust.



- In a pre-heated pan, place the frozen pizza and then put a lid on the pan, and keep at medium heat, warm it for 8-10 min.



CATEGORY:



CLASSIC



SPECIAL



VEGAN



LACTOSE FREE



GLUTEN FREE





Pizza margherita

BBD: 18 months

- pizza margherita **classic** (400gr)
- pizza margherita **vegan** (450gr)
- pizza margherita **gluten-free** (400gr)
- Double-Cheese Margherita Pizza (450gr)





SPECIAL LIMITED PIZZA

Size: 400 gr
BBD: 18 months

- Friariella (*Neapolitan Broccoli rabe*) Pizza
- 4 cheese Pizza
- Primavera Pizza (*smoked provola cheese and fresh cherry tomatoes*)
- Truffle Pizza
- Eggplant Parmesan Pizza (*available also the VEGAN version!*)



SPECIAL LIMITED PIZZA

Size: 400 gr
BBD: 18 months

- pizza oil EVO and tomato (*without mozzarella cheese*)
- pizza mozzarella cheese (*without tomatoes*)
- pizza garlic green pesto
- pizza green pesto sauce



SPECIAL LIMITED PIZZA

Size: 400 gr
BBD: 15 months

- Artichoke Pizza
- *Nerano Sauce* (based on courgettes, with cream, and Pecorino cheese) tomatoes)
- Cacio cheese & black pepper Pizza (with Pecorino Romano PDO cheese)



Our Brands:



TALIA®
DI NAPOLI

**Development PRIVATE
LABEL is also available!**

Our Packaging:



Cardboard box*



Our Packaging:



Flowpack, front **Sticker**
with back Label



Our Packaging:



Flowpack and paper sleeve
with back label



Sustainability:

TALIA[®]
DI NAPOLI

WE'RE CARBON NEGATIVE!

Since 2021, TALIA di NAPOLI has been certified carbon-neutral. This year, one-upping ourselves by offsetting **25% more carbon than we emit** through avoidance and removal credits this year and beyond.

We are one of the first food brands in the world to do this!



OUR PIZZA HELPS THE PLANET. SERIOUSLY.

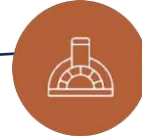
Sustainability:

NAPLES:



INGREDIENT SOURCING

Keeping ingredients local to Italy not only contributes to our brand's Neapolitan authenticity, but minimizes our carbon footprint.



WOOD BURNING OVENS

Our wood is sourced sustainably in government-regulated forests in Italy and trees are planted for all wood used.



EXPORTING TALIA

We opt to export our pizzas via cargo ship in bulk because, despite the longer lead times, it creates less pollution than exports via airplane.

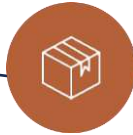
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Sustainability:



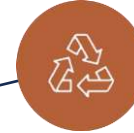
PLASTIC USE

Talia di Napoli has partnered with CleanHub to offset its plastic use. Through the partnership we help fund the removal of ocean bound plastic around the globe. To learn more, [click here](#).



USA E-COMMERCE PACKAGING

Our US last mile delivery boxes are recyclable and are packed with fully compostable or recycled insulators, made from either cornstarch or recycled denim, respectively.



CARBON OFFSET

We partner with Agendi to ensure we offset any carbon emitted during our production process in Naples, Italy and in the journey of our pizzas from Naples to your tables.

YOUR
WAREHOUSE



OUR PIZZA HELPS THE PLANET. SERIOUSLY.

Links to corporate Videos:

[Come viene preparata 'A Pizza? - YouTube](#)

[Our Talia pizzas – YouTube](#)

['A Pizza dal Forno a Legna a casa Tua! - YouTube](#)



TALIA[®]
DI NAPOLI



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