



FROZEN to **FRESH**
TECHNOLOGY DESIGNED FOR RETAIL

ENJOY ANY BITE



belong to

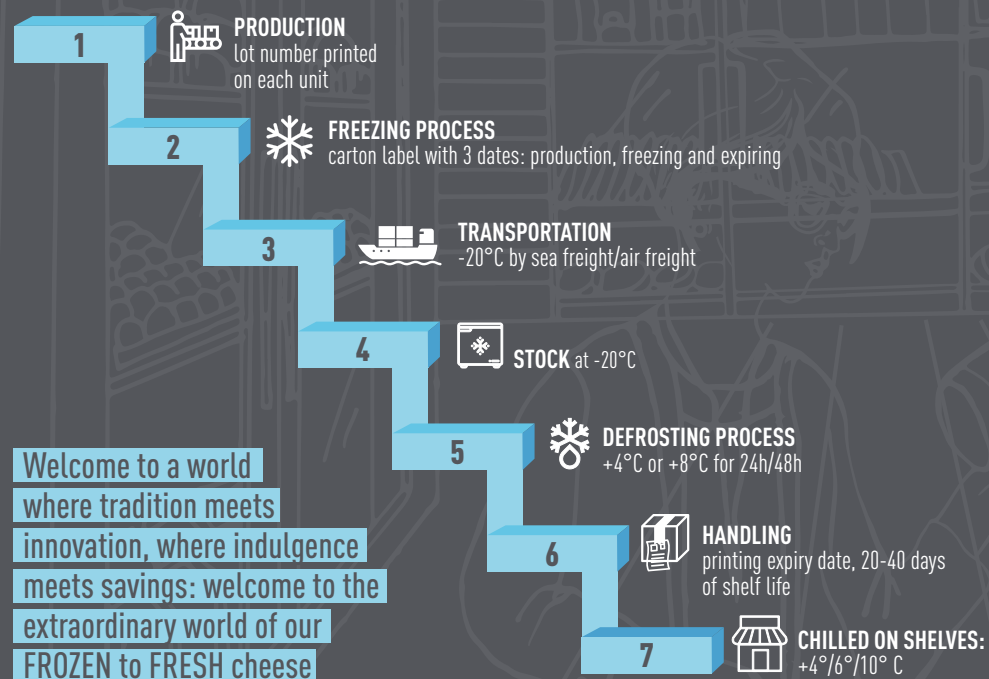


 CASARADICCI

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FROZEN TO FRESH PROCESS



Welcome to a world
where tradition meets
innovation, where indulgence
meets savings: welcome to the
extraordinary world of our
FROZEN to FRESH cheese

WHAT IS FROZEN TO FRESH

FFF stands for **Frozen to Fresh**: it is a technology applied that once defrosted we grant from 20 to 40 days of shelf life keeping freshness and taste. The best solution for retail!"

FROZEN TO FRESH CORE VALUES

ZERO WASTE



OPTIMIZATION OF
LOGISTIC COST



NO DISPOSAL



AVOID OUT
OF STOCK



COST
SAVING



TASTE AND
FRESHNESS
GUARANTEED



OUR CERTIFICATIONS



FROZEN TO FRESH CHEESE FOR RETAIL

