

For **over 20 years**, we've been making food service **simpler**, **more efficient**, **and more flavorful**.

At Parc, every dish tells a story made of **selected ingredients**, careful preparation, and authentic flavors. For **more than twenty years**, we have brought the quality of Italian cuisine into the world of food service, **combining craftsmanship and technology, passion and method**.

We produce in Italy, with an expert team and a clear goal: to offer good, safe, and tailor-made solutions for retail, Ho.Re.Ca., and brands looking for a reliable partner.

We work transparently, invest in innovation, and select only controlled raw materials to always quarantee taste, consistency, and performance.

Every product is the result of a **certified and traceable process**, according to the highest safety standards (HACCP, ISO 22000, BRC).



Italian Production

Authentic recipes, carefully crafted in our facility in Italy.



Tradition

Processes inspired by tradition, for products with genuine flavor.



Quality Raw Materials

Selected and controlled ingredients to ensure taste and safety.



Innovation and Preservation

Advanced technology to maintain freshness and flavor.



Certified Quality

Rigorous checks throughout the entire production chain.

Our way of doing **food service**: **quality, performance, and tradition.**

Every Parc product is created to offer reliable, practical and tasty solutions designed to simplify the work of those who distribute or cook.



Fresh in MAP (Modified Atmosphere Packaging)

Fresh for longer, with no compromises.

Packaged in Modified Atmosphere (MAP), our fresh products last up to 24 days. Pre-fried in high oleic sunflower oil, they are ideal for retail and for those looking for a ready-to-go product for chilled shelves or take-away, easy to regenerate.



Frozen

Flexibility and taste, 365 days a year.

Immediately after production, our products are frozen to preserve their taste and texture. Available either pre-fried or raw, they are perfect for professional food service: they ensure zero waste, long shelf life, and consistently excellent results.



Your **brand**, our **expertise**.

Parc develops **tailor-made solutions**, perfectly aligned with the needs of your market.

From **recipe** creation to **packaging**, we offer a complete, reliable, and flexible service.

Our **Product Range**



Arancini

Flavors: Ragù, ham and mozzarella, spinach and mozzarella,

gorgonzola, truffle, 'nduja, pesto, norma.

Product status: Pre-fried MAP / Pre-fried Frozen / Frozen

	MAP	Frozen
Shelf life	24 days	12 months
Storage	0°C / +4°C	≤ -18°C
Packaging	Box of 6 trays - Pallet: 110 boxes Box of 4 trays - Pallet: 56 boxes	Box of 15 pcs - Pallet 135 boxes



Suppli

Flavors: Classic, cacio e pepe

Product status: Pre-fried MAP / Pre-fried Frozen / Frozen

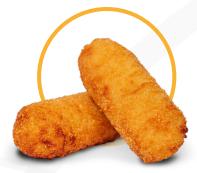
MAP		Frozen	
Shelf life	24 days	12 months	
Storage	0°C / +4°C	≤ -18°C	
Packaging	Box of 9 trays – Pallet: 110 boxes Box of 4 trays – Pallet: 56 boxes	Box of 30 pcs – Pallet: 135 boxes	



Meatballs

Flavors: In tomato sauce, meat and vegetables, Ascolana-style Product status: Pre-fried MAP / Pre-fried Frozen / Frozen

	MAP	Frozen	
Shelf life	24 days	12 months	
Storage	0°C / +4°C	≤ -18°C	
Packaging	Box 6 kg – Pallet: 56 boxes	Box 5 kg – Pallet: 90 boxes	



Croquettes

Flavors: Potato with gorgonzola, potato with mozzarella, chicken

filled with cheese

Product status: Pre-fried MAP / Pre-fried Frozen / Frozen

	MAP	Frozen	
Shelf life	24 days	12 months	
Storage	0°C / +4°C	≤ -18°C	
Packaging	Box 6 kg – Pallet: 56 boxes	kg – Pallet: 56 boxes Box 5 kg – Pallet: 90 boxes	



Lasagne

Flavors: Bolognese, spinach and ricotta, vegetable, Sicilian-style **Product status:** Pre-cooked MAP / Pre-cooked Frozen

	MAP	Frozen	
Shelf life	24 days	12 months	
Storage	0°C / +4°C	≤ -18°C	
Packaging	Box 6 kg - Pallet: 56 boxes	Box 5 kg – Pallet: 90 boxes	



Sauces

Flavors: Smoked, white Product status: Fresh

	Fresh
Shelf life	3 months
Storage	0°C / +4°C
Packaging	Box 7.5 kg - Pallet: 48 boxes



Other products

		Fresco	Surgelato
Sweet semolina Pre-fried MAP / Pre-fried / Frozen	Shelf life	24 days	12 months
	Storage	0°C / +4°C	≤ -18°C
	Packaging	Box 6 kg – Pallet: 56 boxes	
Breaded eggplants Pre-fried MAP	Shelf life	15 days	-
	Storage	0°C / +4°C	-
	Packaging	Box 6 kg – Pallet: 56 boxes	-



CROCCANTI FUORI, ITALIANI DENTRO

Since 1942, we've been bringing the goodness of homemade recipes to the table.

Le Reginelle is Parc's consumer line, designed for those who love authentic flavors. Ready-to-eat dishes that can be enjoyed in just a few minutes, perfect for the whole family. Always delicious, as if just made.



Packaging: MAP (Modified Atmosphere Packaging) Shelf Life: 24 days **Product Status**: Pre-fried



Packaging: MAP (Modified Atmosphere Packaging) Shelf Life: 24 days **Product Status**: Pre-fried



Packaging: MAP (Modified Atmosphere Packaging) Shelf Life: 24 days **Product Status**: Pre-fried



Packaging: MAP (Modified Atmosphere Packaging) Shelf Life: 24 days

Product Status: Pre-fried



Packaging: MAP (Modified Atmosphere Packaging)

Shelf Life: 24 days **Product Status**: Pre-fried



Spinach and mozzarella

Packaging: MAP (Modified Atmosphere Packaging) **Shelf Life**: 24 days

Product Status: Pre-fried



Packaging: MAP (Modified Atmosphere Packaging) Shelf Life: 24 days

Product Status: Pre-fried



Packaging: MAP (Modified Atmosphere Packaging) Shelf Life: 24 days

Product Status: Pre-fried



Flavors: Classic, cacio e pepe

Packaging: MAP (Modified Atmosphere Packaging)

Shelf Life: 24 days **Product Status:** Pre-fried



PARC S.r.I. Via Pavia, 9/A int. 10 - 10098 Rivoli (TO) Italy www.parcfood.com