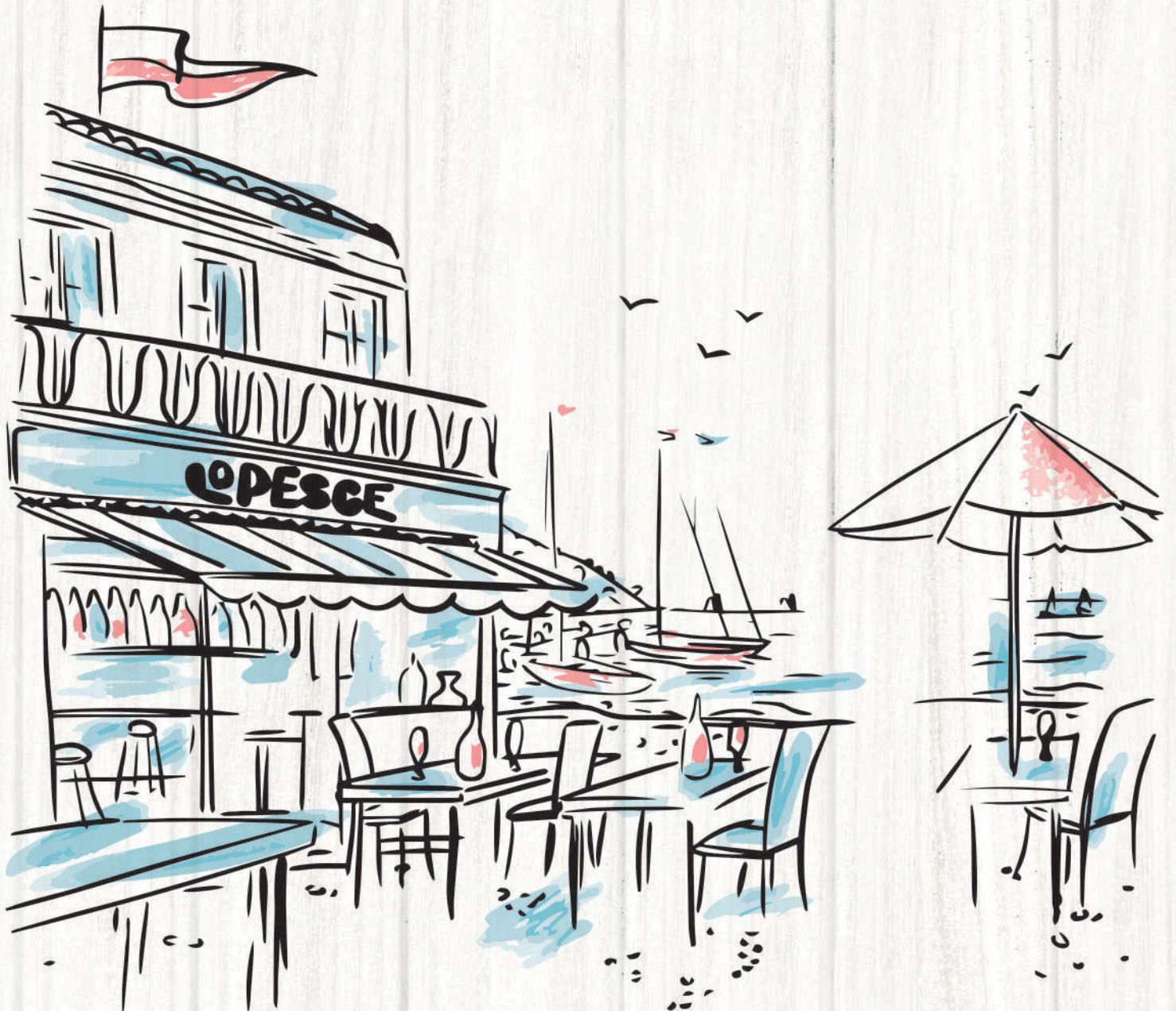


# LOPESCE

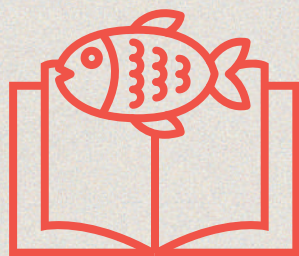
Dal Mare al Piatto





# An Italian company looking ahead.

LoPesce is a company active in the packaging and distribution of frozen seafood products for large-scale retail. Based in Colverde (Como), with over 2.000 sqm of facilities dedicated to storage, production and offices.



**WHOLESOME AND  
FLAVORFUL RECIPES**



# INNOVATING WITH COMMON SENSE

## 2021

In 2021, we were among the first in Italy to introduce frozen seafood **paper-based packaging**, suitable for recycling.

## 2023

In 2023 we developed the **first fully recyclable mixed paper pack** with our packaging supplier.

### The sea is our kitchen

We carefully select it and bring it to your table — delicious, safe, and ready to enjoy.

At our Colverde facility, we carry out in house **blending and packaging activities for frozen seafood products** intended for large scale retail, with attention to quality, food safety and compliance with applicable environmental requirements. Since 2015 our Food Safety Management System is **compliant with GFSI scheme BRCGS Food and IFS Food**.



# LOPESCE

Dal Mare al Piatto

## HEAT & EAT

Simple and genuine recipes,  
with fish as the star ingredient,  
created and tested for you.

Enjoy the quality of the sea in a  
convenient frozen dish, ready in  
just a few minutes.



**HEAT & EAT**

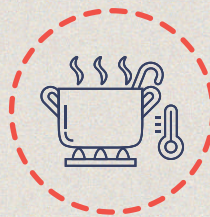
**LOPESCE**  
Dal Mare al Piatto



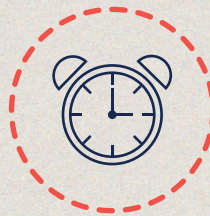
## SEAFOOD COUS COUS

Seafood couscous represents our reinterpretation of this international dish. We have added grilled courgettes and peppers and enriched it with our seafood products: mussels, clams and squid rings. The result is a tasty and colorful first course, ready in a few minutes.

 **2 SERVINGS** |  **8 MINUTES** | **21 oz**



Put two tablespoons of extra virgin oil into a pan and add the frozen product.



Cook with lid over high heat for 8 minutes, stirring occasionally.



Season to taste with black pepper or ground chili.



**HEAT & EAT**

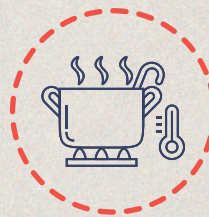
**LOPESCE**  
Dal Mare al Piatto



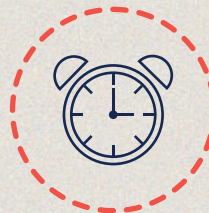
## MIXED SEAFOOD SOUP

This is our favourite soup. We have selected the best fish products (clams, mussels, scorpionfish, squids, cod) and then we mixed them with a tomato sauce to exalt its flavors. We were delighted by its simplicity and, at the same time, delicacy of this dish! A quick and light main course, without giving up an intense and appetizing flavor.

 **2 SERVINGS** |  **10 MINUTES** | **21 oz**



Put two tablespoons of extra virgin oil into a pan and add the frozen product.



Cook with lid over high heat for 8 minutes, stirring occasionally. Then uncover it for 2 minutes more.



Dress it with some parsley and serve it with slices of toasted bread.

**HEAT & EAT**

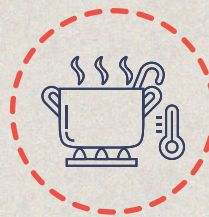
**LOPESCE**  
Dal Mare al Piatto



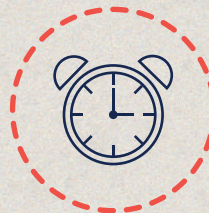
## SPELT WITH PRAWNS AND ZUCCHINI

A delicious main course, to be enjoyed both cold in the summertime or hot during the cold season.

 **2 SERVINGS** |  **9 MINUTES** | **21 oz**



Put two tablespoons of extra virgin oil into a pan and add the frozen product.



Cook it with lid over high heat for 4 minutes, stirring occasionally, then go on uncover for 5 minutes more.



Keep it in the refrigerator to taste it cold.





**HEAT & EAT**

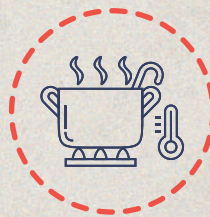
**LOPESCE**  
Dal Mare al Piatto



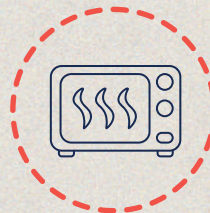
## ITALIAN SEAFOOD MEDLEY

Seafood medley is always a great Italian classic! Squid rings and tentacles, mussels, clams, octopus, prawns and cuttlefish...we have studied this recipe to allow you to feel the true flavor of the sea. In this recipe the quality makes the difference! It cooks in a few minutes and, once cold and seasoned, it will taste just like summer. In colder weather, however, it is excellent as seasoning for pasta.

 **2/3** SERVINGS |  **2** MINUTES | **21** oz



In the pot: Let it boil for 2 minutes in salted water and season it with extra virgin olive oil, lemon, garlic and parsley dress. Then leave it in the refrigerator for 30 minutes.



In microwave: Cook it for 5 minutes at 900 W, drain it and season it with extra virgin olive oil, lemon, garlic and parsley dress. Then leave it in the refrigerator for 30 minutes.



**HEAT & EAT**

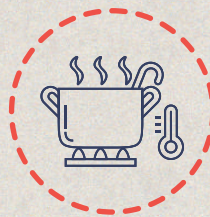
**LOPESCE**  
Dal Mare al Piatto



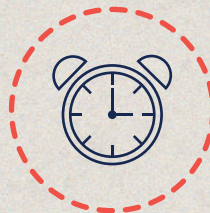
## MEDITERRANEAN STYLE COD

Enjoy this dish to feel in Italy! An appetizing hake that brings to you taste and wellness.

 **2 SERVINGS** |  **8 MINUTES** | **21 oz**



Put two tablespoons of extra virgin oil into a pan and add the frozen product.



Cook it with lid over high heat for 4 minutes, stirring occasionally, then go on uncover for 4 minutes more.



Season to taste with oregan.



**HEAT & EAT**

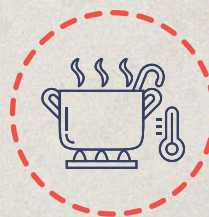
**LOPESCE**  
Dal Mare al Piatto



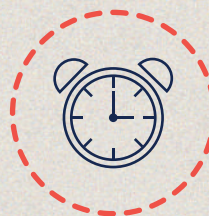
## SEAFOOD PAELLA

We are very proud to present our paella to you. Rice, prawns, mussels, clams, octopus and squid, without forgetting vegetables typical of this specialty: peppers, courgettes and peas, which make it a dish, as well as very tasty, also colorful and fun. This paella is made to make you feel in a typical spanish tapas bar from the first bite... Olè!

 **2 SERVINGS** |  **8 MINUTES** | **21 oz**



Put two tablespoons of extra virgin oil into a pan and add the frozen product.



Cook it with lid over high heat for 4 minutes, stirring occasionally, then go on uncover for 4 minutes more.



Season to taste with black pepper or ground chili.

# LOPESCE

Dal Mare al Piatto

## HEAT & EAT

Three new products by LoPesce designed for the American market: ready-to-cook frozen meals inspired by Italian culinary traditions, combining convenience with seafood-based flavour profiles.



**HEAT & EAT**

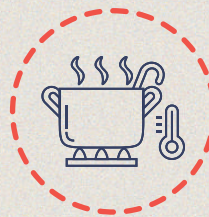
**LOPESCE**  
Dal Mare al Piatto



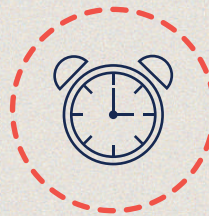
## LEMON & HERBS SHRIMP PENNE

A flavorful penne dish made with shrimp, lemon, and aromatic herbs.

 **9** MINUTES | **21 oz (594 gr)**



Put the frozen product in a pan and add 0.88 oz (25 grs) of water.



Cook it with lid over high heat for 3 minutes, stirring occasionally, then go on uncover for 2 minutes.



Season to taste with black pepper.



**HEAT & EAT**

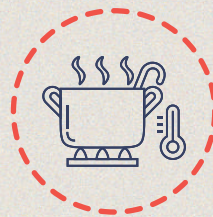
**LOPESCE**  
Dal Mare al Piatto



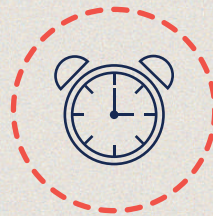
## SHRIMP ALFREDO FETTUCCINE

Fettuccine-style pasta with a rich Alfredo sauce and shrimp are truly irresistible.

**8** MINUTES | **21 oz (594 gr)**



Put the frozen product in a pan and add 0.88 oz (25 grs) of water.



Cook it with lid over high heat for 3 minutes, stirring occasionally, then go on uncover for 2 minutes.



Season to taste with black pepper.

**HEAT & EAT**

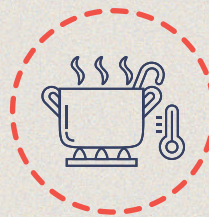
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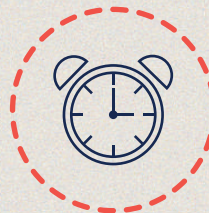
## SPAGHETTI ALLE VONGOLE

A classic pasta dish ready to serve.  
Spaghetti with clams, garlic, and parsley.

 **5** MINUTES | **21 oz (594 gr)**



Put the frozen product  
in a pan and add  
0.88 oz (25 grs) of water.



Cook it with lid over  
high heat for 2 minutes,  
stirring occasionally,  
then go on uncover  
for 2 minutes.



Season to taste  
with fresh parsley.

# A TAILORED

# SERVICE FOR YOU

As an experienced co packer, we support our customers in the development and packaging of **private label frozen seafood products**, in line with their technical and graphic requirements.

We use **paper based packaging materials** designed to be recyclable.





Xilo srl

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