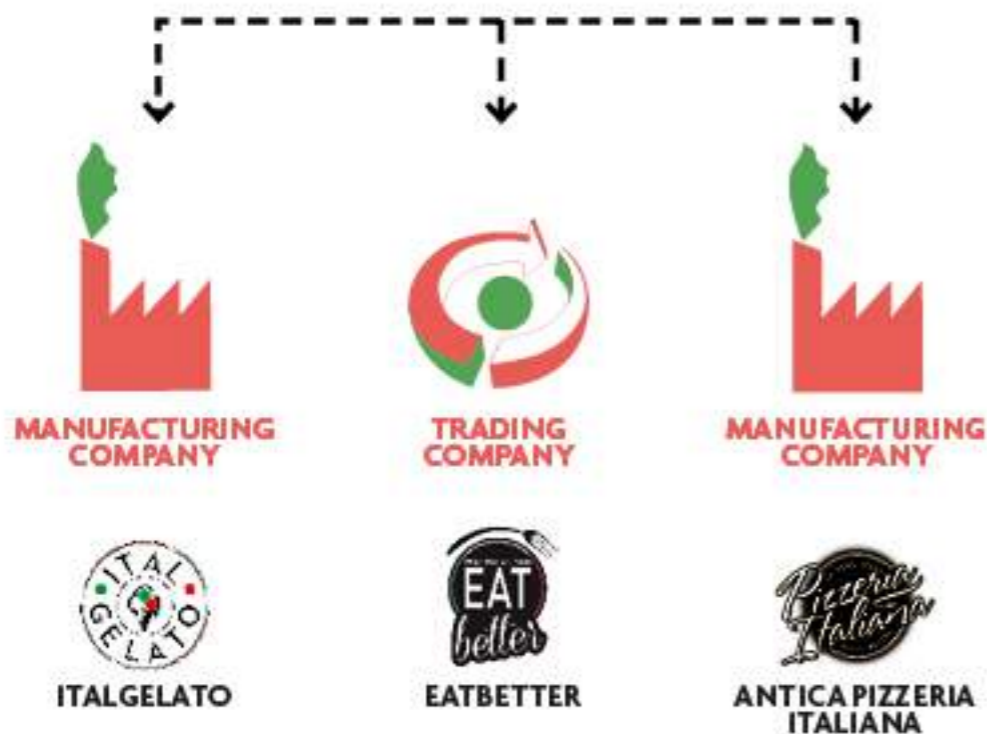




# EAT BETTER HOLDING



## THE COMPANY

Founded in 2005 by **Fabio Cavicchioli** to promote the excellence of the Made in Italy around the world, after a few years Eat Better Holding (EBH) acquired its **first pizza manufacturing company**, with two production lines and a woodfired oven. Over the years the business has been growing, and in 2014 EBH acquired **Italgelato**, a company with 7 production lines dedicated to the production of high quality gelato. Eat Better has now a structure that, with its **two manufacturing companies**, is able to cover the whole chain for its main products.

The two companies work side by side with Eat Better Srl, offering a wide range of products through strategic alliances with some leading manufacturers of dessert; Eat Better is able to offer all the services that add value to the product proposal, such as the logistic and distribution services, a dedicated marketing and graphics department and much more.







We are able to satisfy the specific needs of each customer, adapting our products to the taste of his end market. Our distribution network is well spread in order to cover every part of the world.

# SOME OF OUR CUSTOMERS

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# CERTIFICATIONS



All our manufacturing facilities are regularly submitted to a 3rd party Food Safety Audits to ensure throughout the whole production process the respect of the highest International standards worldwide recognized: **GFSI, BRC, IFS, ISO 9001, ISO 14001, ISO 22000, HACCP**. We are proud to offer a wide range of Organic Products, made using methods for organic farming, guaranteed by International Organic certifications (**NOP USDA ORGANIC, JAS, BIO**).

All our products, in addition to complying with the applicable legislation, must conform to additional and more restrictive internal requirements that may be defined in accordance with the specific company objectives or together with the customer, who is entitled to send its own Auditors for additional controls whenever required.



## ITAL GELATO

- Total area of 16,000 square meters, plant of 7,000 square meters
- Daily production capacity of 60 tons of gelato
- 7 lines: 5 for big volumes and 2 for small and customized productions
- More than 60 flavors available
- Different packaging materials available (glass, paper, plastic)
- Wide range of sizes

## PIZZERIA ITALIANA

- ◆ Total area of 4,000 square meters
- ◆ Annual capacity: about 15 million pizzas
- ◆ 2 production lines: an artisan line with wood oven and one for ambient pizza bases American-type
- ◆ Range of products: fresh, frozen and ambient temperature
- ◆ Flexibility on packaging
- ◆ Flexibility on the size, weight, recipes





**OUR PRODUCTS**



**PIZZA**



**GELATO**







### VARIETY

- more than 50 recipes
- wide range of shapes (round, square, oval, rectangular)
- different diameter available (from 7cm/3" to 45cm/18")

### ALL NATURAL & ORGANIC

Made using only the highest quality ingredients without any artificial flavours, additives or preservatives.

### SHELF LIFE

18 Months	<b>FROZEN</b>
25 Days	<b>FRESH</b>
15 Days	<b>FRESH FROM FROZEN</b>

### SPECIAL CRUSTS

A wide range of different crusts to complete our offer and meet the most demanding customers, with special care for wellness and nutrition content:

- Ancient Grain (complex crust made with a blend of einkorn, emmer, spelt, millet, flax and sunflower seeds)
- 100% wholegrain
- flaxseed
- naples
- ultrathin

### DRESS YOUR PIZZA WITH YOUR FAVORITE TOPPING!!

- \* AGAVE
- \* CHOCOLATE
- \* CHILI OIL
- \* OLIVE OIL
- \* ROSEMARY OIL
- \* TRUFFLE OIL
- \* HONEY
- \* BALSAMIC GLAZE
- \* BASIL OIL





ANTICA PIZZERIA ITALIANA  
**FLATBREAD**



GOURMET LINE Traditional Crust  
HEALTHY LINE Multigrain Crust

From the union of a woodfired oven and the finest all natural ingredients comes out our crispy and tempting flatbread available in different size and thickness in a wide variety of recipes. Our wide product range includes original and intriguing toppings: traditional and sweet also available in a **multigrain crust**. A perfect solution for a different **healthy breakfast** or as **appetizer**: you can cut it into strips and serve as appetizer or add a salad and enjoy it as your main course for a delightful tasty dinner. **Very easy to cook**: ready in 5-7 minutes in oven.



80g / 2.82oz

In a few bites  
all the taste of the  
Traditional Italian Pizza.  
The ideal choice for a  
quick and healthy break.



ANTICA PIZZERIA ITALIANA  
**MOBILE PIZZA & FRUSTA**



185g / 6.52oz



# ITALGELATO GELATO



# ITALDESSERT DESSERT & FROZEN YOGURT

## 100% Natural

Gelateria Italiana offers the best recipes of the traditional Italian gelato always keeping an eye on the latest trends, in order to stand out from common ice cream. Gelato is not simply the Italian word for ice cream but it is distinctively different from the ordinary frozen dairy desserts you may be accustomed to. Thanks to the use of Italian **fresh whole milk**, our gelato is naturally low in fat, with a more intense flavour than standard industrial ice cream, and has no need of artificial aromas or preservatives. Our Gelato is **all natural**, and the most demanding customers can choose our **organic line**.

Italy is very famous for its desserts. Some of them are so unique to be known with their Italian name all over the world: Tiramisù, Panna Cotta, Tartufo... Gelateria Italiana offers a selection of the best Italian patisserie in line with the tradition and enriched by a personal touch to delight even the most demanding tasters.

LIGHT AND  
REFRESHING  
FROZEN YOGURT.  
THE HEALTHIEST  
CHOICE FOR YOUR  
DESSERT...





EAT BETTER, IT WORKS BETTER



OUR SERVICES

## RESEARCH & DEVELOPMENT

- Creation of innovative, high quality products
- 100% customized recipes
- Care for a healthy diet
- Ongoing improvement of existing products
- Continuous sourcing of new and natural ingredients
- Superior technology & the best of the Italian tradition
- Continuous expansion of the product range



## GRAPHICS & MARKETING

- In-house graphic department
- 100% customized packaging
- Control brand & private label
- Realization of marketing materials for stores & shops
- Turn-key offer for private label projects



## CUSTOMER CARE

- Dedicated sales department for the different world areas: Us, Canada, Latin America, Far East, Middle East, Europe, Australia and Africa
- Day-by-day dialogue with our customers
- Experienced sales people with an in-depth knowledge of the markets covered
- Dedicated offer for every sales channel: retail, food service, club stores, Convenience Store (CVS), Quick Service Rest (QSR)



## QUALITY CONTROL

- 100% clean label
- Use of the most advanced quality systems and procedures to guarantee the safety and health of our consumers
- Physical, chemical, and microbiological controls made throughout the entire production process
- GMO free
- All natural ingredients
- Regular tests to ensure the consistency of the product



## DISTRIBUTION & LOGISTICS



### OUR WAREHOUSES



US Cold Storage  
601 Twin Rail Drive  
Minooka, IL 60447



Great Lakes Cold Storage  
263 West Kensinger Drive  
Cranberry Township, PA 16066



Preferred Freezer Service  
3100 E. Washington Blv  
Los Angeles, CA 90023

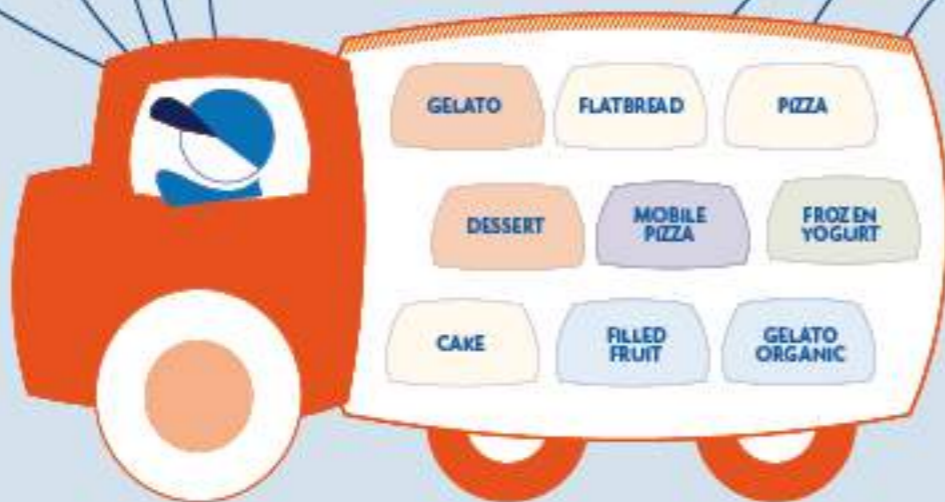


Preferred Freezer Service  
45 Campanelli Drive  
Westfield, MA 01085



Preferred Freezer Services of  
Houston Metro, LLC  
555 Aleen Street  
Houston, TX 77029

## GROUPAGE



FOR FULL  
CONTAINER  
OR TRUCK  
ORDERS

### SHIPMENTS

you can choose among the entire range of products (pizza, gelato, pasta) that we can consolidate in the same container without extra cost.

### FLEXIBLE TRANSPORTATION

you can choose to place an order EXW, FOB, C&F, CIF, DDU or DDP. You decide whether to arrange your transport or simply forget about it.

### FOR ORDERS TO BE DELIVERED FROM OUR WAREHOUSES

- Reduced order lead time
- No inventory carrying costs
- Improved on-time delivery and in-stock positions
- Increased delivery frequency
- No minimum orders and LTL (less than full truck load) deliveries

### OUR DISTRIBUTION NETWORK

COVERS EVERY PART OF THE WORLD, THEREBY MAKING OUR PRESENCE WHEREVER OUR CUSTOMERS ARE. OUR ORDERS & LOGISTICS DEPARTMENT ENSURES THE BEST SERVICE TO OUR CUSTOMERS.





**CONTACTS**

Ph. +39 059 4396459

sales@eatbetter.it

[www.eatbetter.it](http://www.eatbetter.it)

