

A photograph of a kitchen scene. In the foreground, a light-colored ceramic bowl filled with pasta, sauce, and fresh basil sits on a marble countertop. To the right of the bowl is a small dish of grated cheese and a few more basil leaves. In the background, a dark blue cabinet holds a potted plant, a bowl of lemons, and a bottle of olive oil. Sunlight streams in from a window on the left, casting shadows on the wall.

BUON PRIMO®
AUTHENTIC ITALIAN
PASTAS & RISOTTOS

BUON PRIMO®
AUTHENTIC ITALIAN MEALS

BUON PRIMO®

EXECUTIVE PRODUCT SUMMARY

Authentic Italian Quality. Modern Convenience.



Authentic Italian pasta, risotto and lasagna — made in Italy, shelf stable and ready in minutes.

www.buonprimo.com

Buon Primo® is a registered trademark owned by FFS Group.

Authentic Italian Quality. Modern Convenience.

Buon Primo is an innovative premium line of shelf-stable ready meals developed over the past four years between Italy and the United States to meet the growing demand for authentic, high-quality Italian meals in the American retail market.

Combining Italian culinary tradition with practical everyday convenience, the collection brings satisfying pasta, risotto and lasagna dishes to busy lifestyles and modern retail environments.

THE COLLECTION

14

RECIPES

3

CATEGORIES

2 min

TO THE TABLE

Pasta, risotto and lasagna — made in Italy, stored at room temperature before opening and reheated in minutes.



Easy to carry. Simple to store. Ready when you are.



Office lunches



School lunches



College dorms



Home pantries



Travel



Quick meals

Unopened meals can be carried at room temperature within their stated storage conditions; reheat following the package directions.

KEY ADVANTAGES



Why Buon Primo Works

A premium Italian first course that behaves like a pantry staple — on a shelf, in a bag, or on a planogram.



100% Made in Italy

Produced in Italy with premium Italian ingredients.



No Preservatives

Made without added preservatives.



No Artificial Flavors or Colors

Clean recipes built on real ingredients.



Shelf Stable

No refrigerated or frozen storage before opening, under the stated storage conditions.



Up to 24 Months Shelf Life

18 or 24 months, depending on the product.



Fully Cooked

Ready to enjoy after a few minutes of reheating, following the package instructions.



Al Dente After Reheating

Pasta prepared specifically to hold an authentic al dente texture.



Easy to Stock and Ship

Ambient cases, compact trays and simple merchandising.



Strong Consumer Value

A complete Italian first course in a single portion.

DIETARY SELECTIONS



Vegetarian selections



Gluten-free selections



GMO-free



Natural ingredients

Dietary options vary by recipe. Refer to individual product information.



Up to 24 months shelf life

18 or 24 months, depending on the product.

Store unopened products according to the package instructions. Shelf life varies by product.

Pasta

Italian pasta prepared to hold an authentic al dente texture after reheating.



Penne al Pomodoro

PENNE WITH TOMATO SAUCE

Penne coated in a bright Italian tomato sauce finished with basil — the everyday classic.



Penne all'Arrabbiata

PENNE WITH SPICY TOMATO SAUCE

The same honest tomato sauce with a measured lift of red chilli pepper.



Fettuccine all'Uovo ai Funghi Tartufati

EGG FETTUCCINE WITH TRUFFLED MUSHROOMS

Egg pasta ribbons in a pale, creamy mushroom sauce with summer truffle.



Fettuccine Alfredo

FETTUCCINE WITH ALFREDO SAUCE

Flat fettuccine ribbons folded through a glossy ivory butter-and-cheese sauce.

Pasta (continued)



Sedanini all'Ortolana

SEDANINI WITH GARDEN VEGETABLE SAUCE

Short tubular sedanini with tomato sauce and a fine dice of garden vegetables.



Spaghettoni Cacio e Pepe

THICK SPAGHETTI WITH PECORINO CHEESE AND BLACK PEPPER

Thick long pasta in a pale Pecorino cream, sharpened with cracked black pepper.



Spaghetti al Pomodoro

SPAGHETTI WITH TOMATO SAUCE

Long spaghetti twirled through a simple, fragrant tomato sauce.



Trofie al Pesto

TROFIE WITH BASIL PESTO

Short twisted trofie in a rich green basil pesto, Ligurian in spirit.

Risotto

Slow-style Italian rice dishes, creamy straight from the tray.



Risotto alla Milanese allo Zafferano

MILANESE-STYLE SAFFRON RISOTTO

Creamy golden rice perfumed with saffron — Milan's most recognisable first course.

🌿 Gluten-Free



Risotto agli Asparagi

ASPARAGUS RISOTTO

Creamy risotto with cream of asparagus and tender asparagus pieces.

🌿 Gluten-Free 🌱 Vegetarian



Risotto ai Funghi

MUSHROOM RISOTTO

Creamy ivory rice with earthy mushrooms and a whisper of parsley.



Risotto al Pomodoro

TOMATO RISOTTO

Italian rice folded through a ripe tomato sauce with basil.

Lasagna

Layered Italian comfort, ready in minutes.



Lasagna Vegetariana

VEGETARIAN LASAGNA

Layers of pasta and vegetables in a rich tomato sauce, finished with a touch of creamy white sauce.



Lasagna al Tartufo

TRUFFLE LASAGNA

Pale cream sauce, mushroom and truffle, layered between sheets of pasta. No tomato.



CHEF FABRIZIO FACCHINI

Italian Expertise Behind Every Meal

Italian chef and entrepreneur Fabrizio Facchini brings experience in Italian cuisine, restaurants, hospitality and food production to Buon Primo.

His vision is to make authentic Italian meals practical for modern life, combining carefully developed recipes, quality ingredients and the convenience of a meal ready in minutes.

Developed between Italy and the United States, Buon Primo reflects his commitment to Italian flavor and a satisfying everyday food experience.

Italian Quality. Thoughtful Convenience.

Buon Primo's shelf-stable format removes the need to keep unopened meals refrigerated or frozen under their specified storage conditions. This can reduce reliance on energy-intensive cold storage and refrigerated distribution, while simplifying stocking and everyday transport.

A long shelf life also supports better inventory planning and can help reduce waste associated with short product shelf lives.

From a home pantry to an office bag or dorm-room shelf, Buon Primo makes it easier to keep a satisfying Italian meal within reach.



Store unopened products according to the package instructions. Shelf life varies by product. Follow package directions after opening and when reheating.

- * No refrigeration before opening
- 🌱 Simpler ambient distribution
- 📅 Easier inventory planning

FOR RETAIL, TRAVEL AND FOOD SERVICE

Convenience stores, supermarkets, specialty retailers, campus markets, travel retail, airports, vending operators, offices and food-service buyers.



Retail & wholesale

Ambient shelf placement, no cold chain.



Travel & convenience

Compact single portions that travel well.



Offices & food service

Fast service with minimal equipment.



Discover the collection.

Contact us for retail, wholesale, distribution and food-service opportunities.



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For ingredients, allergens, storage, and preparation, refer to each product's label.