

GIACOBBE

Product
CATALOGUE





Since 1993, we have been based in Bitburg in the heart of Germany's Eifel region, where we develop and produce frozen convenience solutions tailored to the evolving demands of the foodservice sector. With long-standing expertise and a forward-looking mindset, we deliver consistently high product quality and create solutions designed to meet the specific requirements of different customer groups. At the heart of our approach lies true craftsmanship: all products are developed in-house and produced with meticulous attention to detail.

Our portfolio is broad, continuously evolving, and closely aligned with market dynamics and customer needs. Alongside well-established classics, we offer innovative niche solutions – ranging from organic and organic-vegan lines to induction-ready products and premium segments.

As Germany's leading manufacturer of lasagne for institutional catering, we understand the demands of high-volume foodservice: reliable product quality, efficient processes, and operational stability – whether in quick-service chains, staff catering, childcare facilities, healthcare institutions, care homes, or catering operations.

Convenience
AT ITS BEST!

PHILOSOPHY

We focus on delivering efficient, high-quality solutions that simplify everyday operations in professional kitchens and make them more predictable. Our products are designed for easy handling, minimal preparation, and reliable performance in demanding foodservice environments. Giacobbe Pasta stands for trust, high product standards, and continuous development.

For several years now, we have fully embraced our clean label approach: all products in our core range are free from flavour enhancers, yeast extracts, preservatives, and palm oil. The result is a product range that combines excellent taste with full ingredient transparency.

Discover our portfolio and work with a partner that understands the day-to-day realities of professional foodservice – delivering results built on expertise, precision, and genuine product know-how.



LASAGNE CASSEROLES

MOUSSAKA

Product RANGE

04 GASTRONORM FORMAT

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ICON LEGEND:

Frozen

Clean Recipe Approach

Vegetarian

Organic

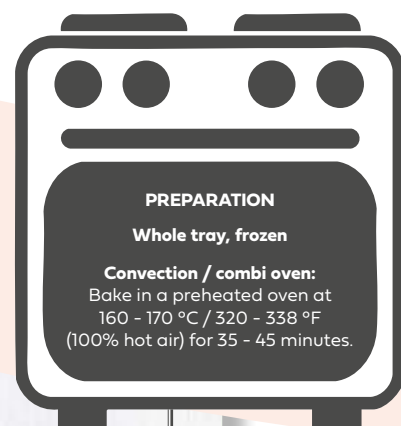
Lactose-free

Gluten-free

Vegan

CANNELLONI

Gastronom FORMAT



✓ **OPTIMAL GN TRAY UTILIZATION:** The products are perfectly adapted to GN trays, ensuring maximum space efficiency. The specially designed rounded corners allow for optimal use of the tray surface.

✓ **EASY HANDLING:** Our products are delivered pre-portioned in GN format and remain stable after baking, enabling smooth, efficient service during peak kitchen operations.

✓ **EFFORTLESS PORTIONING:** An innovative separation layer prevents sticking, allowing for clean and easy serving directly from the GN tray.

✓ **MINIMAL WEIGHT LOSS:** The sealed top layer helps retain moisture during preparation, resulting in minimal weight and fluid loss of below 2%.

✓ **REDUCED PACKAGING WASTE:** GN-layer packaging significantly reduces waste compared to single-unit packaging.

**Single portion,
frozen**

Convection / combi oven: Bake in a preheated oven at 160 - 170 °C / 320 - 338 °F (100% hot air) for 30 - 40 minutes.

Microwave: Heat covered at 900 watts for approx. 15 minutes.

Conveyor oven: Heat for approx. 10 - 15 minutes at 300 °C / 572 °F, depending on portion size and product thickness.

LASAGNE



LASAGNE BOLOGNESE

Our Lasagne Bolognese combines delicate pasta sheets with a savoury beef ragù and creamy béchamel sauce. The golden cheese crust adds the perfect finishing touch.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet

Item No.: 254711



LASAGNE VEGETABLES

A colourful mix of vegetables in a rich tomato sauce meets a mild spinach béchamel, creating a vegetarian classic. Finished with a delicate cheese topping, it offers a well-balanced flavour profile.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet

Item No.: 254714



LASAGNE SALMON

Fine salmon ragù, creamy béchamel sauce and fresh leaf spinach create a refined combination, complemented by distinctive green lasagne sheets. An aromatic cheese topping completes this refined combination of flavours.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet

Item-No.: 254717



LASAGNE RICOTTA & SPINACH

Enjoy the taste of delicately seasoned ricotta and fresh leaf spinach, which come together perfectly. A light cheese layer enhances its naturally creamy texture.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet

Item No.: 254713



LASAGNE SPRING VEGETABLES

Tender baby carrots, sugar snap peas and kohlrabi are combined in a creamy herb sauce, bringing the flavours of spring to every serving. A savoury cheese topping completes this vibrant vegetable selection..

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet



Item No.: 254748



VEGETARIAN LASAGNE “BOLOGNESE STYLE”

A hearty tomato and spelt-based sauce combined with a smooth cream béchamel delivers a full and balanced taste. The aromatic cheese topping completes this vegetarian interpretation of a classic Bolognese-style dish.

Two 1/1 GN trays, each with 15 portions of 280 g per carton
6 ctn/layer | 84 ctn/pallet



Item No.: 254719-1



ORGANIC LASAGNE BOLOGNESE

Made with carefully selected organic ingredients, this lasagne combines a savoury beef ragù with a smooth béchamel cream sauce, layered with tender pasta sheets and finished with cheese for a full-bodied and authentic taste.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet



Item No.: B-256100



ORGANIC LASAGNE VEGETARIA

A colourful blend of vegetables and mild spinach béchamel creates a balanced combination of freshness and flavour. Finished with organic cheese, this vegetarian lasagne is both wholesome and satisfying.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet



Item No.: B-256240



ORGANIC VEGAN LASAGNE VEGETABLES

Crisp vegetables and a fruity tomato sauce are complemented by a mild soy béchamel, creating a fully plant-based alternative with rich flavour. Made with organic ingredients, it proves that great taste needs no compromise.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet



Item No.: B-256520



LASAGNE VEAL BOLOGNESE

Tender veal and carefully selected vegetables are combined in a creamy sauce, creating a refined and elegant taste. Subtle herbs and a hint of white wine round off this sophisticated variation.

24 portions of 300 g per carton (GN-compatible)
12 ctn/layer | 84 ctn/pallet

Item-No.: 254611



CASSEROLES & GRATINS



PASTA BAKE “TUSCANY”

Tomatoes, peppers, courgettes and aubergines bring Mediterranean character to this pasta bake. Tender pasta is combined with grilled vegetables in a rich tomato sauce, while a layer of melted cheese adds the perfect finishing note.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet

Item No.: 254724



POTATO & SPINACH CASSEROLE

Delicate potato slices, leaf spinach and a smooth béchamel sauce come together in this comforting classic. Finished with a golden cheese topping, it offers a harmonious balance of velvety texture and savoury flavour.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet

Item No.: 254632



ORGANIC

ORGANIC PASTA BAKE MEDITERRANEAN

A Mediterranean blend of vegetables and a flavourful tomato and cream sauce give this pasta bake its distinctive character. Savoury cheese complements the colourful ingredients and rounds off the recipe beautifully.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet

Item No.: B-256470



ORGANIC POTATO GRATIN
„GARDENER“

Layered potato slices and garden-fresh vegetables come together in a smooth sauce, creating a gratin inspired by the freshness of seasonal produce. Finished with a golden cheese topping, it offers a natural and well-rounded taste.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet



Item No.: B-256320



ORGANIC

ORGANIC VEGAN POTATO &
SPINACH CASSEROLE

Golden-baked potato slices and savoury leaf spinach are enveloped in a silky soy béchamel sauce. This plant-based casserole combines rich flavour with everyday comfort.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet



Item No.: B-256510



ORGANIC

ORGANIC VEGAN BROCCOLI & SPELT
CASSEROLE

Broccoli, cauliflower and spelt come together in a soy béchamel sauce, creating a plant-based bake with plenty of texture and character. Carefully balanced ingredients make this a wholesome vegan alternative.

Two 1/1 GN trays, each with 15 portions of 300 g per carton
6 ctn/layer | 84 ctn/pallet



Item No.: B-256500



ORGANIC

MOUSSAKA

VEGETARIAN MOUSSAKA

Tender potato slices are layered with tomatoes, courgettes, aubergines and peppers, then finished with a smooth béchamel sauce. This vegetarian interpretation of the Mediterranean classic offers rich vegetable flavour in every serving.

Four 1/2 GN trays, each with 2.500 g per carton
6 ctn/layer | 60 ctn/pallet



Item No.: 254633

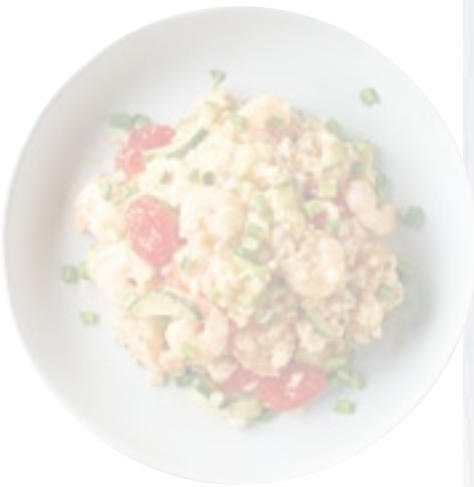


Risotto



PREPARATION

Defrost for 12 - 14 hours
at room temperature.
Prepare according to the
desired recipe.



RISOTTO BASE

The perfect foundation for countless culinary creations, this risotto combines perfectly cooked rice with white wine, aromatic onions and a delicate vegetable stock. Exceptionally versatile, it can be refined and adapted to suit a wide range of recipes – from classic risotto dishes to more innovative creations.

Four 1/2 GN trays, each with 2.100 g per carton
6 ctn/layer | 84 ctn/pallet

Item No.: 200202



Pasta



- ✓ **FROZEN & FREE-FLOWING:** Our pasta products are supplied frozen and loose-packed, allowing flexible and efficient preparation with minimal effort.
- ✓ **PRE-COOKED FOR SHORT PREPARATION TIMES:** Thanks to pre-cooking, preparation times are significantly reduced, enabling high-quality pasta dishes to be served quickly and consistently.
- ✓ **IDEAL FOR VARIABLE DEMAND:** Particularly suited to food-service operations with fluctuating requirements, ensuring consistent quality and reliable availability whenever needed.
- ✓ **HIGH STABILITY COMPARED TO DRY PASTA:** Compared to conventional dry pasta, our products retain their texture and quality exceptionally well, helping to ensure consistent results.
- ✓ **COST-EFFECTIVE ALTERNATIVE TO FRESH PASTA:** Our frozen pasta offers an economical alternative to fresh products without compromising on quality.
- ✓ **EXTENDED SHELF LIFE:** : With a significantly longer shelf life than fresh pasta, our products support efficient stock management and improved planning.

Di Cucina

DEVELOPED FOR
**FINE DINING
& SPECIAL OCCASIONS!**

CANNELLONI WITH BEEF FILLING

Our cannelloni are filled with seasoned minced beef and a carefully balanced blend of herbs and vegetables, creating a rich and distinctive flavour. Ideal for a refined pasta dish with minimal preparation.

Approx. 120 cannelloni of 50 g each per carton
12 ctn/layer | 84 ctn/pallet



Item No.: 254801



CANNELLONI WITH COURGETTE & SPINACH FILLING

Delicate ricotta, fresh spinach and chunky courgette create a well-balanced filling with a light yet creamy character. Wrapped in tender pasta, they deliver a smooth and satisfying flavour experience.

Approx. 120 cannelloni of 50 g each per carton
12 ctn/layer | 84 ctn/pallet



Item No.: 254802



VEGAN CANNELLONI WITH RATATOUILLE FILLING

Aubergines, courgettes, tomatoes and herbs from Provence come together in a classic ratatouille filling inspired by Mediterranean cuisine. Rich flavour and aromatic depth make these cannelloni an appealing plant-based option for discerning menus.

Approx. 120 cannelloni of 50 g each per carton
12 ctn/layer | 84 ctn/pallet



Item No.: 254802





CANNELLONI

CANNELLONI BEEF

Filled with beef, ripe tomatoes and herbs, these cannelloni deliver authentic Italian-inspired flavour. Their hearty filling and well-rounded taste make them a reliable classic for a wide variety of menu applications.

Approx. 150 cannelloni of 40 g each per carton
12 ctn/layer | 84 ctn/pallet



Item No.: 254600



CANNELLONI RICOTTA & SPINACH

A classic combination of creamy ricotta and leaf spinach creates a balanced vegetarian filling with broad appeal. Wrapped in tender pasta, these cannelloni offer a versatile solution for a wide range of foodservice concepts.

Approx. 150 cannelloni of 40 g each per carton
12 ctn/layer | 84 ctn/pallet



Item No.: 254601



Sauces, soups and stews

- ✓ **VERSATILE APPLICATIONS:** Our sauces, soups and stews complement a wide variety of dishes and pair particularly well with pasta.
- ✓ **CUSTOM RECIPE DEVELOPMENT:** Tailor-made recipes can be developed on request to meet individual requirements and operational needs.
- ✓ **AUTHENTIC, HOMEMADE CHARACTER:** All products are prepared according to traditional recipes, delivering the authentic taste and quality of home-style cooking.
- ✓ **ORGANIC, VEGETARIAN & VEGAN OPTIONS:** Many of our products are also available in organic, vegetarian and vegan varieties, offering solutions for a wide range of dietary requirements.

PREPARATION

Defrost for 12 - 14 hours at room temperature. Once thawed, heat in a saucepan or pot and bring to the boil for approximately 1 minute.





SAUCES

BOLOGNESE SAUCE

A classic combination of minced beef, tomatoes, carrots and celery gives this Bolognese sauce its rich and authentic character. Carefully balanced herbs round off the recipe, creating a versatile sauce that pairs perfectly with pasta and a wide variety of hearty dishes.

Four bags of 1.600 g per carton
14 ctn/layer | 126 ctn/pallet



Item No.: 270101



CREMA DI FUNGHI

The intense aroma of freshly roasted mushrooms defines this velvety sauce, while a touch of white wine adds elegant depth. Rich, smooth and full of flavour, it transforms pasta dishes into a refined culinary experience.

Four bags of 1.600 g per carton
14 ctn/layer | 126 ctn/pallet



Item No.: 270201



WHITE VEAL BOLOGNESE

A delicate white ragù made with tender veal and carefully selected vegetables forms the foundation of this elegant sauce. Notes of sage, thyme and white wine bring subtle sophistication, creating a refined alternative to traditional Bolognese.

Four bags of 1.600 g per carton
14 ctn/layer | 126 ctn/pallet



Item No.: 270333



CACIO E PEPE

Inspired by one of Italy's most iconic pasta dishes, this sauce combines the bold character of Pecorino cheese with the distinctive warmth of black pepper. Its creamy consistency and intense flavour create a remarkably authentic taste experience.

Four bags of 1.600 g per carton
14 ctn/layer | 126 ctn/pallet

Item-No.: 270222



SOUPS & STEWS

CHILI CON CARNE

Made with 100% beef, kidney beans, peppers and onions, this Chili con Carne delivers a bold combination of hearty ingredients and piquant seasoning. A touch of sambal oleek adds pleasant heat and depth, creating the rich flavour profile that defines this classic dish.

Four bags of 1.600 g per carton
14 ctn/layer | 126 ctn/pallet

Item No.: 270120



CUSTOM

solutions

AVAILABLE ON REQUEST



VARIOUS OTHER SEASONAL SOUPS!

Soups and Stews



**CONVENIENCE
AT ITS BEST!**

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