




PRIMI TIBERINO

GOURMET ITALIAN READY-TO-COOK PASTAS, SOUPS,
RISOTTO AND MORE



TIBERINO
SPECIALITA' ALIMENTARI DAL 1888



*"Our company is our passion. Handed down from
father to son, there is the continuous dedication
to making Italian food more delicious."*

Nicola Tiberino
Nicola Tiberino 1906

A Family History



The Tiberino family has been producing unique and delicious products since 1888.

From 2007 they were very proud to be the very first supplier of Italian meals for International Space Station crew.

OUR HISTORY

In the beginning of the 18th century, Nicola Tiberino opened a small market in the town of Bari in the Puglia region of Italy. Shortly after his two sons, Raffaele and Tommaso joined him as the business was growing so rapidly. The success was due to the use of the highest quality of ingredients and an emphasis on customer service. The Tiberino company became one of the most sought after companies in Bari and began expanding its trade outside of Italy to a variety of countries in Europe. After the Second World War, Raffaele's son, Nicola continued to develop and promote the brand all over the world and make it a household name.

OUR GOAL

We want to allow everyone the opportunity to enjoy an authentic Italian meal in just a few minutes. We provide the healthiest and most delicious meal possible by selecting the freshest of all natural ingredients. We want our customer eating healthy and being able to taste the true gusto of Italian cooking no matter where they are, in just a few minutes.

PRIMI TIBERINO

Gourmet meals, prepared with love for a perfect taste

We offer almost 100 different “quick” Italian meals, from pasta to risotto along with soups, all of these can be cooked in a pan without adding further ingredients. Tiberino “Ready-to Cook” entrees offer the best dried main courses on the market, allowing you to enjoy the freshest ingredients using natural dehydration as well as no preservatives, artificial coloring or chemical flavoring.

Most products are 100% vegan, and all are perfect for everyday meals, camping and vacationing.

All PRIMI TIBERINO meals are 100% natural, using no artificial flavors, colors or preservatives.

All of the vegetables used are naturally dried without harsh industrial methods making most products ideal for a vegan diet.

Ready-to-cook gourmet pasta meals for the professional or home chef

PRIMI TIBERINO pasta is made in Bari, Italy where the family has been in business for over a 100 years. Using pasta and naturally dried produce and herbs from the area helps contribute to the great taste. Each different pasta is created to provide to

a professional or home chef with a main dish that is both authentic and easy-to-prepare.

The “pronto da cuocere” cooking method means adding a measured amount of water without draining results in dishes that are not overpowered by heavy sauces. This gives each chef the freedom to take the basic flavor profile and define their own creations without constraint.

Tiberino products are lightly salted and most can be prepared with water as well as with low-sodium soup stock. All products are made without artificial colors, flavors or preservatives.

What sets PRIMI TIBERINO apart?

- * Tiberino meals allow each chef to be creative
- * Their convenience makes it easy for a person on the go
- * Their sturdy vacuum packaging protects them for up to two years
- * All Tiberino meals are 100% natural, using no artificial flavors, colors or preservatives
- * All of the vegetables used are naturally dried without harsh industrial methods



Tiberino's products provide an everyday opportunity to prepare a complete dinner in about 15 minutes faster than a trip to the drive-thru! There are no complex recipes to follow and the product gives a spark of encouragement to the everyday chef.

In addition, each entree makes 2 or 3 large servings, providing a great restaurant-quality meal for a fraction of the cost.



Naturally dried

Dehydration is a process which mildly heats the vegetables there by removing nearly all of the water content. In most cases, ingredients starts out as 65-95% water ends with just 10-15% water. Thanks to this natural and effective method, the freshness of seasonal vegetables can be enjoyed throughout the year. Dehydration maintains the wholesome nutritional properties of the ingredients unlike other more complex industrial processes. The natural dehydration of raw vegetables takes place slowly, preserving quality and taste until the dishes are prepared. Our dehydration method eliminates the need for added salt or chemical preservatives.

Natural Methods of Dehydration

Since ancient times, farmers have known that simple exposure of their vegetables to sun and fresh air over a period of time results in a complete evaporation of the water content. Although these methods are still practiced at home in countries with warm climates, they have largely been taken over by industrial methods which require less human labor. Thankfully, you can still enjoy the goodness and authenticity of naturally dehydrated ingredients in our products without any preservatives, coloring or chemical flavor enhancers.



Three simple steps

- 1 Bring water to a boil in large non-stick skillet or pan
- 2 Add the contents of the package, cover and cook without draining
- 3 Give your personal touch adding whatever you prefer

