GIO & GIO

FRESH PASTA

Premium Fresh Pasta Manufacturer | London

Wholesale & Retail Solutions

Authentic Italian tradition, crafted in South East London.

The Boutique Pasta Manufacturer

GIO & GIO combines the attention to detail of a traditional pastificio with the consistency and capacity of a modern manufacturer. Based in South East London, we specialize in small-batch production that meets the rigorous demands of restaurants, delicatessens, and independent retailers.

- **Flexible Range:** Fresh, pasteurised, and frozen lines tailored to your needs.
- **Precision:** Every order made to specification using professional equipment.
- **Traceability:** Full HACCP protocols and transparent sourcing.
- **Local:** London-based facility ensures freshness and lower food miles.

Honest Recipes, Exceptional Ingredients

Exceptional pasta cannot be rushed or mass-produced. No preservatives, no artificial colors.

The Dough: Made exclusively with free-range barn eggs from British farms for a rich, golden color, blended with premium Italian semolina and “00” flours.

The Fillings: Prepared in-house using traditional methods—slow-braised meats, roasted fresh seasonal vegetables, and responsibly sourced seafood.

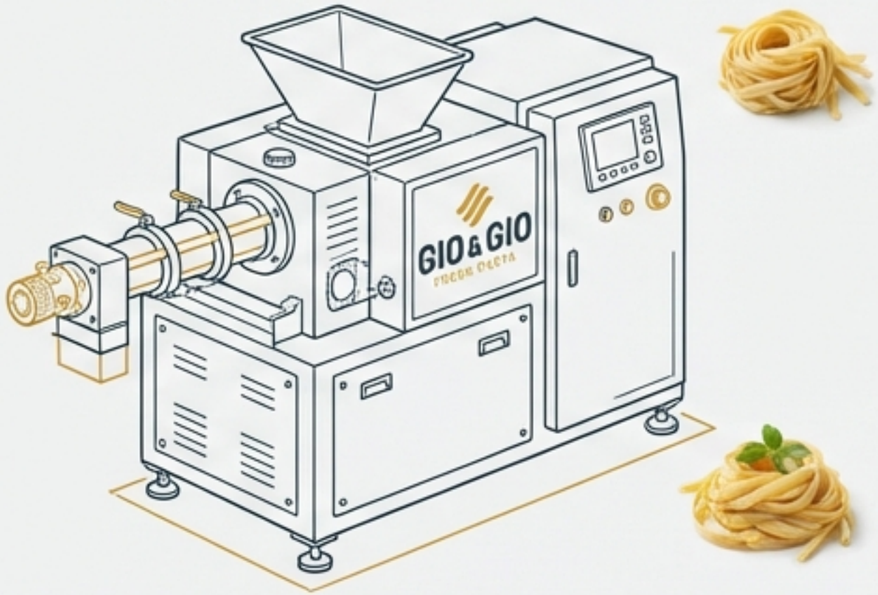
The Cheeses: Authentic regional specialities including Ricotta, Parmigiano Reggiano DOP, Pecorino, and Mascarpone.

GIO&GIO
FRESH PASTA

Technology Meets Craftsmanship

We utilize advanced Italgi machinery to ensure perfect texture and rigorous hygiene standards (AISI 304 stainless steel) while maintaining artisanal integrity.

Precision Extrusion

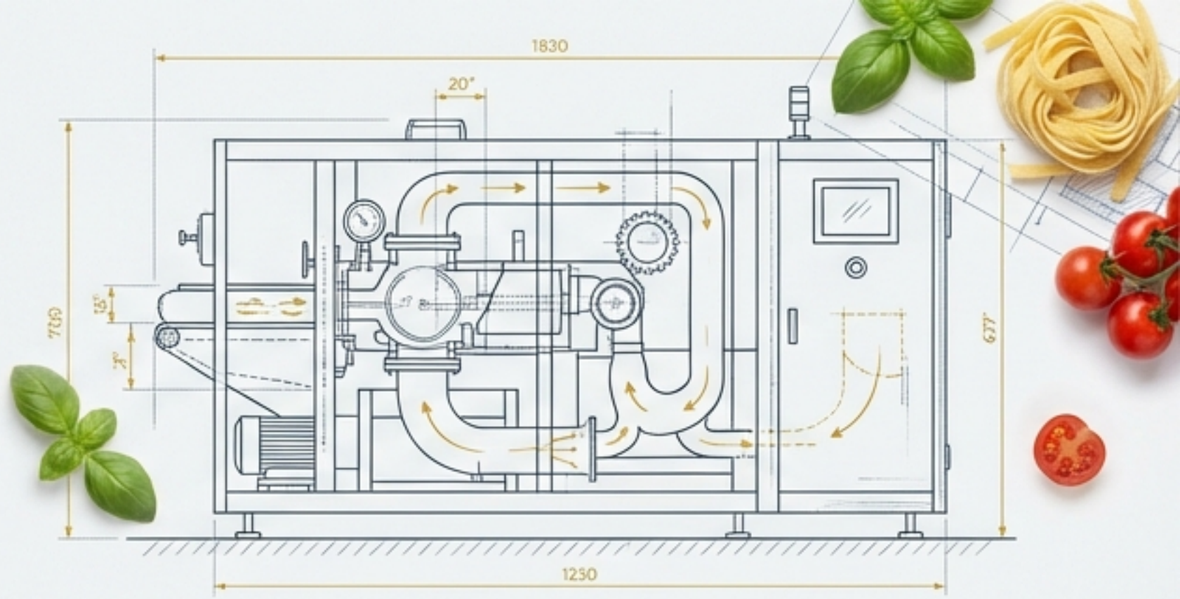


Italgi P55: Water-cooled extrusion lowers heat generated by pressure, preserving the protein structure and quality of the dough.

Lamination & Shaping

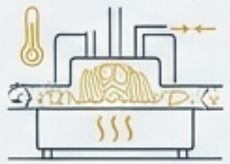
Italgi Sintesi: Automatic sheeting with large diameter rollers creates a delicate, consistent pasta sheet that mimics hand-rolling.

Preservation & Safety



1. Pasteurisation (Italgi PSE40):

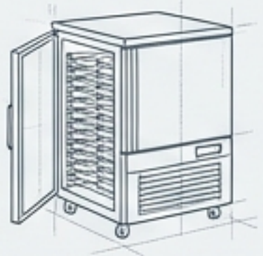
Our thermal treatment extends shelf life up to 15 days (refrigerated) by reducing bacterial concentration while maintaining the correct humidity and texture.



15 Days

2. Blast Chilling:

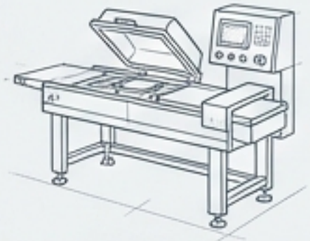
Frozen lines are chilled to -18°C at the core, maintaining quality for up to 6 months.



-18°C 6 Months

3. MAP Packing:

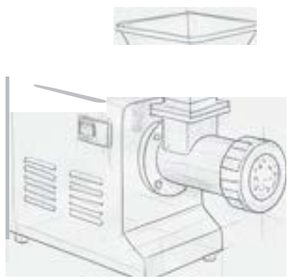
Fresh trays are modified atmosphere packed to ensure freshness during transit and storage.



MA

The Plain Pasta Collection

Extruded & Laminated Formats. Freshly produced each morning.



Long Cuts

Tagliatelle

Pappardelle

Linguine

Spaghetti alla Chitarra

Bucatini

Short Cuts

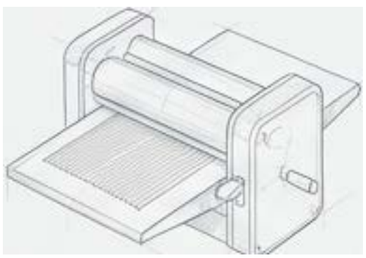
Rigatoni

Fusilli

Penne

Creste di Gallo

Wheels

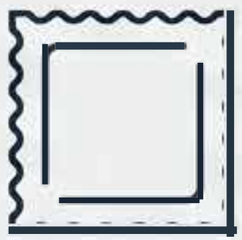


Available in Egg and Semolina (egg-free) variants. Lightly dusted with semolina.

Artisan Filled Pasta

Delicate dough generous filled with gourmet ingredients prepared in our kitchen.

Shapes



Square Ravioli

Mezzelune

Round Ravioli

Signature Fillings

Meat

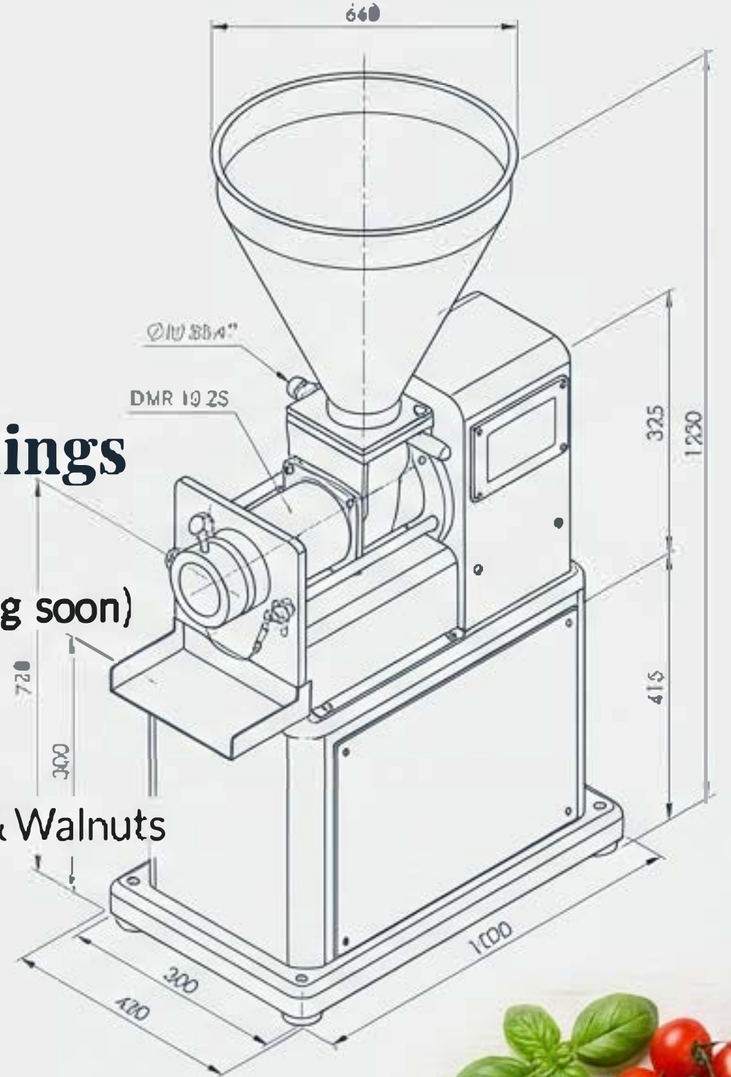
- Wagyu Beef (**coming soon**)

Vegetarian

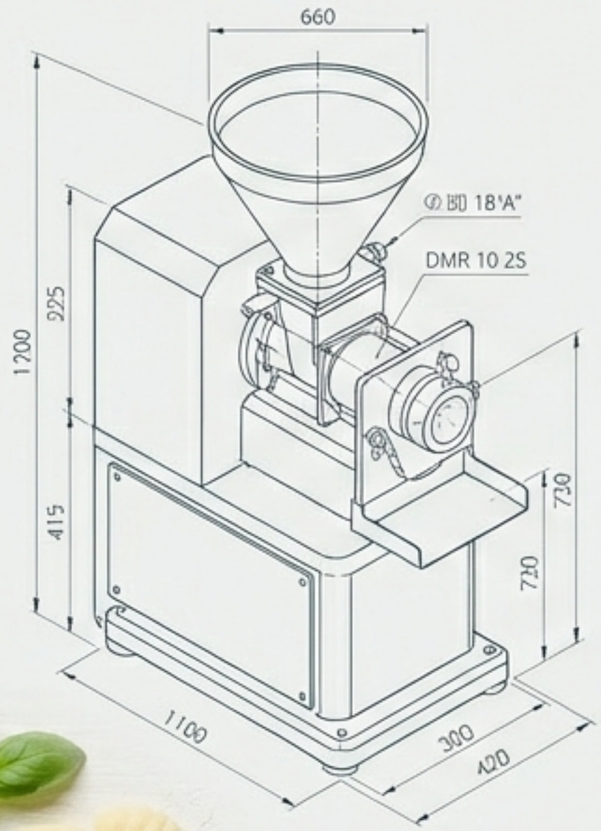
- Spinach & Ricotta
- Butternut Squash & Walnuts
- Porcini & Truffle
- Four Cheeses

Seafood

- Lobster & Prawns (**coming soon**)
- Crab & Crayfish (**coming soon**)
- Salmon & Mascarpone (**coming soon**)



Gnocchi & Fresh Sauces



Produced using the Italgi GN90 for a traditional, soft, ‘pillowy’ texture.
Made daily from mashed potatoes, flour, and a touch of egg.

Varieties

- Classic Potato Gnocchi
- Truffle Gnocchi

Fresh Sauces

Ready-to-use, chef-quality sauces.
Small-batch production using locally sourced tomatoes.

Varieties

- Tomato & Basil
- Spicy Arrabbiata
- Pesto Genovese

Custom Development & Bespoke Services

We are your culinary partner. We support custom product development tailored to your specific menu requirements or retail brand.

- Custom shapes and sizes
- Bespoke dough recipes and colors
- Signature fillings tailored to flavor profiles
- Specialized projects including fried ravioli for manufacturing and Horeca

Retail Solutions

Sustainable Packaging for the Conscious Consumer

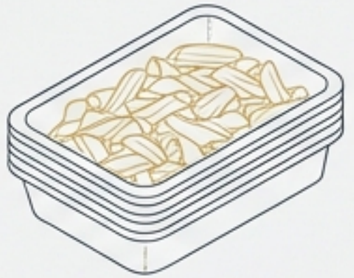
We have eliminated plastic trays for our retail lines, opting for eco-friendly cardboard solutions.

- **Format:** Cardboard Trays (No Plastic)
- **Sizes:** 250g, 400g, and 500g options
- **Presentation:** MAP-packed for freshness with attractive, comprehensive labeling including full allergen data.

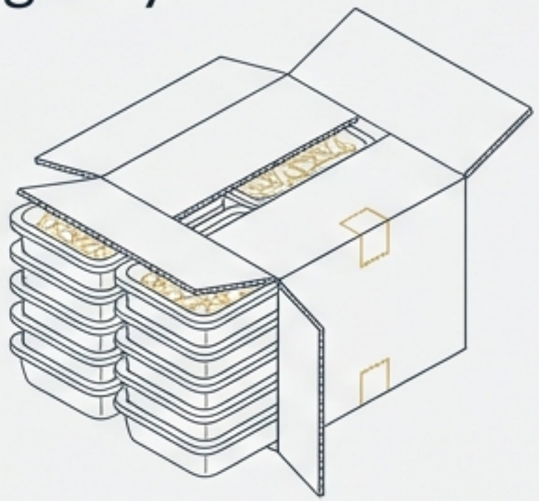
Food Service & Wholesale & Wholesale

Designed for Professional Kitchens

We supply restaurants, hotels, and caterers with formats designed for efficiency and high-volume service.



1kg Trays



6kg Boxes
(6 Trays)

- Consistent portioning and cook times.
- Flexible ordering with next-day delivery on most items.

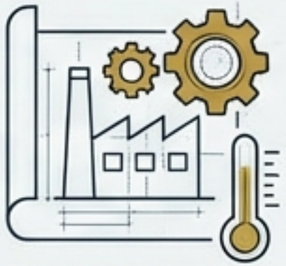
Logistics & Sustainability

Our commitment to quality extends from the factory floor to your door.

- **London Distribution:** Own temperature-controlled logistics.
- **Zero Emission:** Electric vehicle fleet to reduce emissions.
- **Nationwide:** Weekly shipments via trusted cold-chain partners.
- **Schedule:** Deliveries Mon-Sat (Next-day for orders by 3:00 PM).

Why Choose GIO & GIO?

Boutique Quality
Small-batch, 100% free-range eggs.



Industrial Reliability
Full HACCP & traceability.

GIO & GIO

Sustainable
Cardboard retail packaging & electric fleet.

Support
Custom development & account management.

Flexible
Fresh, pasteurised, or frozen options.

GIO & GIO
FRESH PASTA

Partner With Us

Request our full wholesale catalogue
or open a trade account today.

Address: Unit 32, Gemini Business Estate,
Landmann Way, London SE14 5RL

Email: info@ggpasta.co.uk

Phone: +44 2035 766 405

Web: www.giogiopasta.co.uk

Visits to our production facility are welcome by appointment.