



HILCONA SCHOOL CATERING CONCEPT



powered by Hilcona
fit @school



Hilcona at a glance

The Hilcona quality guarantee

We do not use

- No flavour enhancers
- No additives
- No preservatives
- No yeast extracts
- No artificial flavours
- No palm oil



What makes Hilcona different?

- The latest innovations
- Great food is our top priority
- Our pasta fillings are produced in our own factory
- High-quality ingredients
- We take care of the cook and chill part of the process



What makes Hilcona stand out?

- Pasta-making skills developed over 30 years
- Staff that put their hearts and souls into developing, producing and representing our products
- We love taking new ideas and combining them with classic recipes and techniques



The Hilcona recipe for great schoolmeals

- Happy kids
- Satisfied parents
- A system developed in cooperation with top school caterers
- Food that's easy to produce
- Recipes specially designed for industrial kitchens, for top quality every time



fit @school powered by Hilcona

Hilcona is sustainable

- **Products and sourcing**
We are committed to making sure our products are kind to the environment, animal-friendly and socially responsible.
- **Resources and the environment**
We look after the environment and use natural resources carefully.
- **Employees and society**
We are a caring employer, committed to doing our best for our staff and society as a whole.

The three pillars of the Hilcona range



Pasta world

- Filled pasta
- Unfilled pasta
- Side dishes
- Lasagne / Cannelloni
- Set menu dishes

Other versions available:

- Organic • Wholemeal • Vegan



Veggie range

- Burgers
- Vegetarian patties
- Veggie schnitzel
- Veggie set menus
- Snacking balls and falafel



Fresh and convenient

- Freshly-made salads
- Swiss-style muesli



Why choose Hilcona?

- Freshness, variety, taste
- Top brands
- Wide range of pasta products
- Variation in your menu
- The right product for every catering requirement
- High-quality products made with specially-selected ingredients
- Cooking passion and expertise
- Reliable processes for your kitchen – guaranteed



Processes + procedures



Pasta Fina

PASTA
Fina



Pasta shape stability

These tips apply to «cook and serve» and «cook and hold» processes

- Cook the pasta according to the preparation instructions below
- Keep it warm in a heatable thermobox at a temperature between 80°C and 90°C
- Keep each dish covered with a tight lid
- Keep the pasta warm in a bain-marie or chafing dish, covered on a heated surface, to achieve the standing times given below
- Opening the dish will cause steam loss and make the food dry out, which reduces the maximum possible standing time
- The times stated may vary slightly depending on the shape of the pasta used

Preparation guidelines

Without sauce: Put 25 ml of rapeseed oil into the cooking pot for each kilo of pasta, pour in the frozen pasta (max. 2 kg pasta for each GN 1/1 container) and mix gently. Steam in a preheated combi-steamer at 100% steam and 95°C for 6 minutes.

Texture

2	3	3	4
30 minutes	60 minutes	90 minutes	120 minutes

Dryness

2	3	3	4
30 minutes	60 minutes	90 minutes	120 minutes

Stickiness

3	4	4	5
30 minutes	60 minutes	90 minutes	120 minutes

With sauce: Prepare 670 ml of sauce for each kilo of pasta. Mix the frozen pasta carefully with the sauce, putting a maximum of 2.4 kg of the mixture into each GN 1/1 container. Steam in a preheated combi-steamer at 100% steam and 130°C for 8 minutes.

Texture

2	3	4	4
30 minutes	60 minutes	90 minutes	120 minutes

Dryness

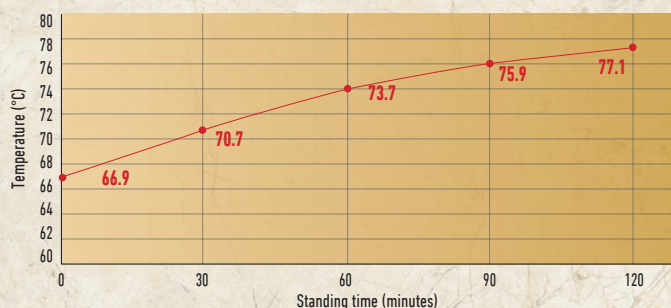
1	1	1	1
30 minutes	60 minutes	90 minutes	120 minutes

Key:

1	2	3	4	5	6
Freshly cooked	Almost fresh	Good	Acceptable	Unsatisfactory	Inedible

Temperature

in the heated thermobox with and without sauce





Pasta Classic



Pasta shape stability

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Texture

2	3	4	5
30 minutes	60 minutes	90 minutes	120 minutes

Dryness

2	3	4	5
30 minutes	60 minutes	90 minutes	120 minutes

Stickiness

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30 minutes	60 minutes	90 minutes	120 minutes

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Texture

2	2	5	6
30 minutes	60 minutes	90 minutes	120 minutes

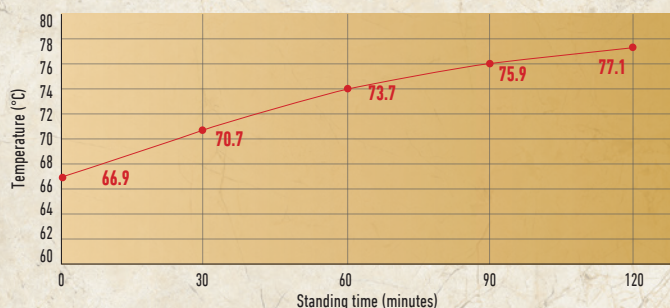
Dryness

1	1	3	4
30 minutes	60 minutes	90 minutes	120 minutes

Key:

	2	3	4	5	
Freshly cooked	Almost fresh	Good	Acceptable	Unsatisfactory	Inedible

Temperature in the heated thermobox with and without sauce



Processes + procedures

Pasta Professional



Pasta shape stability

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Texture

2	2	3	4
30 minutes	60 minutes	90 minutes	120 minutes

Dryness

2	2	3	4
30 minutes	60 minutes	90 minutes	120 minutes

Stickiness

2	2	2	3
30 minutes	60 minutes	90 minutes	120 minutes

With sauce: Prepare 670 ml of sauce for each kilo of pasta. Mix the frozen pasta carefully with the sauce, putting a maximum of 2.4 kg of the mixture into each GN 1/1 container. Steam in a preheated combi-steamer at 100% steam and 130°C for 8 minutes.

Texture

2	2	4	6
30 minutes	60 minutes	90 minutes	120 minutes

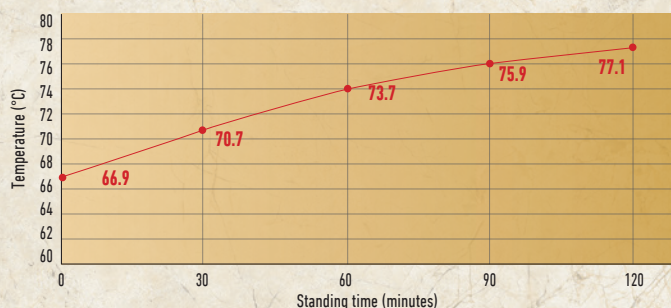
Dryness

1	1	4	5
30 minutes	60 minutes	90 minutes	120 minutes

Key:

1	2	3	4	5	6
Freshly cooked	Almost fresh	Good	Acceptable	Unsatisfactory	Inedible

Temperature in the heated thermobox with and without sauce





Unfilled pasta



Pasta shape stability

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Texture

2	3	3	4
30 minutes	60 minutes	90 minutes	120 minutes

Dryness

2	3	3	3
30 minutes	60 minutes	90 minutes	120 minutes

Stickiness

1	1	1	2
30 minutes	60 minutes	90 minutes	120 minutes

With sauce: Prepare 670 ml of sauce for each kilo of pasta. Mix the frozen pasta carefully with the sauce, putting a maximum of 2.4 kg of the mixture into each GN 1/1 container. Steam in a preheated combi-steamer at 100% steam and 130°C for 8 minutes.

Texture

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30 minutes	60 minutes	90 minutes	120 minutes

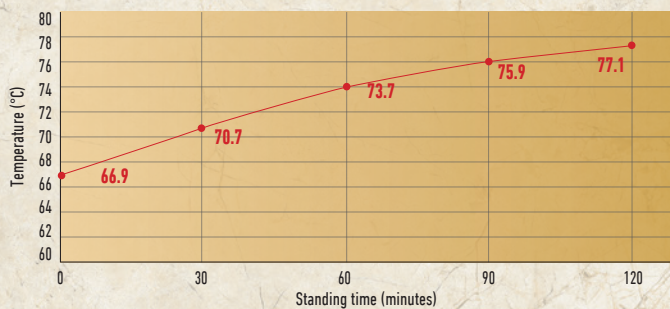
Dryness

1	1	1	1
30 minutes	60 minutes	90 minutes	120 minutes

Key:

1	2	3	4	5	6
Freshly cooked	Almost fresh	Good	Acceptable	Unsatisfactory	Inedible

Temperature in the heated thermobox with and without sauce



Ideal for

- Day care centres
- School pupils
- Corporate catering/canteens
- Refectories
- Event catering
- Front cooking concepts



Be inspired

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