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QUALITY AND LEADERSHIP

IPAS - Industria Produzioni Alimentari e Semilavorati - has been specialising in the production of dairy and plant-based foods for the food and food service industries for over 40 years.

International success

We are proud to serve the most important food industry companies and sectors across the globe. Our success at IPAS comes from our proprietary technology, allowing us to develop products with superior quality from an organoleptic standpoint, yet fully standardised to offer maximum performance during processing.

Unique service

We offer a unique service in terms of assistance and collaboration, inspired every day by strong core values: quality, innovation, responsiveness, reliability, flexibility and creativity.

MARKET LEADER

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CUSTOMISED PRODUCTS

Our products are fully customisable in all aspects of organoleptic profile and performance: appearance, firmness, elasticity, consistency, and texture when hot.

Custom-made solutions

The IPAS R&D team also develops 100% custom-made products featuring completely new and highly personalised sensory profiles, with no overlap or changes to the end product. We use traditional Italian cheeses such as mozzarella, scamorza, Parmigiano Reggiano and Gorgonzola, and others from further afield, such as Cheddar, Emmenthal, raclette and many others.

Traditional flavours

We offer preparations made with particularly popular ingredients such as cold cuts, at least fifteen types of vegetables, pesto, olives, capers and sundried tomatoes, citrus fruits and a range of herbs and spices, from basil to za'atar.

STRUCTURE AND MELTING

PRODUCT STRUCTURE WHEN COLD

The IPAS R&D department creates textures customised entirely to customer requirements, offering an unlimited range of possibilities.

HARD/COMPACT structure

Their elasticity makes these products ideal for all cutting operations, such as slicing, cubing, julienne, grating, etc. They can be processed more rapidly than traditional cheeses, with reduced or zero wastage.

MOULDABLE structure

Products with an intermediate-type structure, developed especially for use with moulding machines.

PUMPABLE structure

These products have a soft and malleable texture, ideal for industrial processes which require the product to pass through extruders or pumps.

CREAMY structure

Products suited for lines using dosing nozzles. Can be mixed with water or other creamy matrices during processing.

MELTING POINT

Every product is formulated to give a degree of heat resistance tailored precisely to customer requirements.

HIGH melting point

The product does not run in the end application, becoming slightly creamy.

INTERMEDIATE melting point

The product melts at lower temperatures, giving the filling a superb creaminess.

LOW melting point

The product melts completely in the end application.

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RESEARCH AND INNOVATION

Untiring investment in experimental research and a know-how developed over more than forty years of experience have led us to create a consultancy service for the study of new products, building solid partnerships with our customers over the years.

Response to food trends

Our Research and Development team aims to anticipate market trends. Combining high quality cheeses with superb traditional Italian ingredients, IPAS has extended its range of dairy products to include popular ingredients from all over the world, as well as new organic, vegan and additive-free lines.

CONTROLLED QUALITY

BRCGS Food Safety CERTIFICATED

IFS Food

23 QI QUALITALY

Qualità Vegana

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PREPARATIONS FOR MEAT AND POULTRY

Our preparations for meat and poultry melt without running, retain moisture, and ensure the product remains unchanged throughout its shelf-life, preventing the problems typically associated with products pairing meat and cheese.

Available in numerous sensory profiles and in various structures: pumpable for extrusion machines, mouldable for moulding machines, or hard/compact for ease of cutting.

A wide range of added ingredients are available on request.

- For cordon bleu and all types of cutlets, roasts, Frankfurter sausages, roulades, burgers and meatballs
- For fresh and frozen products
- For raw and cooked products

RED AND WHITE MEATS

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PREPARATIONS FOR FILLED PASTA

Our preparations for filled pasta meet the demands of manufacturing systems and are available as a complete filling or filling base with structuring action and neutral aromatic profile for mixing with other ingredients.

Easy to work, they maintain their structure throughout the cooking process. They can be mixed with water, giving a creamy or stretchy result, and can be customised with ingredients of choice to create traditional flavours such as radicchio and scamorza, or with ingredients such as vegan ragu for those seeking new and alternative ways of eating.

- Complete filling or filling base
- For gnocchi, ravioli, cappelletti, tortellini
- For fresh and frozen products
- For raw and cooked products
- Exclusive preparations for canederli dumplings and spätzle noodles

STUFFED PASTA

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PREPARATIONS FOR READY MEALS

Our preparations for ready meals provide support to the end product, offering the desired degree of stretchiness. Suitable for use at high temperatures and for repeated heat treatments.

- For lasagne, cannelloni, crêpes, risottos, savoury turnovers, stuffed vegetables, au gratin vegetables, salads and omelettes
- For fresh and frozen products
- For raw and cooked products

INTERMEDIATE PRODUCTS FOR SNACKS

Our intermediate products for snacks do not run when cooked and offer the perfect degree of creaminess. Their structure can be customised to give a stretchy effect, or for use in dosing nozzles.

- For arancini rice balls, savoury turnovers, fritters, mini pizzas and croquettes
- For stuffed olives and vegetables in batter
- For fresh and frozen products

READY MEALS

SNACKS

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PREPARATIONS FOR SANDWICHES AND BURGERS

Sliceable with optimal elasticity, our intermediate products for sandwiches and burgers are designed to prevent moisture leakage or absorption throughout the product shelf-life.

- For panini, sandwiches and burgers
- For fresh and frozen products
- For raw and cooked products

SAUCES AND CREAMS

Designed to blend perfectly into the matrix for added structure, flavour and stability.

- For pizzas, pastas, ready meals, meats, potatoes and vegetables
- For fresh and frozen products
- For raw and cooked products

SANDWICHES

SAUCES

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INTERMEDIATE PRODUCTS FOR BAKED GOODS

Can be added to dough for added structure without affecting the raising process.

- For breadsticks, pastries, focaccia, baked savoury dishes, quiches, crackers, cheese breads, vol-au-vents, gourmet panettoni and much more
- For fresh and frozen products
- For raw and cooked products

POWDERED INTERMEDIATE PRODUCTS

Our dry mixes give flavour and structure and are particularly useful for controlling moisture and extending shelf-life.

- For risottos, crackers, breadsticks, brioches, breaded and fried products, chips, meatballs, burgers, fresh or dried filled pastas
- For fresh and frozen products
- For raw and cooked products

BAKING

DRY MIXES

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PIZZA TOPPINGS

Customisable for the desired stretchiness, our pizza toppings are non-translucent, helping the filling adhere to the matrix.

They are easy to distribute over the base and do not brown following repeated heat treatments.

Our new, high performance vegan toppings offer ease of processing and organoleptic properties on a par with their dairy counterparts.

- For frozen, pasteurised and refrigerated pizzas
- For raw and cooked products

PIZZA TOPPINGS

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VEGAN FOOD PREPARATIONS

IPAS' cheese-making know-how has allowed it to develop a range of vegan food preparations, an alternative to the most popular conventional cheeses with a similar sensory profile and performance. Ideal for finished vegan products.

We offer high performance vegan alternatives to Cheddar, mozzarella, cheese spread and cheese for grating.

Vegan ragu, pesto, bechamel sauce and a vegan egg substitute complete the line.

- For fillings, gratin toppings, baked pastas, sauces and salads
- For filled pastas and ready meals
- For hamburgers and sandwiches
- For pizzas
- For raw and cooked products
- For fresh and frozen products

VEGAN PRODUCTS

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A PREPARATION FOR EVERY PRODUCT

Browse our ready-to-use products, or contact us for customised formulations, also available for private label products. Traditional, vegan, organic, clean label and gluten-free products for the food and food service industries. To create, enrich and diversify your product line.

Packaging

Tubular casing - Blocks - Pails - MAP containers - Pouches - Flow packs

Formats

Cubed - Grated - Julienne - Petals - Flakes - Powdered - Slices

PACKAGING

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I.P.A.S. S.r.l.
Via Privata San Giorgio n.1 - 20866 Carnate (MB) - Italy
T. +39 039 675242
www.ipas-srl.com - e-mail: info@ipas-srl.com