

TrueTaste Manufacturer (small)

Gold

Butternut Squash and Sage Tortelli

The Fresh Pasta Company

The Fresh Pasta Company – based in Ruthin, North Wales, makes what the name suggests – the very freshest pasta available, in divine flavours such as tortelli – round-shaped ravioli – filled with butternut squash and sage, and squid-ink panzotti – triangle-shaped ravioli – filled with smoked salmon.

Made from only the finest 00 grade flour and free-range eggs, and filled with only the finest ingredients, the pasta can be made in a variety of colours, shapes and fillings and has no added salt, oil or artificial additives.



Unlike some mass-produced fresh pasta, which can be up to six weeks old, this fresh pasta has a three-day shelf life – unless frozen. The Fresh Pasta Company

eschews supermarkets in favour of high-class delicatessens, hotels and restaurants.

Owner Mark Garcia-Oliver promises pasta 'the way I would make it for myself', as well as next day UK delivery.

'We are happy to discuss customers' individual requirements and we value their feedback,' he says. 'We pride ourselves on our customer service and want to build long-lasting relationships with retailers.'



Contact: Mark Garcia-Oliver
Address: The Fresh Pasta Company
Units 5/6 Lon Parcwr Business Park,
Ruthin, Denbighshire LL15 1NJ
Telephone: 01824 707020
Email: mark@thefreshpastacompany.com
Website: www.thefreshpastacompany.com



The True Taste Food and Drink Awards are managed by the Welsh Development Agency, which is a sponsored body of the Welsh Assembly Government

Gweithgynhyrchydd y GwirFlas (bach)

Aur

Tortelli Gwrddiau Cnau Menyn a Saetsh

The Fresh Pasta Company

Mae The Fresh Pasta Company o Ruthun, Sir Ddinbych, yn gwneud y pasta mwyaf ffres a gewch chi, mewn blasau rhyfeddol e.e. tortelli – sef rafioli crynion – wedi'u llenwi â gwrddiau cnau menyn a saetsh, a rafioli trionglog du – o'r enw panzotti inc y twyllwr du – wedi'u llenwi ag eog mwg.

Defnyddir y blawd gorau ac wyau maes i wneud pasta o wahanol liwiau a siapiau, a chynhwysion o'r safon uchaf ar gyfer y llenwadau. Ni ychwanegir halen, olew nac ychwanegion artiffisial.



Yn wahanol i rai mathau o basta ffres sy'n cael eu masgynhyrchu, a all fod hyd at chwe wythnos oed, dim ond am dri diwrnod y mae'r pasta hwn yn para, os na chaiff ei rewi. Mae'r Fresh

Pasta Company yn cyflenwi siopau delicatesen, gwestai a bwytai safonol yn hytrach nag archfarchnadoedd.

Mae'r perchennog, Mark Garcia-Oliver, yn addo y cewch basta "fel y byddwn yn ei wneud i mi fy hunan", ac y caiff archebion eu danfon drannoeth ledled Prydain.

"Gallwn drafod gofynion unigol ein cwsmeriaid a gwerthfawrogwn eu sylwadau," meddai. "Ymfalchiwn yn y gwasanaeth a roddwn i gwsmeriaid a dymunwn feithrin perthynas hirdymor gyda siopau."



Cysylltwch â: Mark Garcia-Oliver
Cyfeiriad: The Fresh Pasta Company
Unedau 5/6 Parc Busnes Lôn Parcwr,
Rhuthun, Sir Ddinbych LL15 1NJ
Ffôn: 01824 707020
E-bost: mark@thefreshpastacompany.com
Gwefan: www.thefreshpastacompany.com

