The Buona Vita Advantage

In an industry that relies on consistency, a precooked product allows you to save time and money without sacrificing quality.



of weight is lost on average when cooking beef, pork, and chicken. We take that into account to ensure we accurately cook and provide a finished weight that you would expect when preparing your own meatballs from scratch.



of food on average is wasted per meal in the restaurant industry.



or more can be the average time to mix, form, and cook a 5lb batch of meatballs. We take labor out of the equation, allowing you to heat and serve, fully prepared meatballs in 20 minutes or less.



dollars of food or more is wasted each year, equating to 31.9% of food purchased in households today. Making food waste one of the largest challenges today.



BuonaVita

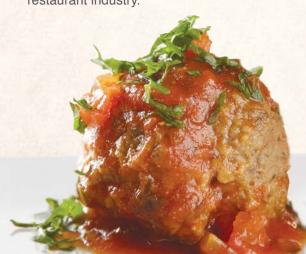
Our process uses only the finest ingredients and state-of-the-art equipment to ensure we provide consistency in size, shape, color and taste. Our products perform and taste the same day in and day out.



Our products are individually quick frozen, locking in the flavor and quality you expect, while allowing for a full one year shelf life from the date of production. Heat and serve the exact quantity needed, maintain any unused product in your freezer eliminating food waste.

More Consistent, Less Labor, More Profitable, Zero Waste.

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3 - 4 oz Center of plate, large premium offering or single appetizer dish



1.5 - 2 oz Sandwiches, Sliders, Center of Plate, Sliced for pizza topping



.5 oz Appetizers, bite size

1/8 oz

BuonaVita



1 oz Appetizers, Sandwiches/Wraps, Sliders, Pasta



Soups, Pizza Topping, Calzone Filling, Crumble

