



Frozen Savoury Selection



Savoury Selection

Traditional Savoury Snacks with a touch of Innovation.

Nothing says comfort and ease like a good old-fashioned pastry, that can be bought in advance and prepared by consumers when the need arises.

What follows is a selection of pastries and other savoury snacks, which while retaining all the goodness of their traditional recipes, have been jazzed up to include flavours from various corners of the world. This collection presents the market with a taste of Mediterranean, British, Indian as well as Mexican Cuisines. These interesting combinations are innovative in their own right but are also a snapshot of stories told throughout history.



Beef and Veg Pie

Encased in a heavenly golden shortcrust, this pie packs in tasty beef and nutritious vegetables. Comfort food at its best.

Net Weight: 300g | Boxes of 40 | 2,400 individual pies in a Euro pallet*

Other Options: 1 Kg, 500g, 250g, 40g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.

PIES



Chicken Pie

This buttery crust of loveliness is filed with saucy tender pieces of chicken and vegetables. Perfect for a cold day on the go.

Net Weight: 300g | Boxes of 40 | 2,400 individual pies in a Euro pallet*
Other Options: 1 Kg, 500g, 250g, 40g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.



Spinach and Tuna Pie

Thought to have originated in Southern Italy, spinach and tuna is a characteristic combination of Malta. The scrumptious dough, filled with an abundant tangy mixture presents an immediate ticket to the Mediterranean.

Net Weight: 300g | Boxes of 40 | 2,400 individual pies in a Euro pallet*
Other Options: 1 Kg, 500g, 250g, 40g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.

PIES



Chicken Korma Pie

A delicious blend of Indian and British cuisines, this Chicken Korma pie combines a mild, creamy sauce with tender chicken and is equally satisfying as it is comforting.

Net Weight: 300g | Boxes of 40 | 2,400 individual pies in a Euro pallet*
Other Options: 1 Kg, 500g, 250g, 40g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.



Chicken Masala Pie

Make your heart sing with this flavourful blend of chicken and Indian spices. A sure winner if you're looking for a little kick!

Net Weight: 300g | Boxes of 40 | 2,400 individual pies in a Euro pallet*
Other Options: 1 Kg, 500g, 250g, 40g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.

PIES



Chicken Jalfrezi Pie

If you love Indian-inspired Jalfrezi curries, you're in for a treat! With a flavourful blend of tender, juicy chunks of chicken and tasty onions, peppers and tomatoes, pie has never tasted so good.

Net Weight: 300g | Boxes of 40 | 2,400 individual pies in a Euro pallet*
Other Options: 1 Kg, 500g, 250g, 40g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.



Chicken Bhuna Pie

If you love curry, you'll love this Pakistan inspired pie. Delicate chicken infused with tomatoes, onions, and red pepper present a deep, spiced taste. A true party for your tastebuds!

Net Weight: 300g | Boxes of 40 | 2,400 individual pies in a Euro pallet*
Other Options: 1 Kg, 500g, 250g, 40g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen..



Ricotta Pie

Nothing beats a good, old fashioned Ricotta Pie, especially if you can just whip it out of the freezer and heat it up in an instant. Heavenly ricotta makes the ultimate filling for our glorious pastry.

Net Weight: 300g | Boxes of 40 | 2,400 individual pies in a Euro pallet*
Other Options: 1 Kg, 500g, 250g, 40g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.



Meat Pie

There's nothing quite like a classic. When you're in the mood for something hearty and satisfying – we've got meat chunks in a golden pastry, all set to make your heart sing.

Net Weight: 250g | Boxes of 45 | 3,240 individual pies in a Euro pallet*

Other Options: 1 Kg, 500g, 300g, 40g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.



Octopus Pie

If you love octopus, how about combining it with our perfect pie pastry for the ultimate treat? An unusual yet delicious filling for a savoury snack that is sure to leave an impression.

Net Weight: 250g | Boxes of 45 | 3,240 individual pies in a Euro pallet*

Other Options: 1 Kg, 500g, 300g, 40g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.



Mini Chilli con Carne Pies

A symphony of flavours as Mexico meets Britain in these bite-size Mini Chilli con Carne Pies. Perfect as party finger food or a delightful lunchbox addition.

Net Weight 40g | Boxes of 100 | 14,300 individual pies in a Euro pallet*

Other Options: 1 Kg, 500g, 300g, 250g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.



Mini Chicken and Mushroom Pies

Chicken and mushroom is a marriage made in heaven. Combine them with our divine pastry and it's a never-ending honeymoon for the palate. A classic party nibble sure to be devoured by your guests.

Net Weight 40g | Boxes of 100 | 14,300 individual pies in a Euro pallet*

Other Options: 1 Kg, 500g, 300g, 250g.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.



Pastizzi

Nothing says Malta quite like *pastizzi*. Considered the island's national food, these flaky puff-pastry delights are traditionally filled with ricotta or mushy peas but can be prepared in a myriad of ways. Flip over to find out!

PASTIZZI



Pea Cakes

Mashed curried peas and the right degree of saltiness render this mouth-watering snack a winner. Enjoyed any time of day and a perfect no-fuss party item.

Net Weight: 37g

Packaging varies depending on client request.

**Palletization depends on Weight Chosen*

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Cooking: Pre heat oven to 220°C - Cook for 25 mins. Heating: In oven for 8 mins at 200°C.
Shelf life: 1 year frozen.



Cheese Cakes

If you're a soft cheese lover, then you're sure to enjoy these heart-warming pockets of goodness. The combination of ricotta and flaky puff pastry will have you coming for more... and more.

Net Weight: 37g

Packaging varies depending on client request.

**Palletization depends on Weight Chosen*

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Cooking: Pre heat oven to 220°C - Cook for 25 mins. Heating: In oven for 8 mins at 200°C.
Shelf life: 1 year frozen.

PASTIZZI



Quail

Taking the traditional pastizzi for a spin, this innovative pairing of quail and our signature puff pastry make for an interesting match indeed.

Net Weight: 37g

Packaging varies depending on client request.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Cooking: Pre heat oven to 220°C - Cook for 25 mins. Heating: In oven for 8 mins at 200°C.
Shelf life: 1 year frozen.

Rabbit

Consumed in a variety of ways on the Maltese Islands, combining rabbit with our puff pastry was a no-brainer, and makes for a genuine, flavoursome snack.

Net Weight: 37g

Packaging varies depending on client request.

*Palletization depends on Weight Chosen

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Cooking: Pre heat oven to 220°C - Cook for 25 mins. Heating: In oven for 8 mins at 200°C.
Shelf life: 1 year frozen.

ARANCINI



Arancina Bolognese

Having originated in 10th century Sicily, the word *arancini* means “little orange”, derived from their shape and colour when cooked. Get ready as these crunchy, breaded rice balls, conceal a saucy Bolognese surprise inside.

Net Weight: 200g | Boxes of 47 | 3,431 individual arancini in a Euro pallet

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Heating: In oven for 5 mins at 180°C. Shelf life: 1 year frozen.



Mini Arancini Bolognese

Like the larger sized arancini, these breaded rice balls filled with a Bolognese sauce, make for the perfect bite-sized party food item.

Net Weight 30g | Boxes of 100 | 14,300 individual arancini in a Euro pallet

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Heating: In oven for 5 mins at 180°C. Shelf life: 1 year frozen.

ARANCINI



Arancina Chicken

What's tastier than creamy risotto? Cheesy chicken arancini, that's what. Still encased in our crunchy breaded crust, you will love these moreish snacks.

Net Weight: 200g | Boxes of 47 | 3,431 individual arancini in a Euro pallet

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Heating: In oven for 5 mins at 180°C. Shelf life: 1 year frozen.



Mini Arancini Chicken

Sharing is caring! Your guests will love these bite sized crunchy rice balls filled with a creamy chicken sauce.

Net Weight 30g | Boxes of 100 | 14,300 individual arancini in a Euro pallet

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Heating: In oven for 5 mins at 180°C. Shelf life: 1 year frozen.

ARANCINI



Arancina Spinach

A twist on the conventional meat arancini is this vegetarian friendly spinach recipe. Just as tantalising as their original sibling, the spinach gives a nice tangy kick and packs in some of that healthy iron.

Net Weight: 200g | Boxes of 47 | 3,431 individual arancini in a Euro pallet

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Heating: In oven for 5 mins at 180°C. Shelf life: 1 year frozen.



Mini Arancini Spinach

A smaller version of our Arancini Spinach, these fun sized balls of joy, make for the perfect lunchbox treat or quick-to-go-down party item.

Net Weight 30g | Boxes of 100 | 14,300 individual arancini in a Euro pallet

Store Frozen at -18°C, Defrost for 6-8 hours in refrigerator. Do not re-freeze once defrosted.
Heating: In oven for 5 mins at 180°C. Shelf life: 1 year frozen.



Tortellini

Who doesn't love Tortellini? Especially when they can be stored in the freezer for a spur of the moment creamy dish or a comforting Italian-inspired broth.

Net Weight per piece 8g

Filling varies depending on client request.

Packaging: from 250g bags up to 11Kg catering boxes.

Store Frozen at -18°C, Do not re-freeze once defrosted.

Cooking: 5 minutes from frozen. Shelf life: 1 year frozen.



Ravioli

A true classic with a tantalising selection of innovative fillings including Ricotta, Ricotta & Spinach, Ricotta & Sundried Tomatoes, Fresh Tuna, Salmon & Dill, Octopus & Calamari, Rabbit in White Wine, Chicken Breast, Chicken & Lemon Pepper, Lamb & Caramelised Onions and Artichoke.

Net Weight per piece 18g

Filling varies depending on client request.

Packaging: from 250g bags up to 11Kg catering boxes.

Store Frozen at -18°C, Do not re-freeze once defrosted.

Cooking: 6 minutes from frozen. Shelf life: 1 year frozen.



The Food Factory is the natural development of the original James Caterers Ltd. business, the brainchild of James Barbara. It has a proven track record of success stories since its inception in 1989. James went on to transform a one-man catering business from where he produced and distributed his own delicacies from home, later flourishing into one of the largest and most renowned catering companies on the island. He strives for excellence, promotes innovation, consistency, efficiency, and is committed to using the finest ingredients and delivering good value for money. Such selective ingredients coupled with forethought, the right dosage of creativity and a touch of class have given The Food Factory's Frozen Savoury selection a name that clients can trust.

Today the company has set a standard of excellence and creativity that has significantly attracted international awareness abroad. This versatility has, throughout

the years, acquired The Food Factory an invaluable experience, thus giving the company an advantage from where it can look ahead to a bright and prosperous future, both locally and overseas, through its Frozen Savoury selection.

The group which today employs more than 3,000 employees across the different businesses continuously develops its business to meet the clients varying diets, tastes and culinary desires. Together with a team of professional specialists, the company guarantees the highest industrial catering standards and all related services through its modern, state-of-the-art development and manufacturing facilities.

James Caterers Ltd through The Food Factory, offers its private label business customers the vision and commitment towards a continuous growth and improvement designed to meet any requirements.

A photograph of a modern, two-story industrial building with a light-colored, textured facade. The building features a large, dark, recessed loading dock area on the right side. The sky is a uniform, hazy yellowish-brown. The foreground shows a dark asphalt road with white dashed lines. The building has several windows, some of which are covered with white blinds. The overall tone of the image is monochromatic and somewhat desaturated.


THE
FOODFACTORY
CREATING TASTE



The Food Factory,
BLB009Y,
Bulebel Industrial Estate,
Żejtun ZTN3000, Malta.

tel: +356 2567 6573

email: sales@thefoodfactory.com.mt

web: www.thefoodfactory.com.mt