



MEESSOO®

Authentic Tiramisù. On demand.



Why Tiramisù is a Problem in Professional Food Service?



- High demand 365 days a year, but not always available
- Requires skills and time for preparation
- Generates waste or missed sales



The MEESOO® Solution



MEESOO® is not a ready-made Tiramisù.

It's a “concept” that allows you to prepare authentic Tiramisù:

- Only when ordered
- Always fresh
- Even without the need for qualified pastry chefs



What is MEESOO®?



- Semi-finished frozen pastry products
- Designed for Ho.Re.Ca.
- Guarantee of high quality standards
- Maximum flexibility, minimum effort



One Product, Multiple Applications



- Tiramisù
- Desserts
- Breakfast
- Pastry filling



Tiramisù Kit



The innovative MEESOO® KIT, designed for Tiramisù preparation, contains:

- 5 x 600g ready to use Tiramisu Cream (Mascarpone cream)
- 2 x 900g Savoiardi already soaked in Coffee

1 KIT → 50/60 Tiramisù Portions (ca. 90-100g/each)

1 pallet → 9 layers, 81 boxes;

Shelf life: 24 months (frozen), 5 days (0/+4°C).

Ready to Use
Product

Gluten is not naturally present in MEESOO Cream and we also ensure that it is not cross-contaminated.



SCAN ME

Mascarpone Cream in Pastry Bags



As an alternative to the MEESOO® KIT, a "Cream-only" version is also available:

- 6 x 600g ready to use Mascarpone cream pastry bags

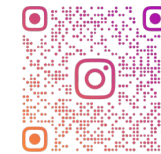
Gluten is not naturally present in MEESOO Cream and we also ensure that it is not cross-contaminated.



1 pallet → 12 layers, 132 boxes;

Shelf life: 24 months (frozen), 5 days (0/+4°C).

Ready to Use
Product



MEESOO® Kafé



Coffee - Soaked Savoiardi



The original Tiramisù recipe, registered at the Tiramisù Academy of Treviso, includes coffee-soaked ladyfingers. MEESOO® offers a KIT with ready-to-use coffee-soaked ladyfingers (2 × 800 g – total 1.8 kg).

This product can help you save time and reduce waste.



1 pallet → 12 layers, 132 boxes;

Shelf life: 24 months (frozen), 5 days (0/+4°C).

Ready to Use
Product

<https://www.accademiadeltiramisu.com/tiramisu-ricetta-tradizionale-e-originaria-di-treviso/>

MEESOO® Cream Tubs



MEESOO® cream is also available in convenient 600 g tubs (**total net weight per carton: 3,6 kg**). Compared to the Sac à Poché format, tubs offer the following advantages:

- possibility to add flavorings to the cream (e.g. pistachio, hazelnut etc.)
- possibility to increase the overrun of the cream
- greater storage efficiency, as the tubs are easily stackable in refrigerators and freezers
- easy to serve just using a normal spoon



Gluten is not naturally present in MEESOO Cream and we also ensure that it is not cross-contaminated.

Ready to Use
Product

Product to be
Reworked

Mascarpone Cream Range



- Mascarpone Cream (plain flavor)
- Pistachio
- Hazelnut
- Salted Caramel
- Coffee

Other Mascarpone cream flavors can be developed on specific customer's needs.

Gluten is not naturally present in the product and we also ensure that it is not cross-contaminated



Ready to Use
Product

MEESSOO® Advantages



- Easy and Fast to use (10 portions in less than 3 minutes)
- Authentic Italian Product 
- Food Cost Control through the Flexibility to Size the Final Product
- Designed also for untrained personnel
- Extensive customization options for the final products
- Suitable for use in desserts beyond Tiramisù
- Efficient in storage and logistic
- Food Safety (BRC Certification) 

MEESOO® Target Customers



- Those who prepare Tiramisù themselves
- Those who buy a Ready-To-Eat Tiramisù but are not fully satisfied
- Those who do not have Tiramisù on their menu yet

What MEESOO® Offers



With MEESOO® you can create a wide variety of desserts. The only limit will be your imagination..



MEESOO® Ready-to-Serve Solutions



The quality of the ho.re.ca product also available in a ready to serve single portion 80g:

- Fresh Mascarpone Cheese
- Free range eggs
- Aroma Free/Colourings Free
- Authentic Italian Recipe
- Ideal for QSR /Retail



MEESOO® Ready-to-Serve Solutions



The KIT remains the most flexible and profitable solution for operators who want customization and portion control. The mono portion is designed for speed-driven environments.

	KIT	Single Serve
Level of Customization	★★★★★	★
Operational Speed	★★★	★★★★★
Food Cost Control	★★★★★	★★
Process Standardization	★★★	★★★★★



MEESOO®

Authentic Italian Tiramisù for everyone..
Anytime, Anywhere

