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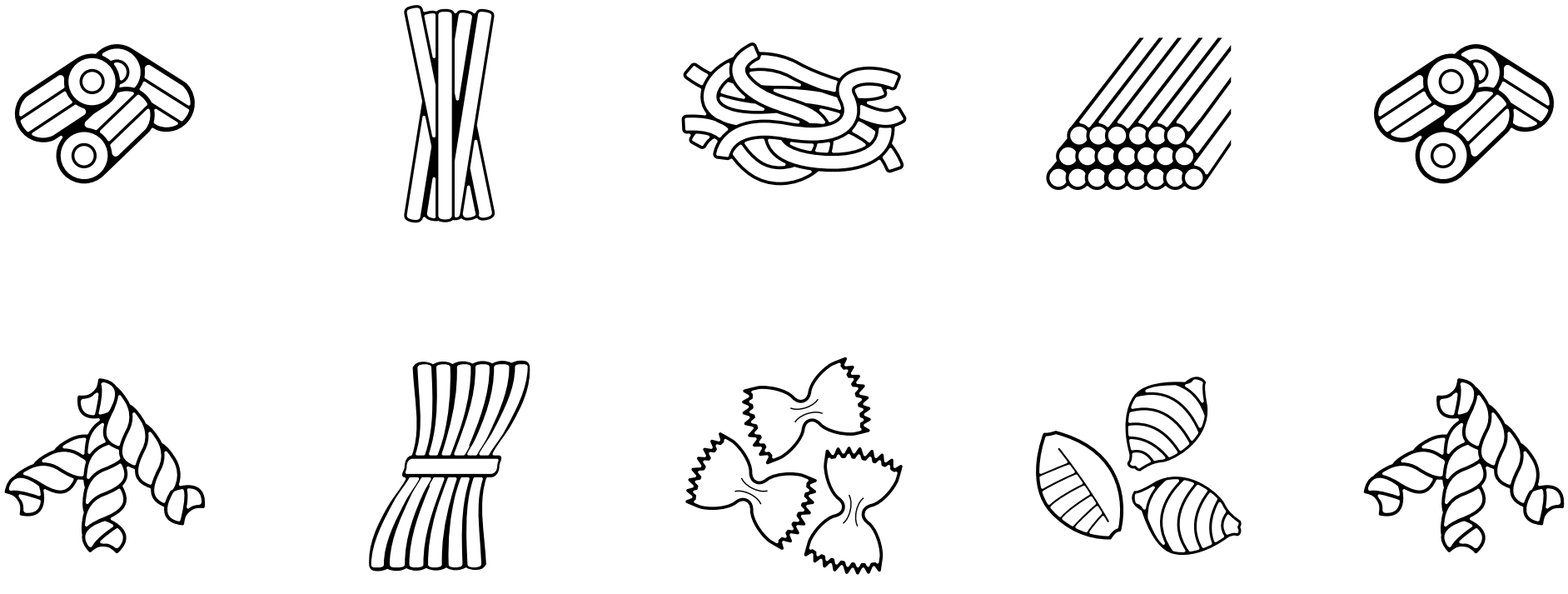

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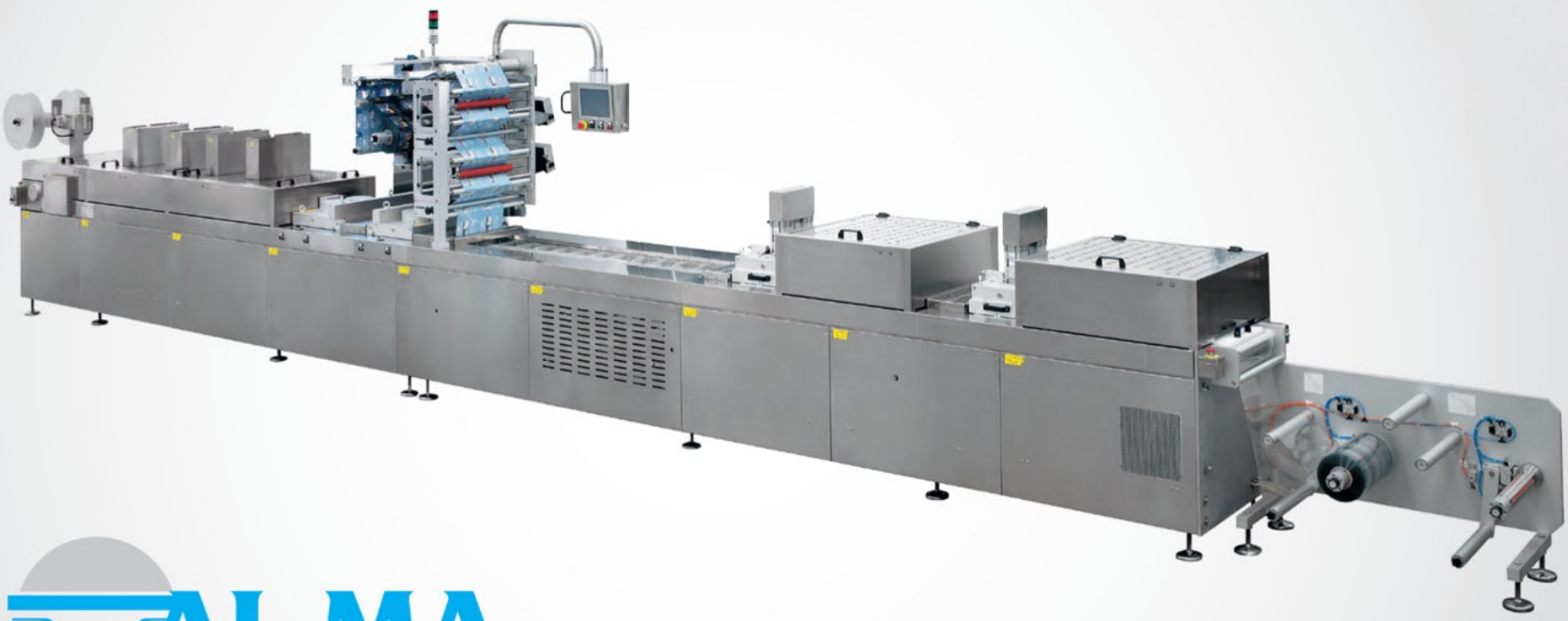

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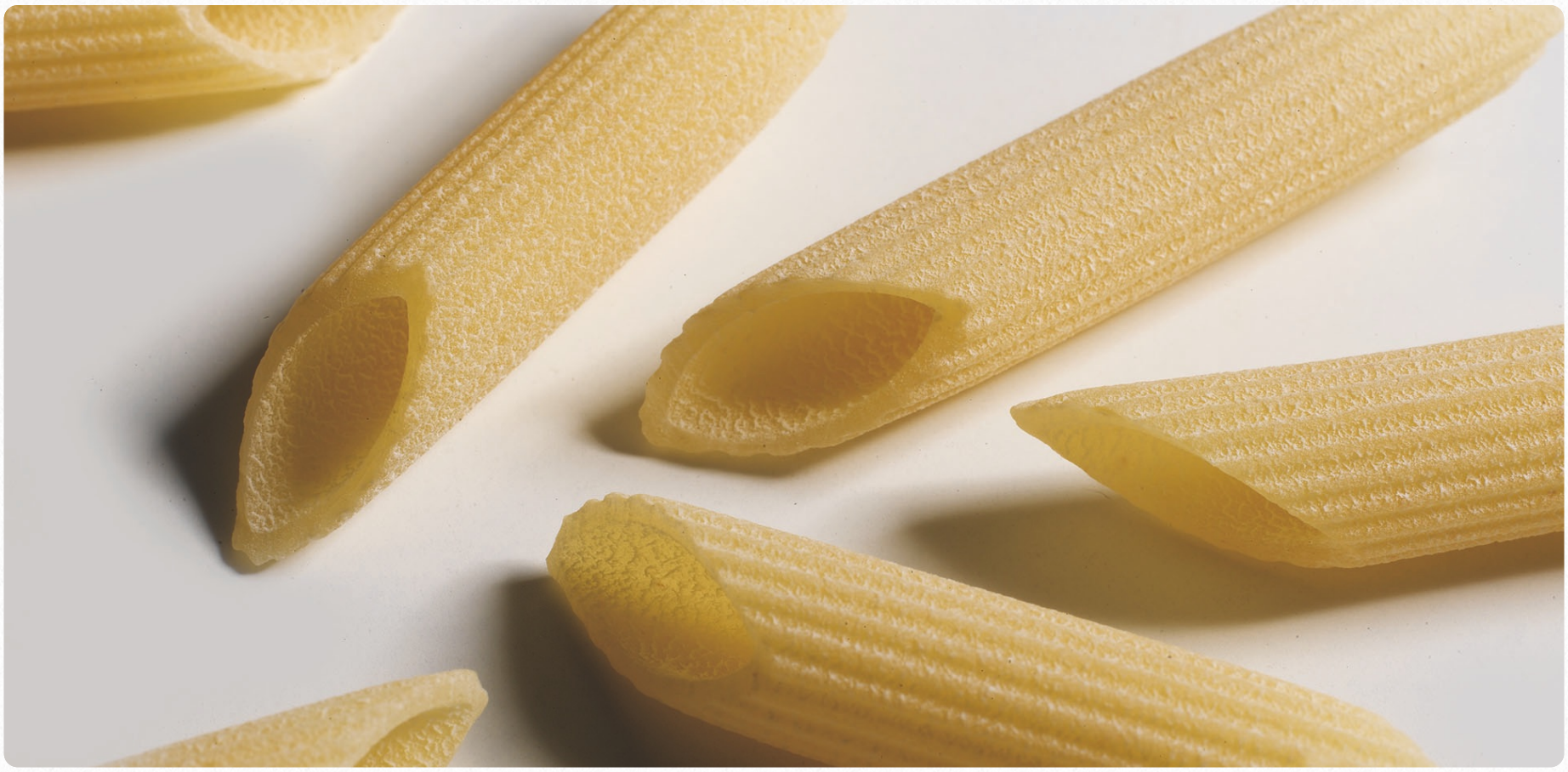

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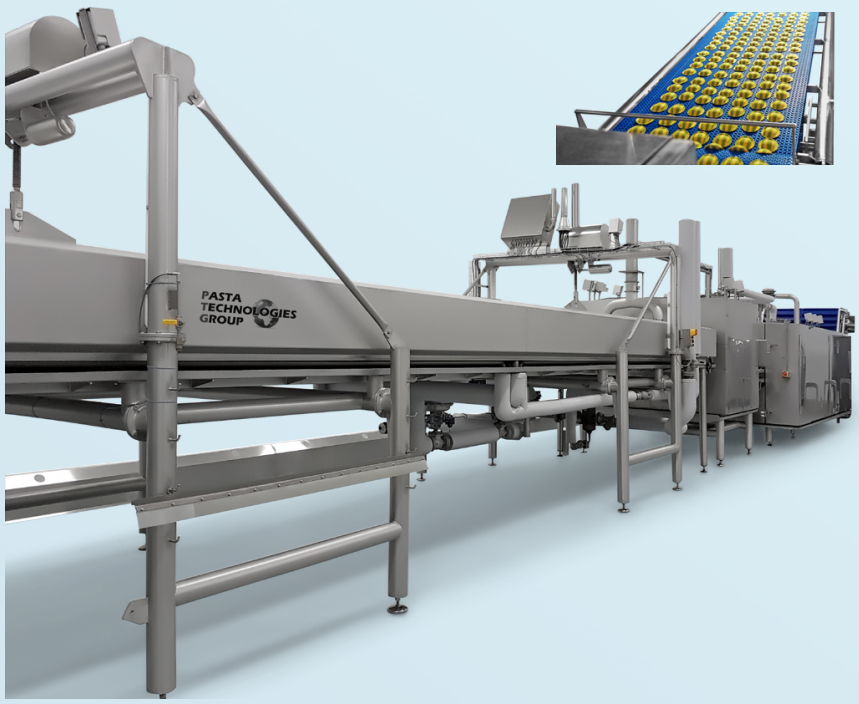
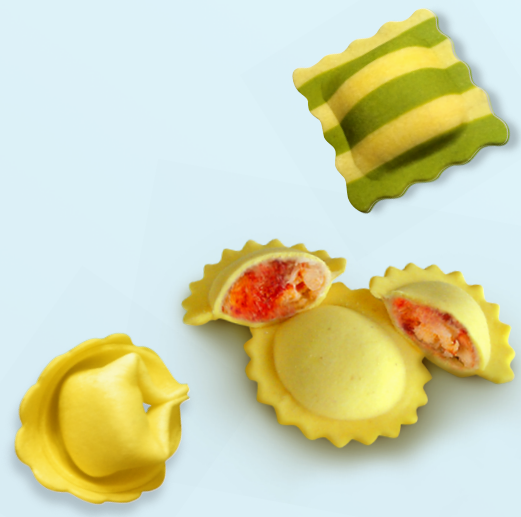


Pasteurized pasta line, capacity 2000 kg/h



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Pastaria Festival 2018, here's the Steering Committee

Editorial staff

We'd like to introduce you to the members of the Pastaria Festival Steering Committee, one of the innovations for the 2018 edition (Parma, 20 September). Members include distinguished university professors and experts of prestigious pasta-makers, representing Italy's complex and extremely varied pasta manufacturing sector.

A scientific committee, in the strictest sense, that is made up of titled university professors, and an advisory committee consisting of prominent figures from well-known Italian pasta-makers, differing by types of production and sizes.
This is the format for the Steering Committee for Pastaria Festival, one of the most significant innovations of the 2018 edition, taking place in Parma (Italy) on 20 September.
The Scientific Committee will be charged with the task of presenting state of the art of research, studies, academic publications on pasta (dry, fresh, pasta-based ready meals etc.), to be examined within the context of a supply chain (from field to table), adopting a multidisciplinary approach with particular reference to the issues that will be identified together with the representatives of the pasta makers that make up the Advisory Committee.
The Steering Committee will be coordinated by Lorenzo Pini, Editor-in-chief of Pastaria.

The Scientific Committee

The Pastaria Festival 2018 Scientific Committee members are:

- Cristina Alamprese, Professor of T*echnology of refrigerated applications*, *Micro and macro-structure of foods*, *Technologies and use of fatty substances in the food industry* (University of Milan); Scientific Director of the Library of Agriculture of the University of Milan.
- Marco Dalla Rosa, Professor of *Food technology and the principles of packaging* and *Product formulas and innovation* (University of Bologna); member of the executive committee of EFFOST and of the board of arbitrators of SISTAL and ISEKI_FOOD Association
- Gabriella Pasini, Professor of *Food sciences and technology* (University of Padua)
- Luciano Piergiovanni, Professor of T*echnology of conditioning and elements of logistics*, *Sustainability of food product production and distribution systems*, *Quality and safety of biotechnological foods* (University of Milan); President of the Italian Scientific Group for Food Packaging (GSICA)

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- Guia Pirotti, SDA Professor of *Strategy & Food Management* (SDA Bocconi School of Management) and Professor of *Business Strategy* (Bocconi University)
- Emanuele Marconi, Professor of *Science and technology of cereals* (University of Molise); President of the Italian Association of Cereal Science and Technology (AISTEC)
- Francesca Scazzina, Professor of *Assessment of the nutritional quality of food and nutrition and health* (University of Parma); Senior Collaborator for The Need for Nutrition Education/Innovation Programme (NNEdPro), Cambridge Foundation, Cambridge.

Advisory Committee

The Pastaria Festival 2018 Advisory Committee members are:

- Federica Calcagno
  Quality Assurance Manager
  (Fontaneto)
- Roberto Ciati
  Scientific & Government Relations Vice President and Global Communications & External Relation
  (Barilla)
- Nicola De Battisti
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  (Rana)
- Sergio De Gennaro
  Management Systems Manager
  (Pastificio Lucio Garofalo)
- Antonella Sica
  Food Technologist, responsible for Quality Control
  (La Molisana)
- Stefano Zardetto
  Research and Development and Quality Assurance Manager
  (Gruppo Voltan).

The Pastaria Festival

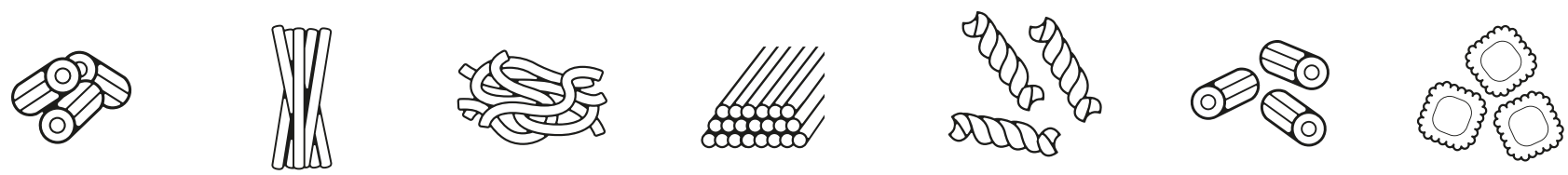
Pastaria Festival's - Sharing know-how on pasta manufacturing is a free, one-day event for supply chain operators. There will be conferences, workshops, laboratories, courses, presentations, lessons and more on the activity of pasta production.
Pastaria Festival is an event organised in collaboration with the following associations – AIDEPI, APPAFRE, APPF and IPO and in partnership with Ipack-Ima and Tuttofood.

To attend

Admission to Pastaria Festival is free, by invitation (reserved for pasta manufacturers), with mandatory registration until all places are filled. It is possible to request an invitation by contacting our editorial office.

PASTARIA FESTIVAL

Sharing know-how on pasta manufacturing



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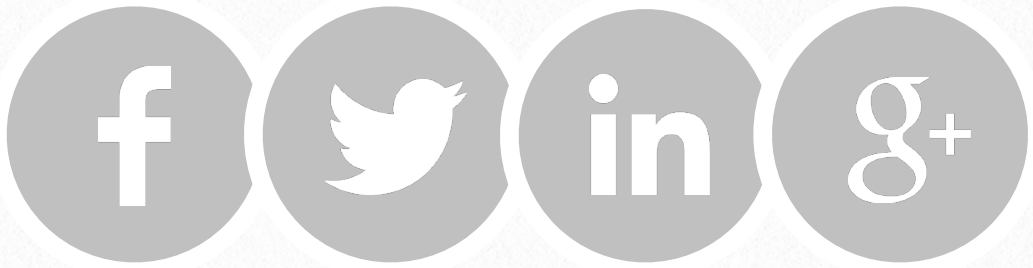

Proceedings of the Pastaria Festival. Thinking about raw materials on the basis of associated risks

Valeria Di Siero
Food technologist

Valeria Di Siero's report to the meeting entitled *Raw materials and end product: complexity of assessment based on intended use*, organised in collaboration with the Association of Food Technologists of the Piedmont and Aosta Valley regions, as part of Pastaria Festival 2017.

When taking on the management of suppliers and raw materials one doesn't always seriously take into account their impact on the process on the actual finished product. Indeed, a proper and thorough knowledge of the products supplied should be at the very core of ones own production situations. In fact, these include both the primary ingredients such as durum wheat semolina, soft wheat flours, egg products, and those ingredients used in the formulation of filled or special pasta, like, for example, meats, vegetables, meat or vegetable-based products, fish and dairy products. Added to these are flavourings and flavouring mixes, salt, oils, spices, aromatic herbs and particular characterising ingredients. All of these raw materials can be bought, as such, in different physical forms (fresh, frozen, dried, freeze-dried etc.) or in the form of semi-processed products or preparations of a different nature, and they will be chosen on the basis of their chemical/physical, technological, processing and functional characteristics and, last but not least, of their cost. It will be necessary, however, to carefully assess them from a food safety point of view, also taking into account the allergens that are acclaimed and concealed to the point of considering the possible risks associated with food fraud. It would seem an arduous process to take on, but using a good risk analysis system would give added value to the management of one's own suppliers and raw materials and improve the actual process and the finished product, with respect to what is required under existing and, where applicable, voluntary international standards.

Above all, the most accurate and comprehensive information possible must be obtained from the suppliers. Technical data sheets for the raw materials can already provide a lot of information about the nature of the product chosen. These data sheets must, however, be appropriate to the requests, with content that corresponds to what appears on the labels and/or shipping documents, as well as in the purchase specifications. In the case of a raw material that is processed, semi-processed or comes in a prepared form, information will be more complex. In this case, in fact, it will be essential to know all the ingredients, including the additives, flavourings and allergens contained. To this will be added any information about

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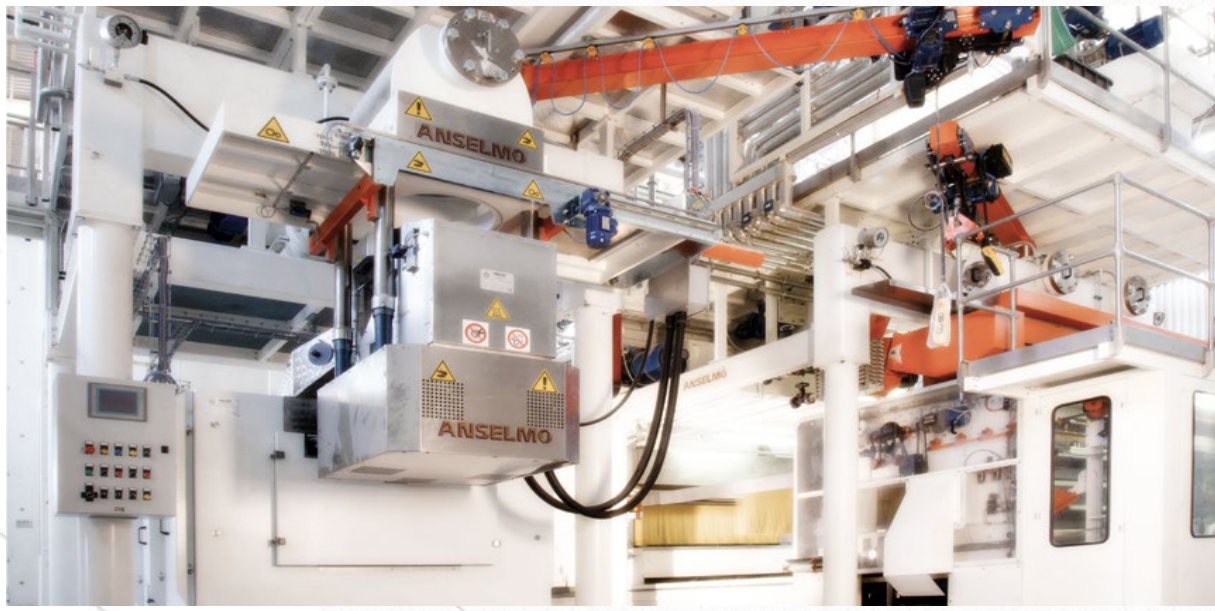

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the origin of the ingredients and everything that may have an impact on the finished product and on the customers' requirements (GMOs, animal or vegetable fat content, for example). Information must also be gathered regarding the significant processing stages carried out by the supplier that could, in some way, affect the choice of formulas, as well as the processing parameters. Other data that should be known are the acceptability and/or critical, microbiological, chemical and physical limits. In addition to the paperwork and technical data sheets, a further key element will be the analytical test reports acquired by suppliers and the data obtained from actual samples and papers present in literature and scientific studies. Another important source of information is the RASFF (Rapid Alert System for Food and Feed) - its data being available from the portal. Consulting this tool constantly makes it possible to monitor the risk trends, including emerging ones, which could be overlooked in the study phase.

As already introduced, the assessment to be carried out on raw materials, includes different aspects: technological; on the microbiological, chemical, physical risks; on allergens, their origin and provenance; on potential frauds associated with the raw material and the emerging risks.

The technological behaviours to be taken into account are linked directly to the process, development and production of the actual finished product. It is possible to study, for example, behaviours linked to rheology, water absorption, maintaining stability, the ability to preserve the colour or a particular aspect, the direct impact on shelf life and if necessary, the nutritional value as well. The simultaneous presence of the same additives in the raw material and in the actual finished product, will necessary lead to the acquisition of information, directly from the supplier, in order to calculate their dosage accurately and so not contravene any legal requirements in this regard.

The risk analysis related to food security must be targeted and not generic. It must be processed by categories of raw materials, divided by origin, animal or vegetable, the type of processing it has undergone, based on the formulation of the recipe, on the individual steps, on heat treatments and on the finished product. It is important, in the case of microbiological risk, not to consider a generic "risk from microorganisms" but to examine which might develop, based on the actual growth parameters and the raw material environment (times, temperature, pH, water activity, the presence or otherwise of O_2) and assess the possibilities of these entering the pro-

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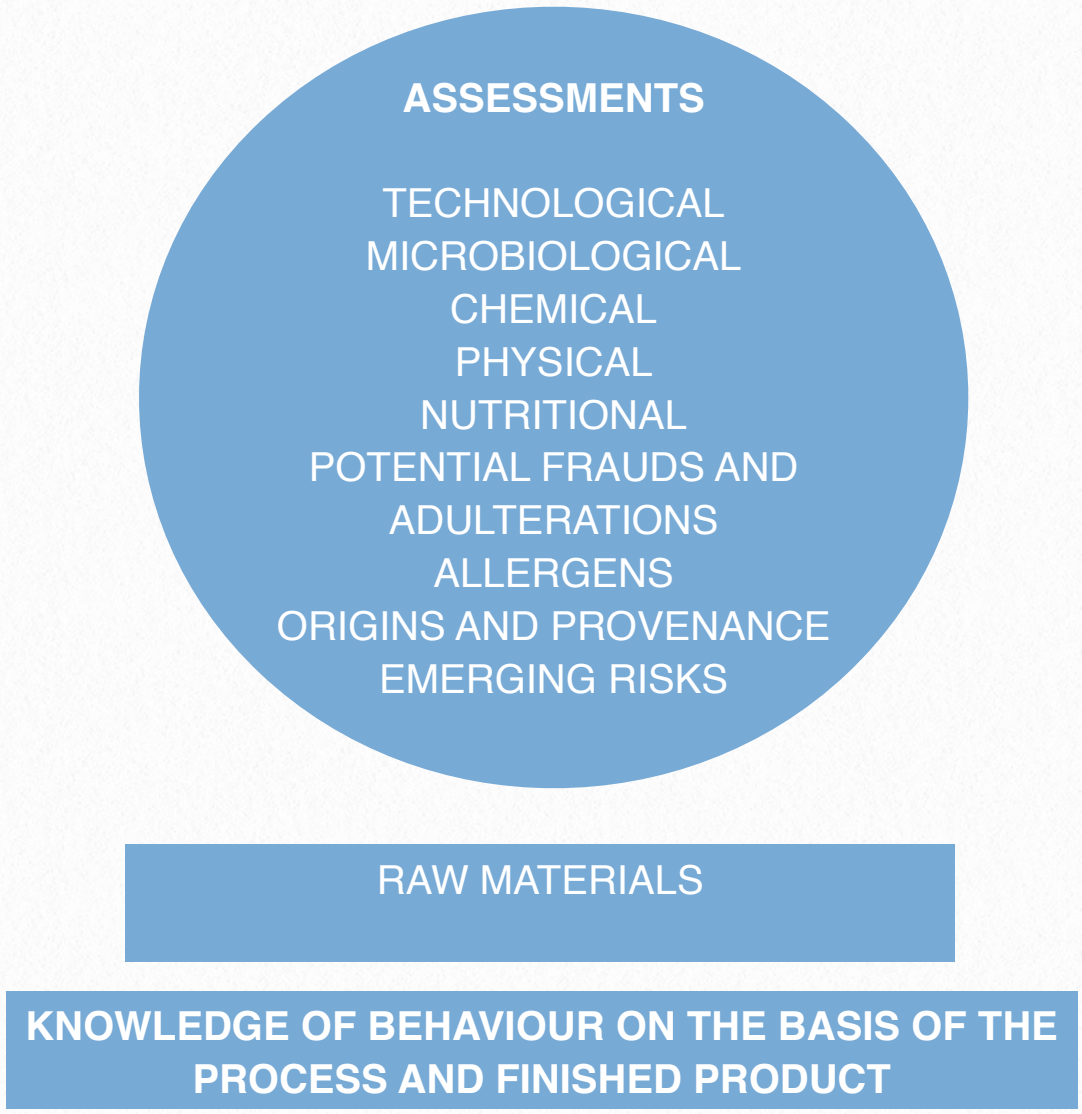
Figure 1 **ASSESMENTS OF RAW MATERIALS**



duction process as significant risks. Sometimes, production, market or cost requirements lead to the purchase of semi-processed products. In this case it would be useful to determine a micro-biological profile that is not limited to documented knowledge, but that makes it possible to compare results obtained with the acceptability or critical limits, defined by the supplier, and that appear on the technical data sheet for that specific product. This will make it possible to understand if the semi-processed product identified originates from a monitored and standardised production process and, thereby, provide assurances from a food safety point of view. An in-depth approach is therefore a must!
The same reasoning must be applied to the chemical risk, perhaps somewhat overlooked, because it is more difficult to identify. In this case, in addition to what is available in literature and scientific studies, it may also be useful to research the chemical threats revealed and indicated by the rapid alert system or to consult the statistical data that appear regularly in the different reports published by the Ministry of Health or regional health authorities. What must also not be ignored, in this case, is

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the type of packaging used by the supplier and the possible correlated risks.
In the case of foreign bodies the assessment will begin by asking what foreign body has the greatest probability of being found in a given raw material, endeavouring therefore to restrict the field when it comes to possible pollutants that could potentially and reasonably enter the production line.
An in-depth examination of the origin and provenance of raw materials and the ingredients from which it is made is useful for understanding the possible risks (microbiological, chemical and physical), indicated for that given product originating from that specific country and therefore to be able to consider them in the actual assessments.
Cataloguing raw materials on the basis of the allergens present is essential in order to assess them along with those present in the actual process. The study must also be carried out for those additives, such as sulphur dioxide, that have been declared to be allergenic. It will, in fact, be necessary to know the quantity present in the raw materials in order to assess whether to take it into account in the formulation of the recipe and highlight its presence on labels.
Declarations from suppliers, such as “may contain traces of”, will also have to be looked at in detail. The purpose of the risk analysis is in fact that of setting out effective procedures for managing them and providing consumers with comprehensive information.
Investigating specific food frauds by product, even on the basis of economic value, could avoid its passive management during emergencies and scandals. By using, even in this case, the NAS (police Anti Adulteration Unit’s) reports or those of other official controlling bodies, it is, in fact, possible to keep abreast of potential frauds.
Once all these assessments have been completed, their significance will have to be considered on the basis of the process and the finished product - to understand whether such risks can be eliminated or reduced, whether there are sufficient control measures in place and if it is necessary to define or integrate monitoring and checking procedures. Another important result obtained will be the possibility of defining and programming an analysis plan the costs of which would be offset by an effective control of products supplied.
Finally, any modification to raw materials and suppliers must end with a review of the risk assessment and analysis in order to maintain its management documented and up-to-date.

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3

New board of directors in APPF

Press release

The corporate officers of the Italian Association of Fresh Pasta Producers (APPF) have been renewed.

During the most recent annual meeting of APPF (Associazione Produttori Pasta Fresca – Association of Fresh Pasta Producers) which was held recently in Oppeano (Verona, Italy) and chaired by Giovanni Rana, elections were held for the board of directors and new auditor. Elected unanimously as new members of the board of directors were Paolo Luinetti (Mylena Tortellini Srl), Roberto Zampedri (Il Pastaio Srl) and Remigio Marchesini (Pastificio Avesani Srl). Appointed as auditor was Carlo Crivellin (Carlo Crivellin Srl). All the newly-elected members have active roles in companies enjoying continuous, positive success in Italian and foreign markets and are long-standing members of APPF.
President Rana offered his warmest congratulations to those elected.

From the left: Paolo Luinetti (Mylena Tortellini). Above: Roberto Zampedri (Il Pastaio). On the previous page, from the left: Remigio Marchesini (Pastificio Avesani), Giovanni Rana (Pastificio Rana), Carlo Crivellin (Carlo Crivellin)

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"Il Presidente"
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4

Initial general observations on the decree regarding sanctions for breach of Regulation no. 1169/2011 (EU)

Lino Vicini

The penalty system for breaching Regulation EU 1169/2011, on the provision of food information to consumers, became applicable in Italy on 8 May 2018.

Legislative Decree no. 231 of 15 December 2017 was published in the Official Journal of the Italian Republic no. 329 on 8 February 2018.
Said legislative decree contains the "Penalty system for breach of Regulation (EU) no. 1169/2011 regarding the providing of food information to consumers and the adaptation of national legislation to align it with the provisions of said Regulation (EU) no. 1169/2011 and with Directive no. 2011/91/EU, pursuant to art. 5 of Law no. 170 of 12 August 2016 (European Delegation Law 2015)".
The decree is composed of four parts: the general principles (title I), the provisions governing sanctions related to Regulation no. 1169/2011 (title II), the measures for the adaptation of national legislation to Regulation no. 1169/2011 (title III), final provisions (title IV).
These initial observations will be limited to a general analysis of the measure, and will be followed by a comment on the individual provisions.
The decree contains more than 20 administrative sanctions provided for in the event of a breach of the EU regulation referred to above.
The new measures governing sanctions are applicable starting from 9 May 2018, i.e. exactly 90 days after publication[1]; this deviates from the general rule established in art. 10 of the preliminary provisions, which set an ordinary term of 15 days from publication in the Official Journal.
The measure has in any case been introduced with a lengthy delay compared to the entry into force, on 13 December 2011, of Regulation (EU) no. 1169 of 25 October 2011.
The purpose of the EU regulation is to govern the providing of information on food to consumers, and has been applicable since 13 December 2014[2]. During all this time, there have been no specific sanctions contemplated for failure to comply with the regulations.
From December 2014 to May 2018, no specific provisions for breaches were introduced into Italian legislation.
The situation remained uncertain until the approval of the new Legislative Decree.
It must be remembered that the Regulation specifically repealed Directive no. 2000/13/EC, which contained the original objectives and the main

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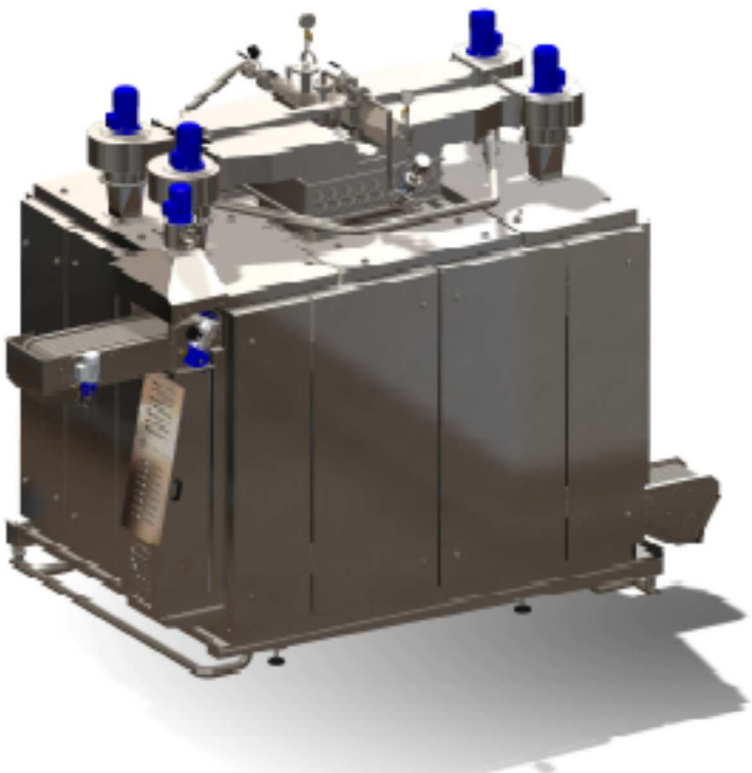

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measures of the Community regulations previously in force.
As regards Italy, the latest measures governing the labelling, presentation and advertising of food products were set forth in Legislative Decree no. 109 of 27 January 1992[3] in implementation of the pertinent horizontal directives.
This decree also contemplated specific sanctions for the breach of the individual provisions.
Specifically, article 18 of the original version of the decree established the imposition, "unless the act constitutes a more serious offence", of pecuniary administrative sanctions, differentiated according to the provision breached.
The provisions imposing sanctions were amended by Italian law during 2003[4] to align them more closely with the principle of personal responsibility.
Previously, sanctions could be applied simply for the possession for sale of food products erroneously labelled by others.
With the entry into force of Regulation 1169/2011, the national provisions - the result of the transposition of the various EU directives - were replaced by the provisions in the Regulation that have the value and force of ordinary law.
As is known, the EU bodies have so far not been tasked with establishing sanctions, which remain at the discretion of lawmakers in the individual member states of the Union.
The Italian state should already have introduced sanctions for failure to comply with Regulation 1169/2011 into the national legal system in December 2014.
This is what happened, for example, in France: December 2014 saw the introduction of new administrative sanctions into the "*code de la consommation*", for breaches of the provisions set forth in Regulation 1169/2011.
This adaptation did not occur in Italy, and in the absence of specific national measures, the supervisory bodies would not, in theory, have been able to impose sanctions for breach of the provisions contained in the Regulation.
This is a consequence of the application of a number of fundamental principles, and specifically, of provisions set out in the Constitution of the Italian Republic, which, at para. 2 of art. 25 states that "No punishment may be inflicted except by virtue of a law which was already in force at the time the offence was committed".
This rule of civility imposes strict compliance with the so-called principles of lawfulness and the rule of law, which refer to all types of afflictive measures, in a general sense.
This principle must also be observed with regard to administrative offences and there-

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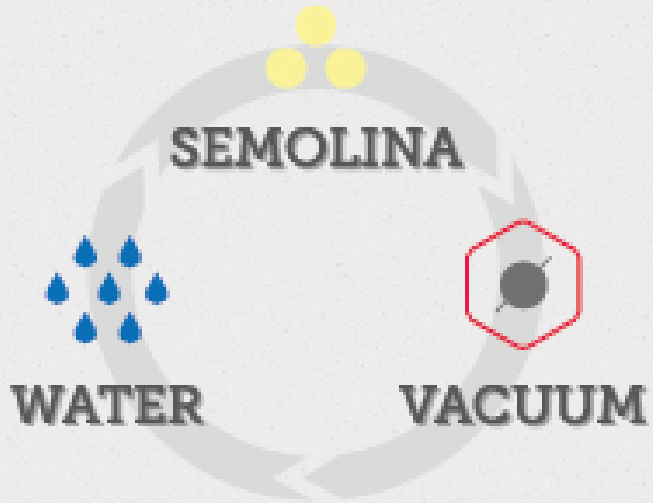

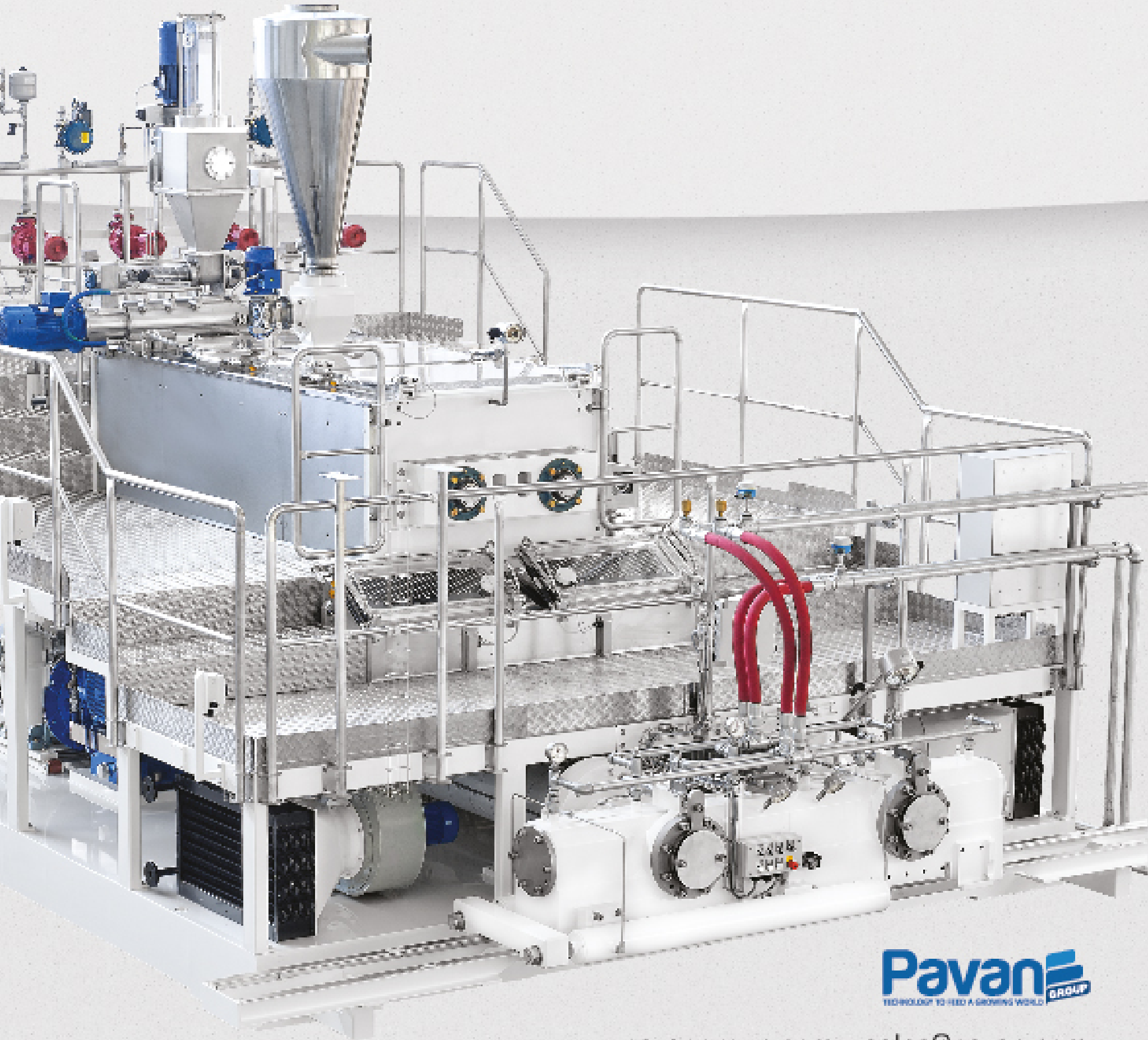

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fore "administrative sanctions may not be imposed on anyone except by virtue of a law which was already in force at the time the breach was committed".[5]
In addition, the same general principle establishes that "the laws that provide for administrative sanctions are applied only in the cases and times contemplated therein".
With a view to solving the problem that emerged following the repeal of the national provisions regarding labelling through the norms contained in Regulation 1169/2011 and, given the lack of specific regulations governing sanctions for the breach of the latter, the Ministry of Economic Development issued a circular at the time.
The same Ministry had considered that article 18 of the old Decree no. 109 of 1992, containing the administrative sanctions, was applicable to the new Regulation.
Specifically, the Ministry had drawn up a correlation table linking the provisions of Regulation (EU) 1169/2011 with the corresponding provisions of Legislative Decree no. 109 of 1992.
However, upon close examination, this table clearly appears as a forced interpretation of the aforementioned principles of strict lawfulness and clear definition of the offence that, as already mentioned, govern the whole punitive law sector and must therefore also be applied to administrative offences.
In the first place, although there is an almost perfect overlap between some of the provisions of the 1992 Decree and those of the 2011 Regulation, it appears incorrect to apply the sanctions provided for under the old rules to the new rules.
In order to respect citizens' rights, lawmakers should have approved specific provisions for the punishment of breaches of the new EU provisions.[6]
This applies from December 2014, the date on which the European regulation came into force.
It is clear that the norms governing sanctions contained in art. 18 of Legislative Decree no. 109 of 1992 were approved with specific reference to the provisions of the substantive rules of 1992.
It does not appear formally correct to apply these sanctions to European rules introduced 19 years later.
Otherwise, there would be a clear breach of art. 25 of the Italian Constitution and art. 1 of Law no. 689 of 1981.
In addition, lawmakers must observe another rule when drafting norms governing sanctions: the precept and the sanction must be clear, unequivocal and must not give rise to doubt, so that it is clear for everyone what is lawful and what is forbidden.
If the norm provides for the determination

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of a sanction, but said sanction cannot be clearly linked to a specific behaviour, then the principle of lawfulness is observed only in formal terms, and is breached in substantial terms.

Likewise, a situation of uncertainty arises in the event that a citizen is obliged to trace back complex references, which occurs when links must be established between norms in the national and European legal systems.

As highlighted above, this situation does not appear compliant with the principle of the lawfulness and clearly defined nature of the norms governing sanctions, enshrined in the 1948 Constitution and in Law no. 689 of 1981.

It therefore appears something of a paradox that the Ministry of Industry actually published a correlation table comparing the (surpassed) provisions of Legislative Decree no. 109 of 1992 with those in force established in Regulation 1169/2011, for the purpose of clarifying a particularly confusing situation in order to allow for a connection between a precept and a sanction.

The Ministry's interpretation efforts appear weak from a number of points of view.

The ministerial circular, since it is an internal document, has no prescriptive value vis-à-vis citizens, who are only obliged to observe national and European law, and are under no obligation to be familiar with and apply the (often debatable) interpretations provided thereof by central administrative bodies for their local branches.

Additionally, not all the sanctions contained in art. 18 of the Legislative Decree 109 can usefully be used with Regulation 1169/2011.

For example, Regulation 1169 of 2011 establishes that substances or products that can cause allergies or intolerances must be clearly indicated in a different type of character from the other ingredients listed; substances that cause allergies or intolerances must be indicated in bold.[7]

This imposition was not contemplated in Legislative Decree no. 109 of 1992, so a sanction provision for such a breach cannot be identified.

Misleading advertising, forbidden under art. 2 and already punished under art. 18 of Legislative Decree no. 109 of 1992, is now sanctioned under art. 3 of Decree no. 231.

Breaches of fair information practices, as established in art. 7 of the Regulation 1169/2011, are punished with the payment of a sum of between €3,000.00 and 24,000.00, with an increase of the maximum limit applicable.[8]

Changes to the information provided on the packaging of the food, when liable to mislead the consumer or reduce the level of protection in any way, is subject to a

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sanction of between €2,000.00 and 16,000.00.
It should be noted that all the administrative sanctions in Legislative Decree no. 231 of 2017 are preceded by the formula "unless the act constitutes a more serious offence".
This clause specifically imposes the application of a single incriminatory measure, identifying this measure according to a principle other than the speciality principle. In practical terms, this means that if the unlawful behaviour can be covered by penal law, the administrative sanction must not be applied.[9]
It must be clearly stated that the line separating an administrative offence for a breach of the labelling regulations and a criminally significant fraud has always remained very feeble.
So, for example, if a product named "tortellone with ham and cheese filling" does not contain the ingredients listed on the label, but contains different ingredients, this may, from an abstract point of view, constitute commercial fraud.
It is clear that this case may be considered a typical action referred to in art. 515 of the Italian Criminal Code, which punishes the delivery of a different type of product from the one stated (*aliud pro alio*).
However, for the offence to apply, it is not sufficient for the product delivered to differ in terms of origin, type or amount from the product requested: the agent must be shown to have knowingly and willingly (maliciously) provided the *aliud pro alio*, since the Code does not contemplate a negligent form of this offence.
It should be made clear that an objective element and a subjective element are also required for the administrative offence to apply.
The significant difference is that for administrative offences, the subjective element may be either intention or negligence.
For the sake of providing complete information, the definition of negligence can be found in art. 43 of the Italian Criminal Code.
The norm establishes that a behaviour is negligent when "the event, even if foreseen, is not deliberate on the part of the agent, and occurs as a result of malpractice, imprudence or inexperience, or of failure to observe laws, orders or regulations".
The administrative offence therefore applies not only when the subject commits the material act (in our case, a breach of the norms regarding labelling), but when the subjective element of negligence is present.
For administrative offences, unlike criminal offences, fault is presumed, and the subject that has broken the law may be released from responsibility if s/he can prove

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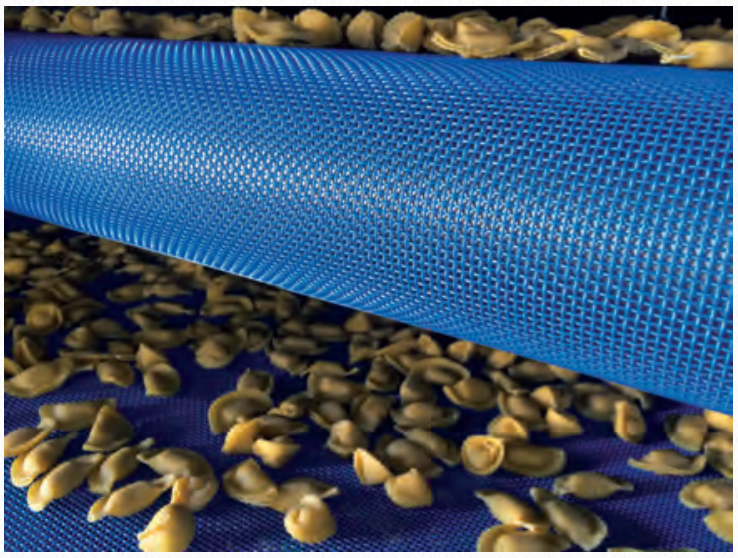

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s/he did not commit the act or was not responsible for the breach.
This means there is an “inversion of the burden of proof” on the transgressor, who is not presumed innocent like the defendant in the criminal case.
Ultimately, once the labelling irregularity has been identified, it is the person responsible for the product that must demonstrate that s/he is not responsible and cannot be reproached for the error or omission, for any reason.
The use of the safeguarding clause mentioned above is indicative of the fact that lawmakers have in some way been reconsidering the choice made at the beginning of the 2000s.
Before the change to art. 18 of Legislative Decree 109 of 1992, which occurred in 2003, the same wording was provided for in the sanction for the breach of the provisions regarding food labelling.
Those commenting at the time were of the opinion that the elimination of the clause “unless the act constitutes a more serious offence” mentioned above was clear in its meaning: a breach of the provisions regarding food labelling was a different offence from the criminal offences referred to in the Italian Criminal Code or the special laws regarding food, such as Law no. 283 of 1962.
This interpretation was also indirectly confirmed by the Constitutional Court, which, with sentence no. 401 of 19-26 October 1992, established that “the labelling norms set forth in Legislative Decree no. 109 of 1992 are a structured body of regulations with a technical and commercial function; their function is not to protect health”.
The reintroduction of the safeguarding clause in derogation of the speciality principle, with regard to the norms governing food labelling, denotes fresh recognition that criminal law prevails over administrative law.
It could even be argued that this wording is a veiled incentive for the supervisory bodies to challenge offences for irregularities in the wording to be indicated on food products.
The line separating criminal offences from administrative offences has always been blurred, and indeed many of the latter are criminally significant acts that over the years have been decriminalised and punished with pecuniary sanctions.
It is also important to remember that, according to legal theory, the only reliable criterion to identify offences is the verification of the names of the main punishments applied to individual behaviours; so, depending on whether a fine or a financial penalty is provided for, the offence is considered a criminal offence or a contravention, thus remaining in the criminal law field.

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The other pecuniary sanctions, with a different definition, identify administrative offences only.
To sum up, if the offence identified can, in the abstract, constitute a criminal offence (with all the constituent elements thereof), the prosecution service must be informed, which, once investigations have been completed, will request the application of criminal and not administrative sanctions.
If, on the other hand, the supervisory bodies deem that failure to comply with the provisions of Regulation 1169/2011 is a simple administrative breach, said bodies will apply only the administrative sanctions provided for in Legislative Decree no. 231 of 2017.[10]
Pending verification of the conduct adopted by the supervisory bodies, it must be emphasised that the choice made by lawmakers is not devoid of practical consequences.
Specifically, taking account of what happens in practice, it is reasonable to assume there will be a rise in cases reported to the Public Prosecutors' Offices for acts that under the terms of Legislative Decree no. 109 of 1992 were previously subjected to administrative sanctions.
Also taking account of the fact that criminal offences are usually punished as malicious (i.e. when a forbidden act is committed deliberately and willingly), and that, on the other hand, most of the irregularities identified regarding labelling are due to non-voluntary errors or omissions (negligence), the use on the part of the lawmakers of the clause commented on here does not appear to have been a prudent choice; even without the safeguarding clause indicated, any criminally relevant acts identified had, in any case, to be reported to the prosecution service.
It appears highly likely that this shift will not have a beneficial effect on consumer protection and on improving the system.
In the case of errors in wording or the use of the wrong labels, most often due to oversight or unawareness of the provisions in Regulation 1169 of 2011 and without fraudulent intent, it is reasonable to believe they will be considered as negligence, and therefore not punishable under the terms of the Italian Criminal Code.
In the next article, we will move on to comment the individual norms governing sanctions, highlighting the positive and negative aspects of the reform.

Notes

1. Art. 31 Legislative Decree no. 231 of 15 December 2017.
2. Art. 55 Regulation (EU) no. 1169/2011.
3. Note that the question of the labelling of food products had previously been tackled in Italian law in 1962, in art. 8 of Law no. 283.
This provision established that "packaged food

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products or beverages must be provided with a legible, indelible indication on the package of the name and address of the manufacturing company, the individual ingredients (listed in decreasing order of quantity present, with reference to weight or volume), the month and year in which the products were packaged and the net quantity in weight or volume.
The aforementioned indications may be provided on the label, on a sticker placed on the container below the main label, or on the packaging.
Bulk products must be displayed for sale with a description of their nature, substance and variety.
Infringements are punishable with a fine of between ITL 100,000 and 500,000."
Such infringements were subsequently decriminalized, and the fine became an administrative sanction of ITL 100,000 - 1,000,000 under Law no. 689 of 1981.
4. Legislative Decree no. 181 of 23 June 2003, implementing Directive no. 2000/13/EC concerning the labelling and presentation of food products as well as their advertising.
5. Compare art. 1 of Law no. 689 of 24 November 1981, "amendments to the criminal system".
6. This is what happened, for example, with the administrative sanctions for breaches of Regulation 1924/2006 (the Claims Regulation), which were introduced ten years after the Regulation came into force.
Said sanctions are contained in Legislative Decree No. 27 of 7 February 2017, published in the Official Journal no. 64 of 17 March 2017, "Penalty system for violation of the provisions set out in Regulation (EC) no. 1924/2006 on nutrition and health claims made on foods".
7. Art. 9 letter c) and art. 21 of Regulation no. 1169/2011.
8. Art. 18 para. 1 of Legislative Decree no. 109 of 1992 contemplated an administrative sanction of between €3,500.00 and 18,000.00 in such cases.
9. The safeguarding principle referred to in the clause "unless the act constitutes a more serious offence" means that the criminal sanction must be applied in preference to other sanctions contemplated in the legal system.
In general, the relationship between administrative and criminal offences is clarified in art. 9 of Law no. 689 of 24 November 1981, by virtue of which "when the same act is punishable under the provision of a criminal law and a provision which envisages an administrative sanction, or a number of provisions which envisage administrative sanctions, the special provision shall be applied".
The provision introduces the speciality principle in order to identify the norm that applies in the event the same act is punishable as both a criminal and an administrative offence.
According to the majority of case law, based on the speciality principle (art. 15 of the Italian Criminal Code), the offence of commercial fraud does not apply to the delivery of counterfeit or adulterated foods (art. 440 of the Italian Criminal Code) or harmful food substances (art. 444 of the Italian Criminal Code). Case law generally considers art. 515 of the Italian Criminal Court concordant with the offences contemplated in the special laws governing food fraud, given that the former offence safeguards the regular conducting of commercial relations, while the other norms regard the safeguarding of the quality of food products, and, in the final instance, the health of citizens, and so their legal objectivity is different.
Likewise, concordance has been established with the cases provided for in Legislative Decree no. 109 of 1992 regarding the labelling of food products.
In addition, there is a *lex specialis* relationship Also between art. 515 of the Italian Criminal Code and the norms contained in the Consumer Code (Legislative Decree no. 206 of 2005).
In this regard, see sentence no. 27.105 of Section III of the Court of Cassation of 4 July 2008, which

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specifically established the different rationale of Legislative Decree 206 of 2005 and art. 515 of the Italian Criminal Code.
Specifically, according to the Court, the norms in the Legislative Decree regarding misleading or unlawful comparative advertising have a wider field of application than commercial fraud, because the sanctions are contemplated regardless of the effective, material *aliud pro alio* delivery necessary for the existence of the offence, also because the attempted offence cannot be configured based on the advertising message alone.
10. Case law has dealt with the speciality principle between administrative and criminal offences in various sectors of the legal system.
One of the first cases regarded the relationship between the criminal offence of handling stolen goods (art. 648 of the Italian Criminal Code) and the administrative offence of purchasing counterfeit material as set forth in art. 1 para. 7 of Law Decree no. 35/2005.
The Joint Chambers of the Court of Cassation, with sentence no. 22225 of 19 January 2012, established that the administrative offence takes precedence over the criminal offence, paying particular attention to the changes undergone by this offence over the years.
This specifically refers to the elimination of the general safeguarding clause “unless the act constitutes a more serious offence” with reference to the end user, which has instead been introduced with reference to purchases made by any subject other than the end user. Therefore, based on a number of elements, the Court considered that the administrative offence takes precedence, in keeping with art. 9 of Law no. 689 of 1981, which seeks to give precedence to the speciality principle in all cases in which an administrative sanction is subsequently applicable to a criminally sanctioned act.
Another case is that in which the Joint Chambers considered that the speciality principle applies to the relationship between the criminal offences set forth in articles 334 and 335 of the Italian Criminal Code and art. 213 of the Traffic Code (unauthorised driving of a vehicle subject to seizure). In this case, the Joint Chambers of the Court of Cassation considered that the principle of unilateral speciality applies. Specifically, only article 231 of the Traffic Code contains differential elements by specification and addition. Therefore, art. 9 of Law no. 689 of 1981 should apply, because art. 213 of the Traffic Code is a special norm, as opposed to the general norm set forth in articles 334 and 335 of the Italian Criminal Code.

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5

Raffaello Ragaglini confirmed as Secretary General of IPO. Dubai to host World Pasta Day 2018

Editorial staff

Raffaello Ragaglini was confirmed as Secretary General of the International Pasta Organisation (IPO), during the course of the recent Assembly in Prague. Dubai to host the next edition of World Pasta Day.

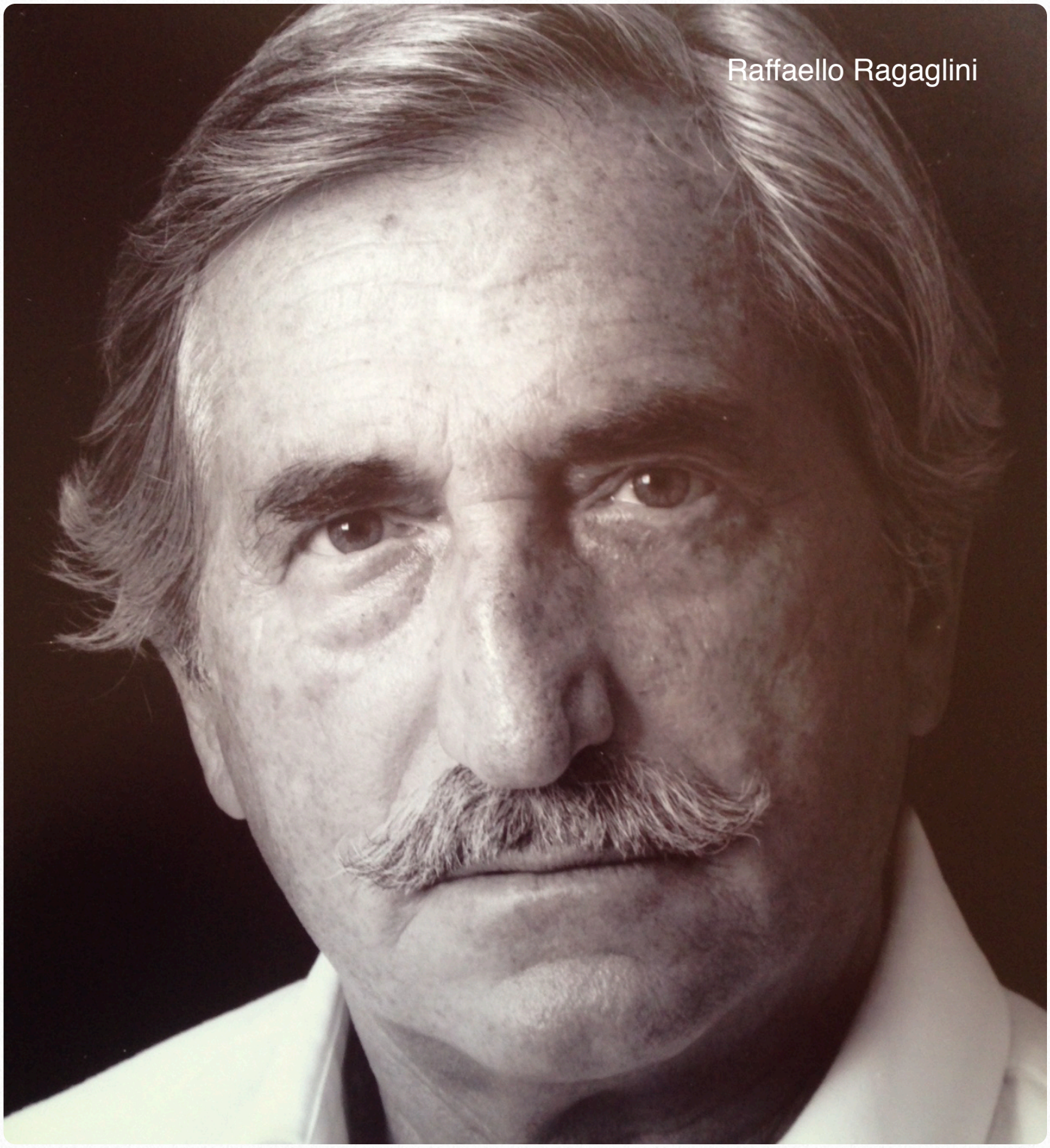
The General Assembly of the International Pasta Organisation (IPO) took place in Prague on 25 May, during which Raffaello Ragaglini was confirmed as Secretary General for the four-year period 2019-2022. He has been at the helm of the Association ever since its foundation on 25 October 2005.

IPO is the well-known, non-profit association that has as its goal the promotion of the consumption and knowledge of pasta around the world, making consumers aware of its nutritional benefits and beneficial effects, and to protect the image of pasta and the pasta-making industry on an international level.

Some of the most significant activities promoted by the IPO include World Pasta Day, a regular event that on 25 October of every year, from 1997, celebrates the important role that pasta plays in feeding the world and its capacity to adapt to all cultures.

World Pasta Day 2018, for which Pastaria will once again be the official media partner, will take place in Dubai, in the United Arab Emirates. “Pasta is a universal food, rich in history and culture, increasingly a symbol of healthy eating. Its consumption is constantly growing. This is also down to its nutritional values that are recognised internationally” commented Raffaello Ragaglini, who is also the Honorary Secretary General of the Union of the Organizations of Manufacturers of Pasta Products of the EU (UNAFPA).

“As International Pasta Organisation we will also be celebrating this extraordinary product


Raffaello Ragaglini

in Dubai where, over the last 5 years, pasta consumption has increased by 33%. World Pasta Day will be an opportunity to present it as the perfect food for all cultures, a veritable food for the future, that also combines the idea of well-being and sustainability with flavour and conviviality. I'd like to thank all IPO members for having renewed their confidence in me".
The International Pasta Organisation currently has 26 members representing 18 countries (Argentina, Belgium, Brazil, Canada, Chile, Colombia, Costa Rica, France, Germany, Iran, Italy, Mexico, Portugal, Spain, Turkey, USA, Uruguay, Venezuela) and the Union of Organisations of Manufacturers of Pasta Products of the EU (UNAFPA) and the European Flour Millers (Semouliers).

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6

Food consumption up in 2017, but it is almost all due to the effect of inflation

Centro studi economici
Pastaria

IRI: In 2018, in Italy, the strengthening of prices, that today represents a major factor in curbing volume growths, could slow down selling trends in the food sector.

The state of the Italian economy is improving. But consumption trends, among Italian families, show, in the Italian National Statistics Institute's (ISTAT) final figures, an up and down balance for 2017.
Without taking the effects of high-living costs into account, growth, in nominal terms, appears sufficiently sustained, which is confirmed by a 1.6% increase in average monthly spending, compared to 2016. It has to be underscored, however, that the resumption of the inflationary trend (+1.2% annual average, after a deflationary 2016) has eaten away almost all of the increase, restricting real term growth to just a few tenths of a percentage point.
According to the Italian National Statistics Institute - the average monthly spending among families, estimated in current values, stands at € 2,564, i.e. € 40 more than the previous year, an excess that, as already hinted at, has been almost totally absorbed by price increases.
There remain, moreover, some broad divergences, due to factors of an economic and social nature associated with situations of job instability, with noticeable disparities between income groups leading to consequential difference in purchasing behaviour.
ISTAT's snapshot therefore confirms, also through the analysis of the spending among Italians, an increase in inequalities, that is symptomatic of a possible intensification of the phenomenon of socio-economic disparities that will impact on future spending trends, in a scenario, moreover, of inflationary acceleration, which companies must take into account. Phenomena that, at a national level, in Italy, physiologically penalise the regions of the south of the country, compared to those of the north. This is what has emerged from the findings for the last twelve months, that confirm the wide gap (a difference of almost € 900) between the peak in the north-west (€ 2,875 average monthly spending per household) and the minimum of the Islands (€ 1,983).
Within this context of a slow and polarised recovery, Italian families have spent on average € 457 a month on the purchase of food products and soft drinks (was € 448 for the previous year; +2%).
Similar to the picture that emerged in 2016, the most significant food items remain meat (€ 94 a month) and cereal-based products, including bread and pasta (€ 76). The list continues with vegetables (€ 63) and milk, cheese and eggs, coming in at € 58, followed by fruit with an average of € 43.
Annual movements indicate a spending growth of around 4% for the fruit and vegetable sector. The most significant increases, however, are recorded in oils and fats (+10.6%), as a result of last year's hike in prices, and mineral waters, soft drinks and juices (+7.6%), There are also significant in-

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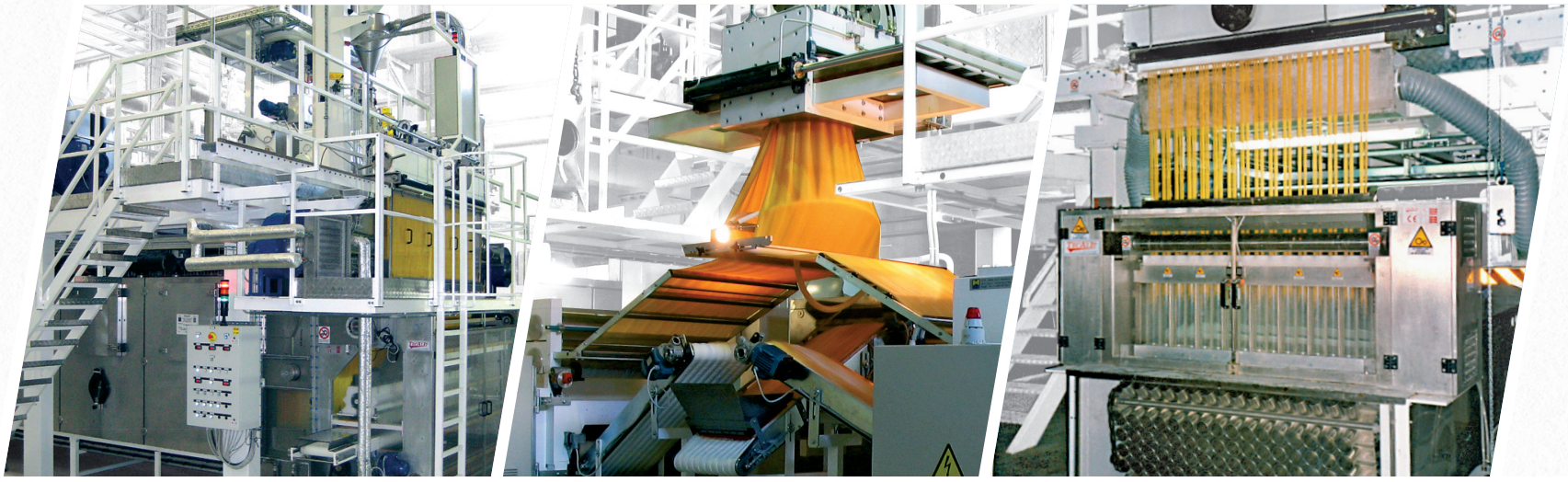

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Table 1 AVERAGE MONTHLY SPENDING OF FAMILIES BY GEOGRAPHICAL AREA. YEARS 2016-2017, ESTIMATED VALUES IN EURO.

SPENDING HEADING	BY GEOGRAPHICAL AREA										ITALY	
	NORTH-WEST		NORTH-EAST		CENTRE		SOUTH		ISLANDS			
	2016	2017	2016	2017	2016	2017	2016	2017	2016	2017	2016	2017
AVERAGE MONTHLY SPENDING (=100%)	**2.839.1**	**2.874.8**	**2.806.4**	**2.843.85**	**2.612.45**	**2.678.71**	**2.051.22**	**2.071.22**	**1942.28**	**1.982.88**	**2.524.38**	**2.563.94**
Food Products and soft drinks	468.59	472.98	432.91	446.57	431.23	451.77	460.81	465.16	427.91	428.88	447.96	457.12
Bread and cereals	80.22	80.06	76.4	77.86	72.33	73.64	71.96	71.67	70.75	70.96	75.1	75.57
Meat	97.7	94.09	83.41	84.69	91.46	92.82	98.85	103.74	94.62	91.71	93.53	93.77
Fish and seafood products	35.48	35.08	34.89	34.67	39.07	41.41	48.51	46.37	44.65	41.5	39.83	39.37
Milk, cheese and eggs	60.74	61.24	58.22	60.55	55.64	56.25	58	58.76	50.78	49.02	57.56	58.26
Oils and fats	16.85	16.55	14.57	15.58	15.13	17.02	16.5	19.47	13.49	18.38	15.62	17.27
Fruit	43.67	46.84	44.03	45.86	40.85	43.33	40.1	38.9	37.13	37.67	41.71	43.28
Vegetables	62.63	66.28	58.98	61.25	58.06	64.28	64.5	63.17	55.56	56.33	60.62	63.17
Sugar, preserves, honey, chocolate and sweets	21.32	22.06	19.83	20.96	17.26	19.29	18.56	17.33	16.25	16.28	19.07	19.67
Ready meals and other food preparations (food products - not otherwise classified*)	14.63	12.84	10.61	11.43	9.32	8.89	9.78	8.8	7.52	8.37	10.97	10.42
Coffee, tea and cocoa	13.46	14.95	12.98	13.36	12.58	12.96	13.61	14.07	12.07	13.56	13.07	13.9
Mineral waters, soft drinks, fruit and vegetable juices	21.9	22.99	18.99	20.34	19.53	21.88	20.44	22.9	25.1	25.11	20.87	22.45

Source: ISTAT

creases in spending on coffee, tea and cocoa (+6.3%), whilst the situation appears to be basically at a standstill when it comes to meats and derivatives obtained from cereal and, compared to 2016, things are getting worse for fish and fish products, ready meals

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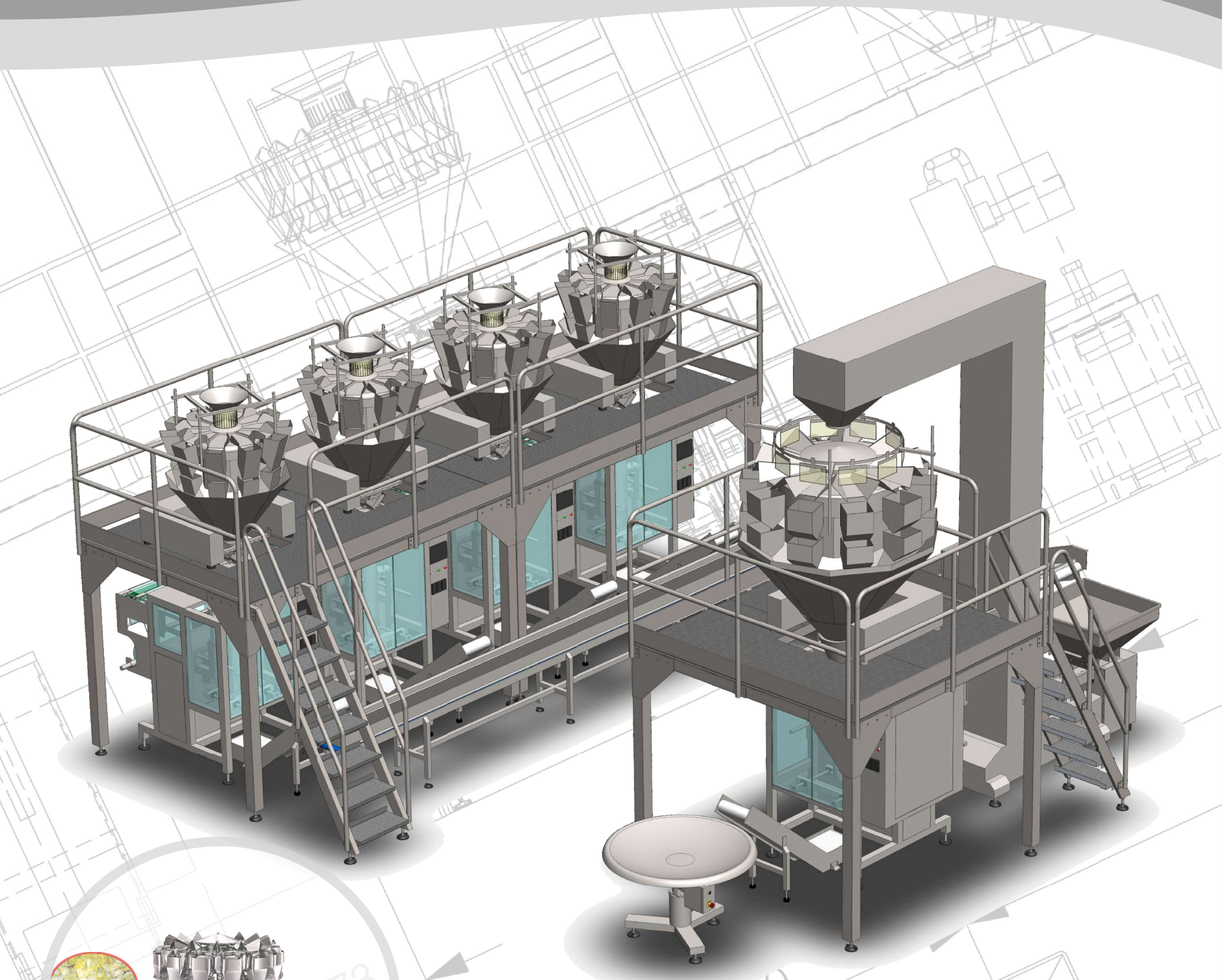

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and other food preparations.
On a territorial level, the drivers in Italy are above all the regions of central Italy (+4.8% spending on food) and the north-east (+3.2%), with the south and north-west of the country progressing only fractionally, 0.9% (+0.2%) the Islands.
The gap between geographical macro breakdowns, in terms of the significance of food on total consumption, is somewhat wide, with peaks of 22% in southern Italy, Islands included, and values that are roughly aligned in the central-northern regions where food accounts for between 16% and 17% of total spending on consumption.
An analysis of the data for individual regions reveals that, in absolute terms, the Aosta Valley leads the way with an average € 542 per month spent on purchasing food products and drinks (excluding alcoholic beverages). It is followed by the regions of Campania and Basilicata, whilst bringing up the rear is Abruzzo (the bottom region with € 420 on average), behind Sicily and Friuli Venezia Giulia.
In relative terms, food achieves the highest incidence, in relation to the total regional spending on consumption, in Calabria, with 25%, followed by Basilicata, Campania, Sicily, Apulia and Sardinia. Bottom of the list, behind Lombardy, Trentino Alto Adige and Veneto, is Emilia-Romagna with 15%.
Returning to the national figures, only dwellings and utilities (water, electricity, gas and other combustibles) reach a level of spending that is higher than that of food and beverage, followed by transport and hospitality and catering services. The gap is even wider when it comes to clothing and footwear, with average spending levels that are almost four times higher for food and soft drinks.
Looking ahead - as the analysts at IRI, a company specialising in market research, explain - the decided strengthening of food prices, that today represents the key factor in curbing volume growths, could take the shine off sales trends in the food sector, also in view of the flattening out of purchases already observed during the first part of 2018.
The forecast for the current year is for 0.2% growth in volume for food and drink, following the 1.5% recorded in 2017 at sector level.
From the analysis it also emerged that the development of consumption styles and health behaviours will continue to influence demand (and the offer) for widely consumed packaged products, compared to the preceding two year period, because of a saturation effect and the expected slowdown in certain trends.
IRI's radar also anticipates a predictable drop in promotional pressure by modern distribution and a recomposition of the purchasing channels, with a better sales profile for discount stores, recovering after the stagnation of 2017.

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Fontaneto: 30 years of commitment to pasta

Editorial staff

Fabio Fontaneto

It was 1988 when Piero Fontaneto, born in 1934 and already a pasta entrepreneur, decided to purchase a small pasta factory in Agrate Brianza (Monza e Brianza, Italy) which he transferred to Cavaglio d'Agogna (Novara, Italy) to found a company that involved the entire family. Work soon expanded and in only a few years they moved once again, this time to Fontaneto d'Agogna (Novara, Italy). The new facility was gradually expanded with a new layout to become 8,000 sqm of covered floor space with about 100 employees, including sellers. Fontaneto srl represents 30 years of activity in the production of fresh and ultra-fresh pasta, and its size means it can offer a high-quality artisan product to assure efficiency, widespread distribution and the highest standard in alimentary safety and hygiene, while at the same time the proper balance between innovation and tradition. In fact, despite its size, Fontaneto produces local and national specialities in loose, non-pasteurized form, as well as fresh, packaged pasta for around one hundred products. A product that is offered daily by over 25 retailers who still operate using the attempted sale method.
Thirty years mark a significant achievement and are also a proper length of time for taking stock. We asked Fabio Fontaneto, the current head of the company, what conclusions can be drawn following such a lengthy period of time on the market.

Mr. Fontaneto, you began to work in the company when you were still very young. In your view, what is that has allowed it to survive, including weathering (virtually) unscathed the worst international financial crisis of the last 50 years?
Given that pasta is a prevalently Italian product, I would say that this sector was aided by the fact that competition is limited to companies in this country and this is even more true for fresh and ultra-fresh pasta whose geographical reference market is in proximity to where it is produced. Nonetheless, over the last ten years, this sector has also suffered greatly and, in fact, returning to pre-crisis levels in terms of investment, high margins and long-term projects for the future is difficult. The companies which have experienced and survived this terrible phase are those that have not given into the temptation to sacrifice quality in favour of price. And this saved us. The fact of not turning our backs on tradition, on the quality of the raw materials and the most highly-skilled people available. Ours has remained a company with an artisan method and soul. Over time, we have trained high-level professionals who have grown with us and we still

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consider them to be our most precious resource. Our facilities are quite large, but what we do, first and foremost, is to bring under the same roof a range of skilled, hard-working artisans. We use state-of-the-art equipment, but we have never forsaken tradition. We cover a wide geographical area with an extensive network, yet we still produce speciality products with a shelf-life of only a few days. We manage a significant number of resources, but without ever losing sight of the different phases and taking part, personally, in every moment of corporate life, from production to sales.

Over thirty years, many things can happen, both inside and outside a company, in terms of market, trends and eating habits. Unquestionably, in the wake of the international financial crisis that began in 2008, globalization is the most significant phenomenon. How have you adjusted your business in light of this disruptive event which, perhaps, still holds in-store some of its innumerable contradictions?

The crisis hit us hard. We have been able to weather it without having to radically change our structure and organization, but as I said, it is not easy to have a long-term perspective on the future in light of a negative context that now appears to be the norm. My view of globalization is quite the opposite. The world of pasta, of pasta production, is predominantly Italian. Only now have pasta factories begun to spring up here and there around the world, but many of them are in the hands of Italians. This fact has helped us greatly, in a period in which low-cost raw materials and labour are the trend and in which the same product is produced, irrespective of its origin. This only affected us marginally because our competition has remained primarily in Italy and, therefore, among entities that operate starting from the same basic conditions, without any great variations. Globalization has been a blow for certain sectors, but less for the agrifood sector. It is a phenomenon that can be countered through identity, local ties and quality. This is what pasta manufacturers — including us — have been able to do. These are the aspects that distinguish us in Italy and around the globe, and which allow us to take on international competition which in our sector is quite limited and whose arms, luckily, are not well-honed. To avoid being frightened by potential competition in this area, we must hold high Italy's reputation in pasta and continue to do well what we have always done.

You are very involved in association work. You are president of Appafre and

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on the board of CNA. What is the reason for this involvement that takes so much time away from the company? Is it really worth it? What is APPAFRE planning for the short- and medium-term?
I have always been involved with associations, including holding important positions. It is time away from the company that I consider to be anything but wasted. Just the opposite, actually. Many goals have been achieved over the years, for the entire pasta-making sector, thanks alone to the fact that we're united as businessmen. APPAFRE was launched in 2003 by a group of far-sighted pasta-makers following the introduction of the norms regulating ultra-fresh pasta. That was the beginning and the opportunity to stress that the processes, including on a legislative level, on issues that involve companies directly, must be conceived and oriented towards the needs of the sector and those in the sector must have an active role in this. Fifteen years on and we're still here and convinced more than ever that strength lies in numbers. In the short-term, there will be, above all, promotional initiatives aimed in this direction to consolidate the reputation of Italian pasta in Italy and throughout the world. We are working on a number of things whose objective is to consolidate the "pasta" product, both fresh and dry, on a range of occasions, not least in the most prestigious trade fairs. In collaboration with other associations, which is perhaps the new aspect and the most important one. We will also be featuring at the 2018 edition of Pastaria Festival (Parma, 20 September), organising the conference entitled *Typicality and territory as a tool for enhancing the small and medium sized fresh pasta enterprises*, during which we will present the direct experiences of many of our members.

Getting back to your company. You are a second-generation pasta-maker and now you are about to take a further step with the entry of your children. This is a very delicate phase, what is your strategy?
I have been in the company since it was founded and, in fact, the experience with my father was not a generational transition, but rather a generational "cohabitation", which is no less complex. However, we were always able to work together the way we should and without any major conflicts to disturb the work environment. Today my father is 84 and although he no longer has any formal role in the company, he comes in every morning. He provides me with tangible support but, above all, he is my mentor, a person who in a subtle and sensitive way provides a different point-of-view, brings up aspects that had not occurred to me and looks at things from a dif-

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ferent angle than I do. In a word, he continues to be a tremendous resource for the company. At the same time, Alessio and Eleonora, currently involved in other professional areas, will be arriving. Alessio has a degree in management and Eleonora in communication sciences and both are convinced that they want to provide continuity for the company by not only providing new lifeblood, but also types of expertise that are very different from each other. I know that even where relations are good, this transition period is never easy and I am determined to seek outside help, also because we are in a similar situation with a good part of our employees. It may seem strange, but initially, when we launched Fontaneto srl, our employees were chosen primarily from among people we knew, many of them real friends. They are the people who, over time, have become family and who, like me, are now facing the final stage of their professional lives. The changes over the next 10 years will be numerous and, to the extent possible, we will attempt to face them methodically and thoughtfully, without underestimating any step along the way. People are a company's true capital and no resource must or should be lost, sacrificed or wasted unnecessarily. We cannot afford it. These is the reason why we are determined to fully study every step.

Mr. Fontaneto, in reality, you are still very young, but seeing that you intend making this transition to your children, what do you think you will do once the reins of the company are in their hands?

I entered the pasta sector when I was just 14 because I started in the company where my father was then a partner and I gained experience moving around the different departments. It was only later, in the company business, that I began to have administrative responsibilities. Before then, I really did everything, from cleaning to warehouse, production and sales. For my father, it was a priority that I know every aspect in order to be able to run the company intelligently. This was my good fortune and this is what I would like my children to do. It is no coincidence that they are currently learning in other production facilities very different from ours. I think it is a priority for them to accumulate a broad base of experience and then work "in the trenches" with commitment and humility to guarantee a constant presence in order to one day take over from me. What will I do after? I love working with my hands, so I would like to have my "hands in the pasta" like I did many years ago. And I'm not speaking figuratively. I would like to go back into production. It's where I came from and where I want to return.

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8

Commodity price observatory 2/2018

Centro studi economici
Pastaria

Pastaria's four-monthly feature on the prices of the main raw materials used by pasta manufacturers.

The too many external factors, starting with the breaking of WTO arrangements, under the hammering of USA tariffs, are contributing to the creation of a climate of uncertainty on commodity markets, destabilizing a situation that is already unbalanced by new exchange rates between the major currencies and depriving essentials of the normal role of price "governance".

The volatility, that recently resulted in a significant acceleration, that, with the complicated relationships between trading giants, was reflected in more sudden movements of share prices, undermined the pre-existing harmonies that had until now supported a progressive, albeit gradual, appreciation of cereals on world markets.

The high probability, if not certainty by now, that first and foremost China, but Europe too, will react to Washington's tariffs with countermeasures on what, for the States, are "high sensitive" farming commodities (corn and soy bean above all), renders the scenario more uncertain, albeit in a global competitive context that should not, in perspective, record substantial upheavals.

The fall in world wheat harvests, which is confirmed in the forecasts of the more influential international analysts, suggests a more prudent view on the development of stocks, but it does not lead to rash assessments on the possible development of prices, other than in the face of hiatuses that are even more clear cut than the current ones that exist in political and trade relationships between countries.

On the consumer side, the 2018/2019 campaign once again seems set to be a record one. Dictating the movement of prices on the international markets again this year will be wheat from the Black Sea, with Russia, now a world leader in terms of wheat exports, creating more problems for European suppliers and in particular the French. A prospect that explains the foreseeable absence of major changes in world prices, in a scenario that incorporates a reduction in tensions on crude oil prices in the estimation models of analysts, as well as the typically depressive effect of the high dollar on commodity prices.

With the introduction of one million barrels more a day, compared to the actual production quotas, crude should reposition itself at around $ 70 per barrel (the price refers to Brent, the European benchmark) falling from peaks of $ 80. It is foreseeable that the dollar will retain its advantage even over the Euro, with the current political monetary differences between the Fed (the Central Bank of the United States) and the ECB that could widen the gap in interest rates, that is already broad, making the greenback even more appealing to investors.

When it comes to Italy, the confirmation of abundant harvests, with over 4 million ton-

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PRICES AND TRENDS OF CERTAIN FOOD RAW MATERIALS (MAY 2018)				
National fine common wheat	Price (€/ton)	Monthly variation	Annual variation	Forecast
	197	0.8%	7.4%	=
Fine durum wheat from central Italy	Price (€/ton)	Monthly variation	Annual variation	Forecast
	211.9	-1.7%	2.1%	=
00 type common wheat flour	Price (€/ton)	Monthly variation	Annual variation	Forecast
	380	0%	-22.4%	=
Semolina above min. leg. req.	Price (€/ton)	Monthly variation	Annual variation	Forecast
	407.5	-1.2%	-2.5%	=
Eggs M	Price (€/100 pcs)	Monthly variation	Annual variation	Forecast
	13.4	-4.1%	39.6%	▲
Pork hams for Prosciutto 12 kg and over	Price (€/kg)	Monthly variation	Annual variation	Forecast
	3.68	-3.9%	-11.5%	▲
Beef – veal meat half-carcass, prime quality	Price (€/kg)	Monthly variation	Annual variation	Forecast
	4.7	-4.1%	-1.1%	=
Raw milk	Price (€/1000 kg)	Monthly variation	Annual variation	Forecast
	33.38	6.4%	-11.9%	▼
Churned butter	Price (€/kg)	Monthly variation	Annual variation	Forecast
	3.76	17.5%	8.4%	▼
Grana Padano aged for 9 months or more	Price (€/kg)	Monthly variation	Annual variation	Forecast
	6.23	1.6%	-6.7%	=
Extra virgin olive oil	Price (€/kg)	Monthly variation	Annual variation	Forecast
	4.1	0%	-24.1%	=

Source: Centro Studi Economici Pastaria elaboration based on various data sources. Grain, flours and semolina: Granaria, Bologna; Eggs: CCIAA, Forlì; Pork and beef: Commodity Exchange, Mantua; Milk: CCIAA, Lodi; Butter and Grana Padano: Commodity Market, Milan; Olive oil: CCIAA, Bari.

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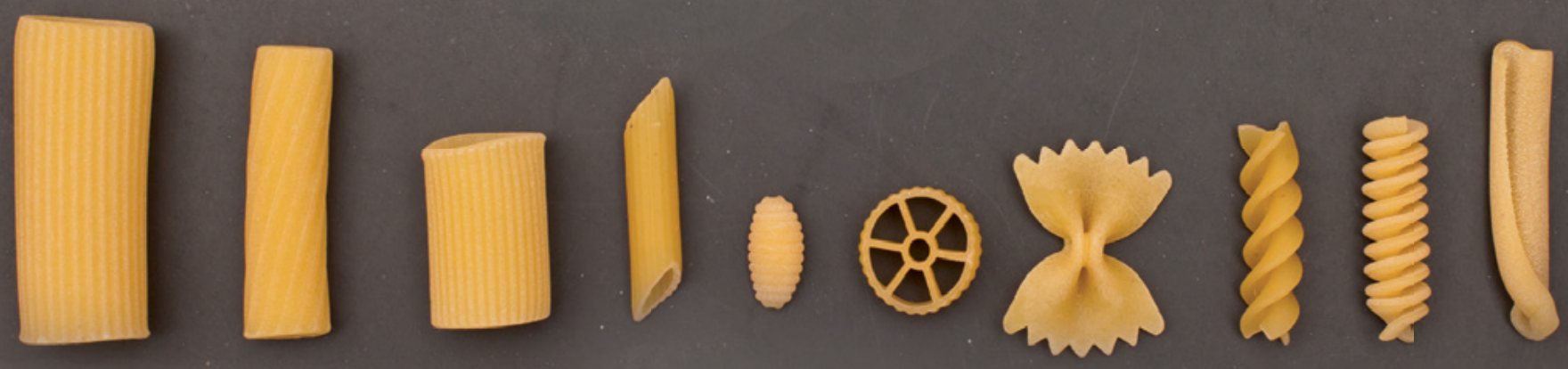

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PRICE MONITORING				
IMF Commodity Food Price Index	Price (2005=100)	Monthly variation	Annual variation	Forecast
	97.13	0.6%	5.5%	=
Soft Red Winter FOB Gulf of Mexico	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	209.95	5.6%	20%	=
Mais, U.S. No. 2 Yellow FOB Gulf of Mexico	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	179.09	2%	14.5%	=

IMF Index, Soft Red Winter, Mais: May 2018

nes of durum wheat expected in July, leads to assessments that do not differ greatly and that exclude, at the utmost, inflationary scenarios, unless faced with outcomes that are unsatisfactory in term of quality.
The same consideration can broadly be inferred from the current set up of essentials in other sectors, starting with meats and dairy products. The maxi jump in last year's production, with volumes more than doubling in twelve months, on the other hand reconstituted and restarted the olive oil sector, in which prices, that fell significantly compared to the previous year's highs, are now relatively more stable. Up to the month of October, when the first feedback on the new production campaign will arrive, there would appear to be the prospect of prices substantially holding firm, with possible new fluctuations only occurring if more disappointing results, compared to those expected, above all in Spain, were to materialise.
Another aspect that needs to be highlighted, is the further possible rise in butter prices, already close to last autumn's maximum historic highs. This is an eventuality that would fit into the medium term scenarios outlined by analysts and one that is creating alarm, above all among industrial users (baked products and confectionery preparations), that are already complaining of high prices.
Even though they are awaiting a clearer picture on the new harvests, operators in the pasta sector do not fear inflationary pressures from the first stages of price formation. Expectations that depict a scenario of regularity, both in supplies and export trends which, apart from the external risk factor already mentioned, could, among other things, benefit from the Euro/dollar cross rate that is favourable to the common currency.

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Short news

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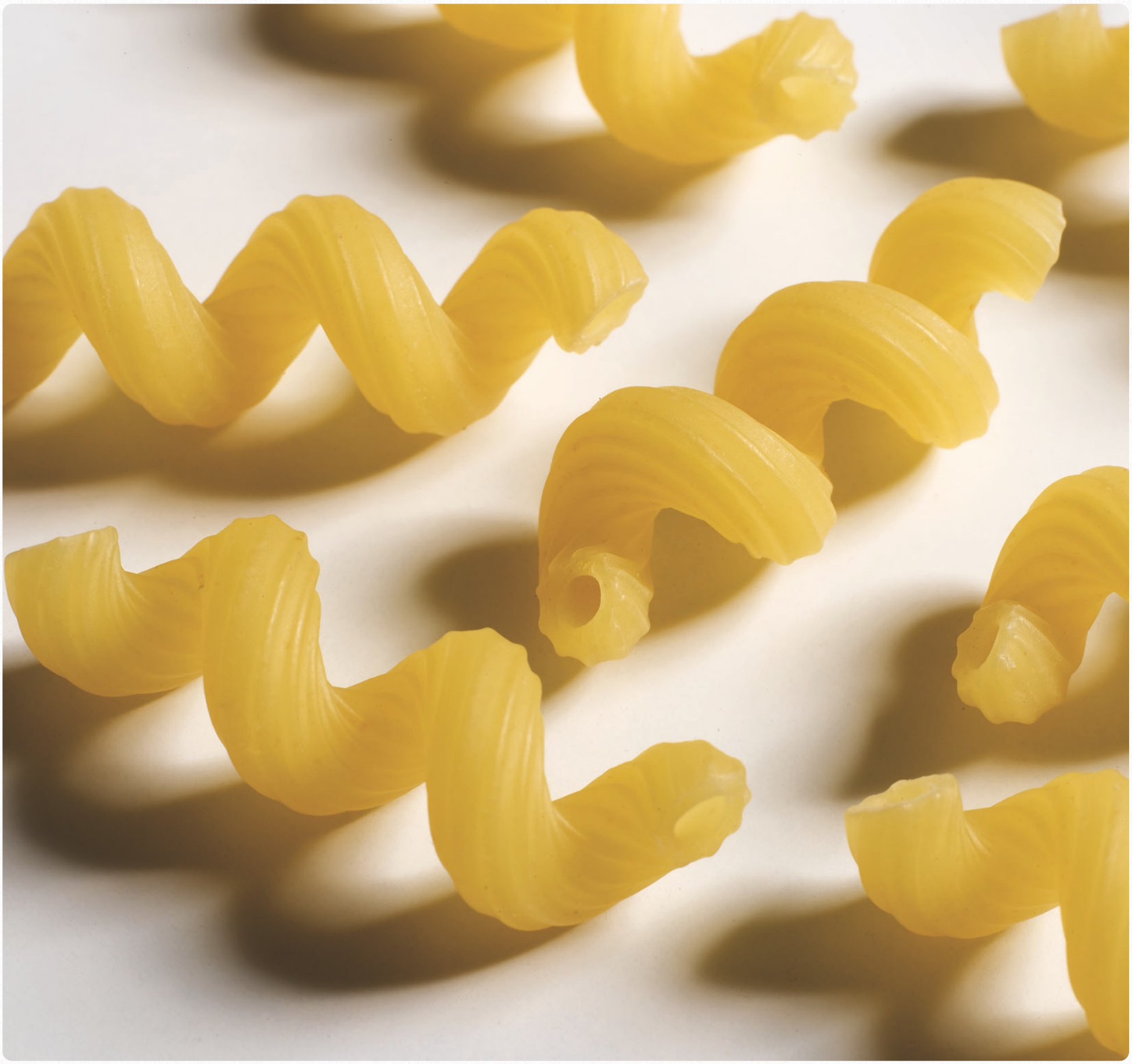

Pastifico Mancini doubles its plant and celebrates in Paris

A new, low environmental impact plant, doubled in size from the past. The Pastificio Agricolo Mancini in Fermo has inaugurated its new headquarters that is an example of the circular economy in which all phases of production—cultivation, processing and packaging—are controlled. The goal is to arrive over the next five years at a production yield of 1,800,000-2,000,000 kg of pasta per year and to increase turnover by 20% (currently € 3 million) by 2019. Currently, the company exports about 10% of its volume, but it already has an international expansion plan with direct investments in the US, Japan, Germany and France. In addition, this company based in The Marches celebrated in Paris this past June the 150th anniversary of the death of its compatriot Rossini. Chef Emiliano Bisconti was the protagonist of a cooking show in which he prepared Mancini Pastificio Agricolo maccheroni/rigatoni alla Rossini. Bisconti used as his starting point a recipe annotated by Gioacchino Rossini on 26 December 1866, using it as a musical score: pasta cooked in broth flavoured with bitter orange and cream is tossed with a very rich sauce containing dried mushrooms, minced truffles, lean prosciutto, tomato, cream and champagne, with alternating layers of parmesan cheese, swiss cheese and butter and covered on top by breadcrumbs and browned under the broiler. A rich and delicious dish from the past. The cooking show took place as part of an event involving the Italian Permanent Delegation to UNESCO, the City of Pesaro, The Marches Region and the Rossini Opera Festival, with the presence of 120 international journalists.

Carrefour-Pedon red lentil penne win award

Innovation and quality. These are the two characteristics for which the red lentil penne produced for Carrefour by the Vicenza-based Pedon company were awarded. The “International Salute to Excellence 2018” award was given in late May in Amsterdam as part of PLMA, the leading trade fair in the world dedicated to private labels. The winning pasta is part of the “Carrefour Veggie” line in France. It is, in fact, a vegan and gluten-free line rich in fibre and protein. Pedon markets it as part of its “More Than Pasta” line which includes pea fusilli and chickpea maccheroni. Pedon in Movena (Vicenza) is highly-specialized in grains, legumes and seeds. At the Amsterdam trade fair it presented its new “More Than” product line

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which currently also includes rice, couscous, purées and bulgur.

Pastificio Morena ambassador to Menton

Pasta... in the casino. Morena pasta-makers of Ventimiglia were the protagonists for fifteen days at the Barrière casino in Menton. In fact, inside the casino, from the end of May to mid-June, it was possible to sample the excellence of a number of products, including the fresh pasta of this pasta-maker founded over 50 years ago. Today, Pasta Fresca Morena boasts more than 27 varieties of pasta and production facilities with 11 machines to produce fresh pasta, plus a kitchen in which the fillings are made. It was not the first time Pastificio Morena had been hosted at the Menton casino. In January it was present at a gala benefit evening dedicated to Italian cuisine.

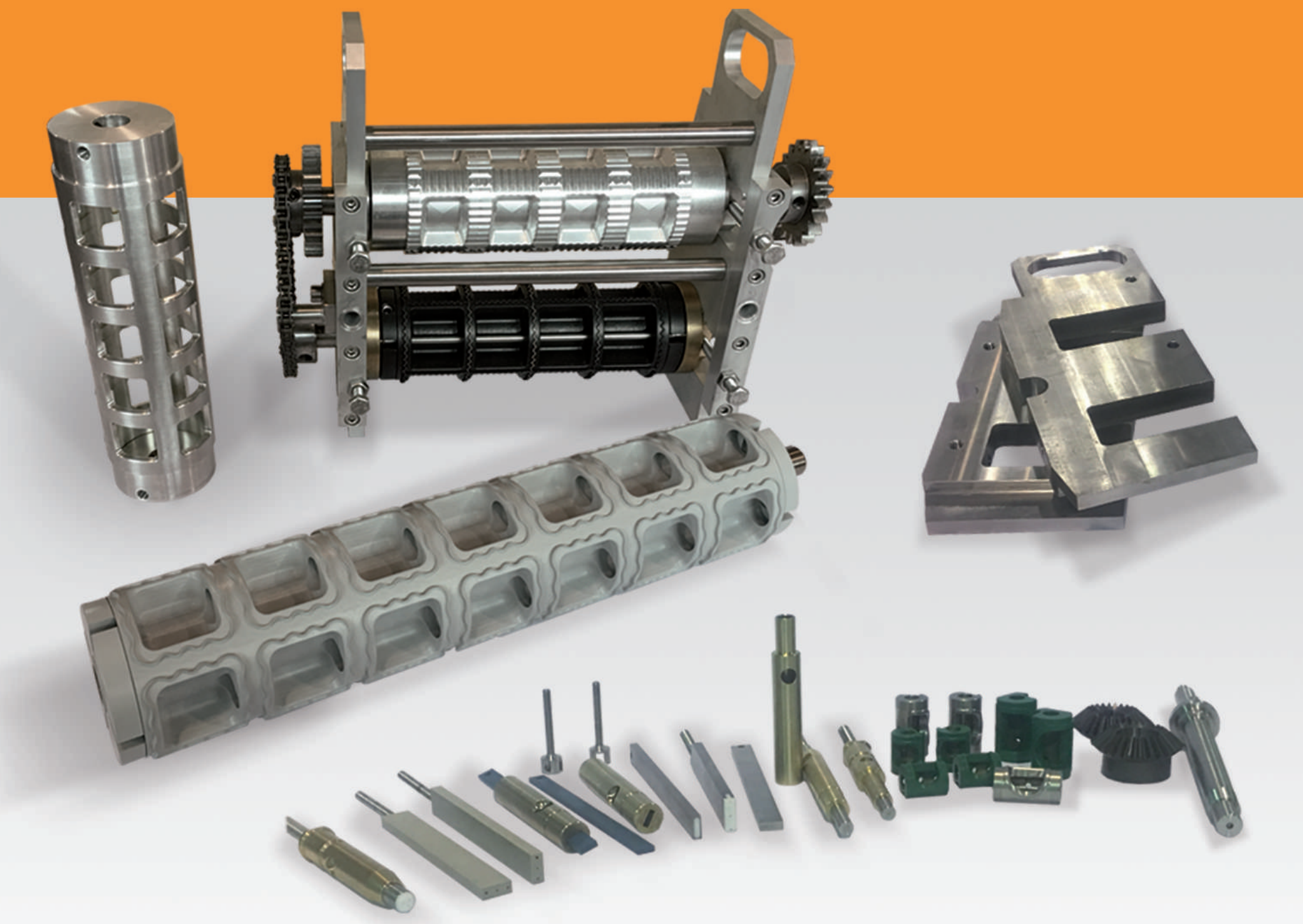
Pasta in spiaggia 2018: beach party in Naples

Pasta di Gragnano, 14 restaurants and 14 top chefs: these were the main ingredients of "Pasta in Spiaggia 2018" (Pasta on the Beach 2018), the event held in June in Marina del Cantone, organized by the Pasta di Gragnano PGI and AmoNerano consortia. For this special evening, the best restaurants in the Bay of Nerano were involved as well as the pasta-makers members of the Gragnano pasta consortium. This event, now in its third year, involved 14 workstations, each with a different restaurant/pasta-maker/chef combination and each offering its own pasta dish, paired with seafood and garden products from the Sorrentine Peninsula. New this year was a gluten-free workstation, compost material for participants and a project involving good green practices in collaboration with the University of Naples Federico II. Taking part in the initiative were the following pasta-makers: Pastificio Garofalo, Pastificio Di Martino, Pastificio Liguori, Oro di Gragnano, Il Re della Pasta, Pastificio D'Aniello, Pastifico D'Aragona; Pastificio Massa, Il Mulino di Gragnano, Pastificio Afeltra, Le Antiche Tradizioni, Fabbrica della Pasta, Cooperativa Pastai Gragnanesi and Pastificio Dei Campi.

"Pasta d'Estate", contest to promote excellence

Creating a pasta dish that is summery and innovative. This was the challenge launched by the Unione Regionale Cuochi Toscani and Pasta Toscana to the professional cooks and young chefs in cooking schools who took part in "Pasta d'Estate", a food contest held in Villa Burali. Select-

Spare parts and **molds** for **pasta** machines



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ing the winners was a jury comprised of journalists, food bloggers and wine and food experts. Naturally, the protagonist was Pasta Toscana, the premium product line of the Pastificio Fabianelli produced using 100% Tuscan wheat. Pasta Toscana is backed by the Unione Regionale Cuochi Toscani (an association created in 1974 to create value for Tuscan catering professionals) in a project to promote the traceability of 100% Tuscan wheat, the certified supply chain, and the products imbued with tradition. For this, Pasta Toscana will be present in all the association's training, refresher and communications initiatives of the association, including trade fairs, conferences, TV shows, cooking shows and public events.

De Cecco: Francesco Fattori new managing director

Former CEO of Findus Italia and regional director for Southern Europe of Nomad Foods group (of which he is also on the executive committee) and a Bocconi graduate. His name is Francesco Fattori, the new managing director of De Cecco pasta-makers. According to a company release, "from a corporate structure in which management has always been entrusted to administrators from the family, the group in Fara San Martino (Chieti) is evolving towards a corporate managerial model. The very size of the company, which closed 2017 with a turnover of close to € 455 million, has led the company in search of talent capable of rapidly seizing the new opportunities and taking on the challenges offered by the market without, at the same time, losing its ties to tradition which have always been its absolute priority."

Pasta Picena at Fico Eataly World

An opportunity to promote its products in a cutting-edge setting. In June, Pasta Picena pasta-makers were protagonists at FICO Eataly World in Bologna as part of The Marches Region stand. This company in Loro Piceno in the province of Macerata provided visitors with the opportunity to sample two dishes: organic wholegrain fusilli with seasonal vegetables and organic casarecce with crispy guanciale (cured pork jowl), raw tomatoes and wild fennel. Managing the stand was Food Brand Marche, an association which brings together quality food producers from The Marches region.

Barilla, new TV ad and sponsorship

Sports-active Barilla. This Parma-based group is continuing its collaboration with

the sports world through advertising and sponsorships. In fact, it has a new TV ad featuring the Swiss tennis champion Roger Federer at the stove as he prepares a dish of 5-grain Barilla penne.
In addition, the multinational has decided to continue its support for basketball by renewing for a year the contract with both the men's and women's Italian senior and junior national teams. The announcement was made by company vice president Paolo Barilla during a dinner at the Academia Barilla with players and staff of the Italian women's team.

Fontaneto celebrates its 30th anniversary through a social project

It celebrated with a spirit of solidarity, specifically a project involving children in Benin. The Fontaneto ravioli-makers in the town of the same name in the province of Novara celebrated the 30 years since its founding

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with an event dedicated to Benin. As part of the event “Fontaneto Arte e Sapori” (Fontaneto Art and Flavours), the company’s head, Fabio Fontaneto, invited Marco Brunero, pediatric surgeon from the San Matteo Polyclinic in Pavia, to speak. Brunero spoke about this nation in central Africa, explaining that for some time he has been working together with the personnel in Africa with the goal of teaching new specialist techniques to treat local children. The goal is to purchase for the hospital in Tanquietà a piece of equipment for operations to treat anal-rectal malformations, an initiative made possible by the solidarity of local companies in Italy, such as Fontaneto pasta-makers and the Lions Club Borgomanero Host.

New production plant for Bertagni 1882

Bertagni 1882 S.p.a. fresh pasta plant. The company purchased some time ago the former PAF facility managed by the Malgara-Chiari e Forti company. Bertagni 1882 kept, improved and updated the project even following its recent acquisition by Spanish multinational Ebro Foods (which also owns the French firm, Panzani). Bertagni 1882 is a growing presence in the fresh pasta sector, with an annual turnover of around € 75 million and it also has another production plant based in Arcugnano in the province of Vicenza. It is firmly established and respected in foreign markets (including exports to the United States), with approximately 90% of its products sold. Present at the inauguration ceremony — in addition to corporate directors Antonio Marchetti and Enrico Bolla who have retained a significant share of the company’s stocks — were the vice president of the Autonomous Province of Trento and alderman for Economic Development and Employment Alessandro Olivi who provided significant support during the acquisition negotiations of the company, as well as representatives from Confindustria, Justo Bonetto, secretary of APPF (Associazione Produttori Pasta Fresca – Association of Fresh Pasta Producers) and all local authorities.

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10

The Truth about Pasta. Pasta for All: worldwide sales continue to grow

International Pasta Organisation

The column written by the International Pasta Organization to combat false beliefs about pasta and reaffirm the importance of carbohydrates in a healthy and balanced diet.

Pasta for All: worldwide sales continue to grow

Buoyed by consumer attention to health and sustainability trends, worldwide pasta sales were up for the second year in a row in 2017. Following a +2.3 percent increase in 2016, the industry is seeing a continued positive trend in global pasta sales of +0.6 percent, according to data from The Nielsen Company.

This positive momentum is influenced by consumer attitudes showing an increased interest in wellness, and a sustainable approach to eating. As a plant-based food, pasta has an extremely low environmental impact, making it especially attractive to consumers. Another area of advantage for pasta is that it is energy dense, and easy to store and distribute. Pasta manufacturers are also offering innovative products needs such as organic, whole wheat and gluten-free pastas, providing consumers with additional options.

A delegation of international pasta companies and Associations discussed the state of the pasta industry, and ways to promote pasta consumption and consumer awareness of pasta benefits in a healthy lifestyle at the International Pasta Organisation (IPO) Board Meeting, taking place in conjunction with the UNAFPA and Semouliers Annual General Assemblies and the European Flour Millers Congress in Prague, May 24-26, 2018. The meeting brings together all the major companies involved in the European flour, semolina and pasta businesses.

IPO President Paolo Barilla said, “Consumers are rediscovering the modern benefits of traditional pasta. Pasta is increasingly appreciated and valued around the world as the center of a delicious meal with good nutrition. It is also accessible, respectful of the planet, and brings people together joyfully.”

The most dynamic growth markets are in Asia (+8.6%) and Africa (+2.6%) but pasta trends are positive also in Europe.

In France, per capita pasta consumption is now 8.1 kg, and in Germany about 7.7 kg per capita, based on IPO data. While the British eat less pasta (3.5 kg per capita), an analysis by the Department for Environment,

I.P.O.

International Pasta Organisation

INTERNATIONAL PASTA ORGANISATION (IPO)
Fondata a Barcellona il 25 ottobre 2005
Formalmente costituita a Roma in occasione
del World Pasta Day 2006 (25 ottobre 2006)

MISSION

L' IPO è un'organizzazione no-profit che si propone di:

- Educare ed informare i consumatori, i media, gli operatori nel settore alimentare e della nutrizione in merito alle proprietà della pasta, evidenziandone i pregi dal punto di vista nutrizionale, gastronomico ed economico.
- Promuovere il consumo e la cultura della pasta a livello internazionale.

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ATTIVITÀ

- Organizza e promuove eventi di comunicazione a favore della pasta, come la Giornata Mondiale della Pasta ed il Congresso Mondiale della Pasta.

World Pasta Day
25 October

- Raccoglie e diffonde a livello internazionale informazioni nutrizionali, dati statistici e documentazione riguardanti la pasta.
- Con il supporto di uno Scientific Advisory Committee, attualmente formato da 25 esperti provenienti da 17 paesi, porta avanti iniziative di educazione alimentare, attraverso la pubblicazione di materiale informativo, l'organizzazione e la partecipazione a conferenze e seminari, curando inoltre rapporti con i media.

MEMBRI

Attualmente aderiscono all'International Pasta Organisation 25 membri (tra i quali due Federazioni europee, UNAFPA e SEMOULIERS) in rappresentanza di 18 Paesi (Argentina, Belgio, Brasile, Canada, Cile, Colombia, Costa Rica, Francia, Guatemala, Iran, Italia, Messico, Portogallo, Spagna, Turchia, Stati Uniti, Uruguay, Venezuela).

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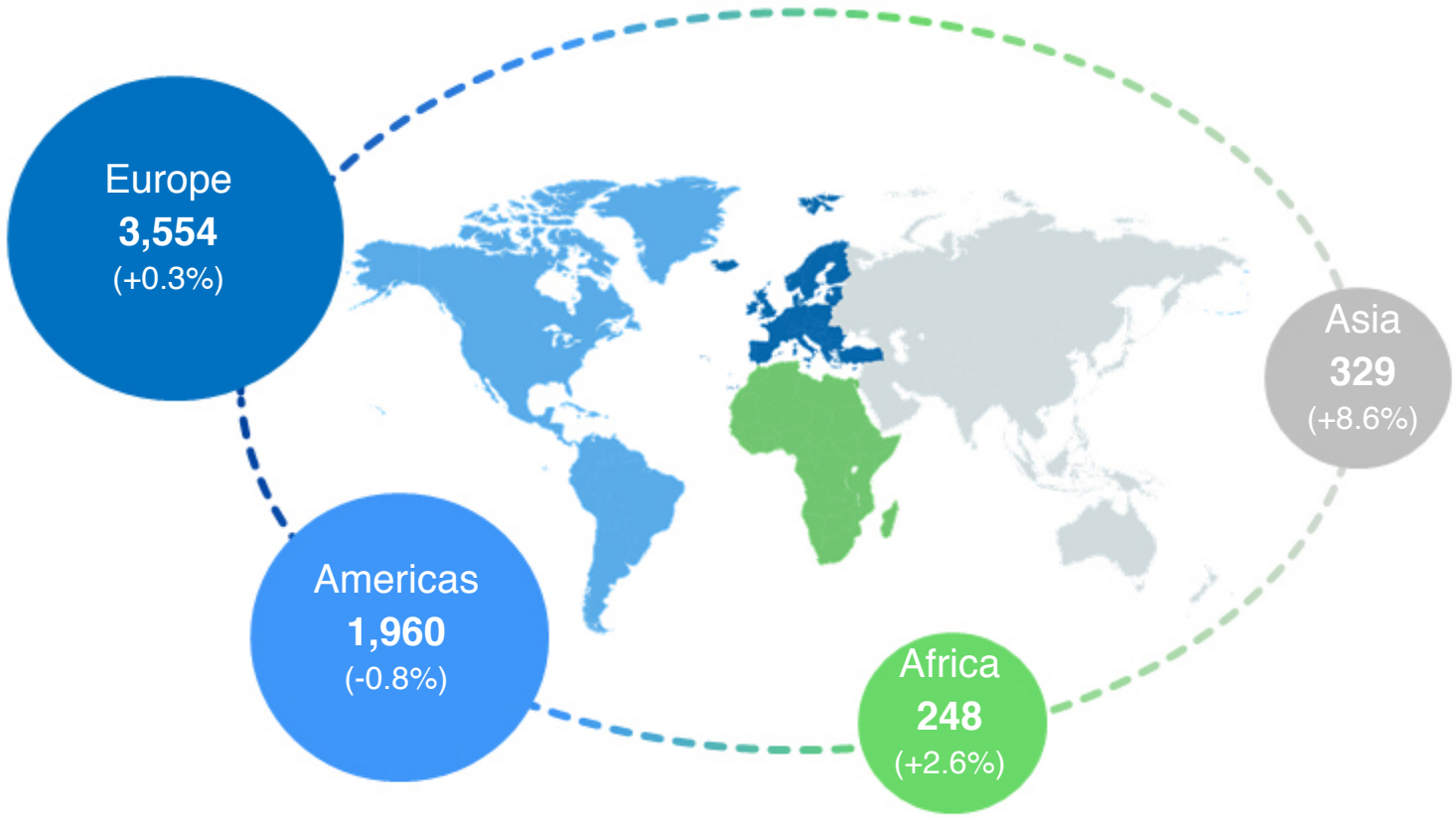
Figure 1 DRY PASTA OVERVIEW

Global value sales are slightly growing: **+0.6%** vs previous year
Volumes substantially stable: **6,081 mio kg** (+0.3%)



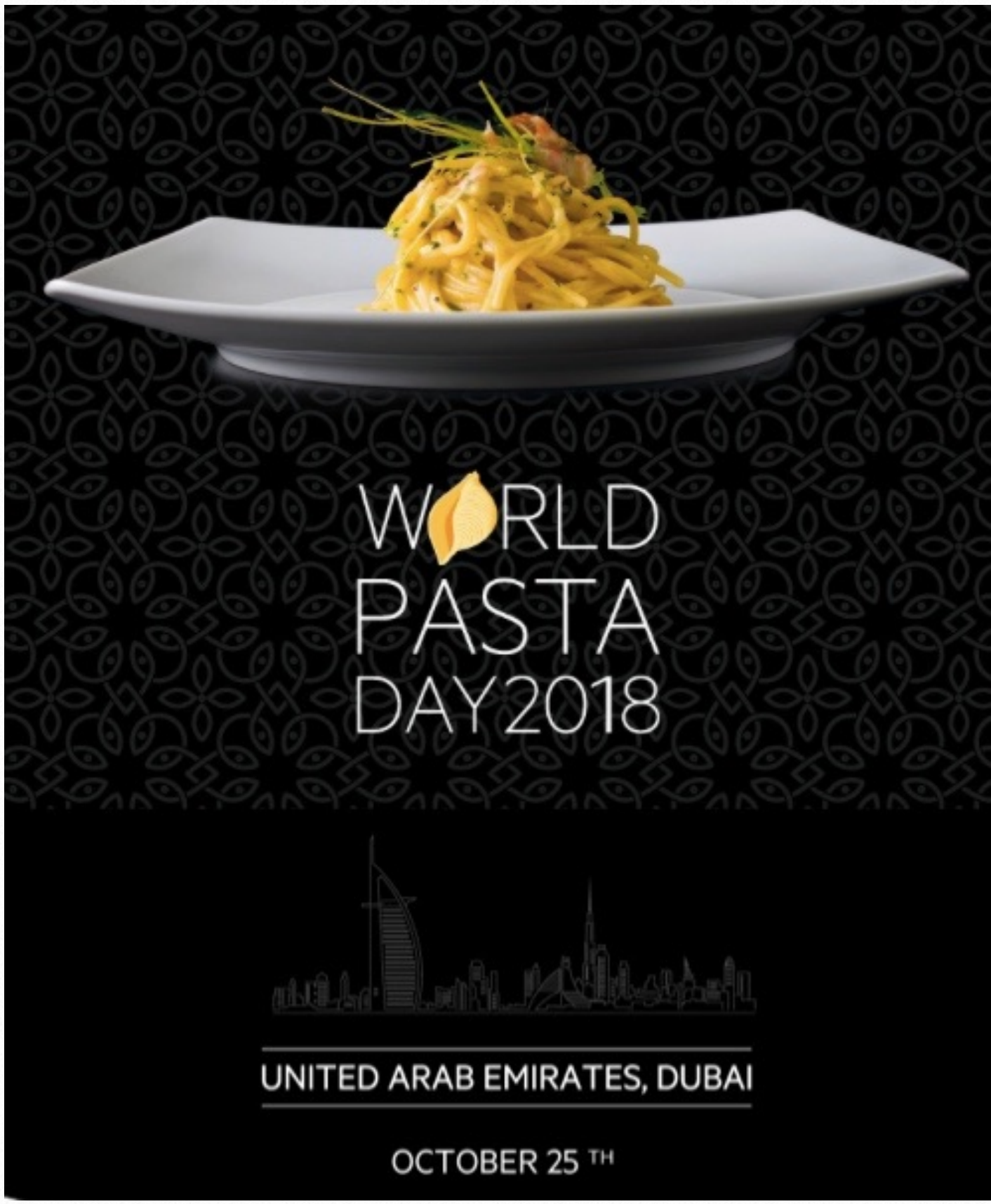
Source: Nielsen Retail Service (sell-out data) on dry pasta within 67 Countries – Year 2017 vs 2016

Food and Rural Affairs (DEFRA) shows that they do eat pasta once a week and pasta consumption has almost tripled since 1974.
And what about the rest of the world? The U.S. is the largest pasta market, with 2.7 million tons of pasta consumed, according to data from the National Pasta Association. The average American consumes nearly 9 kg of pasta annually. According to IPO data, Italians are by far the heaviest pasta consumers, with a per capita consumption of 23.5 kg, 1.4 million tons in total. Next in line: Tunisia (17 kg), Venezuela (12 kg), Greece (11.1 kg), Chile (9.4 kg) with Argentina, Turkey and Iran all around 8.7-8.5 kg per capita, followed by Portugal and the Czech Republic (6.5 kg). Brazilians eat 5.8 kg per year, with Brazil being the third largest pasta market worldwide (1.2 million tons).

New health study confirms that pasta does not make you fat

After years of fighting back against misperceptions brought on by the rise of unhealthy fad diets, new scientific studies are

confirming the advantages of the healthy pasta meal as part of the Mediterranean Diet.
For instance, a new study in the British Medical Journal by researchers from the University of Toronto, Canada analyzed 32 randomized clinical trial comparisons involving 2,448 adults to see how low glycemic diets with pasta relate to weight. The study found that "Pasta in the context of low-GI dietary patterns does not adversely affect adiposity and even reduces body weight and BMI compared with higher-GI dietary patterns."
The researchers also write that, "These results are important given the negative messages with which the public has been inundated regarding carbohydrates, messages which appear to be influencing their food choices, as evidenced by recent reductions in carbohydrate intake, especially in pasta intake. Contrary to these concerns, the available evidence shows that when pasta is consumed in the context of low-GI dietary patterns, there is no weight gain but rather marginally clinically significant weight loss (>0.5kg)." In other words, not only does pasta not make you fat, it even may help you lose weight.



World Pasta Day 2018

More details about this important research and additional data on pasta trends will be presented at the 2018 World Pasta Day event that will take place in Dubai this fall. Since 1998, this annual industry celebration has been held on October 25, and recognizes the important role pasta plays in helping to feed the world through a variety of healthy, sustainable and tasty dishes. More info here: www.worldpastaday.org.

The Power of Pasta 2018 initiative

"Through the Power of Pasta, offering a simple dish like spaghetti with tomato sauce using local seasonal ingredients, we can help feed the hungry, meeting different culinary traditions and bringing people together over a healthy meal," said Chef Bruno Serato, the program ambassador and founder of Caterina's Club, a nonprofit organization inspired by his mother, Caterina, that serves 4,000 warm nutritional pasta meals to underprivileged children every night. "I call on my fellow chefs to help feed the world by joining us to promote the Power of Pasta initiative in their local communities."

Are you a pasta maker, a restaurant owner, a retailer or a chef?

Please contact IPO Secretariat (f.ronca@internationalpasta.org) or more info on how to join the The Power of Pasta initiative.

The Truth About Pasta

Starting with the May 2015 issue of Pastaria, the International Pasta Organisation (IPO), a nonprofit association dedicated to promoting pasta consumption and awareness around the world by educating about the merits and benefits of pasta, introduced this new column called, "The Truth About Pasta".

It is part of IPO's communication programme, designed to combat the rise of unhealthy fad diets and change people's perceptions of pasta by informing, educating and encouraging eating pasta as part of a healthy lifestyle.

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11

Il pastaio in Madrid

Editorial staff

Italian by birth, Alfredo Cifani has been the point of reference for fresh pasta and catering in Madrid for twenty-five years.

Anyone wishing to enjoy a good plate of fresh pasta in Madrid, in the centre of town, can't go wrong booking a table at Il Pastaio. The business, started almost 25 years ago by Alfredo Cifani – Umbrian by birth and now an adopted Spaniard – is located in Calle Rios Rosas and it is not an ordinary restaurant. It serves only its own pasta, produced in-house, offering a menu that changes periodically, but which is always centred precisely around pasta.

Cifani moved to Madrid over twenty years ago with the idea of starting a business associated with tourism. The moment, which did not really favour that sort of business – the Gulf War was under way – led him to thinking about another sector that could offer great potential across several fronts. Catering was a really good alternative, but he had to find a strong, distinctive element, that would also identify his own origins. With the help of some Italian manufacturers of machines for pasta factories, the idea of somewhere that would produce pasta, to then sell, but above all serve at the table, came almost spontaneously. At that time, fresh pasta was already a much sought after dish, but it still wasn't excessively widespread yet, and its quality production could have had different outlet channels, including distribution.

It wasn't long before the idea turned into a reality. It was an instant success, with the trump card being then, as it is now, the combination of Italian tradition and the artisanship of the process. Thanks to a favourable location, in a neighbourhood frequented by a fair number of few Italians, and the presence of the Italian Consular offices, the establishment was quickly easy to promote. The fact that it is a restaurant featuring a single product, is still a winning element that is extremely appealing. Those visiting Il Pastaio know they will not find meat or fish there but, undoubtedly, an excellent plate of pasta that can be enjoyed in a myriad of ways – simple, long, short,

For information
Il pastaio
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made with egg or without and with dozens of different fillings. And they can, if they wish, buy a packet of the pasta, along with other typical Italian products to take away. Similarly, it is also possible to shop for other Italian products – first and foremost pasta, naturally – in the other two shops owned by Cifani and his wife in the Spanish capital. The pasta produced by Il Pastaio, in Madrid – roughly two hundred kilos a day – is also intended for the area's HoReCa channel.

There are around eighty shapes, made up of plain and filled. There is no shortage of the usual classics such as spaghetti, tagliatelle and linguine, but also short pasta like macaroni, fusilli, malloreddus, lasagne and so many more. Even filled pasta is available in many versions and in equally as many fillings: Ravioli, mezzelune, triangles, medallions, cannelloni. In general it's a riot of colours: white, red and green, with tomato or spinach or dark sheeted pasta, even squid-ink black. The most popular are the classic ricotta and spinach, but there is a great of interest in less known variations such as truffle, burrata cheese, salmon, spicy provolone cheese, porcini mushrooms.

All of these specialities can be enjoyed really fresh in the restaurant, with many different sauces, with every day bringing

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something new in terms of fillings as well as sauces. Carbonara, pesto, tomato sauce, Gorgonzola, pumpkin, cheeses. There are countless variations and they all have one thing in common - a respect for the original Italian recipe, but above all, the provenance of the basic ingredients, all of which almost always come from Italy. There is the odd exception for some products such as salmon, spinach, or black squid ink, which are either from Spain or abroad. As for everything else Cifani, whose aim is to retain the original flavour, uses typical Italian products which, together with the semolinas, are imported from Apulia, Salerno or Umbria. The same goes for other regional products, which can be enjoyed, or purchased already packaged, in the shops or the restaurant. Nothing was taken for granted, nor was it that easy, but Il Pastaio succeeded in bringing to fruition a project that had, as its purpose, to satisfy the tastes of Spaniards, without distorting the dish's original characteristics. Years after it first opened, the name of the restaurant maintains a reputation that was almost immediately recognised by the Madrilenians. An establishment for a fast lunchtime meal, that at night becomes the place to go for the Madrilenian nightlife. All the more reason why Cifani is looking to invest still further and

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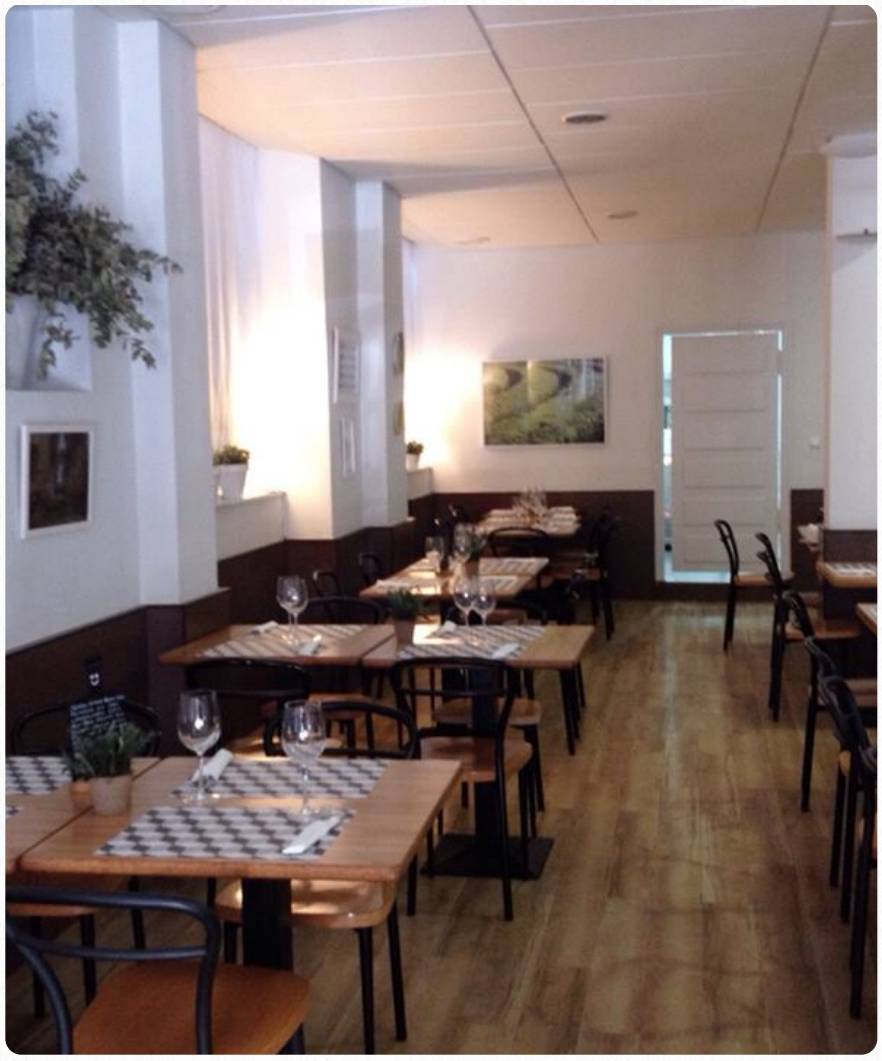

to go into partnership with a major Italian fresh pasta brand, in the belief that a city like Madrid, that is expanding significantly and is increasingly more open to international tourism, can offer even more. Lots of famous names regularly frequent the restaurant which, for a few days, came to prominence in the national press, when, a few years ago, Prince Felipe and his Consort chose this place, by surprise, to celebrate their wedding anniversary. There may have been no need, but it was just one more confirmation that pasta, in all its simplicity, can win over the palates of half the world, monarchs included.

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