

With the collaboration of



PASTARIA FESTIVAL

Sharing know-how on pasta manufacturing

FIERA MILANO RHO • 26 OTTOBRE 2021

Pastaria

Patrons





FARINE DI LEGUMI PER PASTIFICAZIONE

L'INNOVAZIONE PER UN
FUTURO SOSTENIBILE

Coltiviamo ceci, lenticchie rosse e piselli verdi, che trasformiamo con cura in farine di legumi 100% **senza glutine, senza soia e senza OGM**, ideali per la produzione di pasta, sia fresca che secca, e per arricchire le ricette tradizionali con ingredienti sani e innovativi, rendendole ancora più gustose e ricche di proteine e fibre totalmente di origine vegetale.

NEW INGREDIENTS FOR CHANGE

WWW.MARTINOROSSISPA.IT



THE PROGRAMME

MORNING

9:30-9:45 am

Admission of participants

9:45-10:10 am

Opening of the proceedings

Gherardo Bonetto (APPF), Riccardo Felicetti (Unione Italiana Food), Fabio Fontaneto (APPAFRE), Lorenzo Pini (Pastaria), Carl Zuanelli (IPO, NPA)

SESSION 1: PASTA PACKAGING

10:10-10:30 am

Design and innovation for pasta packaging

Fabio Licciardello (University of Modena and Reggio Emilia, GSICA), Elena Torrieri (University of Naples Federico II, GSICA)

10:30-10:50 am

Ecodesign and end-of-life scenarios for fresh pasta packaging

Francesca Mostardini (University of Parma, GSICA), Davide Pollon (COREPLA)

10:50-11:10 am

The perishability of packaged fresh pasta during the distribution phases: the role of packaging gases and the characteristics of light sources

Sara Limbo (University of Milan, GSICA)

Questions and discussion

11:20-11:40 • BREAK

SESSION 2: DRIED PASTA, INNOVATION AND SUSTAINABILITY

11:40 am - 12:00 pm

Legume pasta: innovation from the past

Alessandra Marti (University of Milan)

12:00-12:20 pm

Development of innovative pasta of high dietary and nutritional value and environmental sustainability

Emanuele Marconi (University of Molise)

12:20-12:40 pm

Protein extracts from insects to produce "high protein content" pasta

Gabriella Pasini (University of Padua)

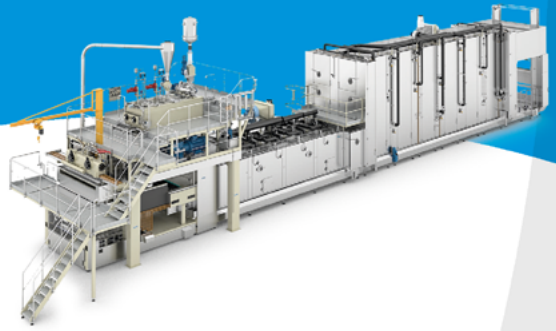
Questions and discussion

SESSION 3: PASTARIA AWARDS

12:50 - 1:10 pm

Designation of the Pastaria Awards for degree and doctoral theses on the subject of pasta

Ambra Bonciolini (*Formulation of egg pasta fortified with tannins: assessment of antiradical activity and cholesterol oxidation*), Emanuele Fagetti (*Nutritional and health properties of pasta enriched with leftover carrot pulp extract capsules*), Veronica Gallo (*Modelling in vitro digestion as strategy in developing tailored food for specific consumer population*)



With MULTIDRIVE only

Multidrive technology provides best flexibility for a superior product quality.

With MULTIDRIVE technology you can obtain long-cut pasta of unrivalled quality. These results are achieved through a number of innovative features providing improved accuracy on processing parameters throughout the entire production line with best performances in the pre-drying and drying process. The final product will stand out not only for its flexibility, but also for its stability, structural strength, perfect colour and cooking performance.

SESSION 4: PASTA, HEALTH AND NUTRITION

2:20-2:40 pm

Digestibility of legume pasta

Elena Vittadini (University of Camerino)

2:40-3:00 pm

Innovative wheats to reduce the glycaemic index of pasta

Francesco Sestili (Tuscia University)

*Questions and discussion***SESSION 5: FRESH PASTA AND QUALITY**

3:10-3:30 pm

Fresh pasta produced from fermented durum wheat flours: technological and nutritional aspects

Pasquale Catzeddu (Porto Conte Ricerche)

3:30-3:50 pm

Application of MAP packaging to increase the safety and shelf-life of filled fresh pasta

Marco Dalla Rosa (University of Bologna), Stefano Zardetto (Voltan)

3:50-4:00 pm

Biofresh: ozone management systems for the containment of mould on pasta**[sponsored presentation]**

Luca Sivelli (Biofresh)

Questions and discussion

4:10-4:30 • BREAK

SESSION 6: MARKET, CONSUMPTION AND GLOBAL TRENDS

4:30-4:50 pm

Promotion of short supply chains and local production in response to the COVID-19 crisis and the environmental emergency

Alessio Cappelli (Università of Florence)

4:50-5:20 pm

Pasta and new dietary habits: continuity and new trends

Sara Beretta (Nielsen), Matteo Bonù (Nielsen)

5:20-5:40 pm

Away from home pasta consumption before and after the pandemic

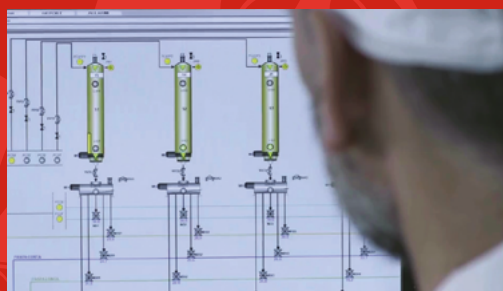
Matteo Figura (The NPD Group)

*Questions, discussion and closure of proceedings***GENERAL ASSEMBLIES**

The International Pasta Organisation (IPO) and the Union des Associations de Fabricants de Pâtes Alimentaires de l'U.E. (UNAFPA) will hold their annual general assemblies during the Pastaria Festival. Participation is reserved for member pasta factories.

La tecnologia su misura, guidata dall'innovazione

Scopri l'esperienza e la continua ricerca di Brambati negli impianti per la movimentazione delle materie prime nell'industria alimentare: pasta, dolciaria e prodotti da forno.



BRAMBATI S.p.A. TM

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3 - 6 MAY 2022
FIERA MILANO RHO - ITALY



INFORMATION

Date: 26 ottobre 2021

Place: Fiera Milano Rho

Time: 9:30 am - 6:00 pm (CET)

HOW TO ATTEND

Attendance is free-of-charge and reserved for those working in the sector. Places are limited.

In person

In-person attendees of Tuttofood will have free access to the Retail Plaza area of Pavilion 6, where the Pastaria Festival will be held.

Online

To attend online, follow the instructions provided in the free Pastaria App, or [click here](#) to connect (access code: 1870).

SIMULTANEOUS TRANSLATION

Simultaneous translation (English/Italian) is only available online, by connecting to the webinar from a computer, tablet or smartphone.

ACKNOWLEDGEMENTS

The Organisation thanks the associations, the universities and their departments, the agencies, research institutes and all the speakers for their fundamental contributions to the event. It also thanks the sponsors for their support to the initiative, and Tuttofood, which is hosting the 2021 edition of the event. Last but not least, it thanks the members of the Pastaria Festival Steering Committee for its sustained efforts in drawing up the programme.



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