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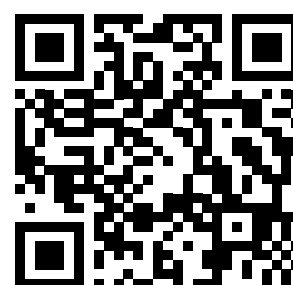


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Via Dall'Aglio 21/2 • 43122 Parma (Italy)

tel. +39 (0)521 1564934

fax +39 (0)521 1564935

Email [redazione@pastaria.it](mailto:redazione@pastaria.it)

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## **EDITOR-IN-CHIEF**

Lorenzo Pini

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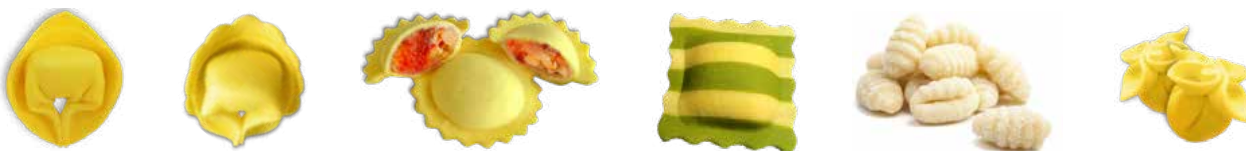
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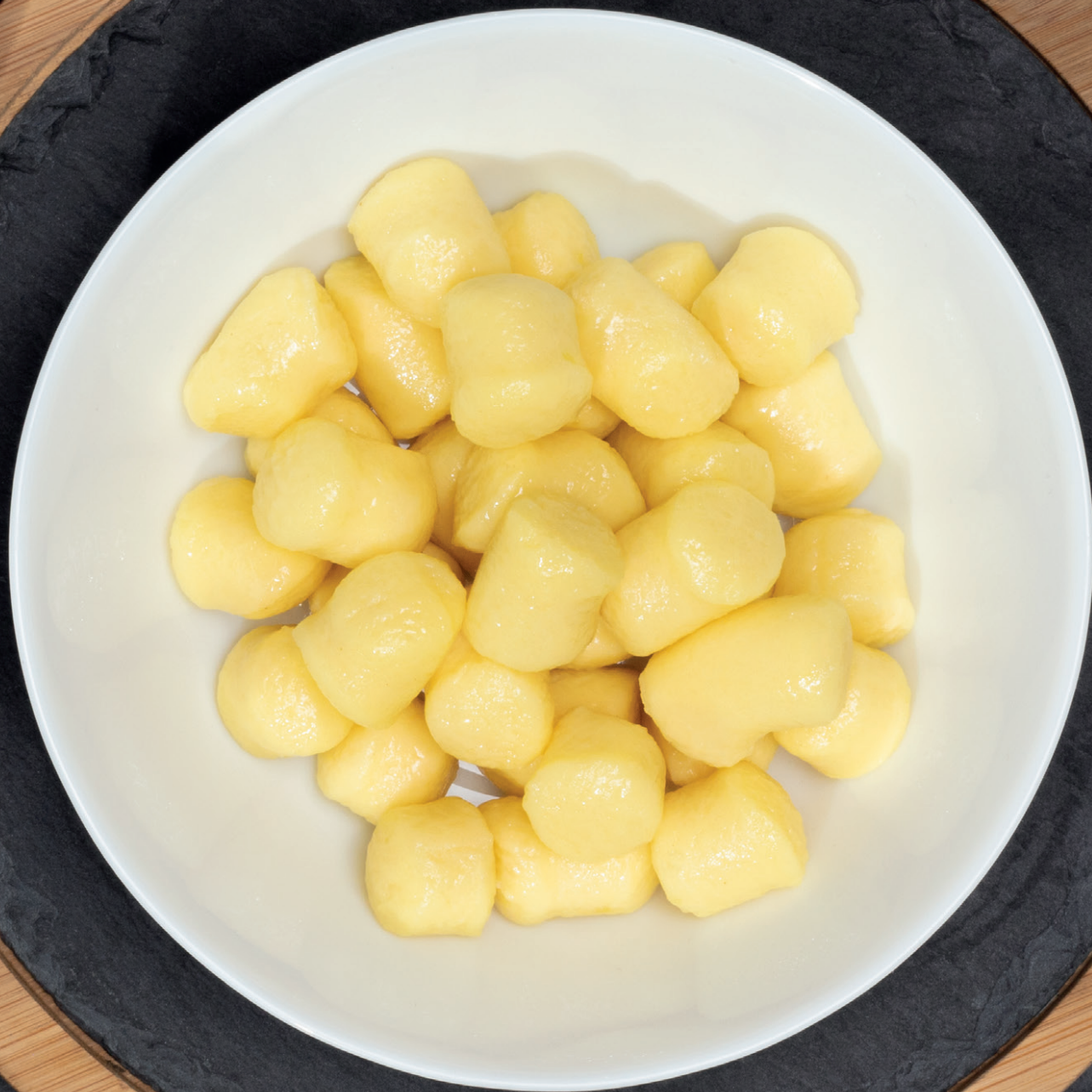
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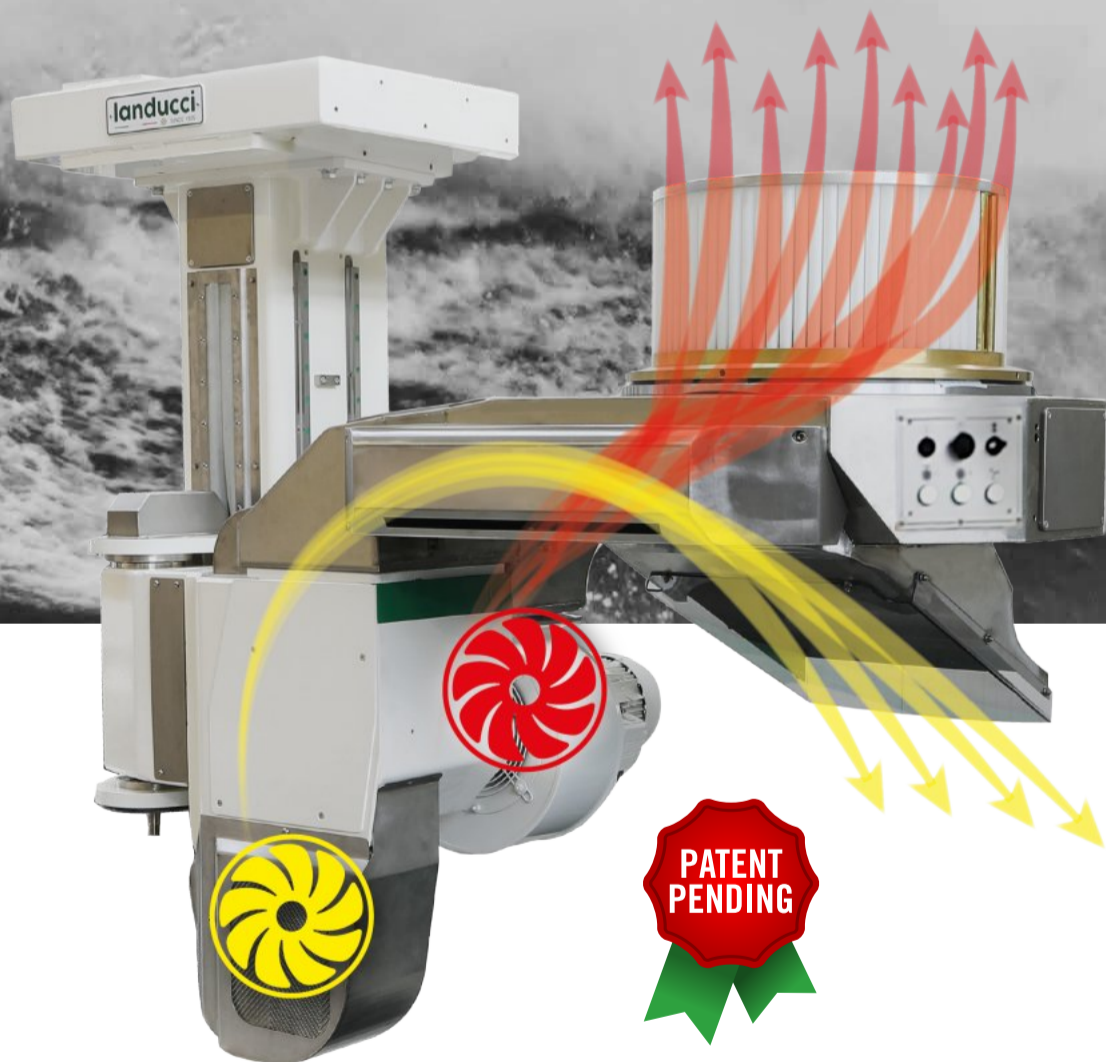


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1



# Development of new wheat-based foods with enhanced nutritional and health benefits typical of the Mediterranean Diet

Francesco Sestili  
Department of Agronomy and Forestry,  
University of Tuscia



Here is a summary of the contribution of Francesco Sestili at the conference *Pasta, health and nutrition*, held at the 2021 edition of the Pastaria Festival.



The MEWHEALTH Project is financed by the European Union as part of the PRIMA Programme through Grant Agreement no. 2034 – Call 2020 Section 1 AGROFOOD VALUE CHAIN IA. MEDWHEALTH proposes to combine the benefits of the traditions found in the Mediterranean Diet with the potential offered by innovative raw materials produced through genetic improvement programmes, including durum wheat, barley and lentils, which are used widely in the traditional cuisines of Italy, Turkey, Lebanon, Morocco, Algeria and Tunisia. Foods that are simple, economical and much-loved by all and whose nutritional value and quality will be improved through the MEDWHEALTH international research project coordinated by Prof. Francesco Sestili of the Department of Agronomy and Forestry (DAFNE, University of Tuscia). The MEDWHEALTH Project involves six nations (Italy, Turkey, Lebanon, Morocco, Algeria and Tunisia) and nine partners [University of Tuscia (UNITUS), International Center for Agriculture Research in the Dry Areas (ICARDA), National Research Council – Institute of Sciences of Food Production (CNR-ISPA), Istinye University (ISU), INRA of Morocco (INRAM), Algeria (INRAA) and Tunisia (INRAT), Lebanese Agricultural Research Institute (LARI) and Promolog srl], as well as fifteen local cooperatives run by women.

## **Context**

The prevention of non-communicable diseases (NCDs) is a priority issue on global policy agendas. In the World Health Organization's 2021 Report, it was estimated that NCDs are the cause of death of 41 million people each year—71% of all deaths on a global level. Each year, more than fifteen million people between the ages of 30 and 69 die as a result of NCDs and 85% of these “premature” deaths occur in low- and medium-income countries. Cardiovascular disease represents the majority of NCD deaths (17.9 million people each year), followed by cancer (9.3 million), respiratory diseases (4.1 million) and diabetes (1.5 million). Among the main causes of the incidence of these pathologies, the WHO has identified dietary habits and lifestyle, which have undergone significant





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change in recent decades. The spread of the habit of consuming pre-prepared foods rich in sugars and fats and low in essential nutrients is considered one of the primary causes of the increase in the incidence of NCDs. Given this scenario, promoting correct eating habits, such as the Mediterranean Diet, designated an “Intangible Cultural Heritage of Humanity” by UNESCO, would be desirable.

## Goals and Content

MEDWHEALTH proposes to combine the benefits of the traditions found in the Mediterranean Diet with the innovative potential offered by raw materials (durum wheat, barley and lentils) with high nutritional and technological added value developed in recent genetic improvement programmes by the MEDWHEALTH consortium research unit. Mindful of cultural identity and local biodiversity, MEDWHEALTH will develop foods that are typical of each country involved in the project with the support of local women’s cooperatives, the goal being to contribute to improving social conditions and promoting the spread of the Mediterranean Diet within their communities. MEDWHEALTH proposes to develop food products typical of the Mediterranean tradition and capable of responding to the

needs of the market and consumers. These goals will be met through developing and promoting food products that are innovative and biofortified in bioactive compounds (resistant starch,  $\beta$ -glucans and proteins) (Tab.1). ICARDA, in synergy with national research centres in North Africa and the Middle East, will involve numerous local women’s cooperatives active in the food sector and provide them with the best raw materials and training involving the new recipes developed as part of the project. This will contribute to strengthening the contractual power of women in the market and improve their pay and working conditions. A second goal is to evaluate the health benefits associated with the consumption of foods developed by the project. Towards this, clinical studies will be conducted on individuals with low or moderate symptoms of chronic inflammatory and metabolic diseases. And, finally, economic analysis will be undertaken with the goal of evaluating production costs and the environmental impact of the new products.

## Raw Materials and Products

Pasta, couscous, bulgur, freekeh, bread, and (sweet and salty) traditional snacks, together with a range of regional



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specialities typical of Italy, Lebanon, Turkey, Algeria, Morocco and Tunisia ([Table 1](#)) will be produced using semolina that is innovative and more healthful, both on its own and mixed with other high-nutritional flours obtained utilizing barley and lentils. For this, the following raw materials will be used:

### **Durum wheat**

1) Svevo HA, line of durum wheat with high nutritional and health benefits. This genotype was created as part of a genetic improvement program focused on increasing the content of amylose, a lesser

component in starch compared with amylopectin in the seeds of cultivated wheat (Sestili et al., 2015). Lines with high amylose content have attracted the attention of the food industry because of their high health benefits due to the correlation between the amylose content in the seed and the quantity of resistant starch (RS) in foods derived from it (Sestili et al., 2015). RS is a component of starch that evades digestion in the stomach and whose role is similar to that of dietary fibre with beneficial effects for human health in the prevention of dietary-related pathologies, including diabetes, obesity





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**Table 1 TYPICAL MEDITERRANEAN DIET PRODUCTS OF ITALY, LEBANON, TURKEY, MOROCCO, ALGERIA AND TUNISIA WHICH WILL BE PRODUCED AS PART OF THE MEDWHEALTH PROJECT**

Products	Partner	Raw material	Description
Traditional Italian pasta	Unitus, Promolog	Svevo HA and Svevo semolina, Faridur, Chifaa and lentil flour	<i>Macaroni, spaghetti and small shapes to entice children</i>
Pasta	INRAA	Svevo HA semolina, Faridur, Chifaa and lentil flour	<i>Homemade Algerian pasta</i>
Altamura bread	Unitus, Promolog	Svevo HA semolina, Faridur flour	<i>Traditional Apulian bread</i>
Frise	Unitus, Promolog	Svevo HA and Svevo semolina, Faridur and Chifaa flour	<i>Traditional toasted bread of southern Italy</i>
Biscuits	Promolog	Svevo HA and Svevo semolina, Faridur and Chifaa flour	<i>Baked goods</i>
Couscous	INRAT, INRAA, INRAM	Svevo HA and Svevo semolina, Faridur and Chifaa flour	<i>Tiny grains of steamed crushed durum wheat semolina</i>
Bsissa	INRAT, INRAA	Toasted grains of Svevo HA, Faridur and Chifaa flour	<i>Mix of toasted cereals ground with cumin, fenugreek and sugar</i>
Boumeghlouth	INRAA	Svevo HA semolina, Faridur and Chifaa flour	<i>Mixture of semolina and barley flour. The mixture is used to make couscous, first courses and bread</i>
Freekeh	LARI, INRAM	Svevo HA and Faridur wheat seeds	<i>Green wheat seeds toasted and crushed into tiny pieces</i>
Mermez	INRAT	Small crushed Chifaa seeds	<i>Barley soup</i>
Azembou	INRAM	Svevo HA semolina, Chifaa flour	<i>Wheat/barley flour made of fresh toasted/hand-sifted seeds</i>
Bulgur	ISU, LARI	Svevo HA, Faridur and Chifaa seeds	<i>Steamed, dried and chopped wheat grains</i>
Bazlama	INRAA, ISU	Svevo HA semolina, Faridur and Chifaa flour	<i>Single-layer bread that is flat, circular and leavened</i>
Tarhana	ISU	Svevo HA semolina, Faridur, Chifaa and lentil flour	<i>Cereal mixture for soups</i>





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and colon cancer (Birth et al., 2013). EFSA recommends that at least 20 g/day of RS be consumed to obtain beneficial effects, an amount approximately four times higher than its daily consumption in a typical Western diet.

2) Soft Svevo, a “soft” grain durum wheat, which was registered in Italy in July 2020 under the name Faridur (Morris et al., 2011). Compared with soft wheat flour, Faridur flour maintains the organoleptic qualities of durum wheat. In addition, the “softness” of the seed has a positive impact on the grinding process, thus reducing energy consumption. Preliminary results suggest that flours of these innovative genotypes can be used to create new wheat-based foods that open new market opportunities.

### **Barley**

3) Cv. barley Chifaa is a type of naked barley released in Morocco in 2016 which exhibits good nutritional value and high  $\beta$ -glucan content (8%).  $\beta$ -glucans reduce cholesterol concentration in the blood, increase a sense of being full while reducing the energy content and post-prandial glycaemic response to improve digestion, and they also have an immunostimulant effect against communicable diseases and some types of cancer (Hong and Jai Maeng, 2004).

Barley also provides other bioactive compounds, such as phenolic acids, flavonoids, anthocyanins and tocopherols which are interesting because of their antioxidant properties, as well as their anti-inflammatory and anti-tumor effects (Zhao et al., 2004).

### **Lentils**

4) High-protein premium lentil line 6002/ILWL118/1-1 developed by ICARDA. Lentils are one of the most important sources of protein, starch and fibre. The combination of cereals and legumes can provide an enhanced overall balance of essential amino acids and minerals, including iron, zinc and vitamins (Bouhlal et al., 2019).

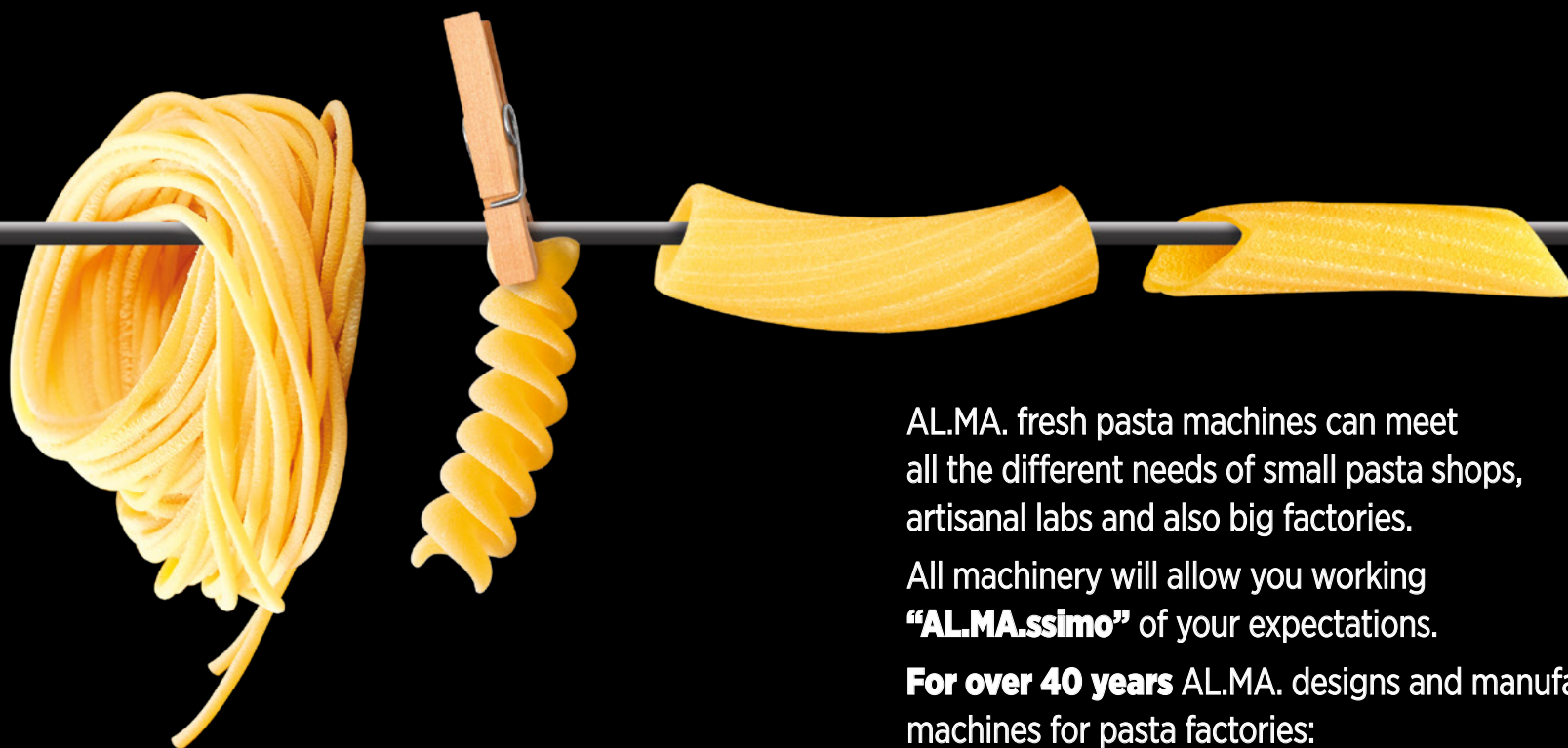
## **Impact and expected results**

Market distribution of healthful products with anti-inflammatory and immunomodulatory properties will have positive effects on the health of consumers through reducing the incidence of a number of non-communicable diseases, including diabetes, obesity, heart disease and colon cancer. These expected results will be met by MEDWHEALTH through the development and promotion of innovative foods typical of the Mediterranean Diet described in [Table 1](#).



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On a social and economic level, MEDWHEALTH will improve competitiveness throughout the entire agrifood supply chain by providing new market opportunities and improving the involvement of women in the work force. Biofortified foods developed by MEDWHEALTH within the tradition of the Mediterranean Diet will contribute to the spread of dietary habits that focus on health, to the advantage of the social-economic conditions of the nations involved. The involvement of local cooperatives with female workers in North African countries will be a driver for improving the social and economic conditions of less-wealthy sectors of the population.

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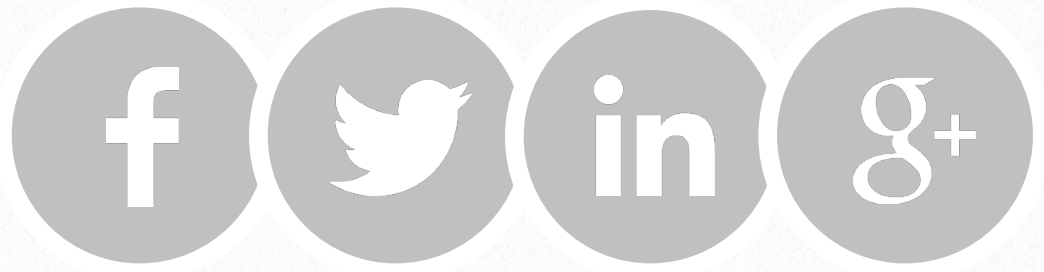


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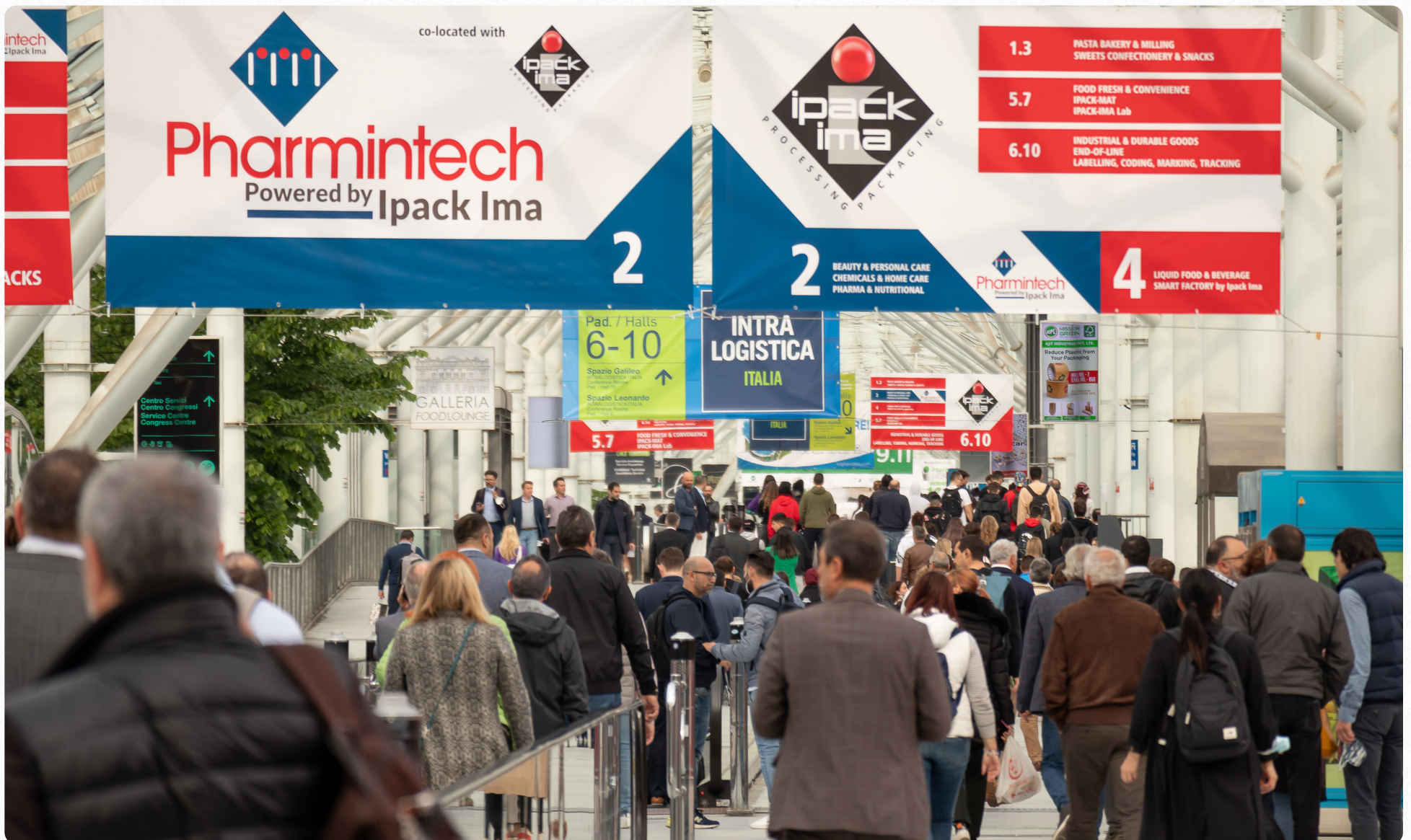


# 2



## The Innovation Alliance closes with more than 90,000 attendees: the industry renews its confidence in a systemic vision

Press release



The format, which brought together Ipack-Ima, Print4All, GreenPlast and Intralogistica Italia, turned the spotlight on the urgent needs of the industrial world, from supply chain delays to rising prices for materials and energy, opening a positive discussion that involved the entire supply chain.



The 2022 edition of The Innovation Alliance, which from May 3 to 6, at Fiera Milano, provided an overall technological overview of a strategic sector such as the instrumental mechanics industry, has come to an end. Four intense days not only in terms of promotional offering, but also in terms of reflection and discussion: spotlights on innovation and opportunities related to the evolution of production paradigms from a circular perspective.

A great response by stakeholders for a format that was widely appreciated by more than 1,600 exhibitors: The Innovation Alliance was attended by more than 90,000 professionals from 125 countries and five continents, creating a significant opportunity to meet with highly profiled international buyers. An important signal in an historical period in which international mobility is picking up once again, and a concrete testimony to the importance of innovation and direct comparison for the operators of an industry whose technological solutions innovate and propel the main sectors of the manufacturing and distribution industries.

The formula, already tested with success in 2018, brought together four synergistic events (Ipack-Ima, Print4All, GreenPlast and Intralogistica Italia) to represent within a single exhibition the entire production chain, not only responding to precise needs of the contemporary industrial world, but also allowing exhibitors and visitors to get in touch with complementary production ecosystems made up of large and small industries.

A unique exhibition proposal at European level, in which Made in Italy proved its creative and innovative strength: this market is worth 25.6 billion euros in turnover and employs more than 107,000 people.

What emerged was the image of an industry that is performing well, even though is suffering from the long-term effects of the pandemic, which impacted the efficiency of the supply chain, and from the global political situation, that is not slowing down the orders, but most of all the delivery times of machinery. Rising prices of raw materials, supplies and energy are in fact changing the supply chain, an issue on which all the players were engaged in fruitful discussions during the four days of the exhibition.

A scenario that amplified the need for dialogue and the desire to meet in





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person once again to discover the latest news from the industry, with the understanding that only innovation can bring new life to the market.

On display, solutions and proposals from the entire supply chain of instrumental mechanics, from green solutions developed by the rubber and plastics world, to food processing technologies, packaging for the food and non-food sectors, converting and industrial and graphic printing, up to storing and handling the finished product.

Everything tied together, as in an ideal

common thread, by the major themes that are revolutionizing the market at all levels. Great attention is given to materials, increasingly sustainable and eco friendly, but also to digitalization, which allows energy savings through the reorganization of processes and also paves the way, through the construction of processing islands, for the design of increasingly efficient machinery, fostering energy savings and a reduction in emissions. Eco design has a central role, because the entire product life cycle needs to be taken into account, from conception to disposal,





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starting from the design phase, but, above all, the main focus for companies should be the challenges to be faced in order to evolve towards a model of circular economy, which nowadays has become essential not only to preserve the planet, but also to be competitive on the market. Investing in research and development is undoubtedly an enabling factor for sustainability, as the current offering involves intelligent, autonomous and increasingly interconnected production systems able to provide a more flexible,

safe and efficient management of the entire production line, thus opening the way to new business models that see service and maintenance as a very part of the product sold.

From research on new materials to robots handling the packaging line, from artificial intelligence applications to monitoring solutions that allow processes to be verified, accelerated and improved, up to AMRs – autonomous mobile robots – able to contribute to the production line and storage of goods, the watchword has

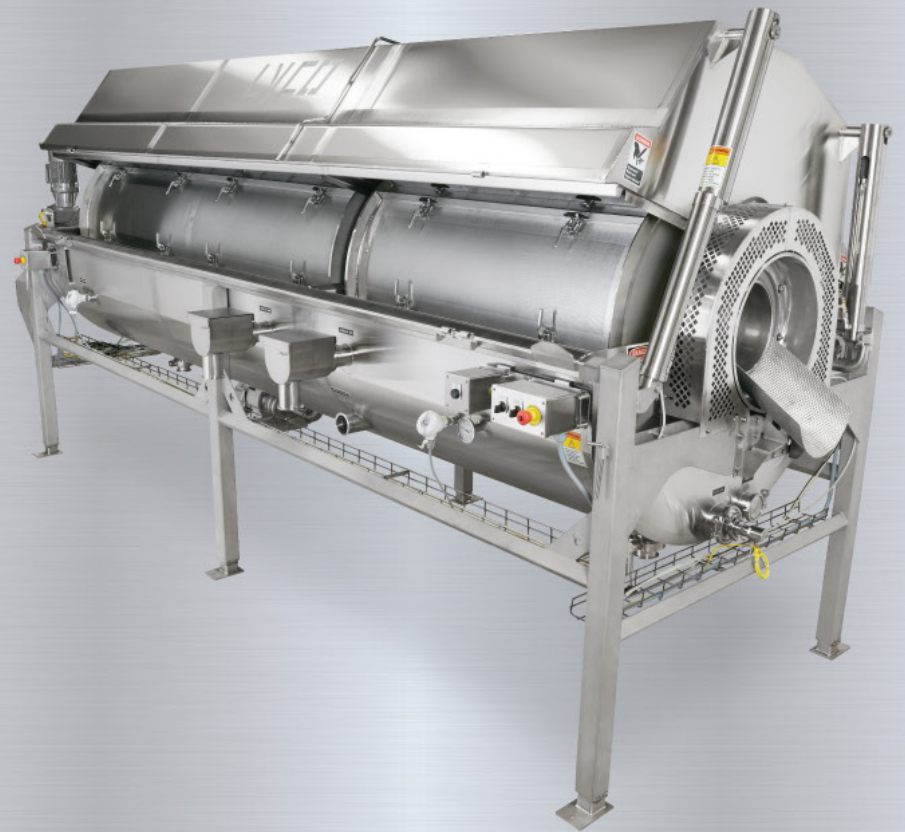


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### SUGGESTED APPLICATIONS



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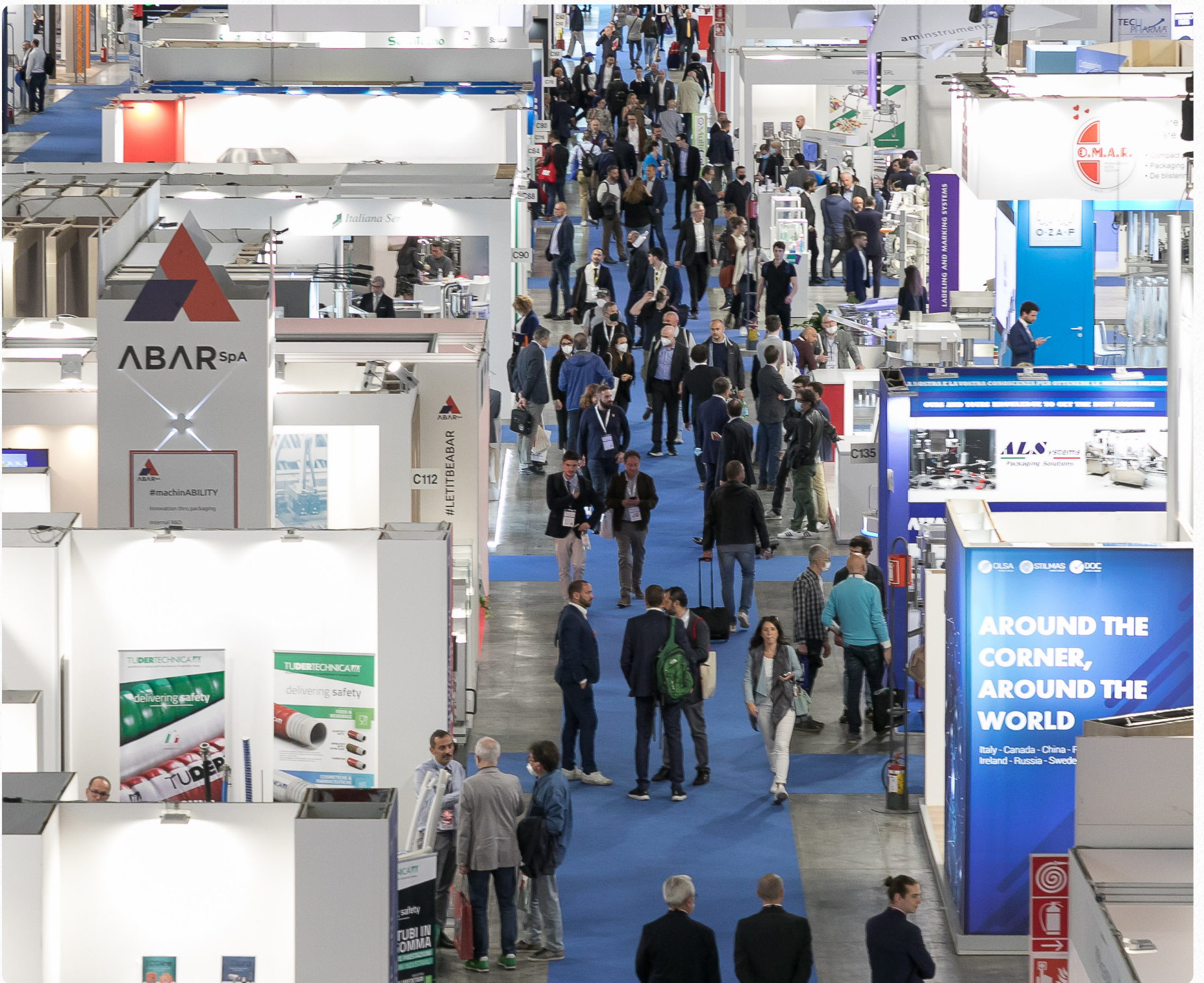
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Therefore, this systemic proposal, that in four days allowed to evaluate innovation by reconstructing a sort of ideal industrial line at the exhibition, has confirmed its validity, convincing the organizers to renew their partnership right away: The

Innovation Alliance will in fact return with the same contemporaneity format in 2025 at Fiera Milano, from May 27 to 30.



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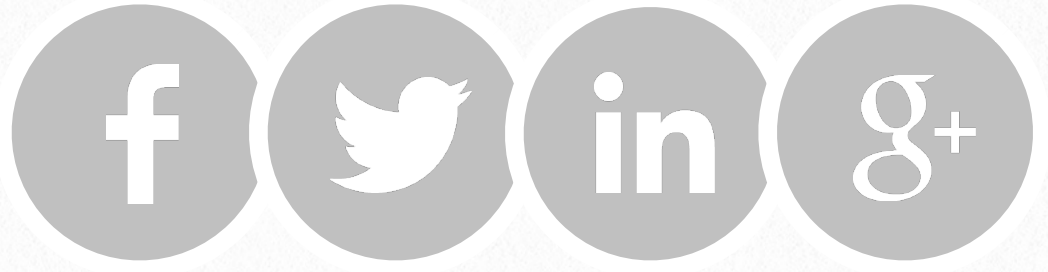
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3



# Thirsty crops, yields down also for durum wheat

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It hasn't rained for months and temperatures have soared this year much too early in the season. This has been a two-fold calamity for wheat, which has lost points not only in terms of yield but also in terms of quality, due to the 'crunch' caused by the scorching heat and the losses associated with crop water stress.

With the harvest now over, the regions of Southern Italy, in which the bulk of national durum wheat production is concentrated, are grappling with a season which has been disappointing as well as complex to manage, due to the drought, rated as extreme. This has all taken place in an economic climate heavily impacted by the huge increases in the price of energy commodities, with high fuel prices in particular raising the costs of threshing, an activity that the farms tend mostly to subcontract out.

In rural Apulia, the damage report – based on initial assessments – has calculated the shortfall at 20-25% compared to the yields expected at the start of the season. A final calculation of the actual extent of the losses will, of course, have to be made and an assessment carried out to see whether the damage has been as significant in the central-northern regions, where there has been a prolonged lack of rain.

What is certain is that prices have started off at exceptionally high levels: in the first post-harvest session, the Foggia marketplace set the price at 580 euro/tonne for grains with a specific weight and protein content, both guaranteed within the parameters of industrial processing.

So tensions are high and rising in the markets, which had already closed the last season with prices at record levels. The situation is, however, expected to improve this year – at a global level at least – following last season's dramatic shortfall in supply caused by the collapse of North American crops, due, yet again, to climate-related factors.

According to the latest calculations of the International Grains Council (IGC), a British board specialising in the analysis of cereal crops, the world harvest of durum wheat for the 2022/23 season is expected to reach 33.8 million tonnes, a year-on-year increase of 10%.

Less obvious is the impact on the size of world supply, given the scarcity of grains stored from previous harvests, with a forecast in this case of a



# 190



— *anni* —

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year-on-year increase of only 3.5%, and an estimated overall availability of 40.3 million tonnes. It is worth noting that the IGC forecast on global consumption estimates a growth of 4.5% and a usage of 33.9 million tonnes over the next twelve months, attributable to an increase in use not only for human consumption but also for fodder purposes.

A major upswing in international flows is also forecast, with expected trading

figures of 8.7 million tonnes, a year-on-year increase of 40%.

This greater upswing in consumption with respect to world supply dynamics will have a negative impact on final stocks, estimated at around 6.3 million tonnes (-1.7%), in view of a major reduction in end-of-season stocks, especially in Europe and North African countries. The good news is that Canada, world leader in terms of production capacity and export potential, can expect a harvest of



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5.7 million tonnes this year, more than double that harvested in the dreadful year of 2021 (2.6 million tonnes). Soil moisture conditions are fairly critical, due to droughts in both Alberta and south-eastern Saskatchewan, both provinces that specialise in the cultivation of durum wheat. Sowing activities, now completed, were problem-free, but the yield of the harvest, which is expected at the end of August, will be determined by the climatic conditions of the coming months. On the basis of current assessments, it should rise above the 3 tonne-per-hectare mark this year.

In Europe, in the meantime, in the latest 'Crop monitoring' (the bulletin providing updates on the vegetative state of crops) the technical services in Brussels announced a reduction in yield forecasts for most cereal and oilseed crops, due to prolonged drought conditions throughout almost the entire continental area, combined with high temperatures.

The yield forecast for soft wheat dropped from 5.89 tonnes in the previous assessment to 5.76 tonnes per hectare, a level 1.3% below the average of the last five years.

Revised production potential in the durum wheat sector has proven to be even more drastic – with the estimated yield falling from 3.61 tonnes/hectare to 3.44 tonnes

(-2.3% below the historical average) – in the light of the downturn that has characterised the entire southern European area over this recent period. In early June, the European Commission updated its forecasts for the EU 2022/23 harvest, predicting a durum wheat production in the Twenty-Seven Member States of 7.6 million tonnes, down 2.1% on last year. The Brussels estimate is echoed by the French experts of Stratégie Grains, while the European trade association, COCERAL, has set the bar a little higher, at 7.7 million tonnes, although by the end of the summer the analysts' consensus is likely to converge on a figure closer to the 7 million tonne mark.



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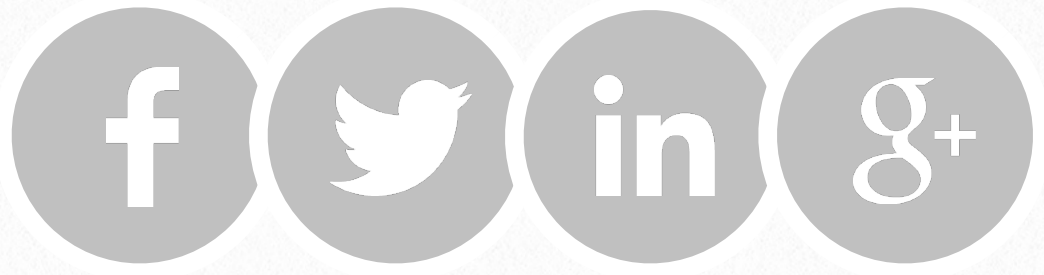


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# 4



## Pama Expo is back, the trade fair event for pasta producers

Delia Sebelin



The latest innovation presented at Ipack Ima which will also be on show at Pama Expo in Avellino: the NI/540 Nester

The latest innovations of Pama Parsi Machine on display in Avellino from 15 to 17 October.



The Pandemic has sent the sales figures of some products, such as pasta, into turmoil, making it necessary for businesses to respond adequately to new market needs, both in Italy and abroad. “In such a delicate recovery phase”, explains Enrico Bocci of Pama Roma, a Castelli Romani company that has been designing and building machines and systems for pasta factories for over 70 years, “we want to (and must) meet the needs of our customers. This is why we

are committed to creating increasingly more innovative and efficient solutions.” Thanks to Pama Expo, from 15 to 17 October, sector operators will be able to see first-hand what the company has to offer. The exhibition is being held in Avellino (“In the coming years, the south will be a springboard for new youth businesses”) and is presenting itself as a reference point for artisanal and industrial pasta makers, restaurants, take-aways and farms that wish to add value to production, transforming wheat into pasta.



From the left, Alberto Parisi (owner) Massimo Parisi, Frederic Fiorelli, Enrico Bocci





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The innovations being presented at this event include the 4.0 pasta dryer with remote control and graphics of the drying cycles, and the 4.0 extruder press, again with remote control and recipe book.

“All the food-contact parts of our machines can be sanitized”, Bocci points out, “and being built in stainless steel means that their durability and sturdiness are guaranteed over time.”

And to anyone pointing out that products in the Pama Roma range come at a cost above market average, Bocci clarifies, “The price is justified by the quality and efficiency that has always distinguished our production. In addition to compliance with current regulations, we also guarantee safety and traceability of the materials; moreover, we provide assistance 7 days a week using the most modern technologies, and we have 16,000

ready-to-use spare parts in our warehouse to ensure, where necessary, minimum machine downtime. Our pre- and post-contract training courses (also organized abroad), are extremely useful.”

## On the agenda

Pama Expo 2022, a strategic opportunity to personally encounter not only the machines but also the professionalism of everything bearing the brand's signature, will be held in Avellino from 15 to 17 October at the Bel Sito Hotel Le Due Torri. The 400-square meter hall will house a wide range of machinery, equipment and lines for producing fresh, dry and gluten-free pasta.

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- Per tutelare pasta fresca e gnocchi, anche da un punto di vista legislativo nel loro progressivo inserimento nei mercati europei attraverso **ECFF** (European Chilled Food Federation).

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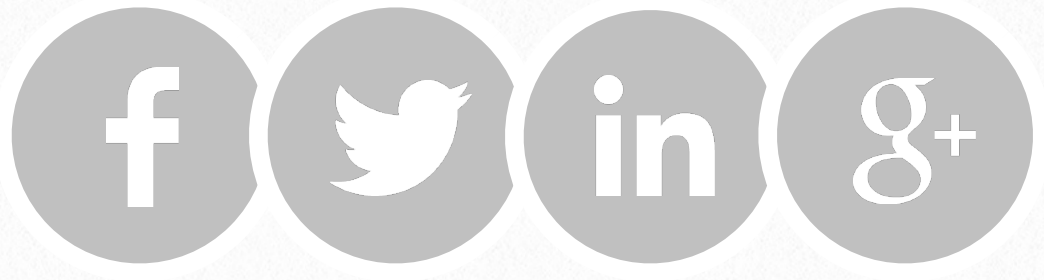


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# 5



## The new regime for conducting controls on food products

Lino Vicini



The article elucidates the changes brought by Legislative Decree no. 27 of 2 February 2021 into the Italian regulations for food and feed controls.



Legislative Decree no. 27 of 2 February 2021 has introduced important changes into the Italian regulations for food and feed controls.

The original text of the decree has already undergone two major changes while some aspects still remain unclear.

The most important variations concern the sampling phase and the new institutions of second expert opinion and dispute.

It cannot be emphasised enough that these aspects are of considerable practical importance for the exercising of the right to a fair hearing in any criminal proceedings.

## **From the enabling law to the final text**

EU Regulation 625/2017 had outlined a new framework for food controls as a result of which Member States were supposed to adapt their domestic legislation to the principles of this new Regulation. This was not, of course, an implementation, since it is well-known that the Regulation applies directly and has the force of law.

With enabling law no. 117 of 2019, the Italian Parliament had given the Government the power to:

- Adapt and integrate current national provisions with those of Regulation 2017/625, expressly repealing incompatible national provisions and coordinating and reordering those remaining;
- Redefine the sanctions system for violation of the provisions of Regulation 2017/625 by providing for effective administrative deterrents in line with the gravity of the violations.

Legislative Decree no. 27 (published in the Official Gazette on 11 March 2021) immediately triggered heated discussions and after little more than two months it has already been subjected to two important amendments by the national legislature, but still has some dark sides.

In its original text, Article 18 provided for the repeal of most of what remains of Law 283 of 30 April 1962.

What caused a particular stir was the repeal of Article 5, which is indisputably the most widely applied criminal law on food in the Italian courts.



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Even the Abstracts and Rolls Office of the Supreme Court of Cassation, in a Report dated 17 March 2021, had highlighted two different aspects of the unconstitutionality of this repeal, in particular for over-delegation on the part of the Government, which had not received any enabling power from Parliament for the repeal of the aforementioned Law 283 of 1962.

Acknowledging the remarks made by the Supreme Court and a large part of the doctrine opposing this repeal, the Government intervened with an emergency measure before the aforementioned Legislative Decree came into force.

With the issuing of Decree-Law no. 42, published on 24 March 2021 and scheduled to enter into force one day before Legislative Decree no. 27 was due to come into effect, the ‘Draghi’ Government put an end to the delicate situation that had arisen, by reinstating Article 5 of Law 283.

Similarly protected were the provisions of Presidential Decree no. 327 of 1980 containing the ‘Implementing Regulation’ of the articles of Law 283 of 1962 that remained in force. In actual fact, this is a very vague state of affairs, as there is no express correlation between the rules of the Presidential Decree and the individual articles of Law 283 of 1962. So there is still

uncertainty as to which regulations of Presidential Decree no. 327 of 1980 are still in force following the new law.

The converting law (no. 71, published in the Official Gazette of 22 May 2021) provided the possibility to amend some other controversial points of the regulations, and in fact a number of other important changes were made on the subject of defensive guarantees.

## **The new provisions on sampling**

Legislative Decree no. 27 of 2021 provides for a division of competences. The Ministry of Health, the Regional Authorities, the Autonomous Provinces of Trento and Bolzano, and the Local Health Authorities are competent on matters of food and feed safety, while the Ministry of Agriculture, Food and Forestry Policies is the competent authority for food with reference to fair trade practices and the protection of consumer interests and information, labelling and, in general, for matters other than safety.

There are separate procedural provisions for the two areas in Annexes 1 and 3, respectively.

With regard to security aspects, there is to be an important innovation on the subject of sampling. It is well known that this is a



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## SAMPLING

Sampling is a particularly important step with regard to the significance of the analytical result.

As currently drafted, Legislative Decree no. 27 of 2021 stipulates that sampling be carried out as follows:

- one aliquot in the case of microbiological analysis, or when the outcome of the analysis, test or diagnosis to be conducted does not guarantee reproducibility of the analytical result;
- three aliquots in the case of chemical analysis – one for analysis, one for the second expert opinion and one for the dispute;
- this is, in any case, without prejudice to the specific sample-taking methods, if provided for by the regulations.

phase of considerable importance, also in relation to the defensive guarantees of the parties subjected to the controls.

Under the previous provisions, four or five aliquots of samples were normally taken.

Pursuant to Article 16 of Presidential Decree no. 327 of 1980, one was intended for analysis, one for a possible reviewing of the analysis, one was left at the judge's disposal, one was left with the holder of the goods and the fifth, if any, was taken and remained at the disposal of the producer, if sample-taking was carried out at the point of sale.

In the case of a single unrepeatable sample or find, analysis was planned, providing notice to the interested parties pursuant to Article 223 of the 1989 implementing provisions of the Code of Criminal Procedure.

Special rules were also established in Legislative Decree no. 123 of 1993 on the subject of microbiological analyses of

'perishable' foodstuffs, and the parameters for judging whether a foodstuff could be considered 'perishable' were provided in a separate Ministerial Decree. In these cases, an initial analysis was carried out on an aliquot of the sample, and in the event of an unfavourable result, the same laboratory would repeat the analysis on the non-compliant parameter, giving notice to the interested parties to enable them to witness the analysis through a technical consultant.

According to the provisions of Legislative Decree no. 27 of 2021, on the other hand, only three samples had to be taken: one for analysis, one for an unspecified 'operator' under the new institution of 'second expert opinion' and one for the repetition of the analysis under the new institution of 'dispute'.

Moreover, only one sample is taken:

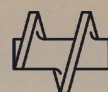
- if there is an express waiver (noted in the sampling report) by the operator or its





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- if the outcome of the analysis, test or diagnosis to be carried out does not guarantee reproducibility of the analytical result, due to the prevalence and distribution of the hazard in the animals or goods, or the perishability of the samples or goods, as in the case of microbiological analyses.

In any case, any EU provisions laying down specific rules on the number of samples to be taken or particular ways of arranging the samples must be observed. Take, for example, EU Regulation 401/2006 on sampling and analysis methods for mycotoxins in foodstuffs. In this case, the sampling method crucially influences the representativeness of the analytical result, given the extreme heterogeneity of mycotoxin contamination. There is some perplexity regarding the number of samples stated in the new rules given the fact that, in the case of point-of-sale sampling, the parties interested in having an aliquot of the sample are both the holder and the producer. In the case of pre-packaged products, the producer is undoubtedly the most interested party, also given the fact that the party criminally liable for irregularities in packaged products is not the seller but exclusively the producer. The question arises, for example, as to how the

holder of the goods, in its capacity as operator present at the time of sampling, can agree to dispense with the preparation of multiple aliquots. Furthermore, whereas prior to the amendments, the counter sample at the disposal of the producer was kept at the laboratory where the analyses were carried out, now, the only counter sample is left with the holder of the goods (e.g. the point of sale), who is not liable for its safe preservation. In essence, if the holder of the goods were to lose or deteriorate the counter-sample, the producer of the foodstuff would be deprived of an important piece of defensive evidence.

In view of the numerous requests for clarification from operators, on 11 May, pending the issuing of the converting law, the Ministry of Health published a note in which it recommended that 4/5 aliquots be taken 'for sampling for the analytical determination of chemical hazards where legal limits apply'.

In practical terms this was a return to the previous system, yet the converting law made no amendments on this point. As a result, Legislative Decree no. 27/2021 currently provides for a sampling of three aliquots and the Ministry's note recommends the sampling of four or five aliquots. Only time will be able to clarify the situation.





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At the moment, matters are rather confused.

If the Authority only intends to take one sample, it will have to justify this choice in the report, while it seems clear that in the case of sampling for microbiological analysis, only one sample will be taken. At the outset, Legislative Decree no. 27 of 2021 provided for the non-applicability of Article 223 of the implementing provisions of the Code of Criminal Procedure in all cases involving a single sample, thereby excluding the obligation to give notice and the right of interested parties to take part.

The regulation raised serious doubts of constitutional legitimacy, inasmuch as

- it excluded the application of Article 223, a general rule, in cases of food crimes only, disregarding the principle of equality enshrined in Article 3 of the Constitution;
- it precluded the right to a fair hearing during the phase dedicated to the gathering of evidence, in violation of the principle of due process.

Fortunately, the converting law eliminated this provision, re-establishing the right to a fair hearing at this very important stage.

On this point, a clear summary was provided by the note issued on 26 May 2021 by the Abstracts and Rolls Office of the Supreme Court of Cassation, which states:

“1) for the analysis of perishable food samples for which a review is not possible, a proper defence of the interested parties by giving notice – without formalities – of the day, time and place of performance in order to enable them – or a trusted person on their behalf – to verify the regularity of the operations, otherwise no longer contestable in any court of law (Article 223, paragraph 1, dispositions pertaining to the Code of Criminal Procedure);

2) in the case of analyses of non-perishable food samples that allow for a review (and this is requested by the interested parties), the obligation to notify the interested parties, at least three days in advance, of the day, time and place where the review is to be carried out (Article 223, paragraph 2, dispositions pertaining to the Code of Criminal Procedure).”

Also worth noting, however, are the problems of the single-sample microbiological analysis that had already been highlighted in a ruling of the Supreme Court of Cassation (cf. sect. III – hearing of 8 April 2009 – no. 34853) when the regime of the repetition of analyses provided for by Legislative Decree no. 123 of 1993 was still applicable. In the case in question, a single-aliquot sampling had been carried out, and notice had been given to the interested parties.

The Supreme Court pointed out that the





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guarantees of the system in force at that time were not limited to the mere possibility to witness the analysis. In the first place, it would no longer be possible to carry out a second analysis with a single aliquot for parameters found to be non-compliant. The ruling reads as follows: “in fact, it is well known that, in the microbiological field, the parameters detected by the first analysis may be different, because, being microbiological analyses the purpose of which is to find bacteria, and given the fact that bacteria are, by their very nature, inhomogeneous, the results of the first test may not be confirmed in the second. The reliability of the result of the analysis is therefore also provided by its repetition. It is therefore not at all the same thing to perform a single analysis, even if the interested party is able to witness it, as opposed to first performing the pre-analysis and then repeating the analysis only for the parameters found to be non-compliant, since, in any case, the double analysis gives a better guarantee of the reliability of the result.”

Moreover, the single analysis, even if guaranteed, creates, in actual fact, ‘obviously and illogically unequal treatment of the interested parties on the basis of their varying economic capacities’. In the case of a single analysis, in order to

be able to fully defend itself, a company would, in fact, be forced to send its consultant to attend a host of routine microbiological analyses, as opposed to only those pertaining to cases of suspected non-compliance.

It is easy to see that the choice would be between either incurring significant economic costs or giving up the possibility to ensure a complete and sufficient defence.

“It is precisely for this reason that the legislature has envisaged a rational system in the microbiological field, a system that always contemplates an initial analysis, providing for a possible repetition only after the outcome of the first,” observes the Supreme Court.

The fact remains that now the legislature for microbiological testing seems to have chosen the single-analysis system, which is much more costly for companies.

## **The new institutions of second expert opinion and dispute**

In the case of both chemical and microbiological analysis, once the test has been completed, the laboratory transmits the result of the analysis to the Competent Authority which ordered the sampling and it is the responsibility of the latter to



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## THE SECOND EXPERT OPINION

- Documentary examination by a qualified expert appointed by the interested party of the records of the activities carried out from the time of sampling to the issuing of the test report
- Conducting of the analysis of the counter-sample (if available) by an accredited laboratory.
- The Competent Authority must receive the request within a final deadline of 15 days from the communication of the unfavourable analysis result.

evaluate the results. This evaluation, (whether favourable or unfavourable) is communicated to the interested parties. In the event of an unfavourable outcome, the interested parties are entitled, at their own expense, to obtain a second expert opinion from their own qualified expert. It is interesting to note that Regulation no. 882/2004 EC (which previously regulated the subject of food controls) considered the second expert opinion to be an option, while the EU Regulation 625/2017 now states that it is a right.

It is also curious to note that it is specified that the interested party's expert must be 'qualified'. It is obvious that in order to be able to draw up the second expert opinion, the expert involved must be a professional able to compete in a highly specialised field, but membership of certain professional registers does not seem to be required.

The Competent Authority must receive the request for a second expert opinion –

which in the case of a single sample remains the only defensive instrument available to the interested parties – within a final deadline of 15 days. Said second expert opinion will involve a documentary examination of the records of the activities carried out from the time of sampling to the issuing of the test report, plus the conducting of an analysis of the counter-sample (if available) by an accredited laboratory.

So the Competent Authority will have to provide the required documentation, but the regulation does not specify a deadline (let alone a peremptory one) for this activity. Perplexities also exist regarding the documentation to be provided.

According to the ministerial circular of 11 May 2021, for example, the documentation relating to accreditation by Accredia would not fall under this obligation. It would therefore be much more appropriate to issue special guidelines at a ministerial level for the purpose of laying down



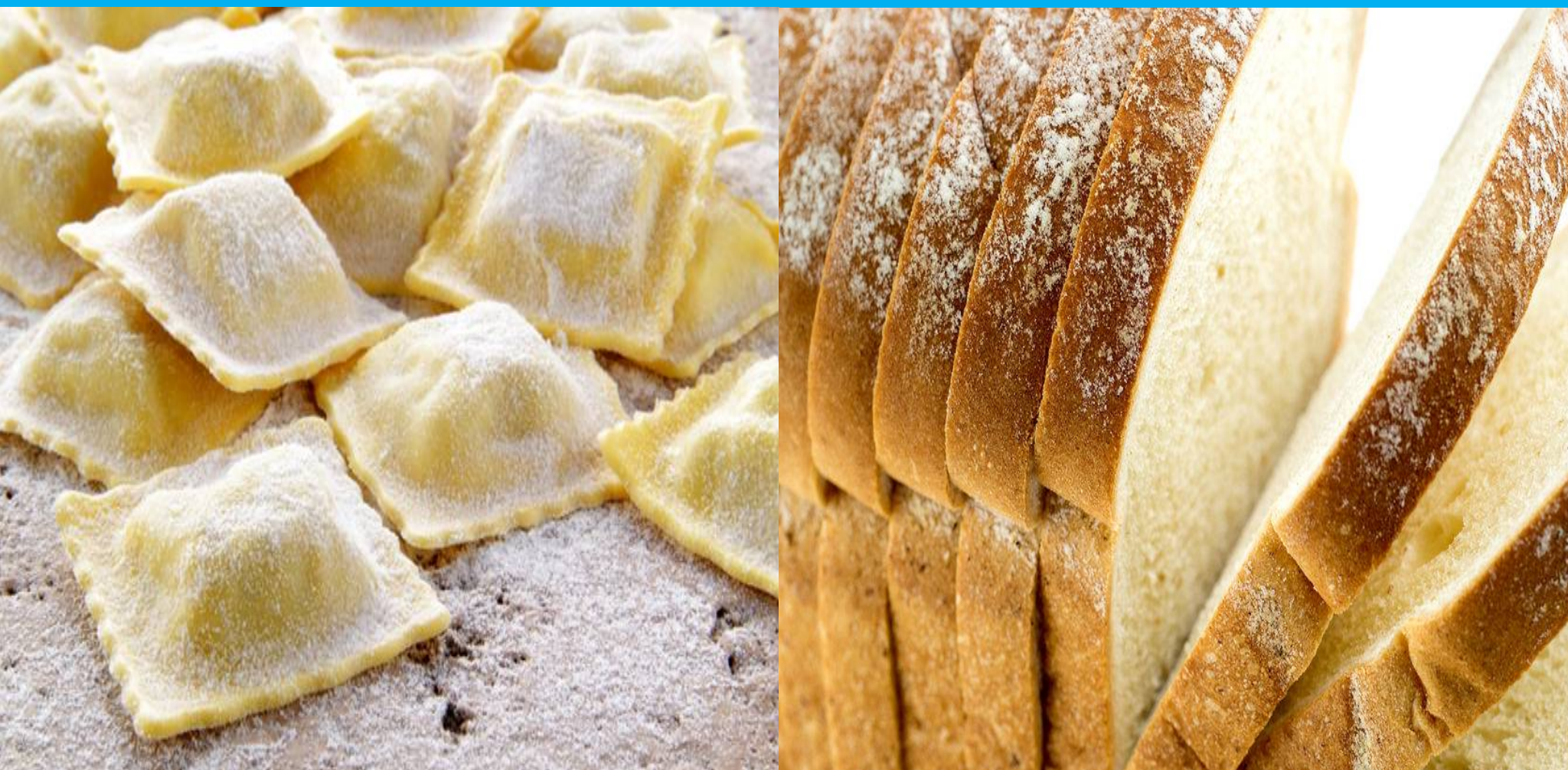
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specific procedures (with regard to timing and documentation) that are uniform throughout the country, so as to avoid the creation of different procedures from region to region.

The second expert opinion will be used in the context of the new institution of dispute, which consists of having the documentation of the initial analysis reviewed at the requesting party's own expense by the Italian National Institute of Health. The dispute must be submitted to the Competent Authority within the peremptory term of thirty days from the receipt of the communication of the unfavourable result. The fact that the peremptory time limit – which is relatively short – runs from the communication of the unfavourable outcome (and not, for example, from the receipt of the requested documents) is rather questionable.

It is only possible to request an analysis on the remaining aliquot if the Italian National Institute of Health makes an unfavourable assessment of the documentation (and if the initial sampling was not carried out on a single aliquot).

This new regime for carrying out controls appears very complicated and rather cumbersome. Further corrective action by the legislature, particularly on the issue of sampling, should be considered.

In conclusion, it is difficult not to feel

disappointed by the situation of uncertainty that all the operators have been left in.

Respect for good legislative rules would have led to more thoughtful and thorough intervention by the delegated legislature in order to avoid making amendments to the same provisions a matter of weeks after they were issued.



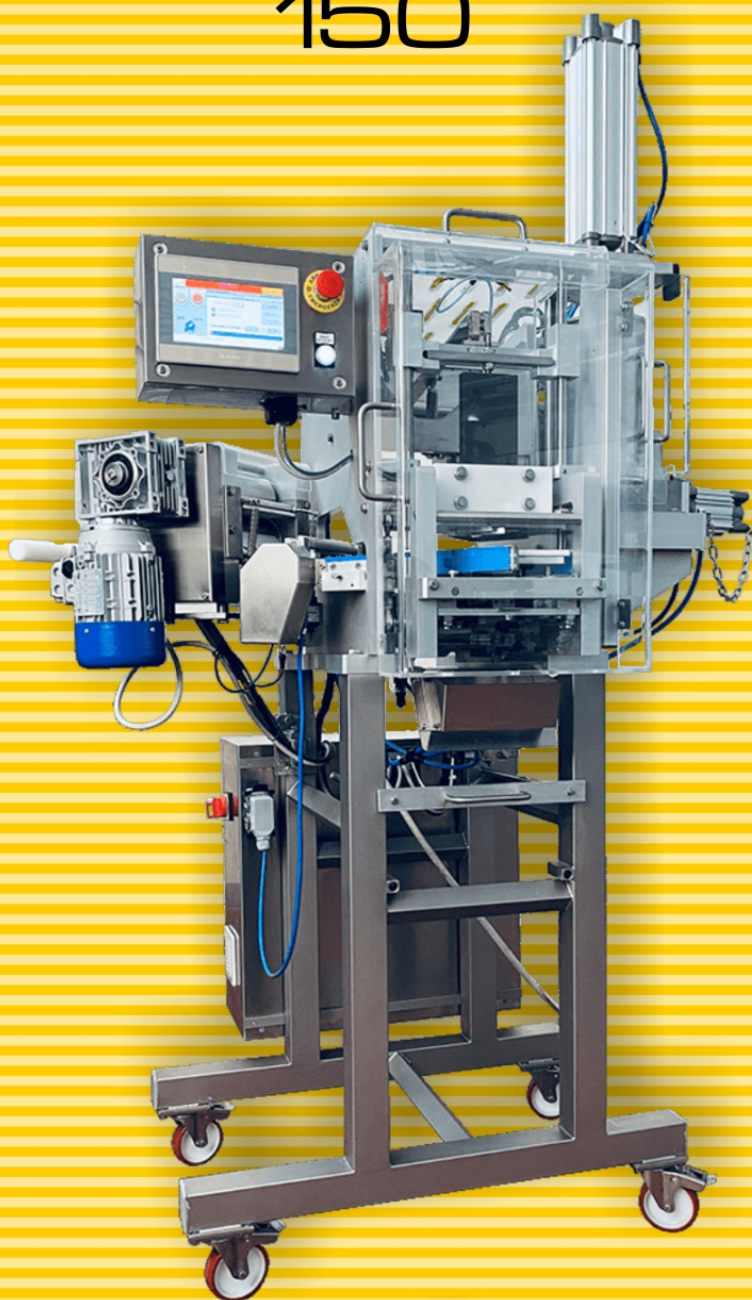


## TB MATIC 150

## TORTELLINI AND TORTELLONI AS IF THEY WERE "HANDMADE"...

For over 20 years we have been designing and manufacturing machines for the production of tortellini, tortelloni and any other types of stuffed pasta normally made by hand.

With an amazing 93% usage of the pasta sheet, the innovative injection system of the filling at low pressure, the one-of-a-kind and patented front closure, and the ability to work the sheet at 45° with respect to the forming line make Kappa Emme Zero machines truly unique and allow users to significantly improve their work organisation and drastically reduce production costs.



TB - Tortellino 2 gr



TT - Tortellone 26 gr

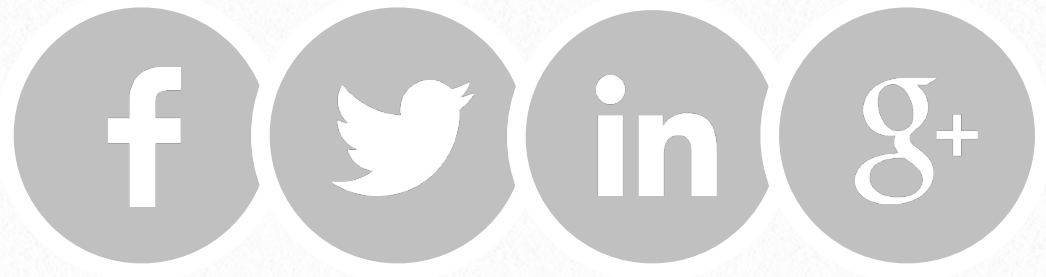


CP - Cappelletto 10 gr  
Frastagliato





6



# The future of pasta is already a reality

Delia Sebelin



Four patents to make processes more efficient, new technologies supporting operators.



How will pasta be produced in the years to come? Without doubt using systems capable of exploiting the latest food sector technologies. This can also be seen in the solutions offered by RAM Elettronica which presented 4 patents dedicated to the pasta industry (and not only) at the most recent edition of Ipack-Ima.

## **Long or short? Always perfect**

From the vision system for detecting imperfections in long pasta presented in 2018, already installed in important Italian production facilities, the version dedicated to short pasta has now been created. Like its twin for long-cut pasta, this too will make it possible to detect imperfections in production, carrying out quality control on short-cut pasta in real time using advanced image processing techniques. A dedicated lighting system will make it possible to illuminate the product (pasta) before packaging and allow analysis to be carried out using the images acquired by next-generation cameras. Furthermore, it will be possible to integrate the system (an IoT solution – Internet of Things) into the production plant.

## **Moisture & quality**

The water content in pasta is essential to its quality and shelf-life. RAM offers a solution that can check the percentage of moisture in the pasta on the production line, after drying before packaging. This system can be integrated into the production plant by installing ad hoc sensors capable of measuring the internal moisture of the product, without delaying production.

The data collected in real time is correlated with the process data of the previous production phases, in particular with the dryer's operating phases: surface pre-drying, drying and stabilization.

The data from up- and downline processes can then be viewed in remote mode, thus giving the technologist an overview of the plant's operating status and the downline effects of the choices made.



INNOVATION  
**SOLUTION  
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The data from up- and downline processes can then be viewed in remote mode, thus giving the technologist an overview of the plant's operating status and the downline effects of the choices made.

## **Temperature of electrical equipment**

The electronic RAM system for detecting and monitoring the temperature of electrical equipment in real time is useful for pasta factories and milling plants as well as other industrial sectors.

Using IoT devices, faults/loose terminals and/or false contacts can be quickly located in electrical panels and useful information on the state of the system can be gathered so predictive maintenance solutions can be implemented.

These and other new solutions by RAM can be found in the new "Innovation" section on the company's website:

[ramelettronica.it/innovazione/](http://ramelettronica.it/innovazione/)



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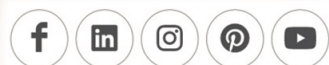


Brazilian Manufacturers Association of Biscuits,  
Pasta and Industrialized Breads & Cakes

**BRAZIL IS IN THE TOP 10  
IN THE BAKERY INDUSTRY**

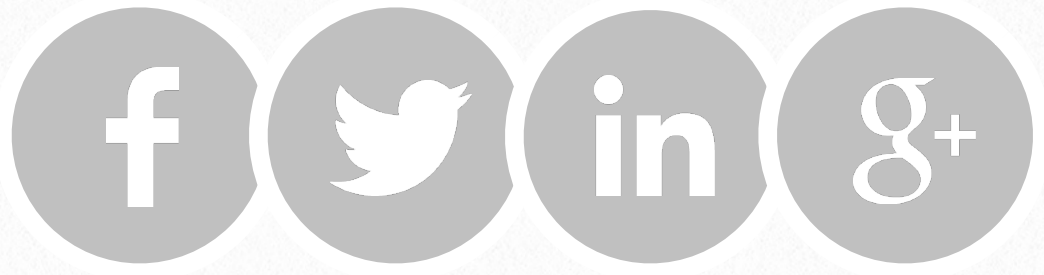
3<sup>rd</sup> place for **biscuits** in the world;  
3<sup>rd</sup> place in the dried **pasta** in the world;  
9<sup>th</sup> package **bread** in the world.

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# 7



## Pasta, exports pick up in Q1 of 2022

Pastaria Centre for Economic Research



The effect of inflation has also had a significant impact on foreign sales figures, with high prices driving up year-on-year turnover by 25%.



Against a backdrop of new waves of the pandemic and divisions caused by the conflict in Ukraine, pasta exports continue apace, undeterred by the bottlenecks, delays and mayhem in the logistics chains. The final balance for 2021, calculated in the context of the new-found normality of the phase following the first lockdown, showed a slight slowdown in turnover, which had dropped once more below €3 billion (down 3.1% on 2020), and a more marked setback in volumes, at 2.27 million tonnes (-10.6%).

But the dynamics were written in the figures for 2020 (the basis for comparison), which were 'skewed' by the maniacal purchasing race witnessed in the spring of 2020, which had also given a boost to consumption and pasta exports.

It was said that the first quarter, that of 2022, had achieved a positive balance. Not only by presenting a major recovery in foreign sales figures (+25% from January to March 2021) – albeit clearly inflationary, given the soaring of pasta prices due to the high price of wheat – but also by replacing the plus sign in front of the real flow data, with shipments rising by 3.2%, compared to Q1 2021.

The recovery, in terms of volumes, was not, of course, sufficient to bring Italian pasta exports back to the same level as in the first three months of 2020, for the reasons

already stated. But there was that upturn – by no means guaranteed, given the major rises in prices that could have acted as a deterrent – which made it possible to get back into gear also as regards foreign sales, driven mainly by the traditional European outlets.

The observation of these latter elements, in the details provided by the processing of ISTAT data, certifies the evolution of sales in Germany, France and also in the UK, where Brexit does not seem to have acted as an impediment. Across the Channel, the data on real export dynamics point to a growth of 7.5% (equivalent to +29.1% of financial income), while north of the Alps, Italy transferred 9.4% more, in terms of volume, than it did in Q1 2021, equivalent to +24.5% in terms of revenue.

Also in Germany, which is still the main destination, double-digit growth in turnover (+26.8%) and 3.3% in physical flows were observed in the first three months of 2022. Progress was more moderate in the US, where a fractional 0.5% increase in volume went hand-in-hand with a 23.3% increase in revenue. It is, however, important to note that the result of the physical sales in the US market triggered an unexpected red light on the export dashboard, signalling untapped potential.

These meagre five-tenths of a percentage point of growth seem to draw attention to a



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100 - 1000 kg/h

Prodotti: paste ripiene, sfoglie con interfoglio, cannelloni  
For processing filled pasta, sheet with interleaf film, cannelloni



Larghezza nastro  
Belt width

750 - 1130 - 1500 mm



Cuocitore continuo  
Continuous Cooker



Interfogliatrice  
Line for sheet  
with interleaf film



Paste ripiene  
Filled pasta



Sfoglie per Lasagne  
Lasagne sheets



Sforgia con interfoglio  
Sheets with interleaf film



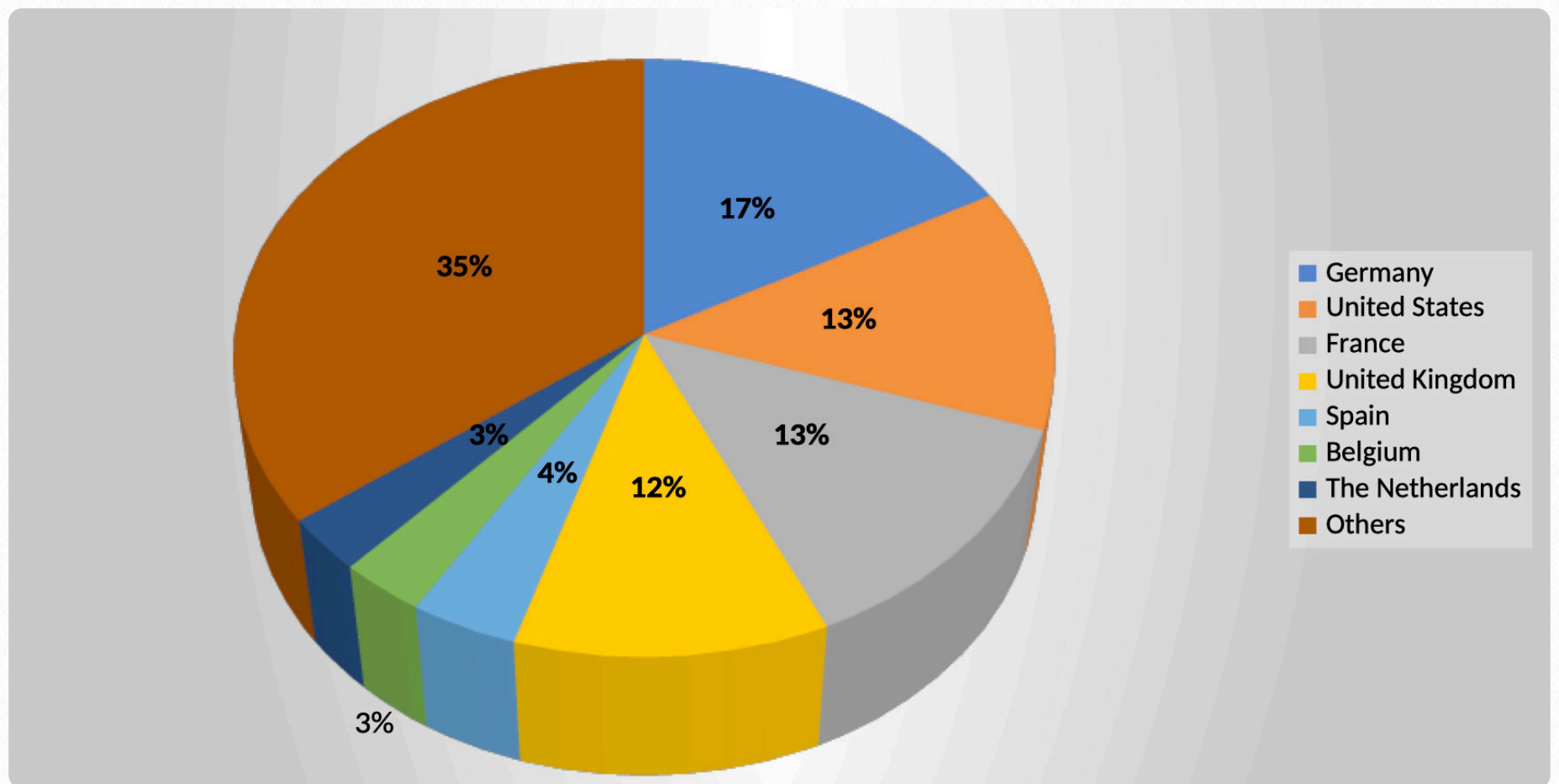
Cannelloni

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Chart 1 EXPORTS FOR MAIN DESTINATIONS (VALUES – 1ST QUARTER 2022)



situation of under-performance, given the stimulus effect of the euro/dollar exchange rate in favour of the common European currency.

Outside the EU, the eloquence of the minus signs in shipments (in terms of volumes) to Switzerland, Japan and Canada – equally representative and well-established markets, in which price increases have evidently acted as a deterrent to Italian pasta imports – also weighs heavily.

The inflationary component, confirmed by an (average) growth of 15.6% in implicit FOB prices compared to 2021, takes on exceptional connotations, further substantiated by the dynamics of the price rises in Europe, which have soared to their highest levels in over 30 years and are now

well above the 8% threshold.

An examination of past data reveals that the increase in FOB pasta prices experienced in this first quarter of 2022 is the second most pronounced in over 30 years, although it is still a far cry from the +38.5% of 2008, the year of the great financial bubble that preceded the worst recession since post World War 2, driving up the prices of all food commodities. A scenario, however, that developed in a profoundly different – and in many respects far less critical – context than the current one, which presents many more unknowns and imbalances that are likely to become structural in nature, starting from the sources of the energy supplies.

An examination of the ISTAT data confirms



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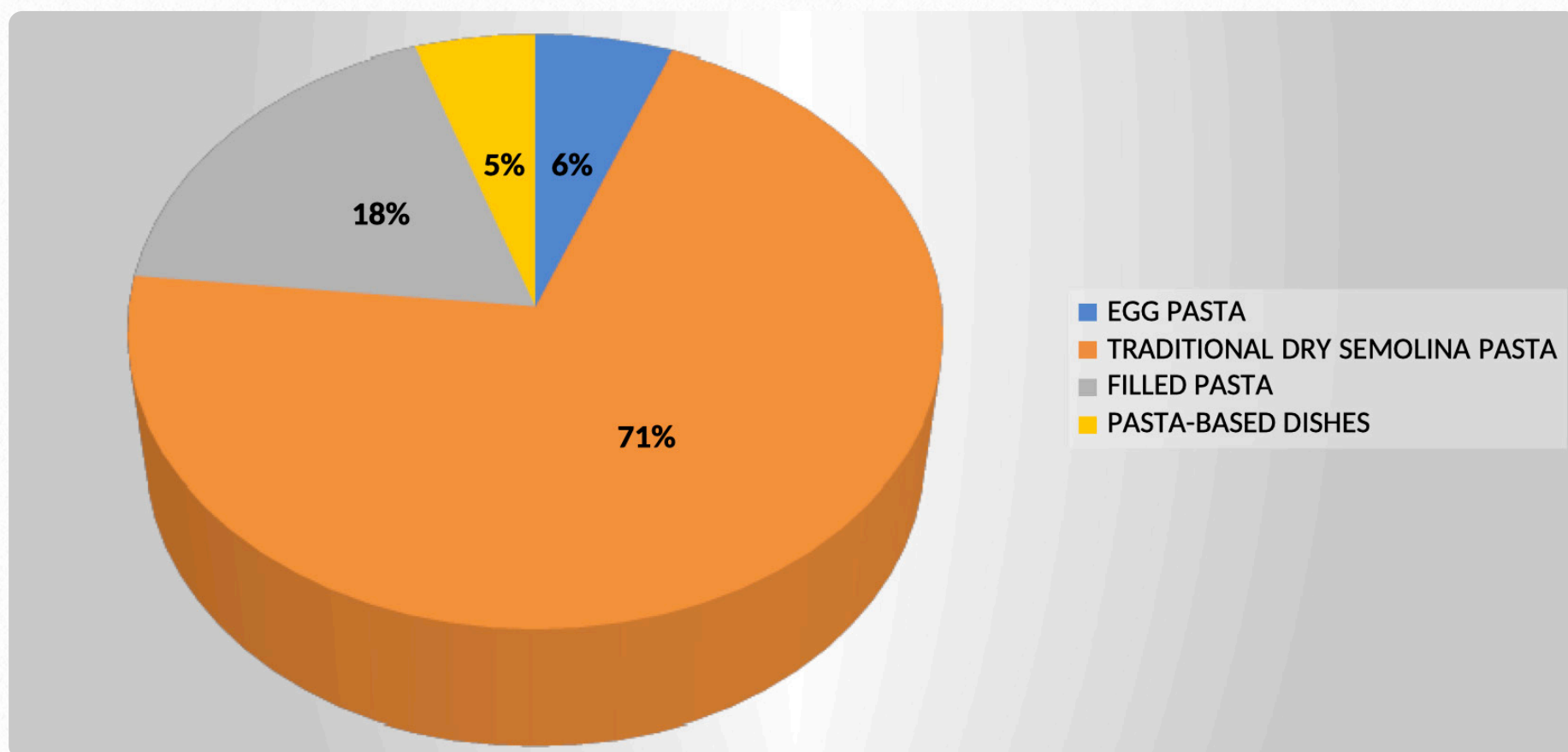
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Chart 2 EXPORTS PER TYPE OF PASTA (VALUES – 1ST QUARTER 2022)



the predominant role of traditional dry semolina in the composition of Italian pasta exports; this accounts for 71% of foreign turnover.

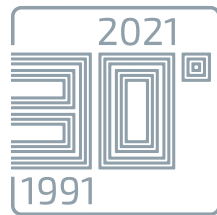
A further 18% can be attributed to filled pasta, sold on average at 2.5 times the price of traditional dry semolina pasta. The export share of egg pasta is 6%, while another 5% is attributable to pasta-based dishes, of which Italy is also a good importer.

In the short term, the implications of a foreseeable worsening of the global macroeconomic scenario make the overall environment for global trade more uncertain. In assessing the balance of world trade in the first quarter of 2022, the World Trade Organisation (WTO) foresees problems in maintaining historical trends

this year, also in the light of the impact of Western sanctions against Russia and Belarus, retaliatory measures, including import embargoes, and rising tendencies towards protectionism, especially in connection with the raw materials needed for the food industry.

The risks of forthcoming (for some even imminent) recessionary developments – starting with Germany, the country that is suffering most from the repercussions of high energy prices and the irregular gas supplies from Russia – render the coming months even more uncertain. The quicksands of stagflation (economic stagnation with high inflation) threaten to swallow up part of the household spending capacity and worsen employment dynamics. Exports, including that of pasta,





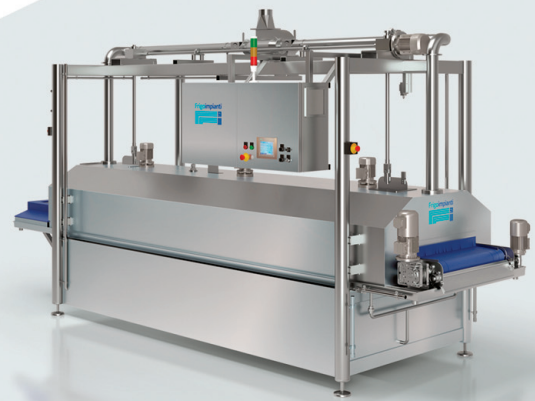
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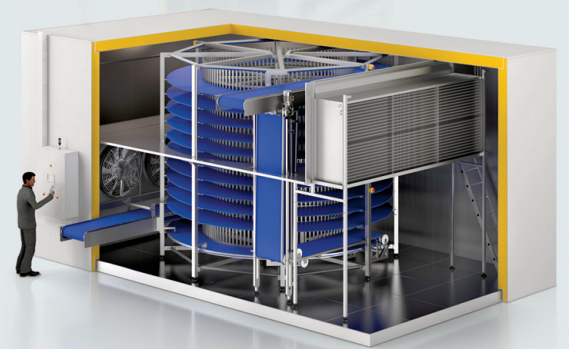
LARGE PRODUCTIONS  
IN SMALL SPACES



PASTEURISER "P.V.R."



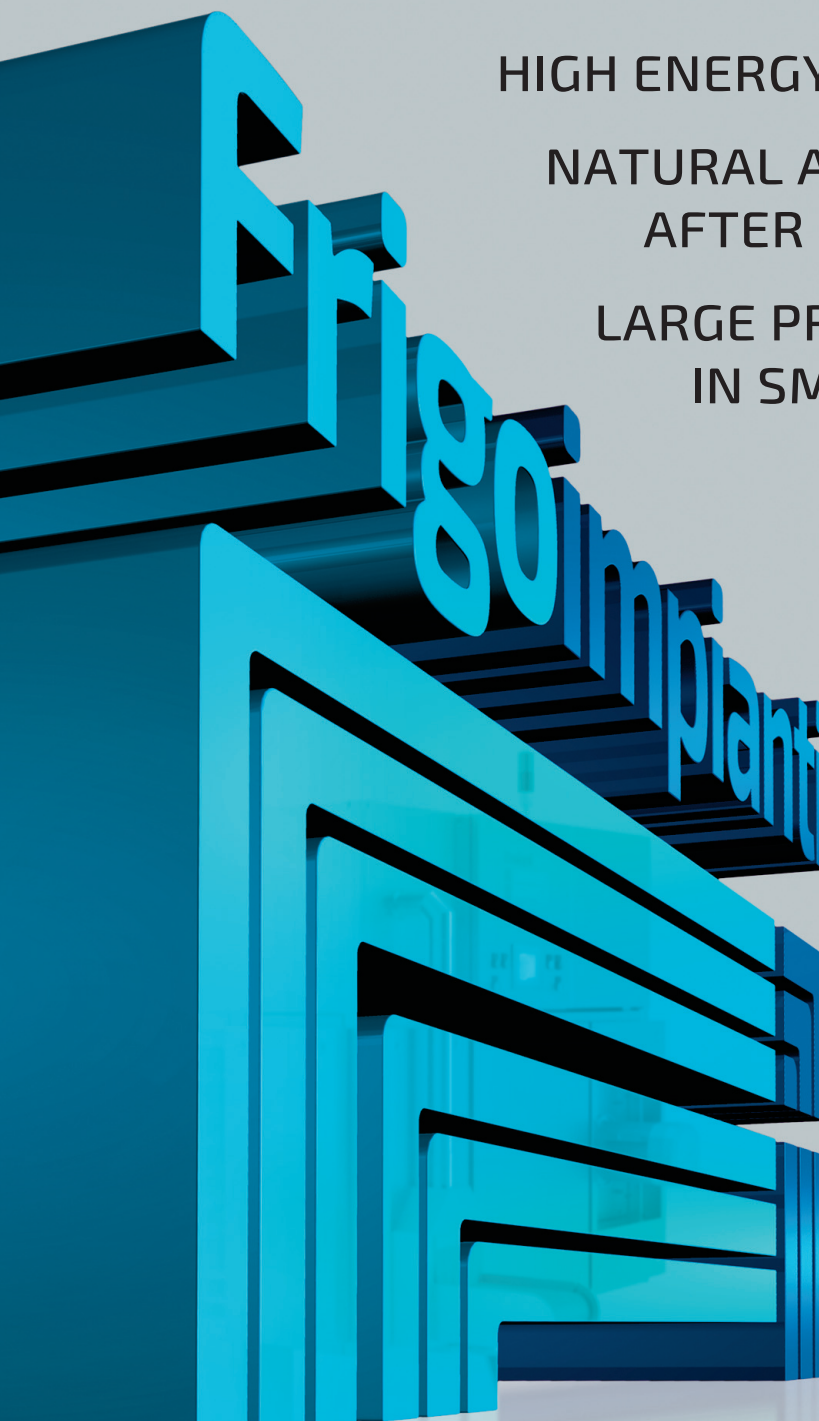
DROP TUNNEL "D"



SPIRAL TUNNEL

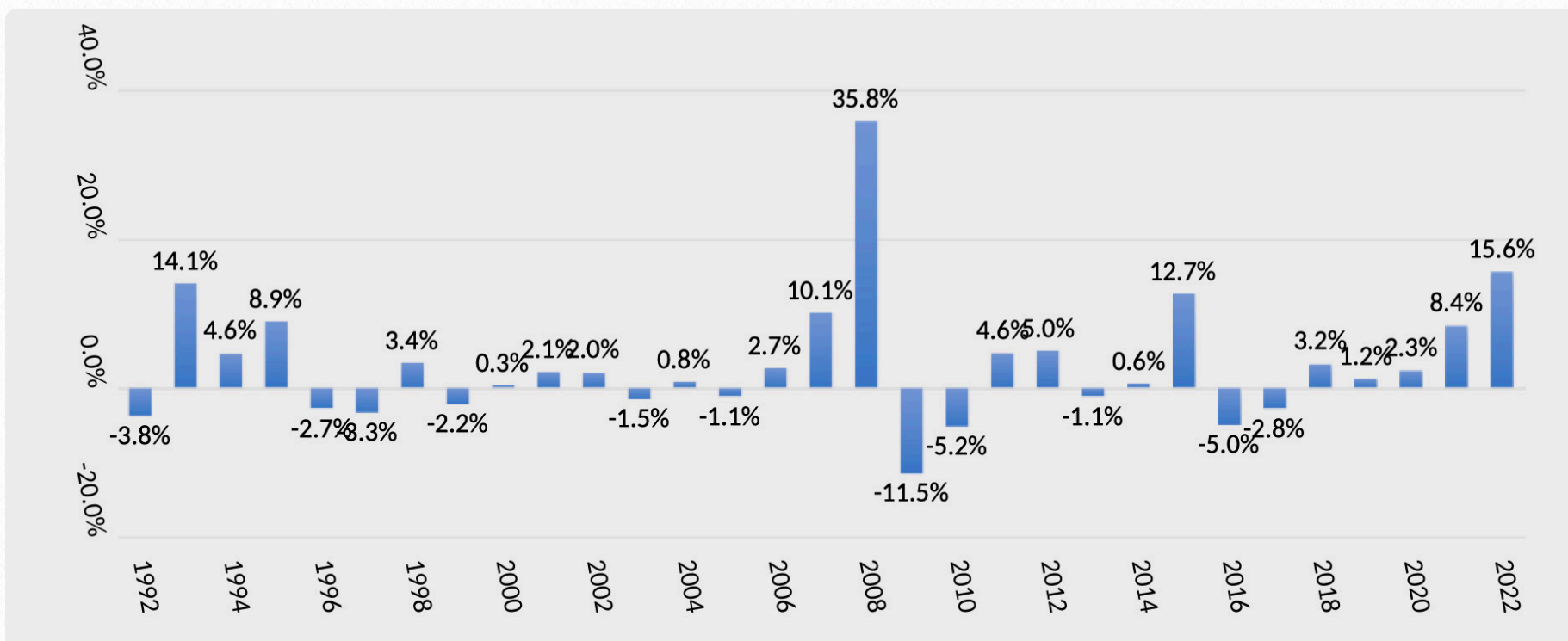


SPIRAL PASTEURISER  
"COMPACT"





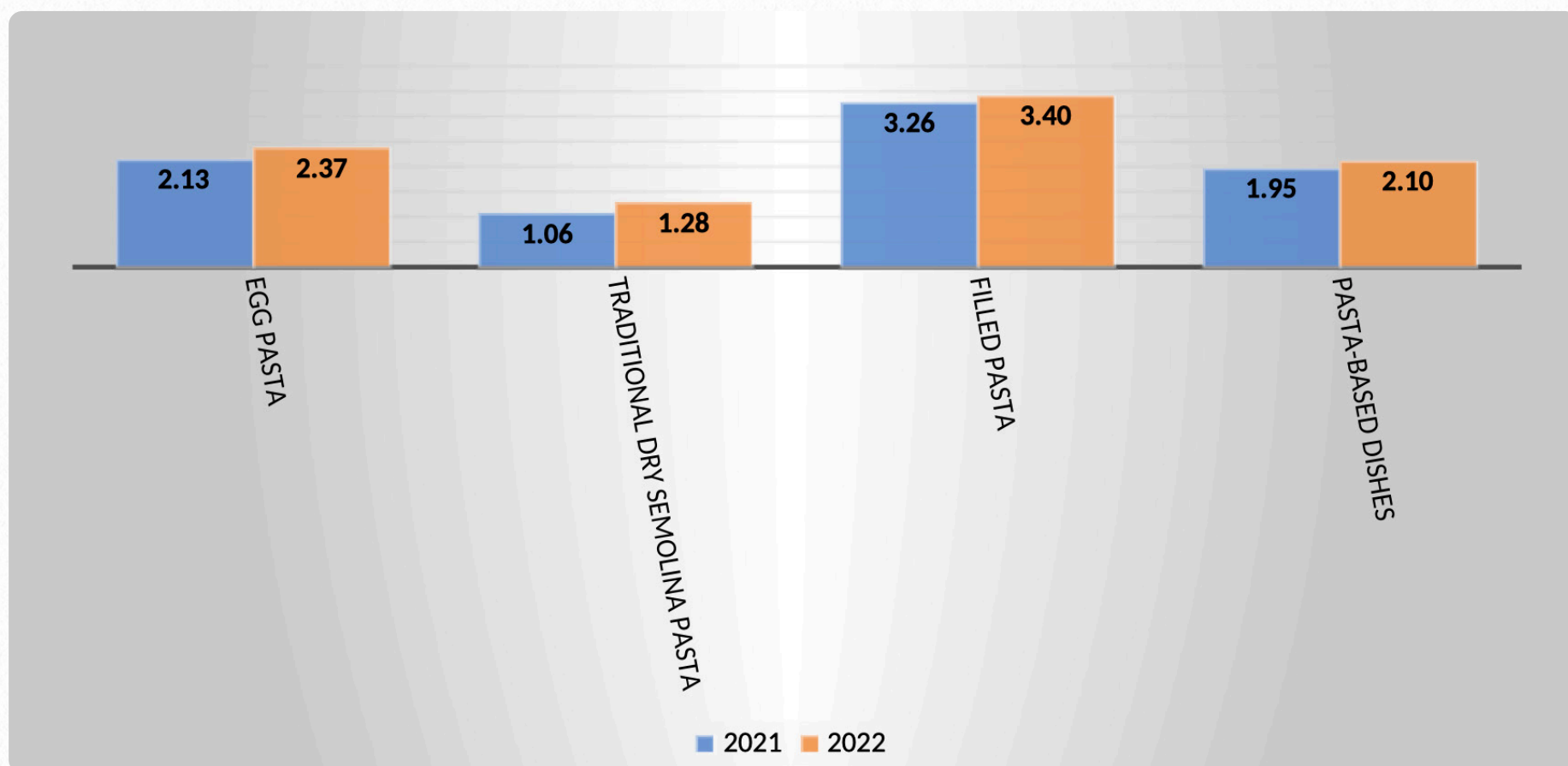
**Chart 3 % VARIATIONS IMPLICIT FOB PRICES**



will be able to rely on the only stimulus factor, i.e. the euro/dollar exchange rate, which is now close to parity. But there are still many unknowns, and corporate budgets are burdened by high production

costs which, under these conditions, cannot easily be passed downstream of the system.

**Chart 4 IMPLICIT FOB PRICES BY TYPE (€/KG)**





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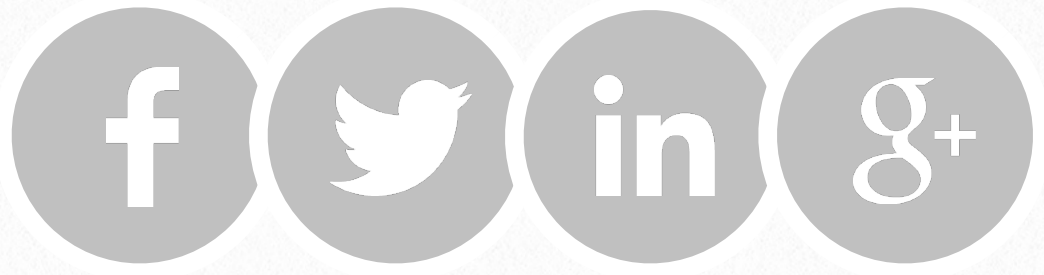


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# 8



## Pastaria Festival 2022, an increasingly more international event, opens registration

Editorial staff



Registration is now open for the Pastaria Festival 2022, the event that will bring together, in Parma, the key players of the pasta production industry. After the two years of the pandemic, the Pastaria Festival finally resumes its original format. The simultaneous translation into English of several sessions of a jam-packed programme and the convening, during the Festival, of the in-person assembly of the International Pasta Organisation, testify to the event's growing international interest.



Registration is now open for pasta producers for the sixth edition of the Pastaria Festival, scheduled to take place in Parma on Friday 30 September 2022. Pasta factories, associations, universities, professional bodies, experts and companies in the supply chain will come together for a day of free meetings, conferences and exhibitions that create a unique moment of professional training and updating on activities associated with pasta production.

## A rich and varied programme for Italian and international operators

Further information on the programme will soon be made available on [pastaria.it](http://pastaria.it) and in the next issue of Pastaria.

The sixth edition of the Pastaria Festival includes several sessions with simultaneous translation into English, in order to encourage foreign operators to take part.

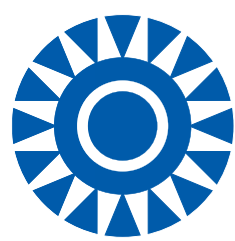
## Taking part

Attendance is free, and reserved for pasta manufacturers, with mandatory registration, but limited to a fixed number. So as not to miss the opportunity to take part in the event, you can register here and now [on this page](#).

Any suppliers of machinery, ingredients and services interested in taking part in the Pastaria Festival can contact Pastaria's editorial offices at the following number: +39 (0)521 1564934.







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