

With the collaboration of



# PASTARIA FESTIVAL

Sharing know-how on pasta manufacturing

**PARMA • 30 SEPTEMBER 2022**

conferences : workshops : meetings : exhibitions



# Pastaria

Patrons





**See you at**

**27-30 MAY 2025**

**FIERA MILANO - ITALY**

ORGANIZED BY:

**ipack.ima**<sub>srl</sub>  
Connecting businesses

[ipackima.com](http://ipackima.com)



#ipackima

A JOINT VENTURE BETWEEN:



UCIMA



FIERA MILANO

# THE PROGRAMME

8:30-9:00 am

Admission of participants

9:00-10:00 am | room no. 1 **AUDITORIUM** 

## OPENING OF THE PROCEEDINGS

Paolo Barilla (Barilla G. e R. F.li), Gherardo Bonetto (APPF), Riccardo Felicetti (Unione Italiana Food), Fabio Fontaneto (APPAFRE), Lorenzo Pini (Pastaria), Carl Zuanelli (IPO, NPA)

10:15-11:15 am | room no. 7 **AFRODITE** 

## CONSUMPTION, TRENDS AND OPPORTUNITIES FOR PASTA IN NATIONAL AND INTERNATIONAL MARKETS

### Out-of-home consumption of pasta in Italy and Europe

Matteo Figura (NPD Group)

### Pasta and the new scenarios dictated by inflation: confirmations and opportunities

Sara Beretta (Nielsen), Serena Colacino (Nielsen), Matteo Bonù (Nielsen)

Moderator: Nicola Lasorsa.

*International<sup>1</sup> conference prepared by the Pastaria Centre for Economic Research.*

10:30-11:45 am | room no. 4 **AMELIA** 

## FRESH PASTA: PRODUCTION, INNOVATIVE INGREDIENTS AND PRESERVATION

**TUTTOFOOD**  
MILANO

fieramilano May 8-11, 2023

### The world of pasta at Tuttofood 2023 between tradition and new consumption<sup>3</sup>

Paola Sarco (Tuttofood)

### New approach to energy and steam modelling. Evaluation of consumption in the fresh pasta industry

Filippo Catalano (University of Bari)

### By-products of Kabuli and Apulian black chickpea milling as innovative ingredients to achieve high levels of dietary fibre and bioactive compounds in fresh gluten-free past

Antonella Pasqualone (University of Bari)

### The effects of bioprotective cultures on the microbial community during the storage of fresh Italian filled pasta

Chiara Montanari (University of Bologna)

### Cricket flours (*Acheta domesticus* L.) for the production of fresh pasta

Andrea Bresciani (University of Milan)

Moderator: Cristina Alamprese (University of Milan).

*International<sup>1</sup> - academic-based conference<sup>2</sup>.*

Sponsor: **Tuttofood**.



# PENTA ENGINEERING

The **extruder machines** and the **dryers** have been designed to satisfy the pasta factory.



TECHNOLOGY  
made in Italy



FOLLOW US!

## WE DESIGN YOUR IDEAS!

SCAN ME!



39 02 9370494

info@pentapastamachine.com

Viale del Lavoro 15 | 20003 - Casorezzo



11:00 am -12:15 pm | room no. 5 **CARMEN**

## **QUALITY AND AUTOMATION - FROM THE PRODUCTION TO PACKAGING OF DRIED AND FRESH PASTA: DISCUSSED BY THE LEADING PLAYERS OF IPACK-IMA**



**The quality of the pasta has always been at the center of Fava research**

Renato Dall'Agata (Fava)

**Pasta, fresher and for longer**

Massimo Binotto (BMB)

**Mad Automation Srl - End-of-line solutions for fresh pasta manufacturers**

Francesco Maurizi (Mad Automation)

Moderator: Rossano Bozzi (Ipack-Ima)

*Conference hosted by **Ipack-Ima**, Innovation partner of the Pastaria Festival 2022.*

11:15 am -12:45 pm | room no. 3 **MANON**

## **ORGANIC AND SUSTAINABILITY IN THE PASTA SUPPLY CHAIN. BETWEEN COMPANY PHILOSOPHY AND TARGET MARKETS**



**Sustainability: strategies and paths for small and medium-sized businesses**

Luisa Errichiello (CNR Napoli)

**Organic Flavours and Sustainability - communication between pasta and the beneficial properties of Organic**

Monia Floridi (New Flavours), Letizia Bellucci (New Flavours)

**Organic and Innovation**

Elisa Favilli (Probios)

**Eco-sustainability and Organic: an added value. The experience of Gastronomia Piccinini**

Aura Ciancio (Gastronomia Piccinini)

**Approaching sustainability in the pasta supply chain. Assessment paths and certification standards**

Salvatore Pizzo (DNV)

**The first sustainable ISCC-Plus certified durum wheat supply chain. The experience of Molino De Sortis.**

Cosimo De Sortis (Molino De Sortis), Franz Memeo (Molino De Sortis)

*Molino De Sortis and New Flavours conference.*

TRAFFIC APPLE INTERNATIONAL

**25<sup>TH</sup> TRAFILE TURCONI**  
twentyfive years of passion

*passion*  
BEYOND  
THE STANDARD



11:30 am -1:00 pm | room no. 9 **VENERE B**

## UNINTENTIONAL PRESENCE OF ALLERGENS IN FOOD: INTEGRATED APPROACH FOR CORRECT MANAGEMENT IN THE PASTA FACTORY


Lucia Decastelli (Experimental Zooprophyllactic Institute of Piedmont, Liguria and Valle d'Aosta), Pietro Di Girolamo (Conad), Silvia Gonzaga (Logos Law Firm), Stefano Zardetto (Voltan Group).

Moderator: Cristiano Laurenza (Unione Italiana Food).

Round table<sup>2</sup>.

1:00-2:00 pm | room no. 6 **GILDA**

## LIGHT LUNCH

2:00-3:45 pm | room no. 7 **AFRODITE** 

## PASTA PACKAGING AND SHELF LIFE

**Mono-material and paper packaging: how SDR Pack is supporting pasta producers<sup>3</sup>**

Francesco Ferracin (SDR Pack)

**The potential of cellulose packaging for MAP and barrier applications**

Luciano Piergiovanni (University of Milan, PackLAB)

**The modified atmosphere and relative control systems for fresh pasta**

Fabio Licciardello (University of Modena and Reggio Emilia)

**Extension of shelf life and enrichment of fresh pasta using by-products from the fruit and vegetable industry**

Valentina Lacivita (University of Foggia)

**Smart packaging and digital marketing**

Francesca Mostardini (Università of Parma)

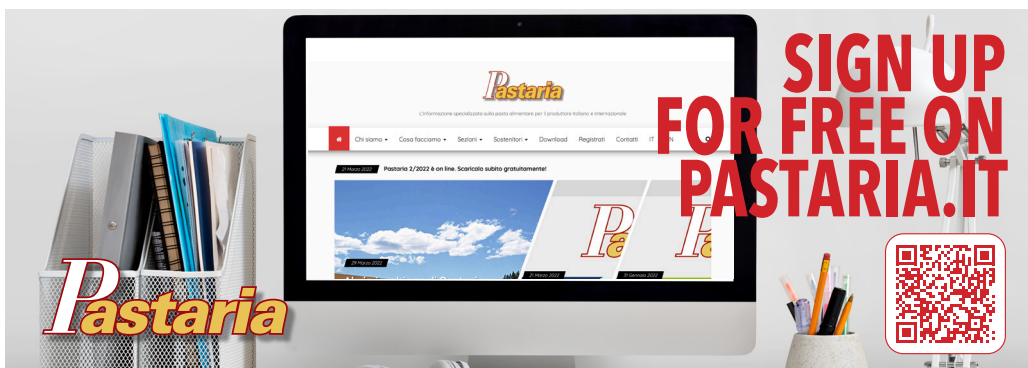
Moderator: Fabio Licciardello (University of Modena and Reggio Emilia)

*International<sup>1</sup> - academic-based conference<sup>2</sup>.*

*With the collaboration of: Italian Scientific Group of Food Packaging (GSICA).*


Sponsor: **SDR Pack**.

**SDR  
PACK**  
vestiamo il tuo prodotto



**Pastaria**

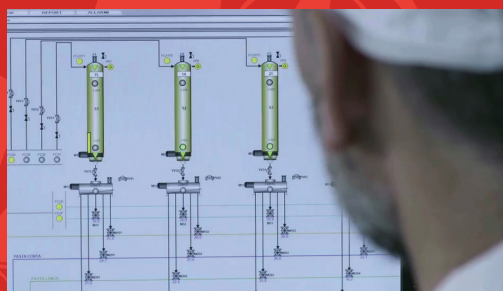
**SIGN UP FOR FREE ON PASTARIA.IT**



# 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. <sup>TM</sup>

BRAMBATI S.p.A — via Strada Nuova, 37 27050 Codevilla (PV) ITALY  
tel: +39 0383 373100 | [www.brambati.it](http://www.brambati.it) | [info@brambati.it](mailto:info@brambati.it)





**DRIED PASTA: INGREDIENTS, QUALITY, ORIGIN AND NUTRITION**



**Influence of pasta "structure" on the quality and digestibility of starch *in vitro***

Elena Vittadini (University of Camerino)

**Fractions of defatted durum wheat germ and bran for the production of dried pasta with a high dietary-nutritional and sensory value**

Maria Cristina Messia (University of Molise)

**Legume pasta: how to produce it and why**

Alessandra Marti (University of Milan), Maria Ambrogina Pagani (University of Milan)

**Food industry by-products to produce functional pasta**

Federico Bianchi (University of Verona)

**Infrared spectroscopy for detecting authenticity and fraud along the durum wheat supply chain**

Annalisa De Girolamo (CNR Bari)

**Development of high nutritional value pasta using brewing industry by-products**

Francesca Cuomo (University of Molise)

**Evaluation of the environmental sustainability of Senatore Cappelli organic durum wheat pasta through the Life Cycle Assessment (LCA) methodology**

Silvia Zingale (University of Catania)

Moderator: Gabriella Pasini (University of Padua).

*International<sup>1</sup> - academic-based conference<sup>2</sup>.*

Sponsor: **Molino Casillo**.

**UNION DES ASSOCIATIONS DE FABRICANTS DE PÂTES ALIMENTAIRES DE L'U.E. (UNAFPA) ANNUAL ASSEMBLY**

*Participation reserved for member pasta factories.*



**THE PROGRAM IS AVAILABLE ON THE APP. DOWNLOAD IT FREE OF CHARGE.**

**Pastaria**

Download the app for iOS

Download the app for Android

2:45-4:15 pm | room no. 5 **CARMEN**

## **VOLUNTARY QUALITY CERTIFICATIONS IN SMALL AND MEDIUM-SIZED BUSINESSES: BENEFITS AND CRITICAL ISSUES**



### **Greetings**

Fabio Fontaneto (President of APPAFRE)

### **Product certification: a valid tool for standing out in an increasingly globalised market**

Gianni Baldini (Bureau Veritas)

### **Experiences of member producers**

Vito Arra (I sapori d'Ogliastro di Vito Arra), Eleonora Fontaneto and Federica Calcagno (Fontaneto), Paola Freccero (Delfino Fratelli), Attilio Gandellini (Genuitaly), Nicola Braga (Casanova Food), Dino Ligorio (Al Mattarello)

Moderator: Virna Soncin (APPAFRE).

*Conference by APPAFRE.*

3:30-4:30 pm | room no. 8 **VENERE A**

## **INTERNATIONAL PASTA ORGANISATION (IPO) ANNUAL ASSEMBLY**

*Participation reserved for member pasta factories.*



3:30-4:30 pm | room no. 2 **FEDORA**

## **CONCESSIONS AND CONTRIBUTIONS FOR PASTA FACTORIES**

### **Main concessions and contributions to help companies in the pasta supply chain. Focus on tax credits for 4.0 instrumental assets**

Alessandro Faletti (ATS Associated Consultants), Michele Panisi (ATS Associated Consultants), Angela Zanini (ATS Associated Consultants)

*Pastaria Seminar.*

*With the collaboration of ATS Associated Consultants.*

8:30 am -5:00 pm | room no. 6 **GILDA and AUDITORIUM FOYER**

## **FAVA CORPORATE VIDEOS**

### **Digital innovation & automation**

### **Plant engineering & energy management**

### **Technical and technological innovation**

### **Lifecycle services**



4:30-5:00 pm | room no. 6 **GILDA**

## **GREETINGS AND CLOSE OF PROCEEDINGS**

## LEADING SPONSORS



## INNOVATION PARTNER



## SPONSORS



## INFORMATION

Date: **30 September 2022**

Place: **Parma**

Hotel Parma & Congressi  
Via Emilia Emilia Ovest 281/A

Time: **8:30 am -17:00 pm**

## TAKING PART

Attendance to Pastaria Festival is free and reserved for pasta manufacturers, with **mandatory registration until all places are filled.**

## TO SIGN UP



Pasta manufacturers can register for the event via the Eventbrite platform, using the QR code on the side or by following the link on pastaria.it.

The registration link can be requested by sending an email to [info@pastaria.it](mailto:info@pastaria.it), taking care to provide all your company's details.

Registration closes on 29 September. Places are limited.

## THE STEERING COMMITTEE

The Steering Committee of Pastaria Festival consists of a Scientific Committee composed of Cristina Alamprese (University of Milan), Marco Dalla Rosa, (University of Bologna), Daniele Del Rio (School for Advanced Studies on Food and Nutrition) Gabriella Pasini (University of Padua), Fabio Licciardello (University of Modena and Reggio Emilia), Emanuele Marconi (University of Molise), Francesca Scazzina (University of Parma), and an Advisory Committee composed of Federica Calcagno (Fontaneto), Roberto Ciati (Barilla), Federico Marotta, (Rana), Michele Minucciani (MassimoZero), Stefano Zardetto (Voltan Group), Cristiano Laurenza (International Pasta Organisation), Gherardo Bonetto (APPF). The Steering Committee is coordinated by Lorenzo Pini, editor-in-chief of Pastaria.

## 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 the members of the Pastaria Festival Steering Committee for its sustained efforts in drawing up the programme. Finally, heartfelt thanks to all participants.

## NOTES

1. Simultaneous translation in English available.
2. Topics and speakers drawn up by the Pastaria Festival Steering Committee.
3. Sponsored presentation.

## CONTACTS

### KINSKI EDITORI SRL

registered office: Via Possioncella 1/1 • 42016 Guastalla [Reggio Emilia • Italia]

operating headquarters: Via Dall'Aglio 21/2 • 43122 Parma

T. **+39 (0)521 1564934**

[info@pastaria.it](mailto:info@pastaria.it)

[www.pastaria.it](http://www.pastaria.it) • [www.pastariahub.com](http://www.pastariahub.com)

---

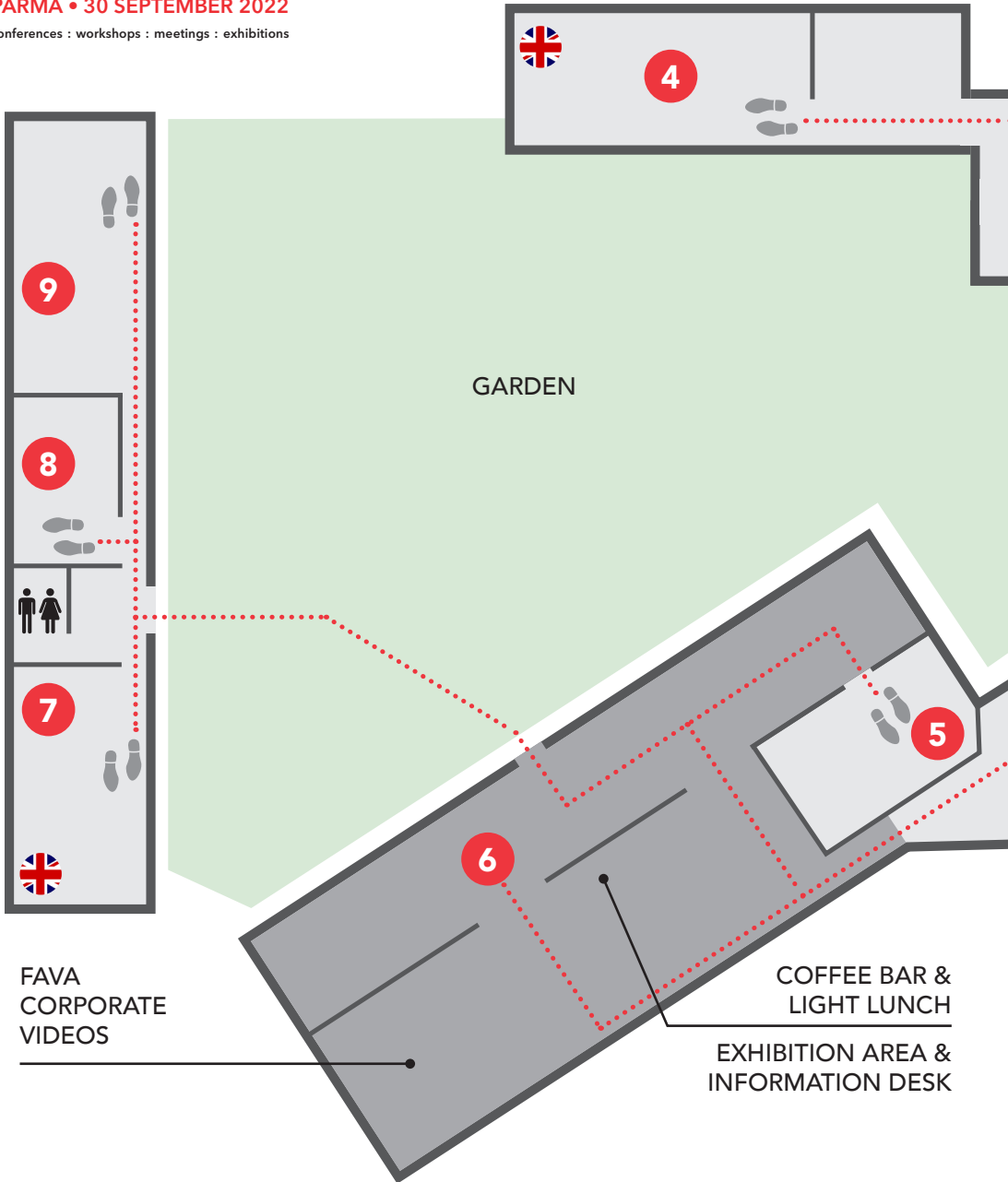


# PASTARIA FESTIVAL

Sharing know-how on pasta manufacturing

PARMA • 30 SEPTEMBER 2022

conferences : workshops : meetings : exhibitions



FAVA  
CORPORATE  
VIDEOS

COFFEE BAR &  
LIGHT LUNCH  
EXHIBITION AREA &  
INFORMATION DESK



#PASTARIAFESTIVAL

COVID-19 PREVENTION



USE HAND GEL



KEEP DISTANCE



USE FACE MASK

*Pastaria*





[www.pastariahub.com](http://www.pastariahub.com)

TECHNOLOGIES  
INGREDIENTS  
SERVICES  
FOR PASTA  
MANUFACTURERS



tecnologie  
technologies  
tecnología  
technologies



ingredienti  
ingredients  
ingredientes  
ingredientes



servizi  
services  
servicios  
services