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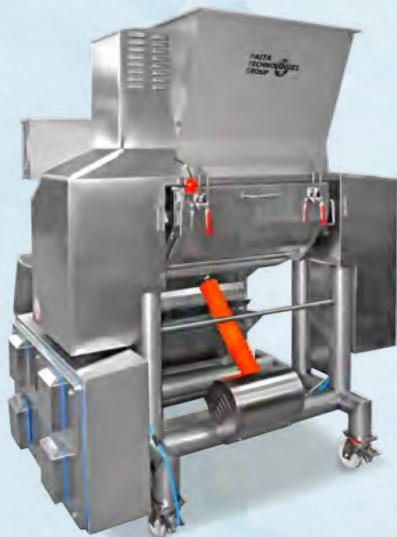
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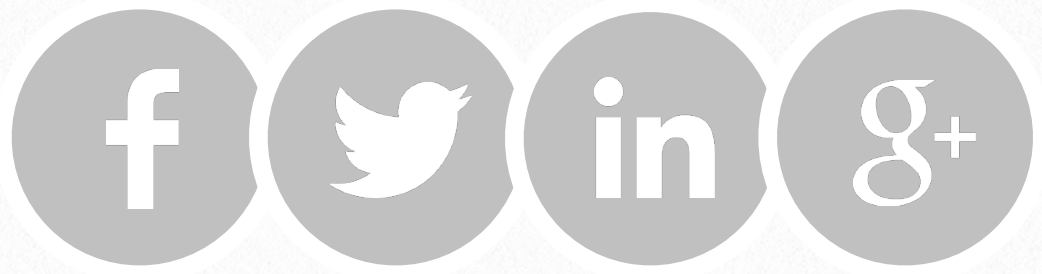
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The pasta supply chain at the sixth edition of the Pastaria Festival

Editorial staff



The opening of the proceedings of the Pastaria Festival.

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

High attendance at the 2022 Pastaria Festival, on 30 September in Parma. The event brought together the key players in the pasta supply chain for a day of conferences and networking.

More than 250 pasta supply chain operators met up in Parma for the sixth edition of the Pastaria Festival, which was held on 30 September. Attendance far exceeded expectations, given the fact that the last two editions were strongly impacted by Covid. The 2020 edition could not be held in person, relegating the event to the narrow confines of the virtual, an experience which led, in 2021, to the choice of a hybrid version, but with a smaller programme and foregoing the traditional format, as the festival was physically located in a trade fair, not an ideal setting.

But for this latest edition the halls were full from the opening to the closing of the event, which is even more striking given

the extremely difficult economic situation producers are experiencing, which is certainly not conducive to participation in any initiative and in travel in general, especially for small, loosely structured pasta factories.

Proceedings were opened, as usual, by Lorenzo Pini, publisher and editor-in-chief of Pastaria, who, while welcoming the participants, reminded them of the purpose of the Festival, expressed in its payoff (Sharing know-how on pasta manufacturing), i.e. the desire to involve the main players in the supply chain in a day dedicated to pooling knowledge and skills on pasta production, in the broadest possible sense. He also reminded them of the intrinsically collective nature of the



Right, Riccardo Felicetti (Unione Italiana Food), and left, Carl Zuanelli (National Pasta Association and International Pasta Organisation)



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From the left, Paolo Barilla (Barilla G. e R. F.li) and Lorenzo Pini (Pastaria)



A moment captured at the conference on *Pasta Packaging and Shelf Life*

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The audience at the conference on *Fresh pasta: production, innovative ingredients and preservation*

Festival, rendered possible thanks to the support and close cooperation of associations, universities, companies, professional orders and sponsors. The opening session of the festival included interesting contributions by Paolo Barilla (Barilla G. e R. F.lli), Riccardo Felicetti (President of Italian pasta makers of Unione Italiana Food), Gherardo Bonetto (APPF), Fabio Fontaneto (President of APPAFRE) and Carl Zuanelli (President of the American National Pasta Association and of the International Pasta Organisation).

The programme

Pastaria Festival 2022's sweeping programme included 7 conferences, 1 round table, 1 seminar, 2 annual assemblies of international associations (the Union des Associations de Fabricants de Pâtes Alimentaires de l'U.E. and the International Pasta Organisation) which ran throughout the day, in parallel sessions in several halls.

Here are the scheduled conferences, some of which were simultaneously translated into English:

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A moment captured at the conference on Consumption, trends and opportunities for pasta in national and international markets



The exhibition space of the Pastaria Festival



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The conference speakers' table *Organic and sustainability in the pasta supply chain. Between company philosophy and target markets* (by Molino De Sortis and New Flavours)

- *Fresh pasta: production, innovative ingredients and preservation*
 - *Pasta Packaging and Shelf Life*
 - *Dried pasta: ingredients, quality, origin and nutrition*
 - *Voluntary quality certifications in small and medium-sized businesses: benefits and critical issues* (conference organised by APPAFRE)
 - *Consumption, trends and opportunities for pasta in national and international markets*
 - *Quality and Automation - from the production to packaging of dried and fresh pasta: discussed by the leading players of Ipack-Ima* (meeting organised by Ipack-Ima)
 - *Organic and sustainability in the pasta supply chain. Between company philosophy and target markets* (meeting organised by Molino De Sortis and New Flavours).
- Unintentional presence of allergens in food: integrated approach for correct management in the pasta factory* was, on the other hand, the topic tackled by an animated round table discussion, one of the new entries of the latest edition of the Pastaria Festival.
- Following the success of the Pastaria webinar dedicated to the same topic last

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The meeting *Voluntary quality certifications in small and medium-sized businesses: benefits and critical issues* (meeting organised by APPAERE)



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A moment from the round table *Unintentional presence of allergens in food: integrated approach for correct management in the pasta factory*



A moment from the assembly of the International Pasta Organisation, that was part of the Pastaria Festival

May, the seminar offered an overview of *Main concessions and contributions to help companies in the pasta supply chain. Focus on tax credits for 4.0 instrumental assets.*

58 speakers and 11 Italian universities were involved in transmitting the results of the most recent academic studies conducted on pasta to the pasta factory professionals.



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The exhibition space of the Pastaria Festival

To download the complete programme of Pastaria Festival 2022, click on this link: <https://pastaria.it/download/365>.

Conference in live streaming on Zoom

At the conference entitled *Dried pasta: ingredients, quality, origin and nutrition*, organised in the afternoon, operators registered with pastaria.it could attend remotely by connecting with Zoom.

So the 2022 edition of the Pastaria Festival still maintained, albeit partially, its hybrid form (physical and virtual presence), so that anyone not able to come to Parma could still enjoy some of the contents of the programme.

The proceedings

The papers from the Pastaria Festival will be published in instalments in the upcoming issues of Pastaria.

The picture gallery

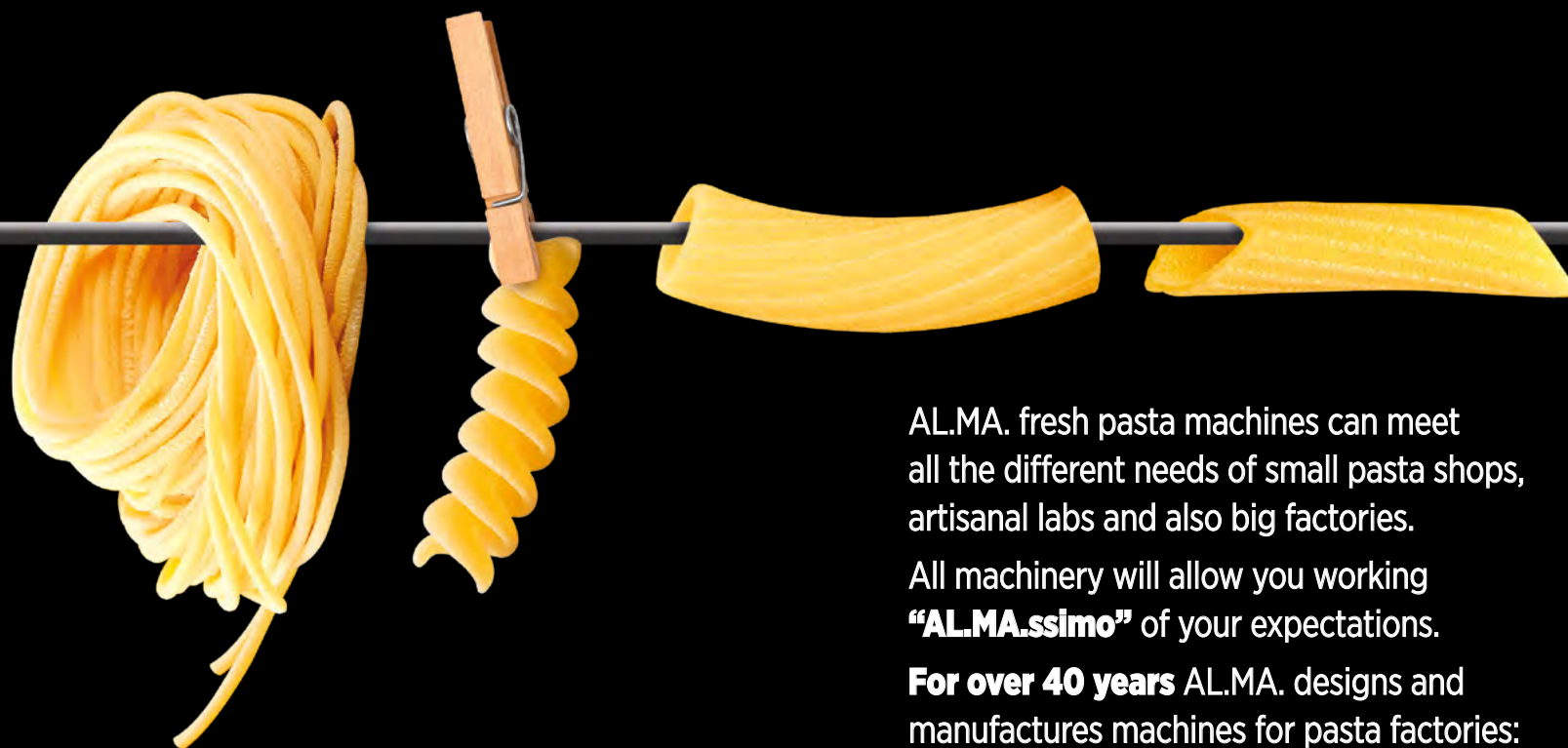
An extensive picture gallery of the Pastaria Festival has been published on [pastaria.it](https://pastaria.it/la-filiera-della-pasta-alla-sesta-edizione-del-pastaria-festival-ecco-le-immagini/). (<https://pastaria.it/la-filiera-della-pasta-alla-sesta-edizione-del-pastaria-festival-ecco-le-immagini/>).

The next edition

The next Pastaria Festival will be held in September 2023. The date and venue will be announced soon in the pages of Pastaria.

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FEEDBACK ON THE PASTARIA FESTIVAL

“Like every year, the Pastaria Festival has earned its reputation as a key B2B event for the pasta-making industry.

This year, once again, operators involved in various capacities in pasta production (millers, pasta makers, equipment and die manufacturers, etc.) have had the chance to share experiences, circumstances, critical issues, and new development prospects for the sector. With the acute phase of the pandemic behind us, the event saw the resumption of technical parallel sessions providing a platform for detailed exploration of the range of knowledge and learning in the pasta-making world, from technological to regulatory aspects, from the market to sustainability, and much more besides. The sessions considered the world of pasta today and in the future, the profession, the societal role of our companies in the community, and our collective responsibility for ensuring our children and future generations inherit a sustainable planet with renewable resources. We were unanimous, meanwhile, in feeling fortunate to be involved in producing a product that brings joy to people’s tables, as well as flavour and shared experience, in an accessible and sustainable way.

The festival has become an event of international calibre, attended by various operators involved in pasta production from around the world, represented by The International Pasta Organisation (IPO). The latter organisation always attends the initiative excellently coordinated by Lorenzo Pini, editor-in-chief of the Pastaria magazine”.

Riccardo Felicetti - President of Italian pasta makers of Unione Italiana Food

“The Pastaria Festival 2023 allowed me to strengthen and expand my network in the sector. The value of the content should not be underestimated: the market data were particularly interesting, as were the sections devoted to studies carried out by universities”.

Marco Loschi - Head of Competence Center Pasta (Hilcona AG)

“Pastaria Festival gave us the opportunity to share some innovations for the sector presented by the Ipack-Ima companies at Fiera Milano last May. Italy is the undisputed global leader in pasta and milling, and it is no coincidence that these sectors represent a major target market for Ipack-Ima, which holds the title as the only fair event focusing on technological supply at an international level. We took part in the event as an Innovation Partner, with a session exploring the topic of innovation in the world of dried and fresh pasta: from process solutions offered by Fava that guarantee product quality while boosting production efficiency, to new solutions presented by BMB for fresh and filled pasta packaging, to end-to-end solutions with the end-of-line applications presented by MAD Automation. Interesting ideas emerged regarding how automation and digitalisation technology and developments in the pasta processing and packaging sphere can not only maximise the efficiency of production lines but also generate added value and therefore ensure the quality of the end product on consumers’ tables worldwide

Rossano Bozzi , CEO - Ipack-Ima



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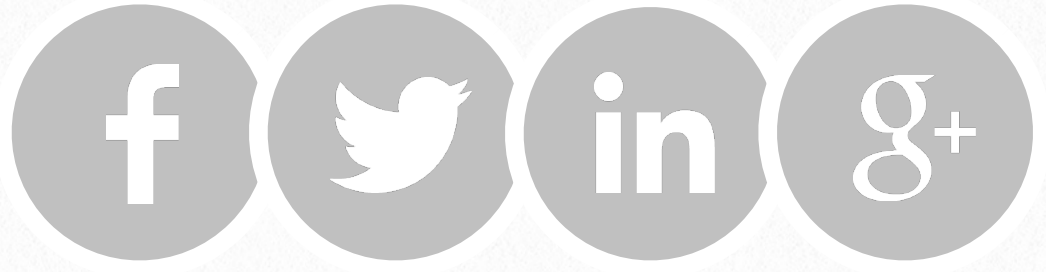
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World Bank: raw materials prices still

high but downturn expected in 2023

Pastaria Centre for
Economic Research



The strength of the dollar is not helping economies break out of the spiralling inflation. On the contrary, it is prolonging contingent difficulties and giving rise to fear of a debt crisis, especially in emerging countries, which are typically more exposed to currency storms. Similarly, in Europe, the unfavourable exchange rate, with the euro now stably positioned below the US dollar, cushioned, and in some cases cancelled out, the drop in the prices of raw materials experienced in the third quarter of this year, in a context also strongly affected by expectations of a global recession.

These are factors likely to exacerbate the food and energy crises, according to the World Bank's latest Commodity Markets Outlook, a six-monthly forecast on raw material prices, notwithstanding expectations that demand pressure will lessen and the tension in international markets abate.

For agricultural commodities, analysts expect an average year-on-year price increase of 13%, according to the preliminary figures for 2022. This is likely to take a negative turn in 2023 (5% less is expected, which would partially reabsorb the price rises of the previous twelve months), against a gradual normalisation of trade relations and improvements in the regularity of supplies, especially those of cereals and oilseeds. But this outlook does not take into account the suspension (after the publication of the report) of the "Black Sea corridors", imposed by Moscow at the end of October as a retaliatory measure for the Ukrainian attack on the Russian fleet in Crimea.

Multiple risk factors are still in play, according to the World Bank. Forecasts of a gradual easing of tension, especially as regards cereal prices, and a subsequent stabilisation in 2024, could be disrupted by a wider-ranging geopolitical crisis than the current one and a sudden worsening of the general macroeconomic situation.

The agricultural price index, calculated by the World Bank on the basis of a basket of food commodities, shows a 11% drop in the third quarter of 2022 (compared to the previous quarter) from the all-time high reached in April. A reversal brought about by the resumption of supplies

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from the Black Sea, which was even more successful than expected, thanks to the agreement mediated by the United Nations, aided by a contemporaneous drop in global demand, heralding a now imminent recession, the gravity and duration of which will mainly depend on the effectiveness of inflation-fighting policies.

Wheat prices, down nearly 20% on a quarterly basis, are maintaining a positive year-on-year margin of 24%. The same applies to corn, which is down 10%, but up 20% over the twelve month period, with the total loss for agricultural commodities quantified at around 11% over the quarter. The prospect of a gradual easing of tension with regard to food commodity prices during 2023 depends on the confirmation of a better overall balance in new crops and the prospect of Ukraine participating more in world trade, following the “stop-and-go” in 2022. Prospects that will not, however, be sufficient to restore balance in market dynamics, with prices persisting at levels markedly higher than historical averages.

Additionally, there are several risk factors that could even change the

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scenarios and price trends, given the uncertainty surrounding the stability of energy supplies, the expectations of a recession, corroborated by restrictive monetary policies and a potential further appreciation of the US dollar, not to mention the protectionist restrictions that several countries might impose on international trade.

Weather patterns, including La Niña, which could affect climatic conditions in various parts of the globe for the third year running, also advise a cautious

approach with regard to production prospects and, consequently, price dynamics.

The other aspect to be considered, according to World Bank experts, is how the dynamics of production costs, particularly energy costs, might evolve in the months to come, as supply shocks continue.

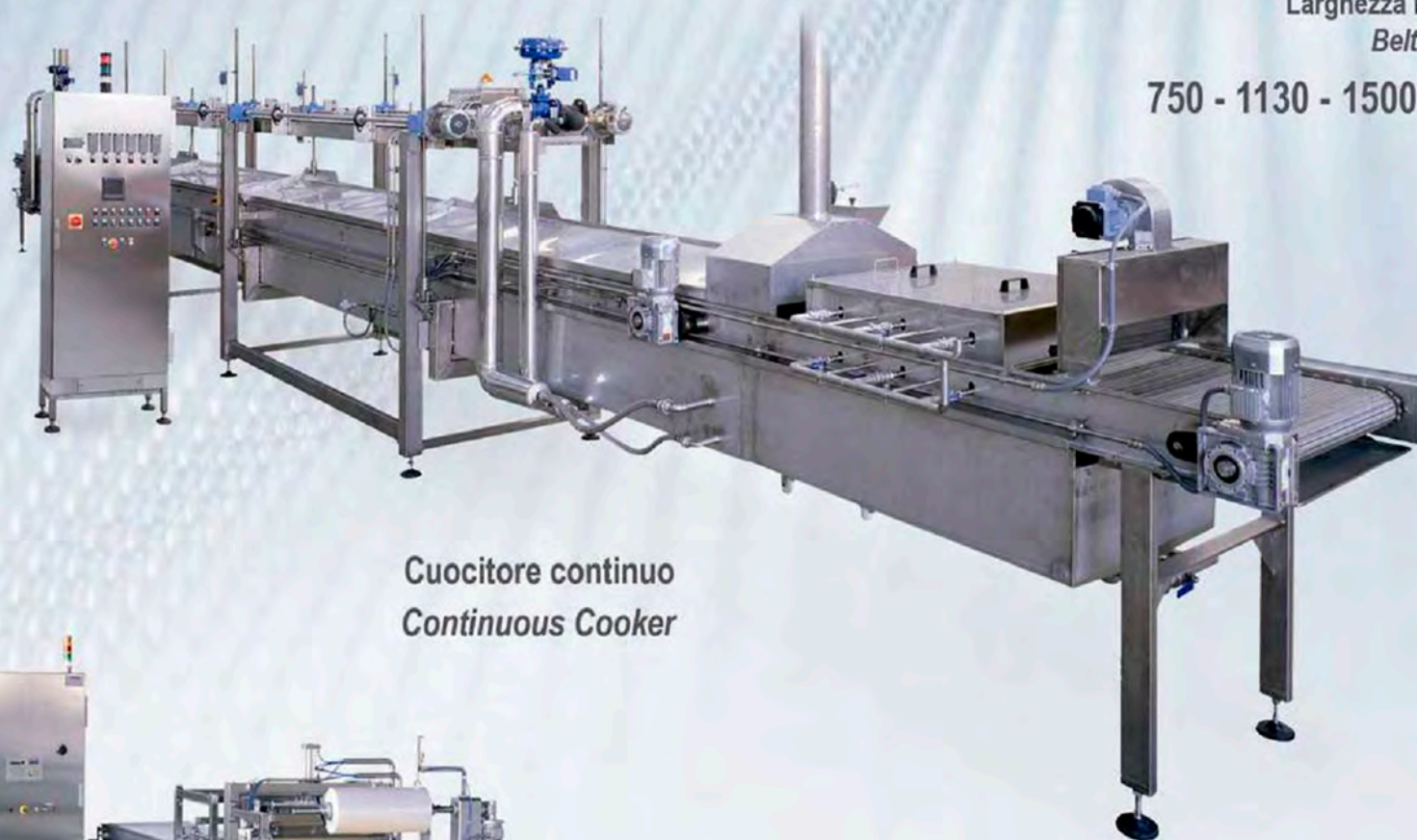
Energy is an essential input for the majority of food products, affecting both its direct components, such as fuels, and its indirect components (agrochemicals,

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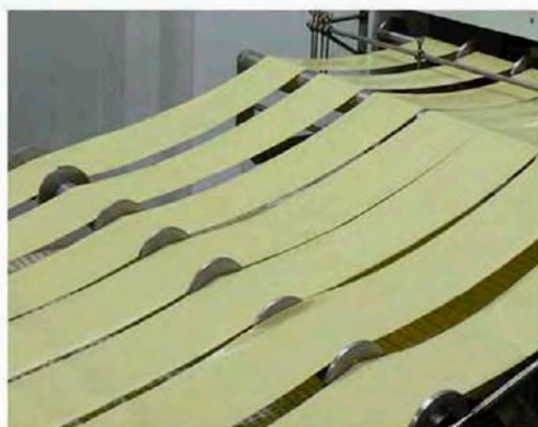
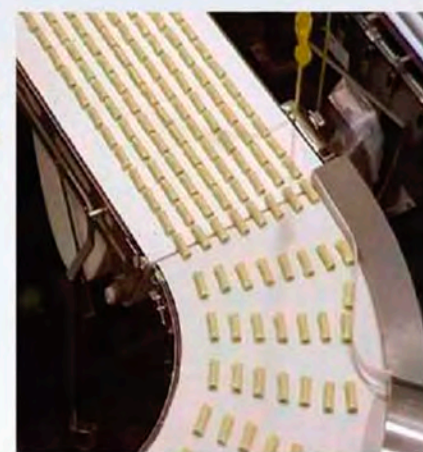
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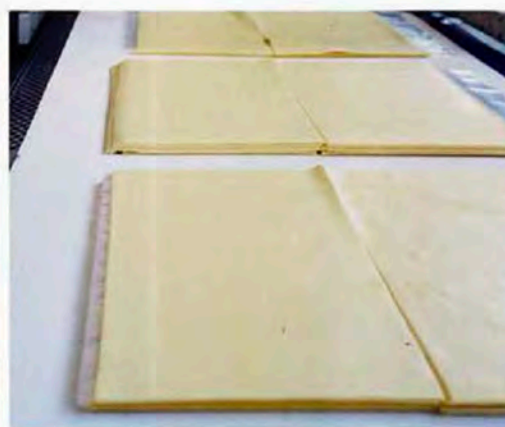
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As regards fertilisers, the already heavily quota-laden market might be further destabilised by continued restrictions on fertiliser exports from the Black Sea region and due to the sanctions imposed against Belarus, another major player in the sector.

If trends in energy and fertiliser prices do not settle down over the next two years, as analysts expect, food prices might be subjected to further and even more significant upward pressure, concludes the World Bank.

After the rebound in October, following the announcement of OPEC+ members to cut production targets by 2 million barrels per day, oil prices are still showing a high degree of volatility. Europe's natural gas

price list, which soared to all-time highs last August, fell sharply as planned stockpile levels were reached, while coal prices confirmed the upward trend of the past few months, driven by strong demand, due to the lack of alternative fossil sources.

While remaining at historically high levels, energy prices are expected to be revised downwards in the next two years. Further episodes of marked volatility are equally likely, while the key downward factor for energy markets remains a potential recession in the world economy, a scenario now taken for granted by a consensus of analysts and expected as early as the fourth quarter of 2022.



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World Pasta Day: 75 million portions of made in Italy pasta prepared abroad every day

Unione Italiana Food



International research by Unionfood, FIC and ITA reveals how pasta is served around the world. Pasta consumption is on the rise in 8 out of 10 Italian restaurants abroad. Where cooked and served in the spirit of regional and Mediterranean tradition, increasingly al dente and in generous portions.

n a world that keeps demanding more (doubling its total consumption in 10 years, from 9 to almost 17 million tons) and calls it *noodles*, *nudel*, *pâte*, *massa*, *fidios*, *macarrão*... wherever you eat pasta you think of Italy. We are the largest consumers, with around 23 kilos per capita per year. What's more, as the biggest producers, serving it across 5 continents (in more than 2,000 certified restaurants, according to Fipe), we are the ones sharing it with the rest of the world: in 2021, 61% of national production of penne, fusilli & co. was destined to travel abroad. We are talking about 2.2 million tons, essentially 75 million portions of Italian pasta that are being served up every day in houses and restaurants in almost 200 countries. But is it true that they don't know how to cook it abroad?

In honour of World Pasta Day 2022 (25 October), a study by Unione Italiana Food was carried out in Italian restaurants abroad to reveal the spirit of global pasta lovers through the eyes of those serving it daily. Dispelling some prejudices and false myths, from over-cooking to recipes that we would never find on Italian menus.

Before the pandemic, the *Economist* crowned Italian cuisine (where pasta is king) as "the most influential in the world", ahead of both Japanese and French cuisine. In 2022, CNN's Top 30 "Italian dishes that everyone should try at least once in their lives" includes 10 pasta recipes. And today the Unione Italiana Food study, carried out in collaboration with FIC – Federazione Italiana Cuochi (the Italian federation of chefs) and ITA - Italian Trade Agency, reveals how Italian pasta is being consumed around the world. The study involves interviews with 60 Italian chefs and restaurateurs working in Germany, France, the UK, the USA, Japan and the United Arab Emirates, all of which represent the backbone and future of Italian pasta exports.

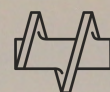
Pasta consumption on the rise in 8 out of 10 restaurants abroad. France serves the most generous portions

According to the study by Unione Italiana Food, consumption of pasta increased in 82% of the restaurants surveyed, (highest peaks in Japan and



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France), confirming a trend that we had already seen in home consumption, during and after lockdown. As a matter of fact, 67% of restaurateurs (even 80% in France and Germany) believe that pasta plays an important role in determining the success of a restaurant. A large 50% of pasta consumed in restaurants is in long dried formats, such as Spaghetti, Linguine, or Bucatini, which is most importantly smooth.

Cooked according to traditional standards (67%, with *aficionados* especially in

France and Japan), in boiling water over a heat source for the stated amount of time, then drained and seasoned or (30%) cooked risotto style (i.e., cooked in the pan together with the sauce). Virtually unknown, – 2% in the US only, – is what's known as passive cooking (boiling over a heat source for a few minutes before removing the heat and leaving in the water to cook until draining). Interesting fact: 22% of restaurateurs serve maxi-portions of over 100 grams (as much as 60% in unsuspecting France).

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8 out of 10 restaurants serve their pasta al dente. And real regional recipes beat “adapted” recipes...

To make up for it, the philosophy of al dente pasta, or rather cooking it the Italian way, has also established itself abroad.

This was confirmed by 82% of the cooks surveyed. In France and the USA, pasta is cooked al dente in virtually all restaurants. While 18%, with peaks of 40% in Japan, cater to local taste that sometimes prefers it overcooked.

There are also few compromises linked to local customs: 55% of restaurants serve regional Italian recipes, 31% “recreate” tradition and only 14% believe that glocal is the way to go. Even recipes that have little to do with Made in Italy disappear in 73% of restaurants.

The Mediterranean model, a benchmark for most restaurants

This tells us that the approach to pasta is traditional or at most tradition revisited for 65% of the restaurants. The space for



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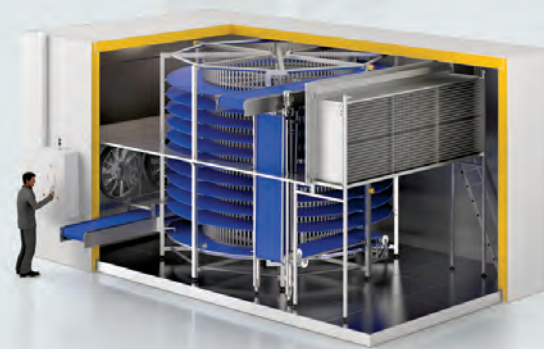
LARGE PRODUCTIONS
IN SMALL SPACES



PASTEURISER "P.V.R."



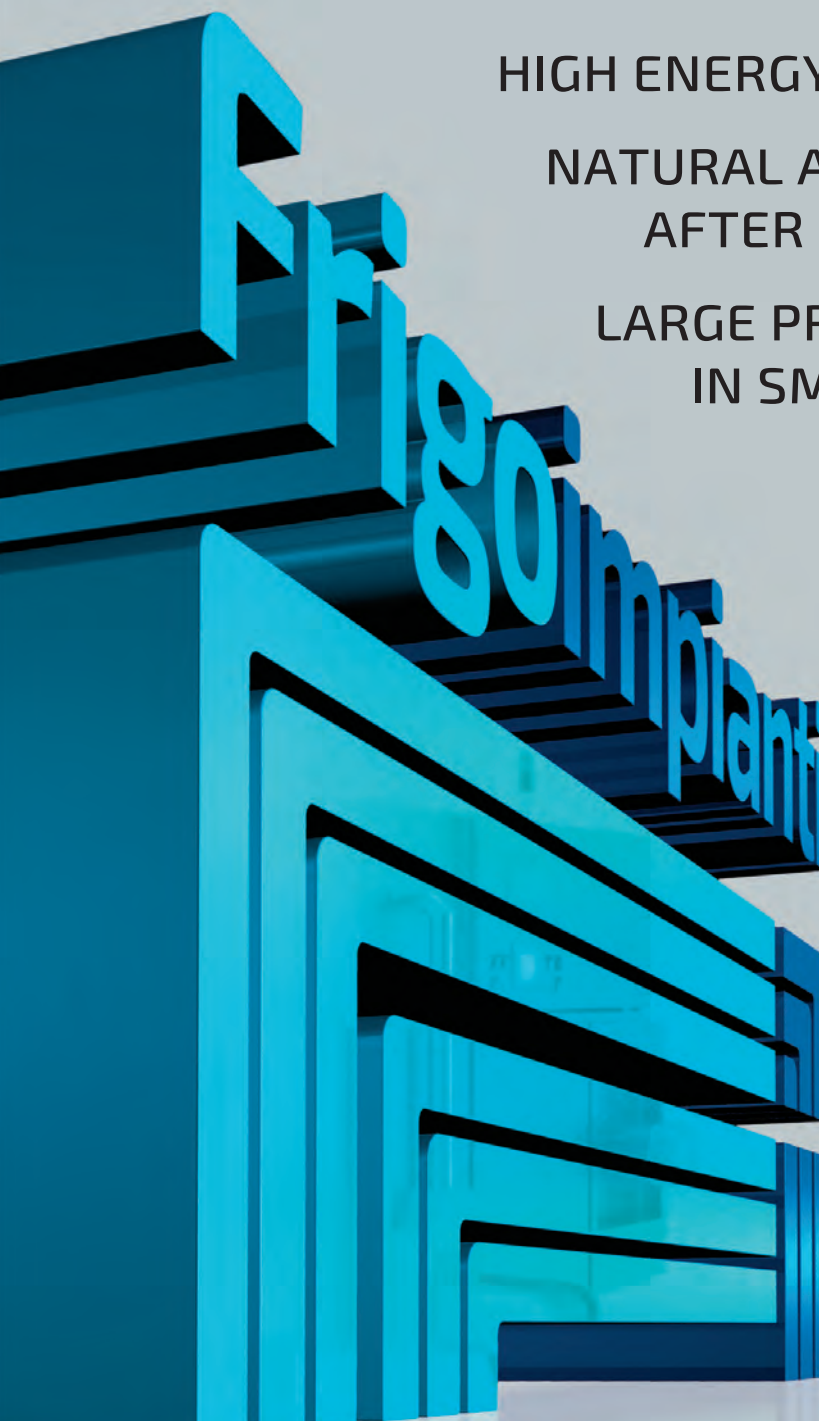
DROP TUNNEL "D"



SPIRAL TUNNEL



SPIRAL PASTEURISER
"COMPACT"





creative and avant-garde cuisine starring pasta is very limited. And Mediterranean tradition is unsurpassed, inspiring 53% of restaurateurs (and as many as 9 out of 10 restaurateurs in the United Arab Emirates). For 42% of the sample, the ultimate value of pasta, even in the long term, is simplicity. In this regard, Spaghetti with tomato sauce remains second to none. Although 33% (80% in France) favour the concept of health and well-being. Only 1 out of 10 restaurateurs (11%, which goes up to 30% in the US) talks about the green soul of pasta.

Felicetti: “Pasta makers and restaurateurs spread the pleasure and joy of Mediterranean food around the world”

Riccardo Felicetti, President of Unione Italiana Food's Pastai Italiani: “We cannot presume to explain how best to cook or season a food that has been adopted all over the world. But today more than 60% of pasta produced in Italy is exported, compared with 48% in 2000 and 5% in 1955... If Italian pasta enjoys such

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success abroad and is so positively received, it is surely thanks to the centuries-old know-how of Italian pasta experts. And to those who, in Italian restaurants around the world, bring out its best in dishes that convey the pleasure and joy of Mediterranean dining. Among those interviewed, one in 3 chefs also told us that every time they make a pasta dish, they think about their mother or grandmother's instructions. Can this combination of knowledge and love be the secret to Italian pasta? There is no doubt that, today, even in this difficult and uncertain present, pasta symbolises a moment of attainable and daily happiness".

Anti-crisis pasta: a tasty and wholesome dish for a family of 4 for just over 2 euros

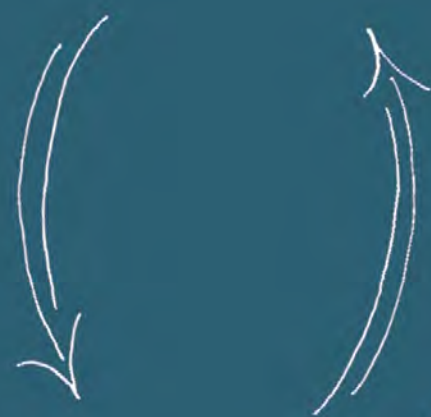
On the subject of everyday life, the repercussions of a pandemic, geopolitics, rising living costs and energy prices also put pasta under the spotlight regarding these global themes. In Italy, 24 million people were still forced to make sacrifices in 2022 in situations of daily hardship (Coop 2022 report) and, according to the UN, 828 million people suffered from hunger in 2021. As the protagonist of countless waste-saving and leftover recipes, pasta proves to be an accessible food even at a difficult time for everyone. For example, in Italy, with half a kilo of pasta and a few other ingredients (tomato

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sauce, a drizzle of EVO oil, and a dusting of cheese), you can prepare a tasty, nutritious and balanced meal for a family of 4, for just over 2 euros. And in the United States, considering the average cost of a 1-pound pack of pasta (\$1.36 for just under 500 g), an American family of 4 can eat a plate of pasta for half or less of what it would cost to buy a hot dog each.

Italy leader in pasta, 9% export increase in 2022. This is how the world eats it

According to data from the International Pasta Organisation, Italy is the main pasta producing country in the world (with 3.6

million tons, ahead of Turkey and the USA), and we are also the leading consumers, with 23 kg per year, ahead of Tunisia (17), Venezuela (15), and Greece (12.2). While 2021 recorded 2.2 million tons of exported pasta, calculations by Unione Italiana Food of Istat data reveal a further growth (+9%) in the first six months of 2022. In absolute terms, Germany, the UK, France, the USA and Japan are the most strategic markets. But appetite for Italian pasta has grown by more than 40% in Colombia, the Netherlands and Saudi Arabia.

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#pasta trending topic, more than 100 million people have spoken about it in 2022.

Social media marathon on 25 October

World Pasta Day wouldn't be the same without the involvement of social media: since the beginning of the year, more than 100 million people worldwide have used the hashtag #pasta in social media conversations (not least for the international debate on passive cooking). And so, on 25 October, the official social media channels of WeLovePasta.it will

come to life for a social media marathon using the hashtag #globalpasta. With tweet ups, Facebook events, photos and Instagram stories, influencers and pasta lovers will be able to share the universal love for the lead player at our tables and star of the Mediterranean Diet.

Now in its 24th edition, World Pasta Day is promoted by Unione Italiana Food and the International Pasta Organisation. Partners in 2022 are Italian Trade Agency, Federazione Italiana Cuochi e Pastaria.

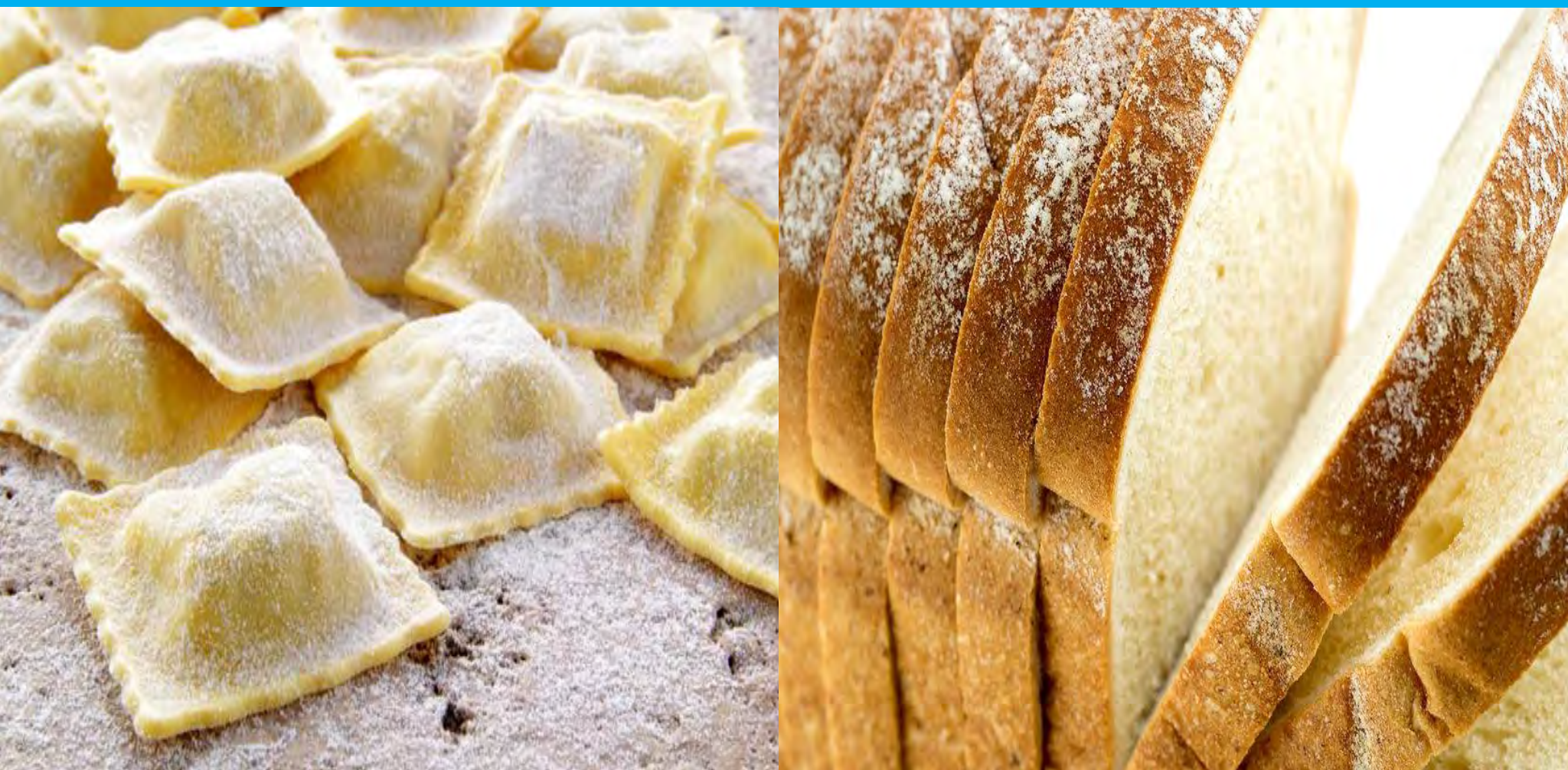
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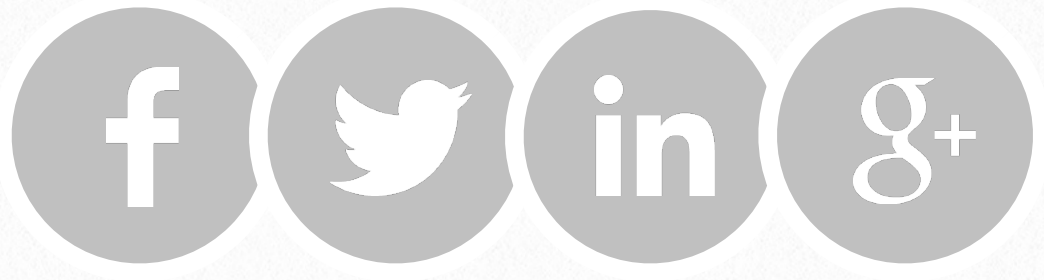
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4



The pasta that hails from the north

Silvia Ugolotti



Pastariget – a company that draws from Nature its inspiration to produce pasta at high latitudes – was founded on an island off the coast of Denmark, in the midst of wheat fields and cornflowers.

But, of course, as pasta producers, Susanne Bloch and Finn Harild are not following in the footsteps of tradition. Set between the green countryside and the dark waters of the Baltic Sea, Pastariget represents an exception. On the island of Bornholm, 160 kilometres east of Copenhagen, dedicating their time to the art of pasta-making is certainly a challenge. But Susanne is not afraid to put herself to even the most difficult of tests. The daughter of a captain, she was a helmswoman on the northern sea routes. Then she discovered Bornholm, “I’ve always dreamed of living on this island off the coast of Denmark, between Sweden and Poland: in the silence, the only sound is the wind and you can forget about the passing of time. It’s a place where you can’t hurry the land, which bears its fruit when the time comes”. Like the durum wheat that Finn, her husband, grows, the only wheat of its kind in the whole country. A grain that needs warmth and sun, and in Svaneke – a village with a rocky coastline, a



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square lighthouse and plenty of light – strangely enough these are not lacking. “Svaneke is said to be the place with the most hours of sunshine in all of Denmark: in summer, the sun takes three hours to set”. And it was while watching one of the sun’s interminable descents from the sky to the sea, that they dreamt up the idea of making Danish pasta with Danish ingredients. In 2009, Pastariget was set up, a business initiative that earned itself

the Børsens Food Prize a couple of years later, together with the acclaim of food critics: from Paul Cunningham to Wassim Hallal, top marks every time.

The recipe is not secret: “The flour mix, which comes exclusively from the fields of Frennegård, our farm, is made up of 75% durum wheat and 25% soft wheat. It is milled in the nearby town of Åkirkeby, by Valsemølle, a business run by the same family since 1920. The flour is then



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Susanne Bloch and Finn Harild



transported back to the farm, where it is mixed with fresh organic Danish eggs and is now ready to be made into pasta. “It contains 20% eggs and is more

protein-rich and nutritious: 50 grams per person suffices for a filling meal. This means that one packet of our pasta is enough for four servings. Its high protein



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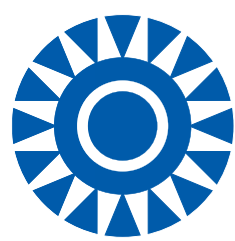


content satiates hunger much faster,” explains Susanne.

The perfect combination of semolina, flour, water and eggs was achieved after several attempts, under the watchful eye of chef Boris Koppel, Denmark’s leading pasta expert. “I had heard about him, and about the honorary degree he had received in 1989 from the Danish Gastronomical Academy for his fresh pasta: I contacted him to tell him about the project and,

fortunately, he instantly agreed to join the team”.

The production and packaging machinery is Italian and operated by a team of three people. They make classic pasta which is what we started production with, whole-wheat pasta, which is very popular in the north, and, our new entry, a pasta variant based on Manitoba flour. This is a variety of wheat native to the Canadian province of Manitoba. The indigenous



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Piemonte Nord



communities call it “the white gold of the prairies” and Finn has succeeded in growing it at Frennegård as well.

Consuming local products is a way of supporting the local economy and the national supply chains, while reducing CO2 emissions by limiting transport: it is the best way to protect the environment and health. Pastariget has the environment at heart every step of the way: “We burn the straw from the fields in the stove that provides heat for the ovens that we use to dry the pasta. The ashes thus produced are spread on the fields and their nutrients are absorbed by the soil. It’s a virtuous circle.”

The company produces 250 kilos of pasta per day and 17 variants. Preparation is simple. Susanne Bloch recommends boiling the “flavoured” pasta for five minutes, adding salt to the water as usual.

Once cooked, it is seasoned with Bornholm rapeseed oil and basil.

“Over time we have added different varieties of pasta. We have introduced beetroot, chive and seaweed pasta: this is very plentiful in Bornholm. Initially, we were inspired by Nordic cuisine, then we moved on to chilli pepper, saffron and even chocolate. Chokopasta is our most daring experiment. I wanted to create a shape that resembled the dark rocks of the island and I succeeded.”

Photographers, artists and designers have been inspired by the purity of the Bornholm landscape and its infinite expressions. Pastariget too is the fruit of an encounter with nature, a contamination-free liaison for low-consumption production.

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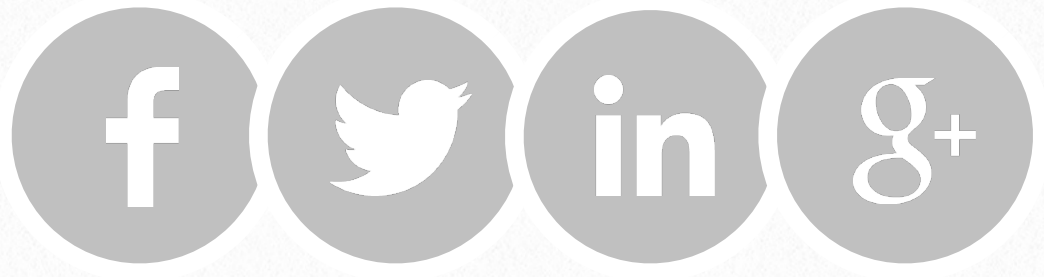
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5



National Pasta Association's 2023 Annual Meeting announced for March 19-21, 2023

National Pasta Association

Annual Meeting announced for March 19-21, 2023



Closing dinner and awards ceremony at the Annual Meeting of the National Pasta Association 2022

The 2023 annual meeting of the National Pasta Association is scheduled for 19-21 March. Pastaria will once again attend the important meeting of the US association of pasta manufacturers.

The National Pasta Association (NPA) will hold its 2023 Annual Meeting in Ponte Vedra Beach, FL, from March 19-21, 2023. The NPA Annual Meeting is the premier industry event each year that allows for critical conversations to be had and relationships to be built leading to a better and bigger pasta industry. The annual meeting brings together pasta manufacturers, millers, ingredient suppliers, pasta equipment manufacturers, and others in the field for industry updates, education, and networking opportunities, including the popular executive one-on-one sessions, and the annual golf

and bocce tournaments where attendees can spend time forming relationships with customers, suppliers, and partners.

The program will feature presentations on a variety of relevant topics, including:

- *A State of the Industry report, featuring data and trends in the industry*
- *Understanding and Influencing Modern Consumers*
- *Pasta Solution Trends Using Novelty Ingredients*
- *2023 Economy Outlook - What Now? Recession, Recovery, Another Black Swan?*
- *2023 World & U.S. Durum Situation*





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A moment from the 2022 edition of the annual general meeting of the National Pasta Association



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Carl Zuanelli, NPA president, at Pastaria Festival 2022



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Sponsorship opportunities will be available for companies to promote their brand and gain exposure to number manufacturers and product/services providers in the industry.

Registration for the event will open in late November. Please visit www.ilovepasta.org for more details on registration, sponsorship opportunities, and the full

schedule of events. Registration is discounted for NPA members, but non-members are encouraged to attend to network and participate in conversations to help the industry grow.



**NATIONAL PASTA
ASSOCIATION**



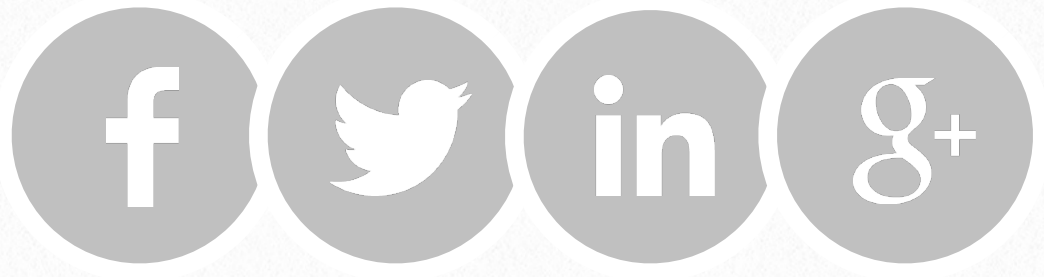
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6



Associated producers and supply chain operators at the eighth APPF Workshop

Editorial staff



Gherardo Bonetto, APPF secretary

The fresh pasta and gnocchi industry met at the eighth APPF Workshop held in Verona on 25 November.

The eighth workshop of the Italian Association of Fresh Pasta and Gnocchi Producers (APPF) was held in Verona on 25 November, bringing together qualified representatives from the production and supply chain areas of the industry.

The programme for the workshop day, moderated by association secretary Gherardo Bonetto, included a presentation by Antonella Pisciotta (Kerry Ingredients & Flavours S.p.A.) entitled *Reducing salt in recipes, the use of natural flavours as a booster*.

Space was then given to new companies registered with APPF, to introduce themselves to association members.

Taking the stage were Dietmar Bacher (Bayernland S.r.l.), Claudio Bongiovanni (Molini Bongiovanni S.p.A.), Ivano and Vincenzo Loizzo (C.D.P. S.r.l. - Molini Loizzo), Silvio Frazzei (Mane Italia S.r.l.) and Valter De Marchi (Valpan S.r.l.).

The round table entitled *Unintentional presence of allergens in food: analytical, legal and operational aspects in Italy and abroad and LSR approach* – with the following speakers: Lucia Decastelli (Experimental Zooprohylactic Institute of Piedmont, Liguria and Valle d'Aosta), Silvia Gonzaga (Logos Avvocati Associati), Federico Marotta (Pastificio Rana), Martina Rizzetto (PAM Panorama Group), Stefano Zardetto (Voltan Group), – finished the



Giovanni Rana, APPF president, during the social dinner

intensive schedule for the day, after which the annual general meeting of association members was held.

The traditional social dinner in the dining rooms of the Leon d'Oro hotel restaurant in Verona, was a nice end to the eighth, well-attended and interesting edition of the APPF Workshop event, which was also attended, as always, by the Pastaria editorial team.

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