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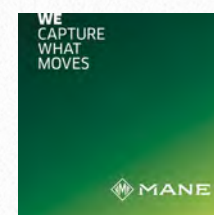
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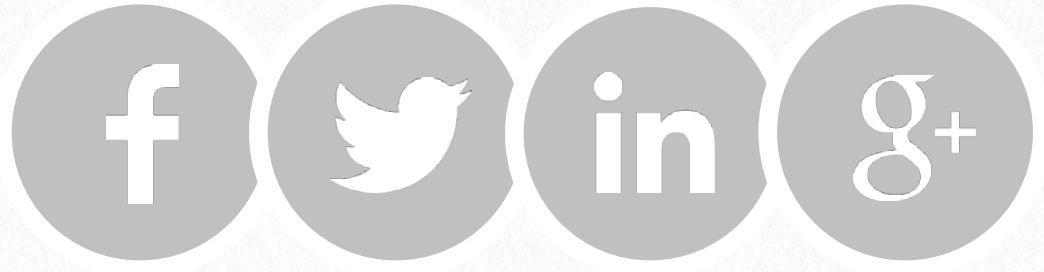
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1



Pastaria Festival 2023: registration opens for pasta manufacturers

Editorial staff



Pasta manufacturers can now register for the Pastaria Festival 2023, the seventh such event organised by Pastaria, which will see the key players in the pasta production supply chain come together in Parma on 29 September.

Registration is now open for pasta producers for the seventh edition of the Pastaria Festival, scheduled to take place in Parma on Friday 29 September 2023. 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 and in the next issue of Pastaria.

The seventh 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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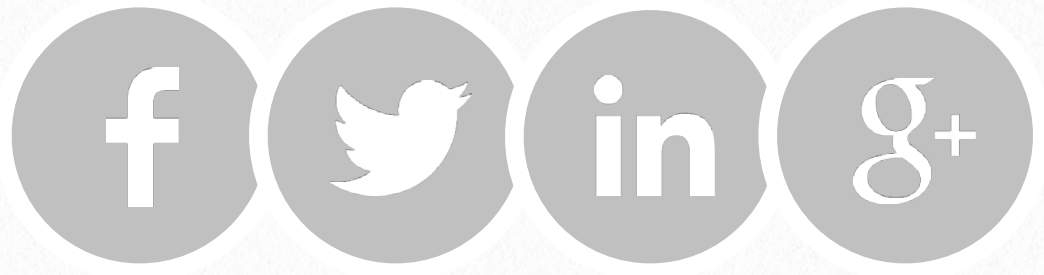
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Bioprotective cultures: a possible strategy to increase the shelf-life of fresh filled pasta?

Chiara Montanari

Department of Agrifood Science and
Technology (DISTAL)
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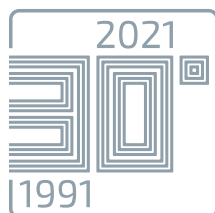


The article presents the interesting results of a recent study presented at Pastaria Festival 2022 by Chiara Montanari in a paper entitled *Effects of bioprotective cultures on the microbial community during storage of Italian fresh filled pasta.*

Fresh filled pasta plays an important role in traditional Italian cuisine and is also extremely popular abroad, thanks to the wide variety of products available on the market, both in terms of shape and filling. These profound differences produce variable chemical-physical and compositional characteristics, and as a result they present various critical issues in terms of product stability. In fact, from a microbiological perspective, variations in the microbial communities have been found in relation to the type of raw materials used for the filling: for example, products containing fresh cheese and/or vegetables tend to be more susceptible to microbial growth. In general, these microorganisms tend to be degradative in nature, reason for which they can cause organoleptic, structural and colour changes, rendering the product unmarketable. It is, however, also important to remember that the potential presence of pathogenic microorganisms, such as *Salmonella*, *Escherichia coli* or *Listeria monocytogenes*, deriving from the ingredients or from cross-contamination during the process, cannot be excluded.

In the majority of cases, the stability of industrially-produced fresh filled pasta is guaranteed by the pasteurisation treatment (on the loose or packaged product), but in some cases this might not be sufficient, or may result in a loss of sensory properties.

For this reason, new strategies are being explored to guarantee product shelf-life and safety, preserving quality aspects while reducing or eliminating the use of preservatives, so as to obtain clean label products. One such approach is the use of bioprotective cultures, which consist of selected microorganisms with the power to exert antagonistic effects on other pathogenic or degradative microbial species. In fact, by thinking of the product as an ecosystem in which different microorganisms coexist, the adding of a highly efficient bioprotective culture prevents the other microbial species present from developing. Of course, the bioprotective cultures must have specific requirements in order to be used: they must be safe microorganisms with a good capacity for growth in the specific matrix to which they are added, and they must have a low organoleptic impact, so as not to alter the characteristics of the food. The aim of this



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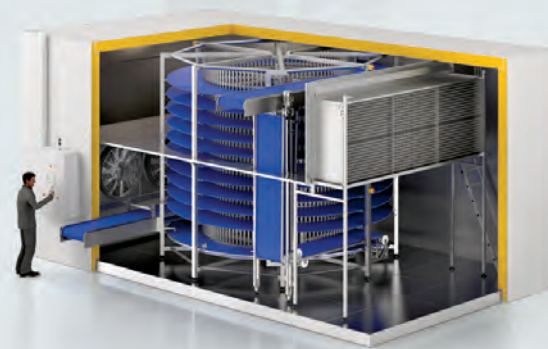
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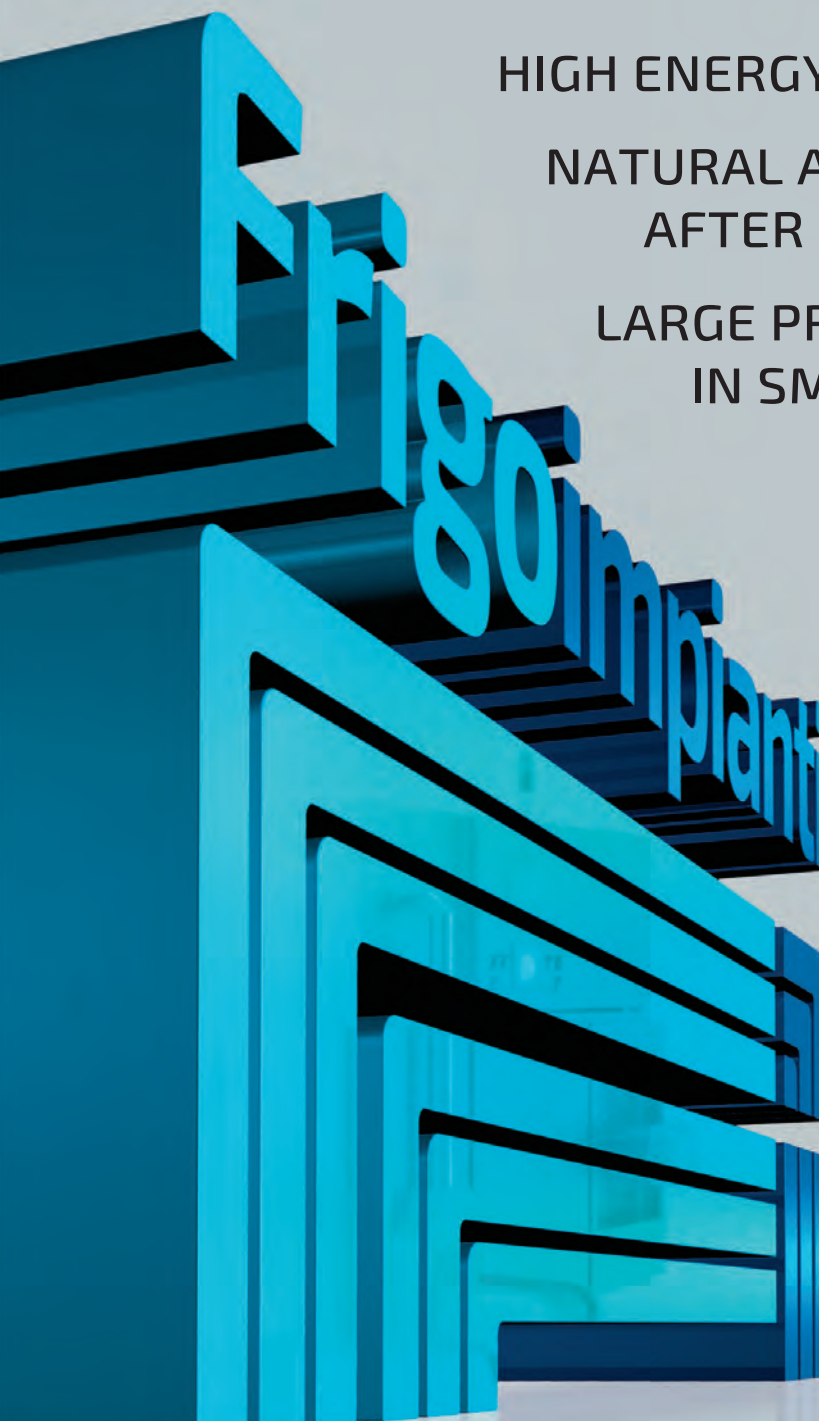
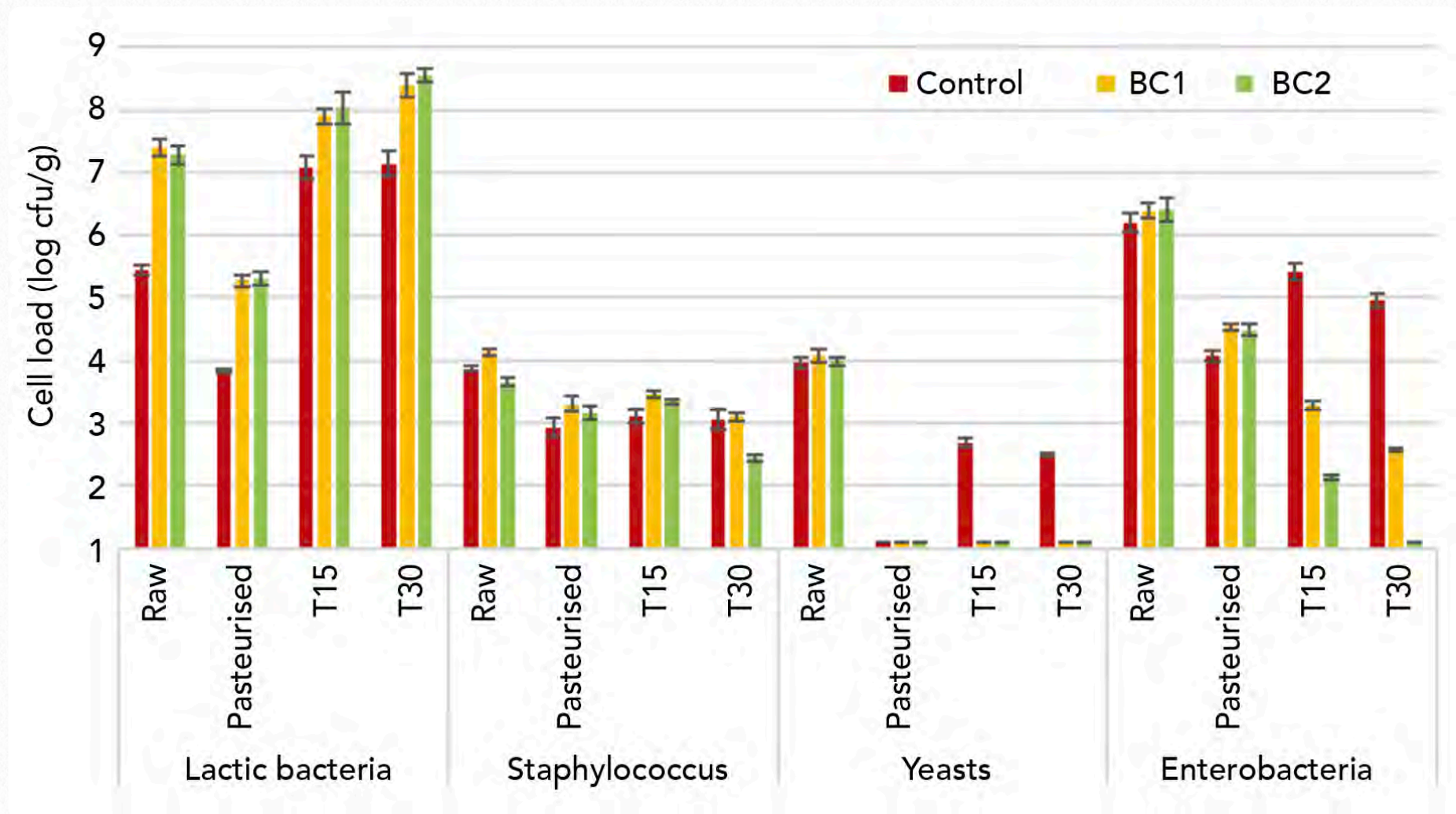


Figure 1 MICROBIOLOGICAL COUNTS OF THE VARIOUS FILLED PASTA SAMPLES BEFORE AND AFTER PASTEURISATION AND DURING STORAGE FOR 15 AND 30 DAYS AT 6°C



C: control sample, BC1 and BC2: samples with added bioprotective cultures.

Adapted by Tabanelli et al., 2020.

research was, therefore, to evaluate the effect of certain bioprotective cultures on the microbial communities of fresh pasta filled with Parmigiano and ricotta during its storage, in order also to evaluate the possibility of reducing the extent of the pasteurisation treatments carried out. In fact, according to hurdle technology, which was developed in the mid-1990s and is now widely applied in the food industry, the use of several strategies applied in a mild, combined manner can

guarantee the quality and safety of products, while preserving their sensory, rheological, and, in some cases, even nutritional characteristics. One of the aims of this research was, therefore, to assess whether adding these selected microbial cultures would enable a reduction in the extent of heat treatment, with positive repercussions on the quality characteristics of the final product. Firstly, the microbiological state of the product under study was assessed and a

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Table 1 MICROBIOLOGICAL COUNTS OF THE VARIOUS FILLED PASTA SAMPLES OBTAINED IN THE VALIDATION TEST BEFORE AND AFTER PASTEURISATION AND DURING STORAGE FOR 15 AND 30 DAYS AT 6°C

Microbial group	Sample	Control	BC2
Lactic bacteria	Raw	5.67	7.02
	Pasteurised	2.44	1.95
	T15	4.47	6.70
	T30	5.24	6.94
Staphylococcus	Raw	3.33	3.63
	Pasteurised	<1	<1
	T15	3.70	2.15
	T30	5.82	4.24
Yeasts	Raw	2.80	2.41
	Pasteurised	1.32	1.51
	T15	2.66	1.56
	T30	4.37	1.97
Enterobacteria	Raw	4.68	4.51
	Pasteurised	<1	<1
	T15	<1	<1
	T30	<1	<1

*C: control sample, BC2: sample with added bioprotective culture.
Adapted by Tabanelli et al., 2020.*

selection was made of the most compatible bioprotective cultures, in terms of their chemical-physical characteristics and the process. It should, in fact, be underlined that these innovative solutions cannot be directly applied across the board, but must be optimised specifically in relation to the different foodstuffs. On the basis of this preliminary research, two commercially available bioprotective

cultures containing different species of lactic bacteria were selected, to be individually added to the fresh pasta filling and, after being set aside for a while, this filling was fed into the production line. The resulting product was subjected to less heat treatment than that traditionally applied, so that the interactions between the deliberately added microorganisms and those naturally present in the matrix



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under study could be better evaluated. The pasta thus obtained was then stored at refrigeration temperature and monitored over time (by means of chemical-physical and microbiological analysis) and the data obtained were compared with a control sample produced under the same operating conditions, but without the added bioprotective cultures. The results showed that the presence of these cultures significantly alters the product's microbiota; in fact, although the added lactic species were not able to become the dominant microbial group, they promoted the development of other species belonging to lactic bacteria, which are, in any case, considered safe and characterised by a low organoleptic impact. In addition, as can be seen in [Figure 1](#), there was a significant reduction in the cell load of yeasts and enterobacteria, microorganisms that can give rise to degradative phenomena due to the formation of gas (swelling of packages) and the production of off-flavours. In the case of yeasts, it is clear that the presence of the bioprotective cultures prevents the proliferation of this microbial group during product storage,

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whereas in the control, it exists at concentrations of around 2.5-2.7 log cfu/g. With regard to the cell load of enterobacteria, this is partially reduced by the heat treatment carried out, but it is only in the presence of the bioprotective cultures (particularly BC2) that a progressive decrease in microbial counts is actually observed during storage. Based on this first test, the BC2 culture was selected for a further industrial-scale

test during which the product was subjected to the heat treatment traditionally applied to this type of product, in order to simulate a real-world condition. The results obtained ([Table 1](#)) show that in this case, the heat treatment is already able to totally break down the enterobacter cell load, while a reduction in the count is observed for the other microbial groups, followed by an increase during the subsequent storage phase. The presence

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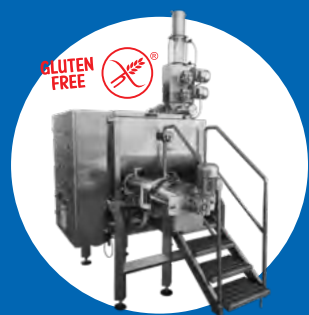
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of the bioprotective culture is, in any case, able to control the development of the degradative microbial species considered, particularly the yeasts.

Another interesting aspect to highlight is that, following a panel test carried out by untrained tasters, differences were found between the standard product and the product with added bioprotective cultures just at the beginning of its shelf-life, but these differences tended to disappear during storage, confirming the low organoleptic impact of these cultures on the product under analysis. Therefore, the study¹ conducted made it possible to develop a potential strategy for extending

the shelf-life of fresh pasta that could also be applied to other similar matrices, obviously after making the appropriate evaluations needed to optimise the process conditions and hence maximise the positive effect of these bio-protective cultures.

Notes

1. See Giulia Tabanelli, Federica Barbieri, Ilenia Campedelli, Maria Chiara Venturini, Fausto Gardini, Chiara Montanari, *Effects of bioprotective cultures on the microbial community during storage of Italian fresh filled pasta*, Food Control, 115, 2020.

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This is confirmed by a recent study by the University of Milan, whose results will be presented at the Pastaria Festival 2023 (Parma, 29 September).

The importance of whole grains for staying healthy is proven by the scientific literature: their consumption is associated with a lower risk of general mortality, a reduction in cardiovascular disease, of type 2 diabetes and of colon cancer¹.

Germ and aleurone are elements that characterise whole grain and are important from a nutritional point of view due to their content in minerals, vitamins and bioactive compounds.

Molino De Vita employs a milling process called “whole wheat milling” which preserves the content of all the anatomical components of the

Table 1 QUANTIFICATION OF PHYTIC ACID

Samples	Phytic acid (mg/g)*
Positive control – durum wheat kernels	28.03 ± 1.56
Semolina 1 – Molino De Vita non-wholemeal semolina (ashes < 0.90%)	11.99 ± 0.53
Semolina 2 – Molino De Vita wholemeal semolina batch 1	24.42 ± 1.15
Semolina 3 – Molino De Vita wholemeal semolina batch 2	25.64 ± 1.81

* Average of two independent extractions each conducted in triplicate
Method applied: K-PHYT_DATA.pdf (megazyme.com)

Table 2 QUANTIFICATION OF α- AND γ- TOCOPHEROL

Samples	α-tocopherol* (mg/100g)	γ-tocopherol* (mg/100g)
Positive control – durum wheat kernels	1.25 ± 0.08	0.62 ± 0.05
Semolina 1 – Molino De Vita non-wholemeal semolina (ashes < 0.90%)	0.25 ± 0.04	0.22 ± 0.02
Semolina 2 – Molino De Vita wholemeal semolina batch 1	1.20 ± 0.03	0.58 ± 0.04
Semolina 3 – Molino De Vita wholemeal semolina batch 2	1.23 ± 0.05	0.58 ± 0.05

* Average of two independent extractions each conducted in triplicate
Method applied: Chun et al., 2006 with appropriate changes²

Table 3 QUANTIFICATION OF THE PROTEIN WHEAT GERM AGGLUTININ (WGA)

Samples	WGA (µg/g)*
Positive control – durum wheat kernels	19.8 ± 1.7
Semolina 1 – Molino De Vita non-wholemeal semolina (ashes < 0.90%)	n.d.
Semolina 2 – Molino De Vita wholemeal semolina batch 1	17.5 ± 1.1
Semolina 3 – Molino De Vita wholemeal semolina batch 2	16.0 ± 1.0

n/d: not determinable < 0.025 µg/g semolina
**Average of two independent extractions each conducted five times*
Method applied: Marengo et al., 2022³.

durum wheat grain, including the germ, the aleurone and the bran, resulting in high quality wholemeal semolina with a high fibre content.

Analyses carried out at the Department of Food, Environmental and Nutritional Sciences (DeFENS) of the University of Milan have quantified some specific markers of the wholemeal product, confirming that the Molino De Vita wholemeal semolina contains the outer layers of the grain and of the germ in quantities comparable to those of the whole grain, as shown in the tables published in these pages.

Tocopherol and tocotrienol contents of raw and processed fruits and vegetables in the United States diet. Journal of Food Composition and Analysis. Volume 19, (2006), 196-204.

3. Marengo M., Carpen A., Mamone G., Ferranti P., Iametti S., *Quantification of protein “Biomarkers” in wheat-based food systems: dealing with process-related issues. Molecules, 2022, 27, 2637.*

Notes

1. Aune, D., Keum, N.; Giovannucci, E.; Fadnes, L.T.; Boffetta, P., Greenwood, D.C., Tonstad, S., Vatten, L.J., Riboli, E., Norat, T., *Whole grain consumption and risk of cardiovascular disease, cancer, and all cause and cause specific mortality: Systematic review and dose-response meta-analysis of prospective studies. BMJ 2016, 353, i2716.*
2. Chun J., Lee J., Lin Ye, Exler J., Eitenmiller R.R.,

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4



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La casa del grano is undoubtedly one of the longest-established pasta factories in Sardinia, having planted its roots in the Cagliari of the 1950s, in one of the city's legendary markets, that of Via Pola, now converted into a media library.

At that time the Rais brothers, Dario and Eligio, were making fresh – and filled – pasta, in a variety of shapes, packaged in small boxes, but many developments followed this initial period, until, in 1985, they finally opened their current production facility. Purchasing a plot of land in the industrial area of Elmas, just a stone's throw from the airport, was an insightful decision and the right step to take to ensure growth. At that time Elmas was practically deserted, a far cry from the bustling business area of today. Here the headquarters of the company that has made the production of typical dry pasta its mission was founded, and here it still stands today. Not only have the Rais brothers remained faithful to the Sardinian tradition, but they have also sizeably increased its market segment, without distorting it and without ever compromising on quality.

Throughout the company's growth, its ambition has always been to bring its production as close as possible to artisanal pasta, while at the same time guaranteeing the standard of an industrial product, in terms of safety and control at every stage, compliance with strict, consistently and continuously applied criteria.

Those of us who have tasted La casa del grano pasta even once in their lives can confirm that this ambitious goal has certainly been achieved. How all this came about for the Rais family is a story that can be told by Dario's daughter, Graziella, who is now CEO of the pasta factory: "Our flagship products, *malloreddus*, *fregula* and *maccarronis de busa*, have specific characteristics that are not the product of chance or luck. For

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years we have been working side by side with machinery manufacturers to create a production line custom-tailored to our needs. For some of the shapes, such as the *fregula*, it was my father himself who created the concept and had the line designed so that it would yield a product that, in terms of taste, shape and texture, would seem to have been made entirely by hand'. Dario Rais was the man behind the idea but, as is unfortunately sometimes the case with visionary men, he was unable to see his design take shape because he passed away in 1993. His legacy lives on, nonetheless, in both tangible and intangible

ways: in the company's production and in those who, working in the pasta factory, continue to be driven by his cornerstone values of quality and respect for tradition. The same tenacious care in making a fine product, despite producing large quantities, was employed for *maccarronis de busa*. Attempts to obtain a finished product exactly as though it had been made with the traditional iron tool, continued doggedly for over two years, until the desired result was achieved.

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the wholegrain varieties and all the shapes are bronze-drawn.

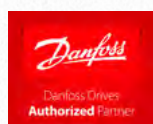
The flagship products are, however, as already mentioned, the typical Sardinian shapes. In particular the *malloreddus*, which are produced in around 20 different versions. Their name derives from their special rounded shape, which means ‘little calf’ in Sardinian. They were produced by lightly pressing the dough with the fingers against a straw basket – usually a “*chibiru*”, an implement also used for sifting semolina – in order to obtain the characteristic thin lines that decorate the top part.

malloreddus are made in myriad versions, because there are countless local

preferences, even from one province to the next. In the Sassari area, for example, a shorter and wider shape is preferred. In Cagliari and Quartu, tradition demands that they be longer and finer. In addition to the white version, i.e. made with durum wheat only, and the wholegrain version, La casa del grano also makes them in yellow, with saffron – as is the custom in Campidano – or in a four-colour pack, also made with tomato and spinach.

Sa fregula sarda or *fregola*, as it is more commonly called in Italian, is the shape that, according to the late Professor Corrado Barberis, a well-known rural anthropologist, was the Sardinians’ culinary

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answer to the Arabs' cous cous. The shape is indeed similar, but the size and taste are different. It is a pasta shape that used to be made entirely by hand, by forming small balls of semolina and water in an earthenware bowl – called a “scivedda” – which were then toasted in the oven. The version made by La casa del grano is remarkably reminiscent of a handmade product, and all the more so because of its particular characteristics: it can be cooked and served in myriad ways, it is ideal for soups, but is also excellent in its classic version, boiled and served with sauce. It can be served with a knob of butter and Parmigiano, like a risotto, or as a side dish

or in a salad, ranging to other more daring, but nevertheless felicitous uses such as *fregula* sushi, or a dessert, where it is served sweetened, like crumble on a mousse. Chefs have no end of choice especially since it comes in 3 different sizes, suitable for a variety of uses.

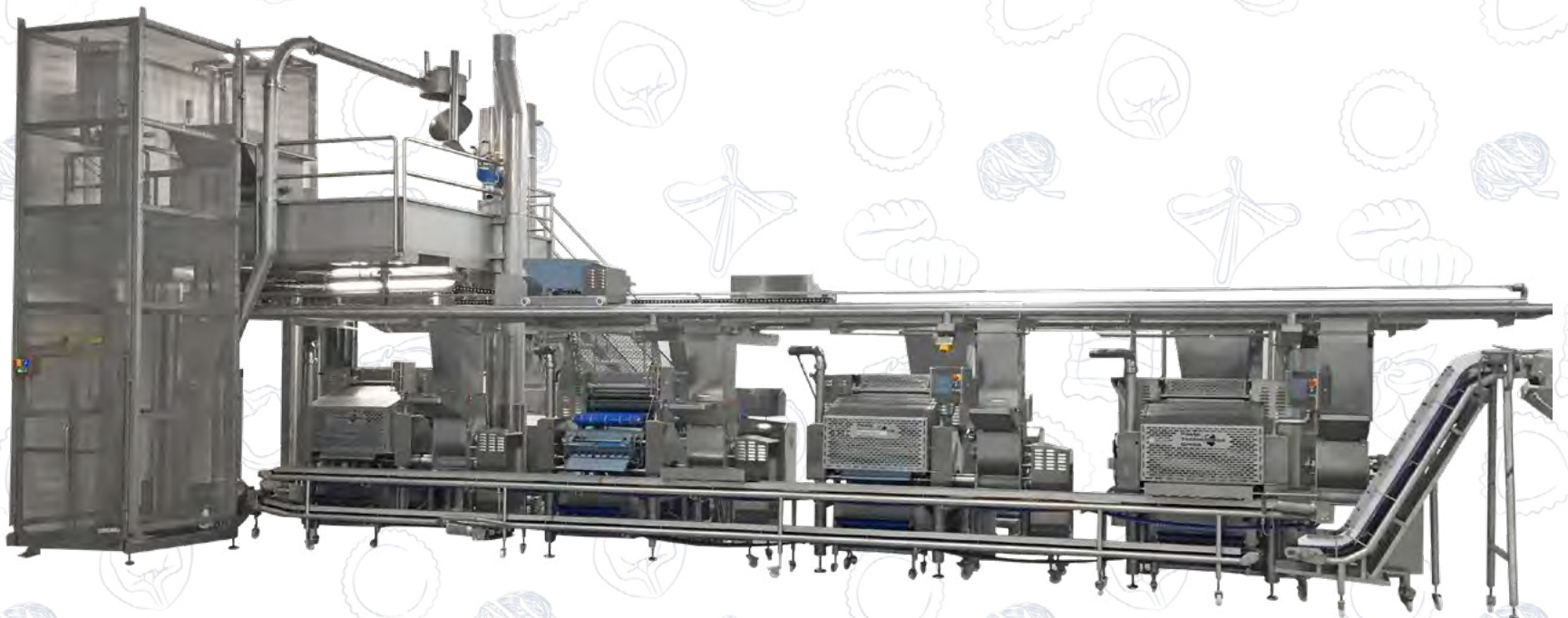
Is maccarronis de busa have a “barbaricina” origin (Barbaricini were historical peoples that inhabited parts of Sardinia).

The name derives from the knitting needle used for forming the very particular, also in this case – shape, for its processing, for the use of bronze dies and for the slow drying process, that makes the pasta rough and porous, excellent for entrapping the sauce



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and imparting a strongly characteristic flavour and aroma.

The total production is about 60,000 kg per week. All shapes are packaged in 500-gram transparent, printed packets, with the exception of the one kilogram packets, intended for catering. The company also offers packages tied at the top, i.e. elegant bags in which the product is totally visible because they are print-free, hand-sealed, and make ideal presents or souvenirs of Sardinia.

The semolina used is of partly regional and partly national origin, always GMO-free, with a high protein index and optimal levels of gluten, colour and flavour. Artificial colours or essences are banned and any

flavourings are made from powdered saffron, dehydrated tomatoes or spinach. Although the company has achieved significant production quantities, it still maintains a direct relationship with its customers wherever possible. As in the 1970s, when it was particularly widespread, it has among its collaborators, a sole agent who travels throughout the territory, also due to the fact that in Sardinia many businesses, especially in small municipalities, still work independently and are not tied to any central purchasing office. La casa del grano pasta is, however, available in major retail and large-scale distribution chains, both in Sardinia and Overseas. The main market is the United



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Graziella Rais

States of America and Canada, but trade relations are also constant with the classic European markets, first and foremost France and Great Britain. Other countries in which the company operates include Japan and Singapore.

Having such a large market has led to the need to acquire recognised third-party certifications. So today the company possesses the following certifications: ISO 9001:2008, ISO 14000:2004, BRC (grade AA) and IFS (higher level). Additionally, La casa del grano is an ethical enterprise registered with SEDEX, a non-profit organisation that summarises the best techniques for evaluating social aspects, thereby enabling results that also meet

ethical requirements.

This company provides an example of inclusion and respect for gender equality. As an enterprise, it was founded by two men, but today it is all female: the CEO, Graziella Rais is a woman, as is her business partner, her mother, Maria, and many of the pasta factory's employees. Last but not least, there is Claudia, the third generation, who is about to join the company and continue the important legacy of a family that has been bringing authentic Sardinian pasta to the world's tables for seventy years now.

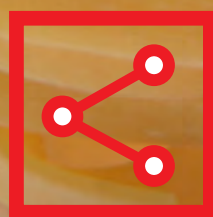
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5



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In fact, rich in branched-chain amino acids (leucine, isoleucine and valine), Empro E 86 is highly appreciated by those who practice sports for the contribution it can provide to muscle tone and recovery after intense efforts and to balance a diet that is too rich in carbohydrates.

The Emsland Group's Empro range, of which Leben Ingredients is the official distributor, stands for functional pea protein isolates with high nutritional value, hypoallergenic and non-GMO, and can be used as a source of protein or as a functional ingredient in various food applications. In fact, pea protein isolate consists of at least 84% protein.

Foods with a high protein content are generating great interest among consumers, so much so that many brands are offering some of their product lines with a "Hi-Pro" version.

The world of pasta is starting to move in this direction too. Numerous versions of dry pasta exclusively produced from

legume flours, as well as special and gluten-free products, have been available on the market for some time.

The use of Empro allows obtaining satisfactory results from a structural and organoleptic point of view, not only for dry pasta, but also for fresh pasta and in particular for filled pasta: thanks to the experience of the craftsman, it is possible to develop variants with proteins, vegetarian and vegan.

In addition to the standard product, the Empro E86 range has a version with a low ash content, particularly low in chlorides; one with an extra fine grain size particularly suitable for mixing with flour even in semi-finished products and one with a high viscosity activity, very performing in the production of fillings. Vegetable proteins are creating considerable interest as a food of the future, due to the quality of their nutritional and functional properties and to their low environmental impact, as they are grown fully sustainably. Their use instead of animal proteins allows a considerable saving of CO₂ emissions and a shortening of the production chain which can therefore be better controlled and guaranteed.



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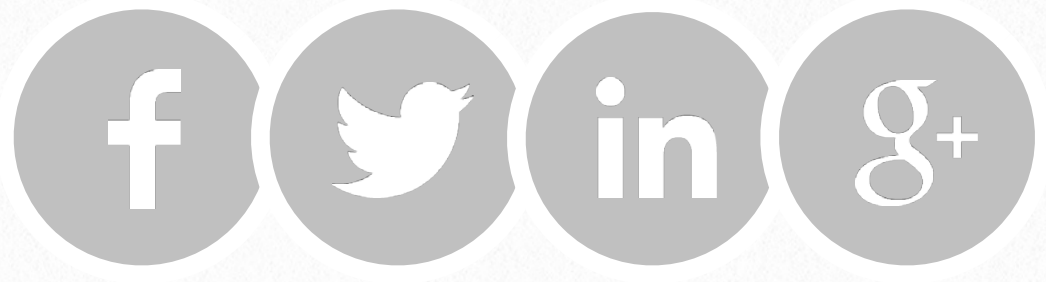
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6



Durum wheat, production up in Europe but a 1% drop is expected globally

Pastaria Centre for Economic Research



Analysts' estimates on national, European and global durum wheat production.

Last year drought, this year rain. Great uncertainty looms over the new durum wheat harvest due to the sub-optimal weather conditions caused by the late rainfalls.

In Southern Italy, particularly in the Apulian and Sicilian basins where the majority of national production is concentrated, it would appear that the quality is not up to expectations, while in some parts of central Italy, excessive humidity and heavy rainfalls seem to have stopped the ears of grain from ripening to the full. This is the immediate response just a few days after the combine harvesters set to work.

Needless to say, in the flooded areas of Emilia-Romagna, production, when not totally lost due to the submergence of the crops, has suffered serious losses, especially in terms of quality: the grain is no longer suitable for milling and, in some cases, not even suitable for fodder.

On a national scale, however, all things considered, estimates seem to confirm a better outcome than last year: the most accredited forecasts of the moment top the threshold of 4 million tonnes, a result in line with the historical average and better than last season. The situation is obviously still unstable and last-minute adjustments cannot be ruled out. Due to the rain at harvest time, Confagricoltura reports losses in the yields of durum wheat of between 20 and 30 percent in the South, albeit distributed rather spottily, uncovering a worse situation than initially expected, also for soft wheat in the North.

The market, meanwhile, has been contending in recent months with the effects of inflation, a phenomenon initially believed to be temporary but which has actually persisted, chiefly in the food sector. The upshot is that costs remain predominantly high and could impact grain and other agricultural commodity prices once more.

So uncertainty reigns supreme, in the scenario of multiple crises that characterises the current economic situation, also given the possibility that the Black Sea Grain Initiative might not be renewed.

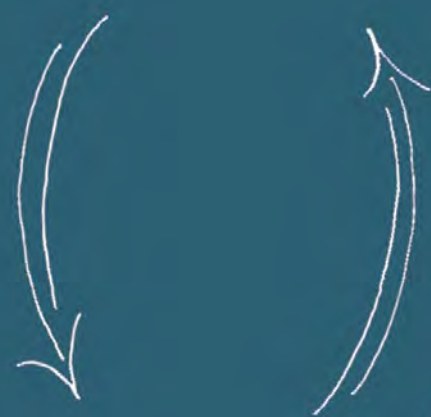
At the moment, there is no upward movement. Quite the opposite, the market started off with prices that were slightly lower (-10 euro/tonne) than those at the tail of the last trade year, with prices on the Foggia grain

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Table 1 DURUM WHEAT, FORECASTS FOR 2023 HARVESTS

	2022 (p)	2023 (f)	Variation
World, of which:	32.7	32.4	-0.9%
Canada	5.4	5.8	6.9%
EU-27	7.1	7.5	4.6%
Italy	3.7	4.1	12%

Source: IGC, Statistics Canada, CREA, ISTAT
(p) provisional; (f) forecast

exchange at the end of June – during the first post-harvest session – reaching a maximum of 335 euro/tonne for milling wheat and 325 euro/tonne for feed grain. Values that, according to Coldiretti Apuglia, risk triggering a short-circuit due to the failure to cover production costs and to the wide gap with the over 500 euro/tonne recorded when the last trade year was launched, against a backdrop that was, however, extremely different from today's.

The climate is still the element that could affect price developments and negotiations more than any other in the weeks to come. We will not, however, have a complete picture of the situation until the autumn, given that the big players, including Canada and the United States, will play a key role on the supply side, while the decisive element on the demand side will be estimating the actual requirements in Europe and North African

countries, where the situation is still an unknown quantity.

Across the Atlantic, Statistics Canada forecasts a 5.8 million tonne durum wheat harvest in its own country, up approx. 7% year-on-year. Low stocks of old production (480,000 tonnes) will, however, limit Ottawa's effective stocks to 6.3 million tonnes (+5% compared to 2022), but there will be no significant repercussions on exports (just under 4.8 million tonnes are expected), which are only likely to decline marginally due to increased competitive pressure from French grains in Europe. Estimates for Canadian stocks at the end of the 2023-24 trade year have been revised downwards slightly, with the latest calculations nevertheless confirming a rebound of +67% year-on-year, forecasting 800,000 tonnes, a volume which is, in any case, 15% below the historical average. Worsening forecasts in Spain and North Africa, due to the effects of the drought on

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yield potentials, have led analysts at the International Grains Council to revise their estimates for the world harvest downwards, to 32.4 million tonnes, a year-on-year drop of 1%. Low global stockpiles will limit overall availability to 38.2 million tonnes (-3%), against a largely unchanged level of consumption, estimated, by UK analysts, to be around 33.5 million.

Meanwhile, in the EU, the European Commission has updated its forecast supply balance, estimating that the 27 Member States will produce 7.5 million tonnes of durum wheat and 132 million tonnes of soft wheat, both figures being up by around 5%.

End-of-June estimates attest to a soft wheat production in the 27 Member States of 132 million tonnes, with durum wheat at just under 7.5 million tonnes. In both cases, the year-on-year increase is around 5%.

In Italy, CREA estimates a durum wheat area of approx. 1.24 million hectares, similar to that of 2022. Yields permitting, production is expected to top 4.1 million tonnes, maintaining the long-term average, but recording a year-on-year increase of 12%.

Recently, COCERAL, the European association of buyers and traders, also published its forecasts, indicating a

harvest of 4 million tonnes in Italy and 7.5 million in the EU. In this case, indications for EU soft wheat production are more cautious, with a forecast of 127.3 million tonnes, up by a mere 0.3%. French analysts from Stratégie Grains have also reduced their EU estimates to 128.7 million tonnes (from 130 million), forecasting a 3% growth over the 2022/23 trade year.

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7



Polypropylene frame for static dryers

Editorial staff



IFT launches a new version of its polypropylene frame widely used in pasta factories.

talian Food Technology - a company based in Mantua with many years experience in the production and supply of plastic frames, trays and accessories to the food industry - has recently launched the new version of its popular frame for the static drying of pasta, already widely in use in pasta factories.

The new frame further improves upon the characteristics that have rendered it so popular with operators in the pasta production sector: excellent mechanical rigidity is combined with high resistance and extreme lightness, which makes it easy to use and simple to handle. The frame is also easy to stack, interchangeable and compatible with other wooden and aluminium frames.

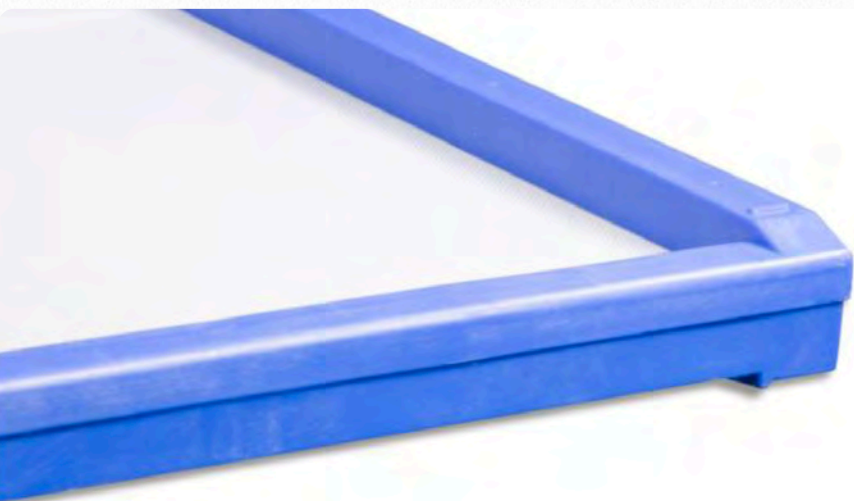
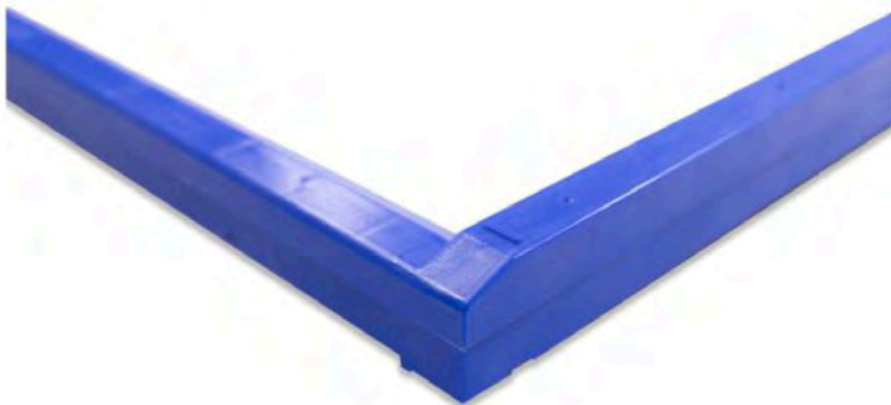
The frame is made with food-grade polyester mesh and has no openings (which could lead to unwanted deposits of harmful residues) or holes closed with plugs (which could come off during processing).

Some of the smart solutions adopted in the design of the IFT frame are chamfered corners to guarantee smoothness, and a sliding track to facilitate the correct overlap of the frame on the trolley.

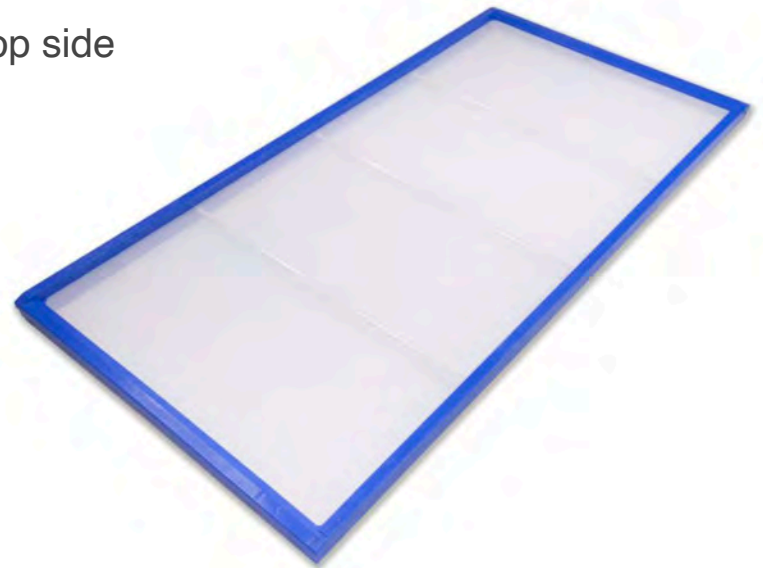


The entire frame consists of only two parts, made of polypropylene by injection moulding.

Being made of plastic, the frame eliminates problems such as wood splinters or traces of aluminium in the final product.



Top side



Upperside



The frame is 1200 mm long and 600 mm wide and is available in three different heights: 35, 54 and 70 mm.

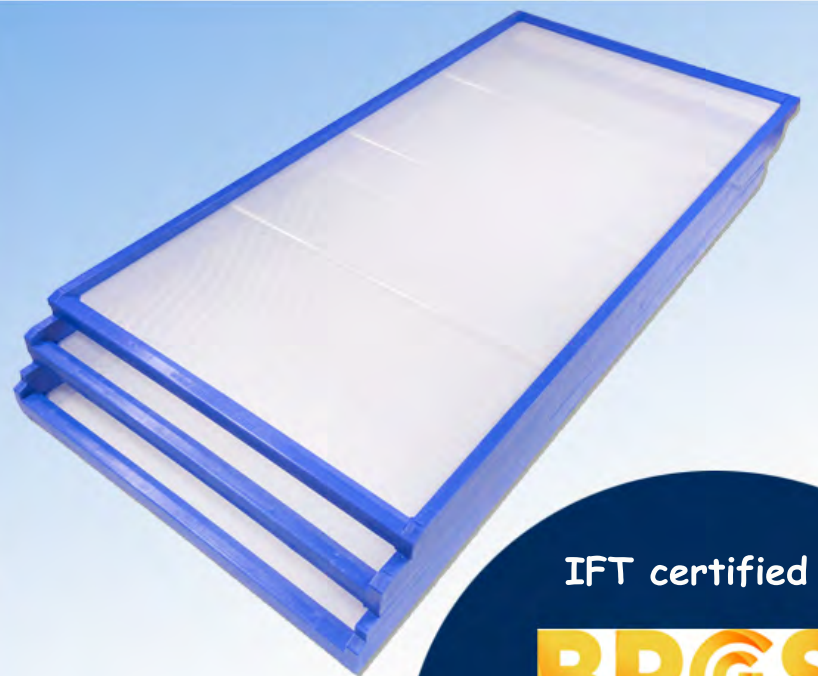
The frame meets CE requirements for food contact materials and can be used in BRC FOOD-certified production facilities.

PLASTIC FRAME FOR DRYING PASTA Standard CE

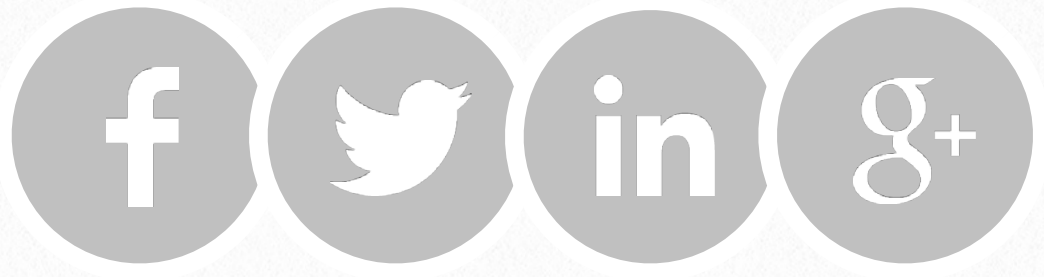
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8



The responsibility of the seller of pasta in sealed packages in case of parasites

Lino Vicini



Packs of pasta placed on sale in a spoiled state or in any case harmful to health due to parasite contamination: legal liability outlined in this publication.

The Italian law of 30 April 1962 has celebrated over sixty years of honoured career.

During this lengthy period of time, its provisions have been carefully studied by the legal practice and massively applied by the courts which have made it the most used instrument in the field of food crimes.

The topic, therefore, as is often said, is “consolidated” and tends to have no grey areas; the fact that in the meantime a complex corpus of community rules has been formed has in any case reduced the original importance of the 1962 law.

This changed general situation has not however reduced the application of the residual incriminating provisions of law 283 and in particular article 5.

The Italian Supreme Court of Cassation periodically returns to dealing with this rule, sometimes to correct the non-canonical interpretation that is provided by some court rulings.

This is what occurred in this case.

Let’s start with the facts that are very simple.

The manager of a supermarket was summoned to face prosecution for having packages of pasta in his store that were in an impaired state or in any case harmful due to the presence of parasites.

The Court that dealt with assessing the alleged crime, i.e., article 5 letter d)

punished by art. 6 of law 283 of 1962, at the end of the trial, deemed the fact proven and sentenced the party to a fine of 5,000 euro.

The defence lawyer therefore filed an appeal before the Italian Supreme Court of Cassation as it was impossible to appeal on the merits in accordance with article 593 paragraph 3 of the code of criminal procedure.

This provision provides verbatim that “in no case convictions for which only the penalty of a fine or a substitute penalty for public utility work have been applied may be appealed against, nor may acquittals relating to crimes punished with only a financial penalty or with an alternative penalty”.

It is worth mentioning that this limitation to the right to appeal was deemed not to conflict with the rights of defence, as a double level of judgment is in any case safeguarded.

The provision of the law in this case has an eminently deflationary perspective so as not to greatly burden the judicial machine that is already overloaded with proceedings.

The objective pursued by the legislator is in any case without prejudice to the possibility of appealing to the Italian Supreme Court of Cassation for violating

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the law based on article 111 paragraph 7 of the Italian Constitution.

To return to the case in question, the Court believed that the manager of the supermarket should have become aware of the nature of what was placed on the market, i.e., of the presence of parasites inside some of the pasta packages offered for sale on the shelves.

Conversely, the defence underlined the fact that the judge should have applied the special exemption provided for by article 19 of law 283 of 1962.

In fact, the packs of pasta found to be infested with parasites were only two out of an entire “batch” purchased not directly by the point of sale which the defendant was in charge of, but by another company. The plastic windows on the package, which would have allowed the consistency of the product to be checked, were one per package and had extremely small dimensions, while the parasites had been found in the area of the closed and not visible side.

Finally, the packs were intact and their expiry date far ahead in time.

These circumstances should have led the judge to apply the exemption provided for by art. 19 of law 283.

In fact, the product was in its original packaging, i.e., a closed container intended to be opened exclusively by the

consumer, there was no conservation defect of the pasta packaging that could be seen from the outside; finally, any further checks would have made it impossible to release it for consumption. The III section of the Italian Supreme Court of Cassation, with sentence filed on 19 June 2023 no. 26278 of 2023, deemed the reasons well founded and annulled the sentence.

The judges of the Italian Supreme Court of Cassation start precisely from the literal spirit of art. 19 of law 283 of 1962 to justify their decision.

“The penalties provided for by this law do not apply to traders who sell, offer for sale or otherwise distribute products for consumption in original packaging, if the non-compliance with the provisions of the law itself concerns the intrinsic requirements or the composition of the products or the conditions of the containers’ internal parts and provided that the trader is unaware of the infringement or that the original packaging does not show signs of impairment”.

According to the consolidated guideline, “original packaging” must be understood to be any closed vessel or container intended to ensure the original integrity of the food substance from any tampering and to be opened exclusively by its consumer”.



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In particular, furthermore, without prejudice to the responsibility of the manufacturer, the retailer or user is not liable for holding for sale or for supplying food substances that are soiled, invaded by parasites, in an impaired state or, in any case, harmful, if these have been received in original sealed packages, intended to be opened only by the consumer, which do not reveal any defect outwardly and for which the analysis or any other appropriate check would lead, due to the easily perishable product, to its inedibility and, in practice, to the impossibility of placing it on the market.

The basis of art. 19 of law 283 of 1962 must therefore be sought in the inevitability of the alleged fact, i.e., in it being materially impossible for the trader to ascertain, when adopting normal diligence and prudence, that the product offered for sale complies with the legal requirements. In a nutshell, the trader cannot be held guilty not only for the processing and production process for those foods that are released for consumption in their original packaging, except in cases where the defects can be seen from the outside or if the retailer is aware of these, but also of the composition of all those “packaged” or bulk products which do not outwardly reveal any defects and for which the analysis or any appropriate check would

lead, due to the easily perishable product, to its inedibility and in practice to the impossibility of placing it on the market. It should be clarified that the concept of “signs of impairment” present on the original packaging also includes those elements that indicate a breach of the provisions on food hygiene which can be ascertained based on an external examination of the packaging, since they can be inferred from and through this. Conversely, the trader cannot detect, as a sufficient element for the purpose of integrating the necessary coefficient of guilt, the mere possibility of ascertaining a violation of the provisions on food hygiene when there are no perceptible “signs of impairment”.

In the sequence of events recounted above, the Court decided to exclude the exonerating circumstance based on a practical assessment.

The guilt in the behaviour of the store manager would have been that of not having taken the precautions aimed at verifying not only the integrity of the packages, but also that they were in a normal state of conservation or rather, not infested with parasites.

In this way, the judgement of the Court of First Instance, while deeming applicable art. 19, contested the fact in question to the party also because of the alleged

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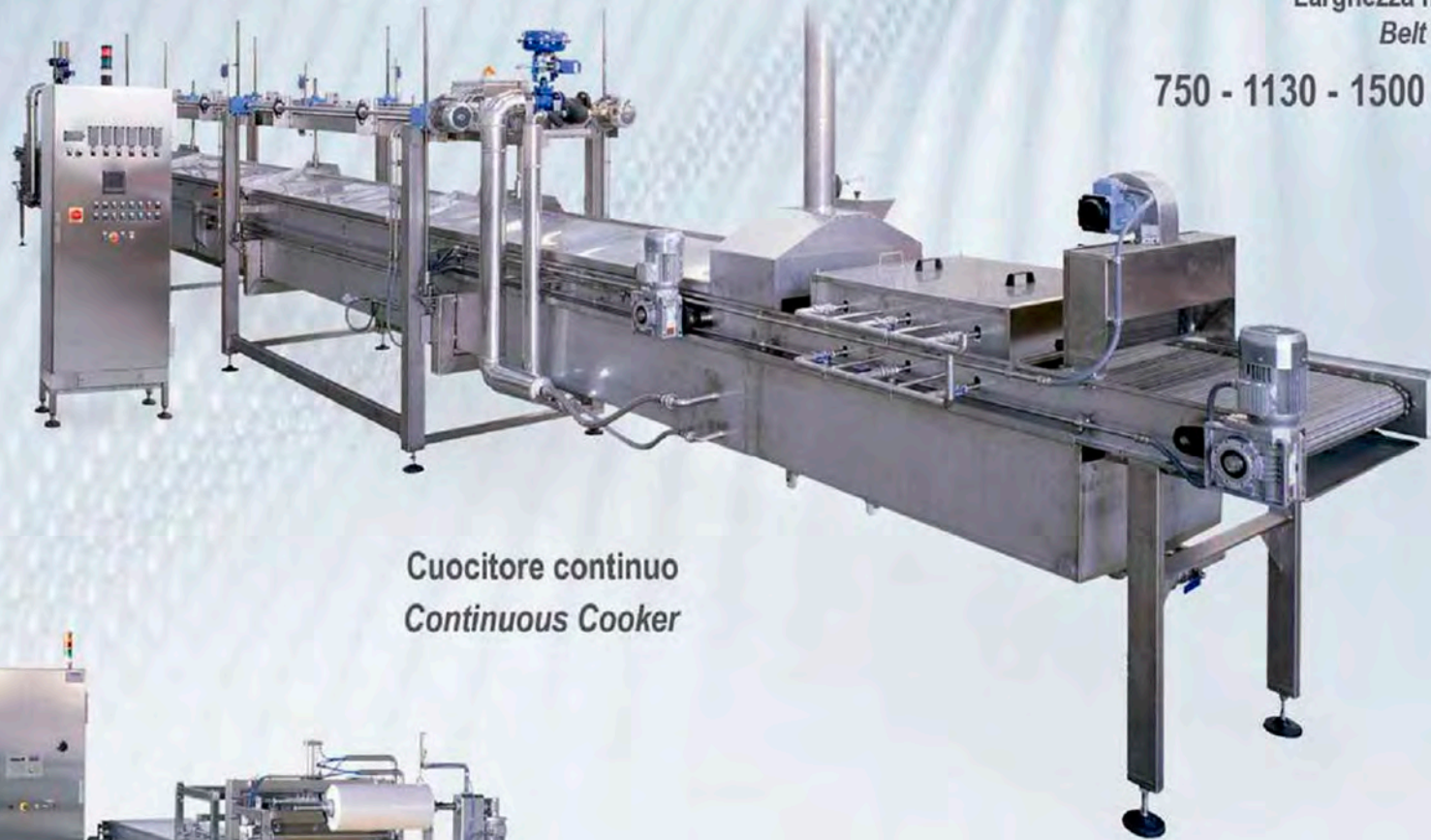
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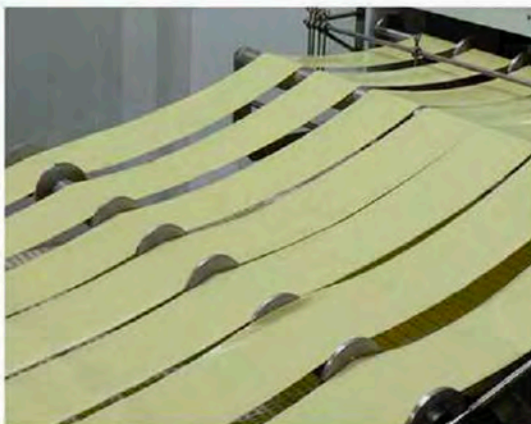
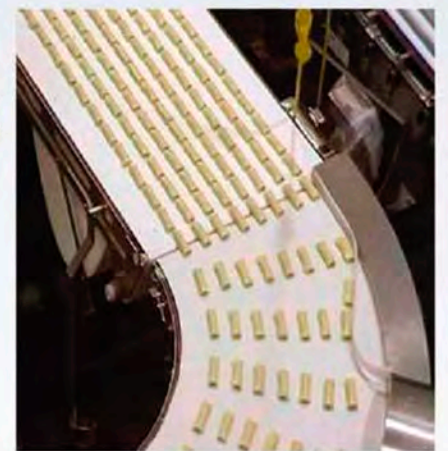
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violation of additional and different precautions than those provided for by the same article 19 of law 283 of 1962.

According to the Italian Supreme Court of Cassation, this application of the rule is not correct.

In fact, in the case of marketing products contained in original packages, article 19 excludes criminal liability based on the hypotheses referred to in articles 5 and 6 of law 283 of 1962 if the acting party is not aware that the provisions have been violated, i.e. did not take into account signs of impairment on the original packaging or in any case detectable based on an external examination of the latter. Hence the annulment of the conviction. Thus, the penal system confirms the centrality of the principle of guilt, which always excludes the punishability of the party in the case of inexcusability of the conduct.

Another matter is that relating to the potential and residual responsibility of the pasta manufacturer.

In fact, the latter may be liable for the offence referred to in art. 5 letter d) in the event of the presence of parasites in the pasta, unless it demonstrates that it has done everything it could to comply with the law, so that ultimately no reproach can be brought against it, not even for negligence or imprudence.

The pasta maker will therefore have to demonstrate its good faith and prove that it has complied with all the rules of a proper manufacture, those of hygiene throughout the entire manufacturing and packaging process of its product.

As is proverbially said in courtrooms, the manufacturer will therefore have to prove that its position is not subject to any criminal liability for having marketed a non-compliant product.

Notes

1. See also Lino Vicini, *The responsibility of the seller of pasta in sealed packages in case of parasites*, published in Pastaria DE 1/2020, available in the download section of the portal pastaria.it.

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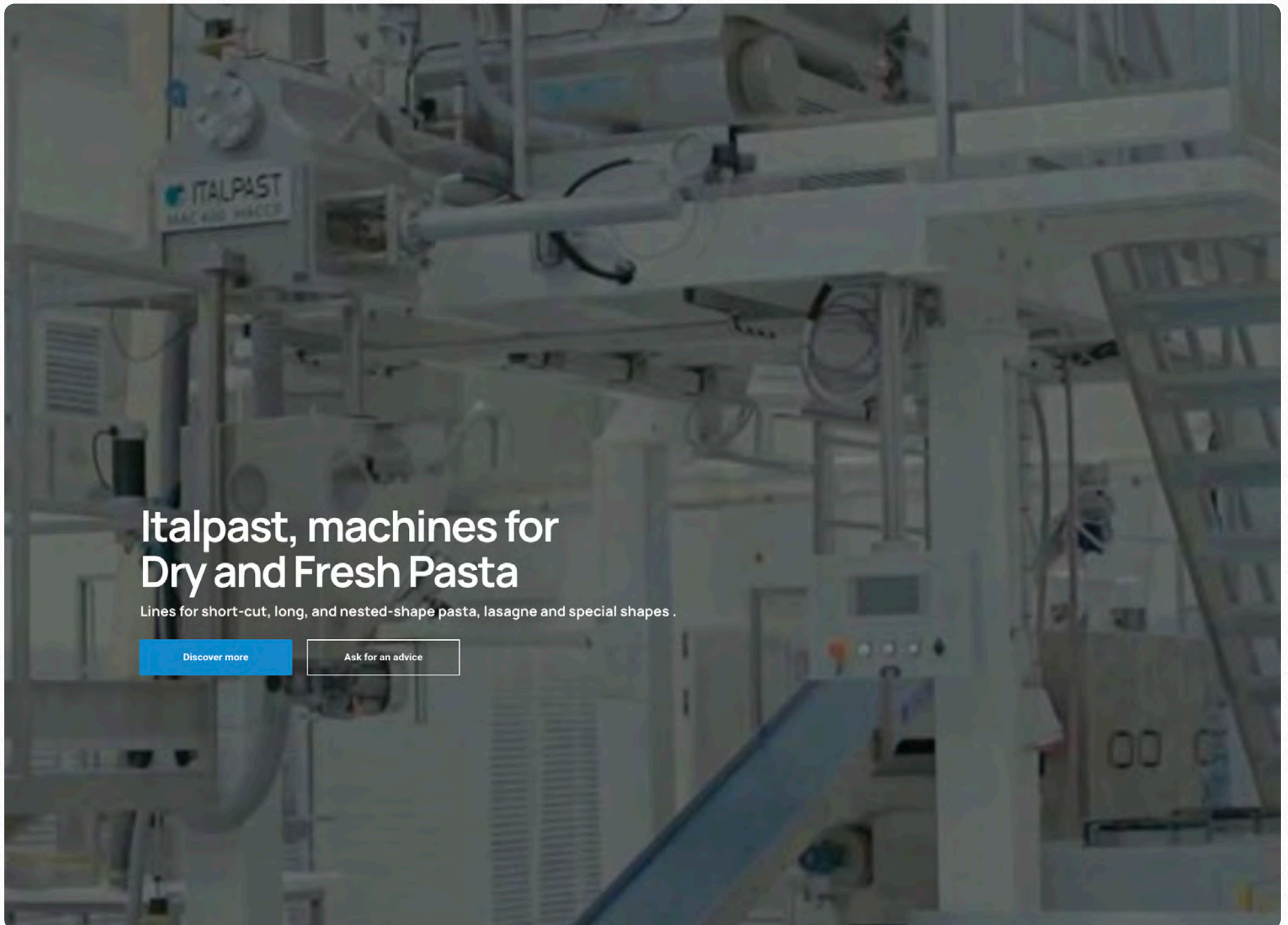


9



Italpast's new online website

Editorial staff



Modern design and easy browsing are among the features that best describe the new website of the Fidenza-based company, which has been designing and manufacturing machinery and systems for the pasta industry since 1986.

Italpast, a company based in Fidenza (Parma, Italy), which has been operating successfully for over thirty years, supplying machinery and systems for the production of pasta worldwide, released its new website in May 2023, after a period of painstaking design work.

The site, the link to which is www.italpast.com and which is available in Italian, English and French, presents Italpast's extensive technological product range. To facilitate user consultation, it has been divided into the following categories: Dry pasta lines; Fresh pasta systems; Gluten-free pasta systems; Artisanal pasta Machines; Test lab; Automation; Instant Pasta Systems.

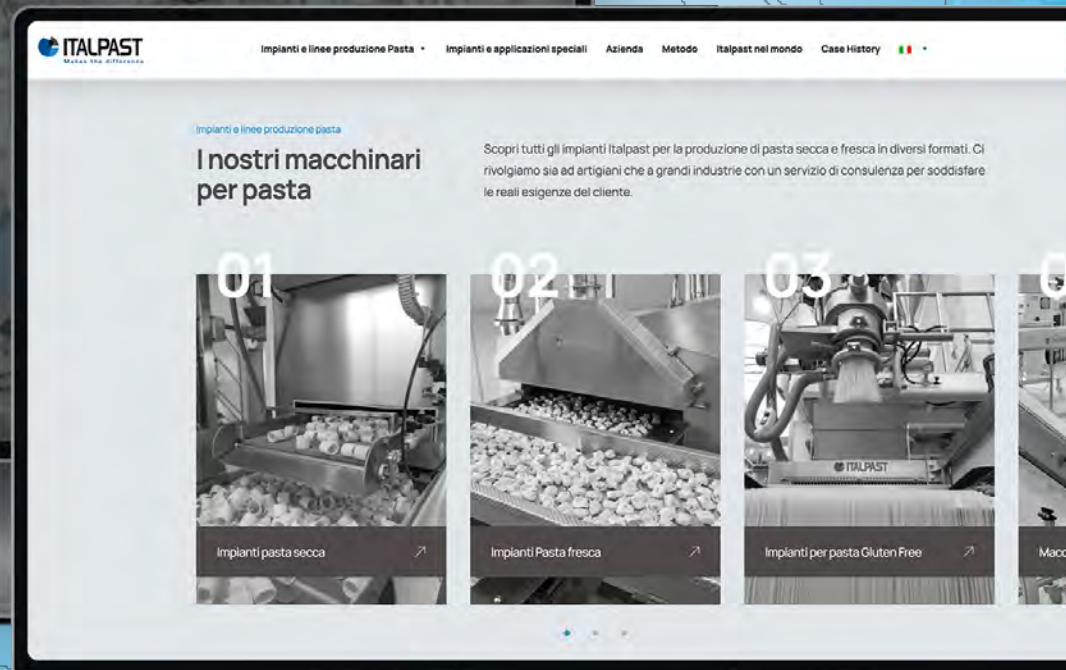
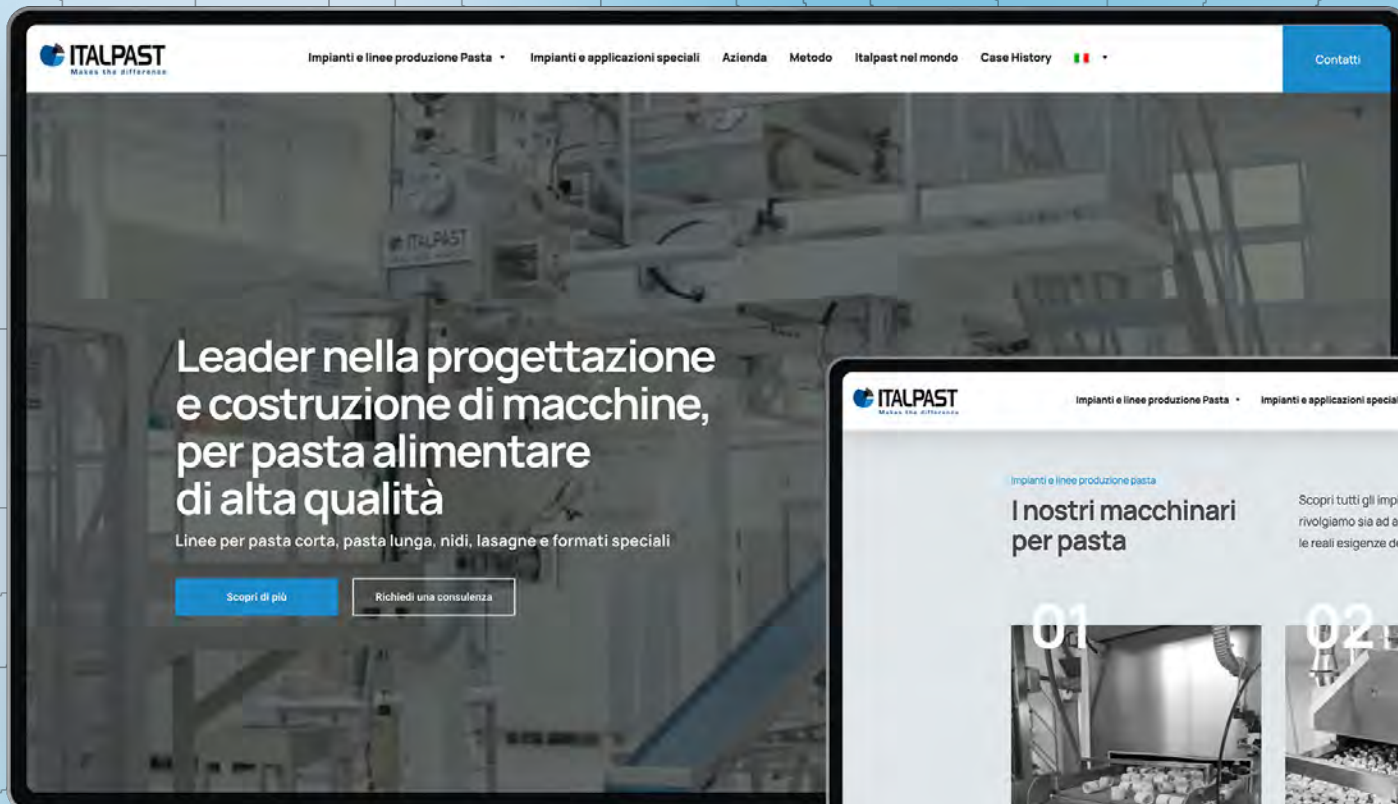
The classic company presentation (on the *Company* page) is backed up by an interesting and ample section dedicated to *Case History*, which describes the projects developed for various prestigious production plants (La Fabbrica della Pasta di Gragnano, Pastificio Strampelli, Azienda agricola Caccese, Pastificio Graziano, Pastificio Mozzo, Azienda agricola Monte Mozzo), extensively illustrated by photos.

The installation of systems made by the Fidenza-based company in over 80 countries worldwide is excellently documented on the *Italpast in the World* page, where the brands of the numerous pasta factories that have placed their trust in Italpast's technologies – both traditional and gluten-free, both in Italy and abroad, – are reproduced.

The screenshot shows the Italpast website interface. At the top left is the Italpast logo with the tagline "Makes the difference". The navigation menu includes: [Pasta production lines](#), [Special Application](#), [Company](#), [Method](#), [Italpast worldwide](#), [Case History](#) (with a UK flag), and a blue [Contacts](#) button.

The main content area features a grid of seven categories, each with a representative image and a list of products:

- Dry Pasta Lines** (Image: pasta production line): Short-cut pasta, Long pasta, Nest-shaped pasta, lasagne and special shapes, Multiple line, Static dryers, Automatic continuous short pasta line.
- Fresh Pasta Lines** (Image: pasta production line): Short-cut pasta, Long pasta, Filled pasta, Pre-cooked pasta.
- Gluten Free Machines** (Image: pasta production line): (No products listed).
- Artisanal Pasta Machine** (Image: pasta production line): Dry pasta, Fresh pasta.
- Italpast Test Lab** (Image: pasta production line): (No products listed).
- Automation** (Image: pasta production line): Automatic tray stacker, Automatic die-washing machine, Robotrays S and robotrays D for short pasta trays, Trays emptying machine.
- Instant Pasta Technology** (Image: instant pasta cup): (No products listed).



Italpast New Website

New projects, New challenges...New website!

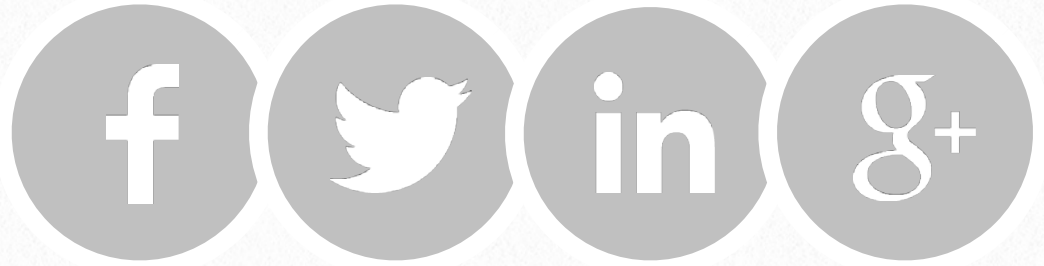
In our new website dedicated to pasta production plants you could:

- | EXPLORE ALL NEW PRODUCTS |
- | GET IN TOUCH WITH OUR TEAM OF EXPERTS |
- | READ ALL OUR SUCCESSFUL CASE HISTORIES |
- | DEEPEN OUR WORKING METHOD |

Moreover, thanks to the possibility of requesting a personalized consultation, you can receive our professional support to find the productive solution best suited to your needs.



10



Italian pasta exports surge, turnover up 18% in the first quarter of 2023

Pastaria Centre for Economic Research



Record leap for Italian pasta exports in the first quarter of the year. Never before had foreign exports in the January-March period topped the 1 billion euro mark. This is exactly what happened in the first quarter of 2023, thanks to the sharp surge in prices following the major increases in the price of grains on world markets, with implicit inflation - measured by the average unit value of exported pasta - rising by 18.1%.

Taking all of the categories into account, fresh and filled pasta included, an average price of 1.80 euro per kilo is calculated, compared to 1.52 euro in the first quarter of 2022.

An increase that has reversed the decline in the monetary dimension of exports, in contrast with the volume of foreign sales which decreased by 2.1% in quantity, totalling, in the quarter, to just under 576,000 tonnes.

In terms of macro-areas, the ISTAT data processed by Pastaria point to a two-speed trend, with a drop in physical shipments of pasta in the European Union (-4.2% year-on-year) and an increase, albeit fractional (+0.3%), in non-EU countries, thanks mainly to excellent sales development in the United Kingdom and the USA.

Also in terms of value, a decidedly faster pace emerges in third countries, with turnover growing at almost twice the rate (+20%) of that recorded within the perimeter of the 27 Member States (+11.8%). It is worth noting that in the UK market, revenue soared by 28%, and, across the pond, growth even topped 31%. Germany is still the primary market in terms of both turnover and volume, but with a dual-speed performance this year, up 6% in currency and down 8% in quantity.

The German market tends, traditionally, to be more attentive to price dynamics - in fact, of the top five destinations it has been the only one this year to put the brakes on - unlike France and Spain and, as mentioned, the UK and the US. "Made in Italy" pasta sales also enjoyed positive results in Belgium (+7% in volume, +15% in terms of currency). In the Netherlands, Sweden and Japan, on the other hand, although revenues rose fast, exports lost momentum, but only in terms of quantity.

Among the smaller markets distinguishing themselves with sharp increases in turnover are Brazil (+65% compared to the first three months of 2022) and Israel

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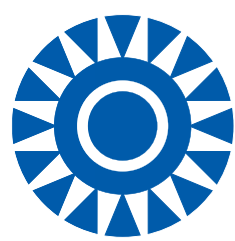
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Table 1 ITALIAN PASTA EXPORTS

	Tonnes			,000s euro			Euro/kg		
	1 st qtr. 2022	1 st qtr. 2023	Variation	1 st qtr. 2022	1 st qtr. 2023	Variation	1 st qtr. 2022	1 st qtr. 2023	Variation
World	588,175	575,886	-2.1%	896,358	1,036,781	15.7%	1.52	1.8	18.1%
EU-27	315,03	301,805	-4.2%	480,581	537,438	11.8%	1.53	1.78	16.7%
Extra EU	273,145	274,081	0.3%	415,777	499,343	20.1%	1.52	1.82	19.7%
Germany	111,799	102,858	-8%	151,804	160,907	6%	1.36	1.56	15.2%
United Kingdom	70,128	75,515	7.7%	103,290	132,032	27.8%	1.47	1.75	18.7%
France	72,993	74,527	2.1%	117,654	133,183	13.2%	1.61	1.79	10.9%
United States	61,538	70,452	14.5%	117,927	155,030	31.5%	1.92	2.2	14.8%
Spain	17,144	17,205	0.4%	35,390	40,682	15%	2.06	2.36	14.5%
Belgium	15,085	16,113	6.8%	28,071	32,344	15.2%	1.86	2.01	7.9%
Netherlands	16,729	15,246	-8.9%	26,780	29,756	11.1%	1.6	1.95	21.9%
Sweden	15,618	15,034	-3.7%	22,808	27,734	21.6%	1.46	1.84	26.3%
Japan	16,358	14,93	-8.7%	20,530	22,289	8.6%	1.26	1.49	19%
Swiss	10,901	11,053	1.4%	21,722	24,206	11.4%	1.99	2.19	9.9%
Saudi Arabia	10,893	10,216	-6.2%	12,369	13,593	9.9%	1.14	1.33	17.2%
Austria	10,405	9,557	-8.1%	16,437	18,676	13.6%	1.58	1.95	23.7%
Poland	8,794	9,431	7.2%	12,562	16,009	27.4%	1.43	1.7	18.8%
Israel	7,475	9,379	25.5%	9,178	14,439	57.3%	1.23	1.54	25.4%
Australia	9,176	8,108	-11.6%	14,735	15,756	6.9%	1.61	1.94	21%
Canada	7,629	7,375	-3.3%	14,908	16,699	12%	1.95	2.26	15.9%
South Korea	6,076	6,427	5.8%	7,340	9,367	27.6%	1.21	1.46	20.7%
Brazil	5,298	6,01	13.4%	6,725	11,134	65.6%	1.27	1.85	46%
Ireland	4,763	5,211	9.4%	8,227	10,209	24.1%	1.73	1.96	13.4%
Czech Republic	5,754	4,86	-15.5%	6,666	7,026	5.4%	1.16	1.45	24.8%
Denmark	5,747	4,641	-19.2%	8,951	9,707	8.4%	1.56	2.09	34.3%
Norway	4,312	4,194	-2.8%	7,469	7,718	3.3%	1.73	1.84	6.3%
China	5,299	4,114	-22.4%	5,706	6,086	6.7%	1.08	1.48	37.4%
Finland	3,359	3,639	8.3%	5,409	7,255	34.1%	1.61	1.99	23.8%
Romania	4,865	3,632	-25.3%	7,156	6,925	-3.2%	1.47	1.91	29.6%
Ukraine	6,401	3,512	-45.1%	7,178	4,478	-37.6%	1.12	1.28	13.7%
Colombia	4,895	3,369	-31.2%	5,872	4,396	-25.1%	1.2	1.3	8.8%
South Africa	3,132	2,927	-6.5%	3,788	4,112	8.6%	1.21	1.4	16.1%
Slovenia	3,132	2,849	-9%	4,699	4,326	-7.9%	1.5	1.52	1.2%
Croatia	2,877	2,821	-2%	3,280	4,258	29.8%	1.14	1.51	32.4%
Hungary	2,557	2,5	-2.2%	3,510	3,785	7.8%	1.37	1.51	10.3%
Greece	2,415	2,218	-8.1%	5,082	5,431	6.9%	2.1	2.45	16.4%
Russia	3,638	1,857	-48.9%	5,481	3,225	-41.2%	1.51	1.74	15.2%
United Arab Emirates	2,581	1,733	-32.8%	3,589	3,218	-10.4%	1.39	1.86	33.5%

Source: Pastaria elaboration of ISTAT (Italian State Statistics Institute) data



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Piemonte Nord

(+57%). Notable progress has also been made in Finland, Croatia and South Korea, with Seoul now firmly ensconced in the role of second most important market on the Asian continent after Japan, a traditional purchaser of Italian pasta which features in the “Top-ten” purchasing countries.

Considering the potential of China, it is still a rather limited market in terms of size. In the quarter under review, China reduced its imports by more than 22%, for which it paid 6 million euro, a 7% increase on the year before.

Also disappointing in this first quarter was the sales balance of the Middle East, particularly the United Arab Emirates, considered to be one of the most promising markets: here results were negative not only in volume but also in monetary terms. In Saudi Arabia, considered one of the most mature markets, turnover grew by around 10%, albeit against a year-on-year drop in shipments of over 6%.

The CEECs, Central and Eastern European countries, also showed diverging trends. In Poland, the area’s primary market, exports improved in both physical and currency terms, while sales results were decidedly less favourable in Romania and Slovenia. Another notable aspect has been the major reversal of sales in Russia and

Ukraine; volumes have practically halved in both countries due to the consequences of the war that has been raging for over a year now.

In as little as twelve months, Moscow dropped another six rungs in the ranking of customer-countries, slipping to 33rd position, behind even South Africa and Colombia and a long way from Kiev.

With regard to prices, the highest levels (more than 2 euro/kg on average) have been recorded in Greece, Spain and the United States, and the lowest unit prices are observed in Ukraine, Colombia and Saudi Arabia.

Brazil and China have experienced the highest increases in price, 46 and 37 percent respectively, changes that in addition to inflationary pressure might also reflect differences in the types of pasta purchased.

Price increases in Denmark, the United Arab Emirates and Croatia are also over 30%, Slovenia, Norway and Belgium have been impacted the least by the pasta price hikes.



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