

With the collaboration of



# PASTARIA FESTIVAL

Sharing know-how on pasta manufacturing

**PARMA • 29 SEPTEMBER 2023**

conferences : workshops : meetings : exhibitions

# Pastaria

7<sup>th</sup> edition

Patrons



**DURUM WHEAT SEMOLINA.  
THE GREAT MASTERS OF PASTA  
CHOOSE MININNI.**

**INDUSTRIA MOLITORIA MININNI SRL**  
ALTAMURA (BA) - ITALY  
Tel. +39 080 3103625  
[www.molinomininni.com](http://www.molinomininni.com)



# THE PROGRAMME

8:30-9:00 a.m.

Admission of participants

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



## OPENING OF THE PROCEEDINGS

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

10:00 a.m. - 5:00 p.m. | room no. 5 **GILDA**

## EXHIBITION AREA

10:15-11:30 a.m. | room no. 6 **AFRODITE**



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

Challenges, needs and opportunities for pasta: national and global markets and consumption trends

Matteo Bonù (NielsenIQ), Alessandro Cosentino (NielsenIQ)

Away-from-home consumption of pasta in Italy and Europe

Matteo Figura (Circana)

Moderator: Nicola Lasorsa.

*International' conference prepared by the Pastaria Centre for Economic Research.*

10:30-11:00 a.m. | room no. 4 **CARMEN**

## RAM ELETTRONICA PRESENTS: VISION SYSTEMS FOR LONG AND SHORT PASTA PRODUCTION LINES TO SUPPORT QUALITY CONTROL

Riccardo Scarcelli (RAM Elettronica)

*"Companies and Innovation" presentation.*

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



**LINEA PASTE FRESCHE RIPIENE (150-1500 kg/h)**  
**FRESH FILLED PASTA LINE**



**LINEA TAGLIATELLE (600-1000 kg/h)**  
**TAGLIATELLE LINE**



11:00 a.m. - 1:00 p.m. | room no. 7 **VENERE**

## THE REVOLUTIONARY ROLE OF NATURAL, ORGANIC FLAVOURS AND OF PACKAGING IN THE PASTA SUPPLY CHAIN



**Communicating corporate sustainability “without lies”, but with action. Choices and consequences of greenwashing and green blushing**

Luisa Errichiello (CNR of Naples)

**Labels that talk, the transparency of organic and natural flavours: a distinctive mark of a quality product**

Monia Floridi (New Flavours), Virginia Tonanni (New Flavours)

**Flavours from standardised ingredients: extraction and characterisation of bioactive compounds**

Gianni Sagrantini (University of Camerino), Samanta Corsetti (University of Camerino)

**Choosing packaging: sustainability and innovation for food quality and shelf life**

Laura Alessandroni (University of Camerino)

**Sustainability and tradition: bringing back pulses with Legù. The experience of Itineri**

Monica Neri (Itineri), Federica Di Candia (Itineri)

**Transparency as a competitive advantage: Why use the QR Code?**

Ciro Borrelli (QualityChain)

**Sustainability certification: opportunities for businesses**

Alberto Alberini (CCPB)

Moderator: Letizia Bellucci (New Flavours).

*New Flavours Conference.*

11:15 a.m. - 1:00 p.m. | room no. 3 **AMELIA**



## PRODUCT INNOVATION AND ENVIRONMENTAL SUSTAINABILITY IN FRESH PASTA



**New technologies for pasteurizing fresh pasta: energy sustainability and maximum organoleptic quality for the finished product<sup>3</sup>**

Simone Bertoncetto (GEA)

**Strengthening of gluten-free fresh pasta with chestnut flour**

Emma Chiavaro (University of Parma)

**New formulas of fresh egg pasta enriched by bioactive compounds**

Roberto Ciccoritti (CREA)

**Environmental impact of fresh pasta**

Mauro Moresi (University of Tuscia)

**Development of gluten-free gnocchi using heat-treated pea flours**

Valeria Imeneo (University of Milan)

Moderator: Cristina Alamprese (University of Milan).

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

Sponsor: **GEA**.

  
**Kronos**<sup>®</sup>

**Excellence grown in Italy.**



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The Kronos project. It originated from a collaboration with Albert Carlton, an American breeder, father of Desert Durum from Arizona, the durum wheat of high quality, imported from the best Italian pasta factories to produce premium pasta. Molino Grassi since 1992 has managed to have the exclusive copyright to reproduce the seeds and cultivate them in Italy, adopting and improving farming techniques adapted to the Mediterranean climate, thus keeping the organoleptic features intact. Kronos is a durum wheat with an unique protein content, resistance to cooking, taste and color, ideal for tasty and always al dente pasta.

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[www.molinograssi.it](http://www.molinograssi.it)

11:30 a.m. -12:45 p.m. | room no. 2 **MANON**

## **PASTA: SCIENTIFIC TRUTH VERSUS FAKE NEWS**

**In the run-up to World Pasta Day (25 October), all you need to know to be properly informed**

**Pasta makes you fat, creates inflammation and shouldn't be eaten in the evening: false!**

Elena Bertolotti (University of Parma, Italian Society for Human Nutrition)

**Recent increases in the price of pasta in Italy are due to speculation: false!**

Cristiano Laurenza (Unione Italiana Food)

**Pasta contains furosine and is harmful to health: false!**

Emanuele Marconi (CREA)

**True and false rumours about ancient and modern grains**

Luigi Cattivelli (CREA)

Moderator: **Francesca Romana Barberini.**

*Round table.<sup>2,4</sup>*

11:45 a.m. - 12:45 p.m. | room no. 4 **CARMEN**

## **MAIN CONCESSIONS AND CONTRIBUTIONS TO HELP COMPANIES IN THE PASTA SUPPLY CHAIN**

Chiara Chiarabini (ATS Associated Consultants), Alessandro Faletti (ATS Associated Consultants), Mirco Siciliano (ATS Associated Consultants)

*Pastaria Seminar. With the collaboration of ATS Associated Consultants.*

1:00-2:00 pm | room no. 5 **GILDA**

## **LIGHT LUNCH**



**FOLLOW PASTARIA ON SOCIAL NETWORKS**

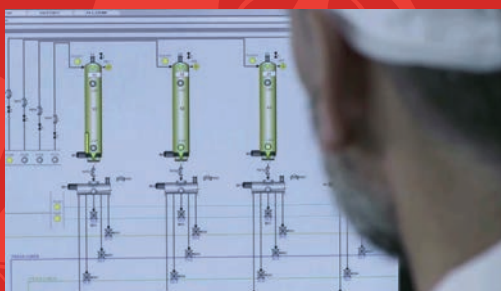
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# La tecnologia su misura, guidata dall'innovazione

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



**BRAMBATI** S.p.A.™

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2:00-3:45 p.m. | room no. 2 **MANON**

## **PASTA: HEALTH, WELL-BEING AND PLEASURE**

**In the run-up to World Pasta Day (25 October), the myriad aspects of an extraordinary food**

### **Wheat germ: potential molecular markers<sup>3</sup>**

Stefania Iametti (University of Milan)

### **Pasta and other low-GI starchy foods flatten the post-prandial blood sugar and insulin spike, including in non-diabetics: impact on preventing cardio-metabolic disorders**

Gabriele Riccardi (University of Naples Federico II)

### **Neuroscience: why a plate of pasta makes you happy**

Vincenzo Russo (IULM)

### **Role of the Mediterranean diet model in physical performance**

Patrizia Riso (University of Milan)

### **Effect of the Mediterranean diet on sleep quality**

Carlotta Mutti (University of Parma), Francesco Rausa (University of Parma)

Moderator: Cristiano Laurenza (Unione Italiana Food).

*Academic-based conference.<sup>2,4</sup>*

Sponsor: **Molino De Vita**.

2:15-3:45 p.m. | room no. 6 **AFRODITE**



## **PASTA PACKAGING AND SHELF LIFE**

### **The perspective of Packaging and Packaging Waste Regulation (PPWR) users**

Giacomo Canali (GSICA, Italian Scientific Group for Food Packaging)

### **Plastic Value Chain: the mechanical recycling of rPET and rXPS, validation protocols, risk assessment and GMP adopted by the supply chain**

Francesca Mostardini (University of Parma)

### **Shelf life and expiry information and potential impact on food waste**

Fabio Licciardello (University of Modena and Reggio Emilia)

### **Optimisation of process and packaging to extend the shelf life of pasteurised gnocchi**

Valentina Lacivita (University of Foggia)

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

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

*With the collaboration of GSICA.*

2:30-4:15 p.m. | room no. 3 **AMELIA** 

## **DRIED PASTA: QUALITY, INNOVATION AND TECHNOLOGICAL ASPECTS OF THE PROCESS**



### **Pasta beyond tradition: technological prospects<sup>3</sup>**

Maria Caboni (Università degli studi di Bologna)

### **The impact of the drying process on the organoleptic characteristics of dry durum wheat semolina pasta**

Vanessa Giannetti (La Sapienza University of Rome)

### **Quality of the pasta obtained with pigmented and ancient grains**

Francesca Pompei (University of Camerino)

### **Optimisation of high-temperature drying diagrams for reducing the Maillard reaction in past**

Emanuele Marconi (CREA, Bio-Medical Campus of the University of Rome)

### **Antioxidant compounds and technological quality of gluten-free pasta enriched with tomato and linseed by-products**

Lorenzo Estivi (University of Milan)

Moderator: Gabriella Pasini (University of Padua).

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

Sponsor: **Casillo Next Gen Food**.

2:45-4:15 p.m. | room no. 4 **CARMEN**

## **INNOVATIVE, SUSTAINABLE SOLUTIONS FOR FRESH PASTA PACKAGING: COMPOSTABLE, PAPER, PLASTIC**



### **Welcome addresses**

Fabio Fontaneto (President of APPAFRE), Paola Freccero (President of Pasta Makers of the CNA Food association)

### **Innovative compostable packaging solutions for fresh pasta**

Federico Faiella (Novamont)

### **Packaging as an agent of sustainable change**

Giorgia Francini (G.Mondini)

### **Mono-material packaging, a sustainable solution**

Luca Santandrea (Masterpack)

### **Experiences of member producers**

Vito Arra (I sapori d'Ogliastro di Vito Arra), Matteo Delfino (Delfino Fratelli), Federico Gobita and Nicola Braga (Casanova Food), Dino Ligorio (Al Mattarello).

Moderator: Virna Soncin (APPAFRE).

*APPAFRE Conference.*

4:15-4:45 p.m. | room no. 1 **AUDITORIUM**

## **PASTARIA PRIZE AWARD CEREMONY (FIFTH EDITION)**

4:30-5:00 p.m. | room no. 5 **GILDA**

## **GREETINGS AND CLOSE OF PROCEEDINGS**

## LEADING SPONSORS



## SPONSORS



## INFORMATION

Date: **29 September 2023**

Place: **Parma**

Hotel Parma & Congressi  
Via Emilia Emilia Ovest 281/A

Time: **8:30 am - 5:00 pm**

## TAKING PART

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

## TO SIGN UP



Pasta manufacturers can register for the event via the Eventbrite platform, using the QR code on the side or by following the link on [pastaria.it](http://pastaria.it).

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

Registration closes on 28 September. Places are limited.

## THE STEERING COMMITTEE

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

## ACKNOWLEDGEMENTS

The Organisation thanks the associations, the universities and their departments, the agencies, research institutes and all the speakers for their fundamental contributions to the event. It also thanks the sponsors for their support to the initiative, and the members of the Pastaria Festival Steering Committee for its sustained efforts in drawing up the programme. Finally, heartfelt thanks to all participants.

## NOTES

1. Simultaneous translation in English.
2. Topics and speakers drawn up by the Pastaria Festival Steering Committee.
3. Sponsored presentation.
4. Sessions open to general interest media (upon invitation).

The programme may be subject to variations.

## CONTACTS

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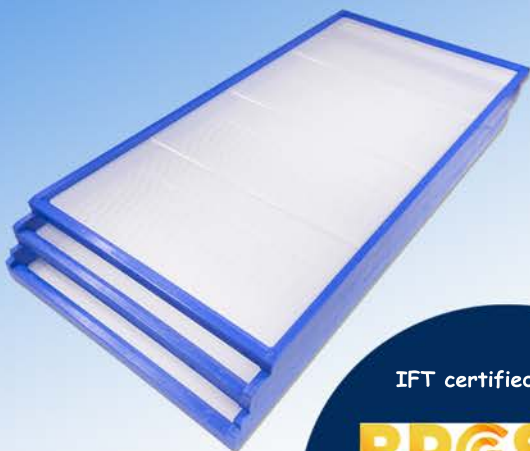
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prestigious pasta maker  
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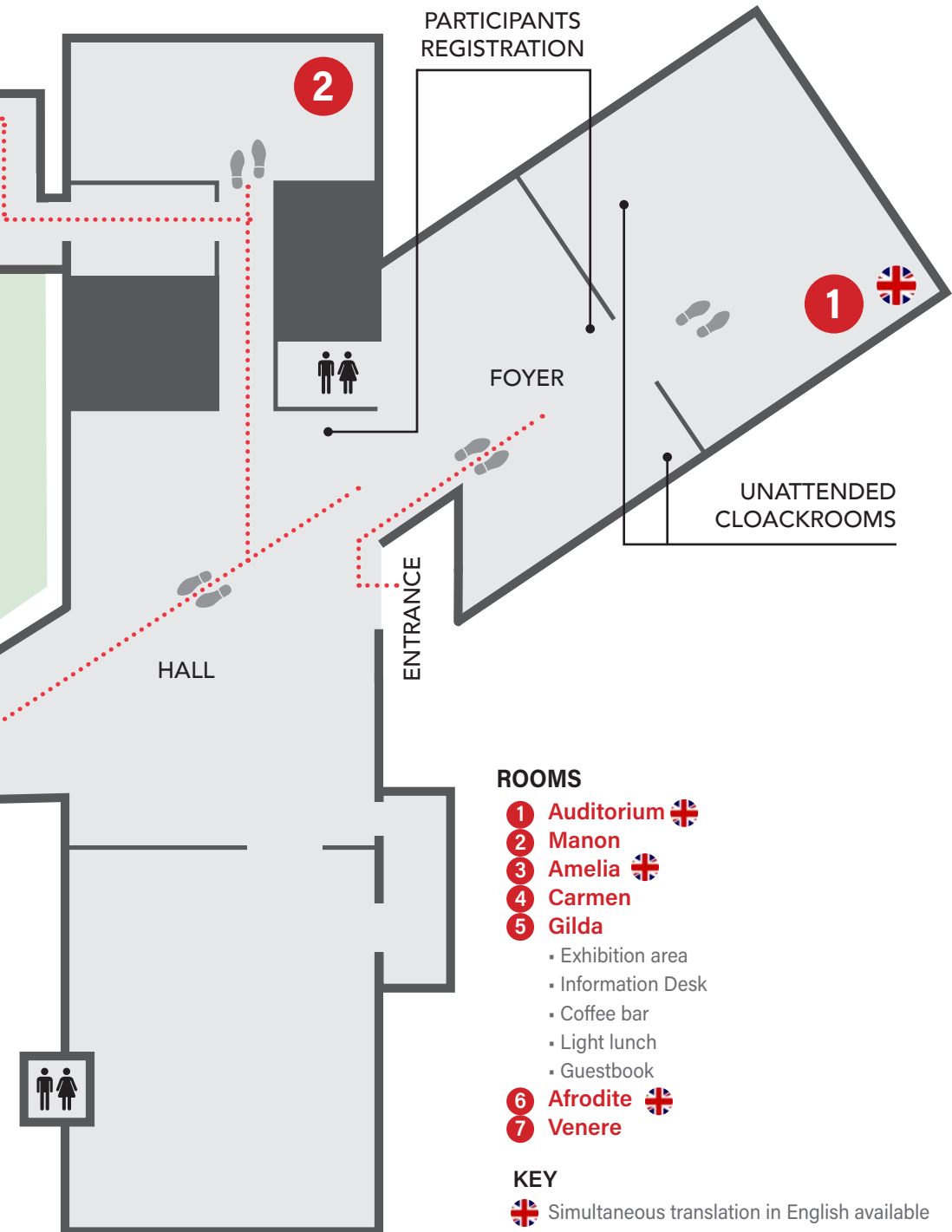
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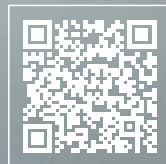






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