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STAZIONE LEOPOLDA
FLORENCE, 20-21 MAY 2024

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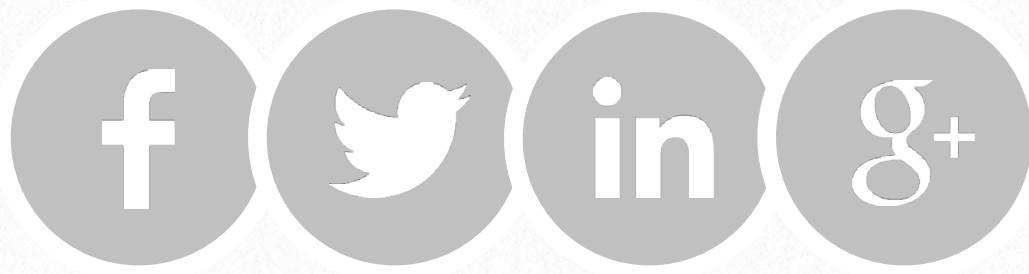


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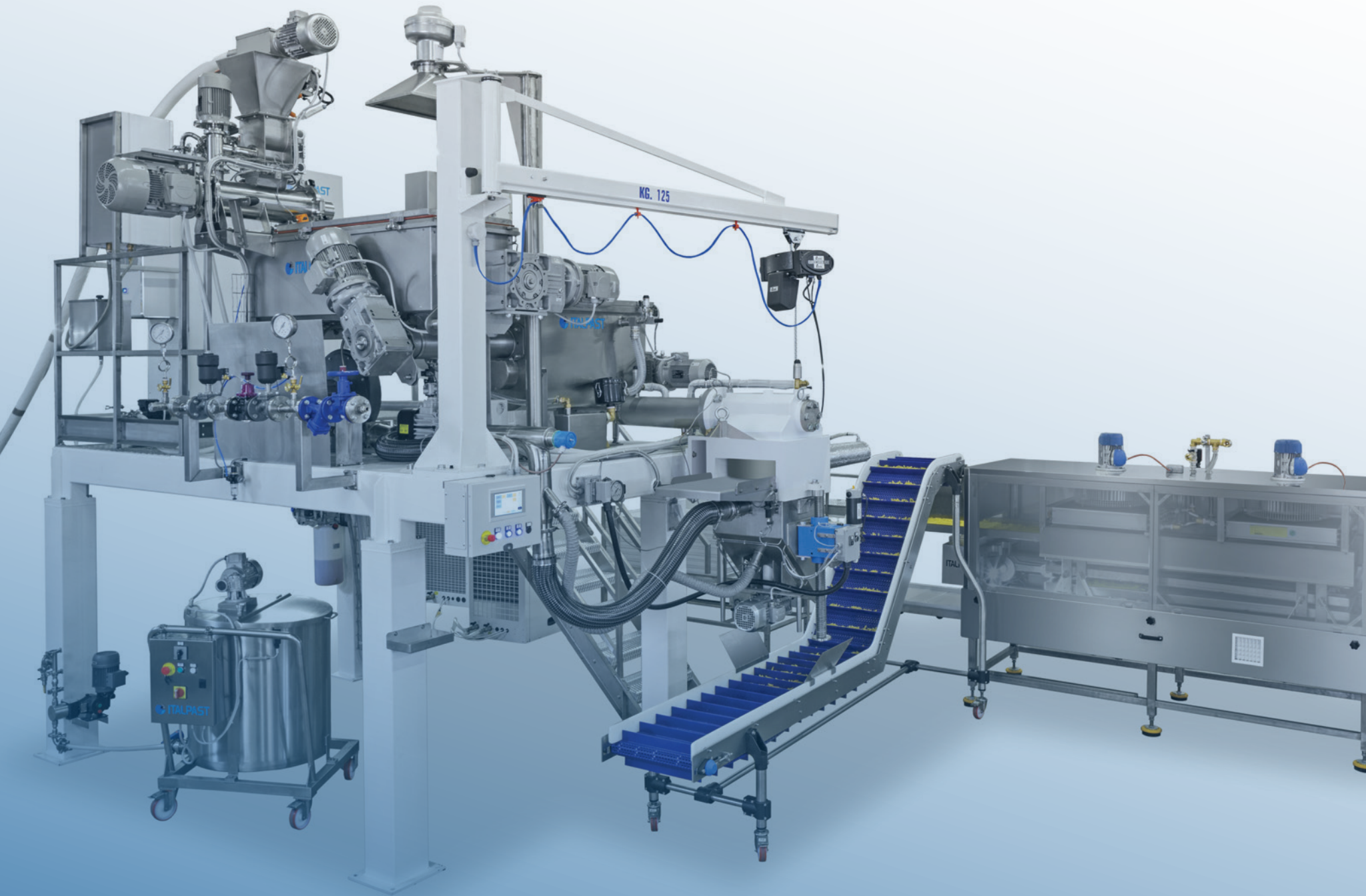
Lorenzo Pini

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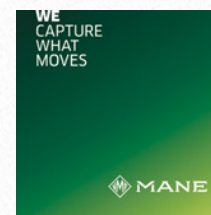
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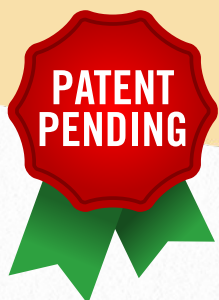
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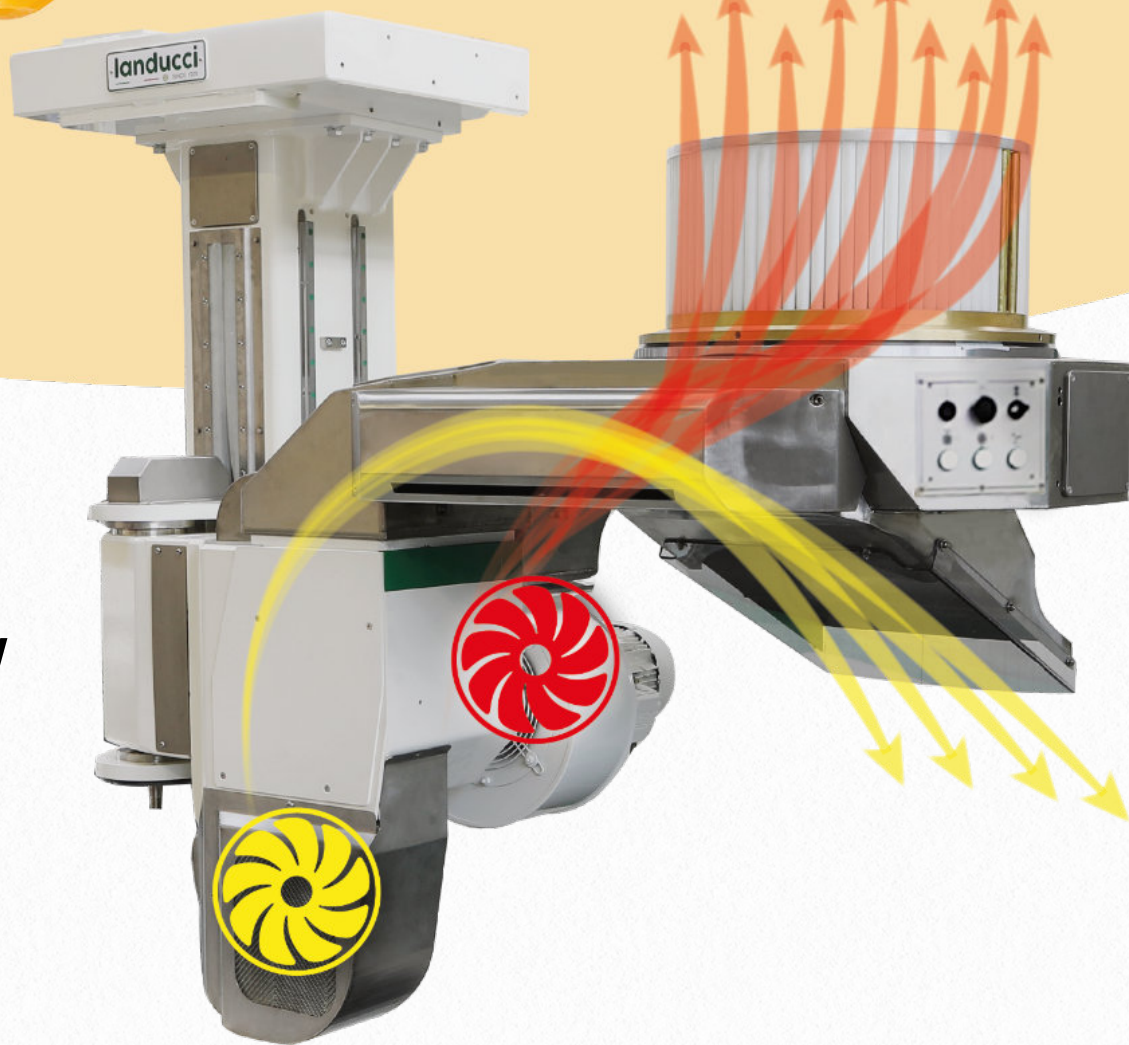
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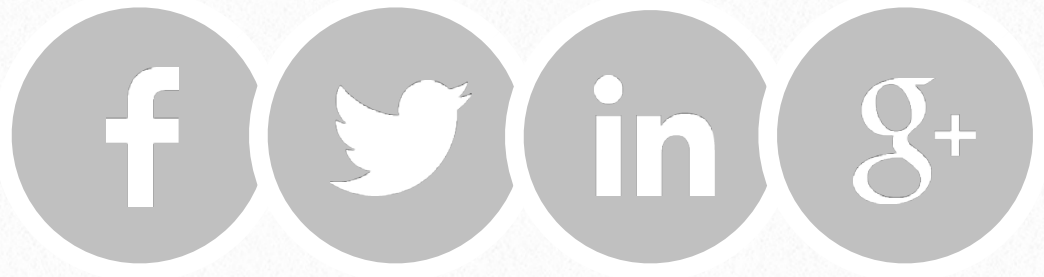
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1



Fiera Pastaria is here, a single trade fair that caters for all kinds of pasta supplies

Editorial staff



The data is set for 20-21 May 2024 for the first Fiera Pastaria, the new trade fair to be held in Florence that will bring all the suppliers of pasta producers together at the same event. Suppliers of machinery, equipment and accessories, ingredients and services for pasta producers will all be able to present their latest creations in a shared exhibition space.

The announcement was made recently, in Parma, on the occasion of the seventh Pastaria Festival.

It was made by Lorenzo Pini, Pastaria's publisher and editor-in-chief, opening proceedings at the annual meeting. He spoke to a packed hall, launching this new Pastaria initiative: an all-in-one trade fair, bringing together in a single exhibition space every kind of supply needed by pasta producers.

Fiera Pastaria is the name of the trade fair that will have its debut next year, on 20 and 21 May (Monday and Tuesday), in Florence, parallel with the eighth Pastaria Festival.

The choice of Florence, a hub city for the Italian territory, well connected internationally, and famous far beyond its borders for its extraordinary beauty, is meant to attract a high number of visitors, also from abroad.

A broad range of products

Ravioli-makers, combined units, pasteurisers, presses, production lines, gnocchi machines, dryers, dough mixers, dough sheeters, dies and trays. But also packaging machines, thermoforming machines and packaging materials.

And that's not all! Semolina, flours, gnocchi mixes, flavourings, semi-finished products for fillings will be just some of the types of supplies that will be on show in the Fiera Pastaria exhibition space, courtesy of leading companies in the sector.

The pavilions will also host stands belonging to service providers for pasta factories – from analysis laboratories to certification bodies, from consultants to associations – in order to exhibit the widest possible range of products, aimed exclusively at the Italian and international pasta production industry.

Fiera Pastaria's visitors

The wide range of products on offer at Fiera Pastaria aims to meet the needs of every type of pasta producer, both domestic and foreign, for whom the event has been specifically designed.

Small fresh pasta shops and large industrial dry pasta producers, artisanal gnocchi-makers and gluten-free pasta companies will all be able to find

interesting innovations among the exhibitors at Fiera Pastaria in terms of products and services of use to their business.

Pastaria Festival held in parallel

On the same days and in the same space as the Fiera Pastaria, visitors can also enjoy the eighth Pastaria Festival, the annual training, professional development and networking event for the pasta production sector.

The sector's key players – associations, professional bodies, universities, pasta factories and experts – will meet in Florence to share their knowledge and expertise in pasta production during a day of meetings, workshops, presentations, lessons and much, much more.

The Pastaria Festival's jam-packed programme will be yet another reason to visit the trade fair's exhibition spaces.

To exhibit

To book exhibition space at Fiera Pastaria, simply contact the Pastaria offices by phoning (+39) 0521 1564934, or send an email to info@pastaria.it.

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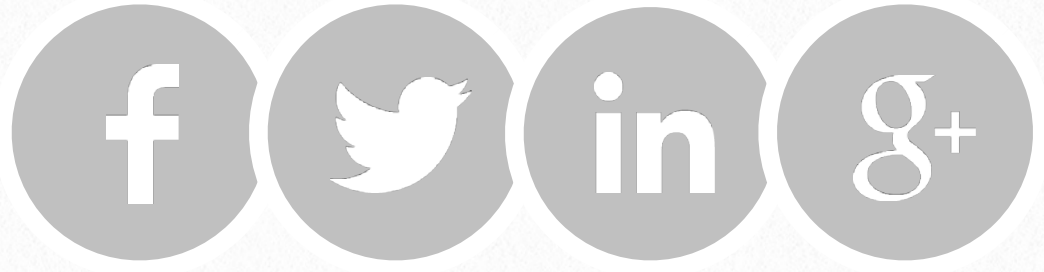
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2



Anticyclical pasta: consumption holding up, turnover rising fast

Editorial staff



The NielsenIQ data presented at Pastaria Festival show a 2.2% rise in sales by volume in Italy since 2018. The modern distribution system has witnessed a rise in the proportion of non-standard types of pasta. In recent years, the competitiveness and the economical prices have offered opportunities for the premium segment, also thanks to promotional offers.

Despite a few negative points – which is not surprising, given the current crisis situation – there are also many positive signs regarding pasta worldwide.

The NielsenIQ analysis, illustrated by Matteo Bonù and Alessandro Cosentino at the conference *Consumption, trends and opportunities for pasta in national and international markets*, organised as part of the Pastaria Festival 2023, shows a reassuring, and in some ways surprising, picture for companies in the pasta sector, in a situation where Italians admit to perceiving the pressure of a prolonged negative impact, worsened by a number of events, with almost one in three consumers (31%) saying that their personal finances have witnessed a deterioration.

The cost of living, which after last year's sharp rise is now gradually settling, remains the main factor of concern. Apprehension is also fuelled, however, by the global macroeconomic scenario and by expectations regarding employment trends, although this latter question is perceived as less significant in terms of “levels of concern” by Italians.

The reaction to this scenario is evident in the more cautious, prudent attitude observed by NielsenIQ, explained Bonù. The litmus test is an objectively more moderate conduct, marked by closer budget control and a general trend towards a reduction in superfluous spending, which has witnessed drastic cuts in some cases compared to the past.





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This change in the management of personal finances means that consumers are seeking to reduce their budget for eating out and adopting a more moderate approach to the purchase, for example, of shoes, clothes and personal care products. In contrast, spending is likely to remain unchanged, or even increase, in other categories, mainly in the food and related products category, and in particular regarding fruit and vegetables, food supplements, pasta and cereal products.

Inflation has had an apparently significant impact on these areas, but if we look at the actual dynamics, based on sales volumes, we can see that pasta has

substantially held its own, that sales of supplements and vitamins have risen, and that a drop is evident only with regard to fruit and vegetables, which, however, were conditioned by information campaigns that in many cases fuelled suspicions of speculation.

More generally, a leading role in the mix of strategies adopted by Italian consumers to combat the rise in the cost of living was played by promotions, which, although they registered a drop compared to the previous year, focused consumer attention most closely on the modern distribution circuit. The survey conducted by NielsenIQ showed consumers seeking to protect their



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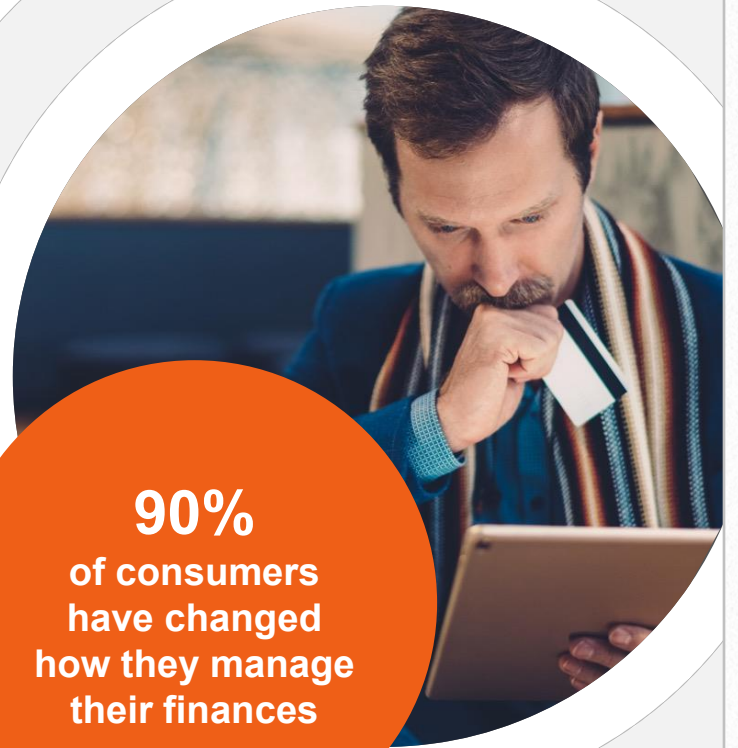
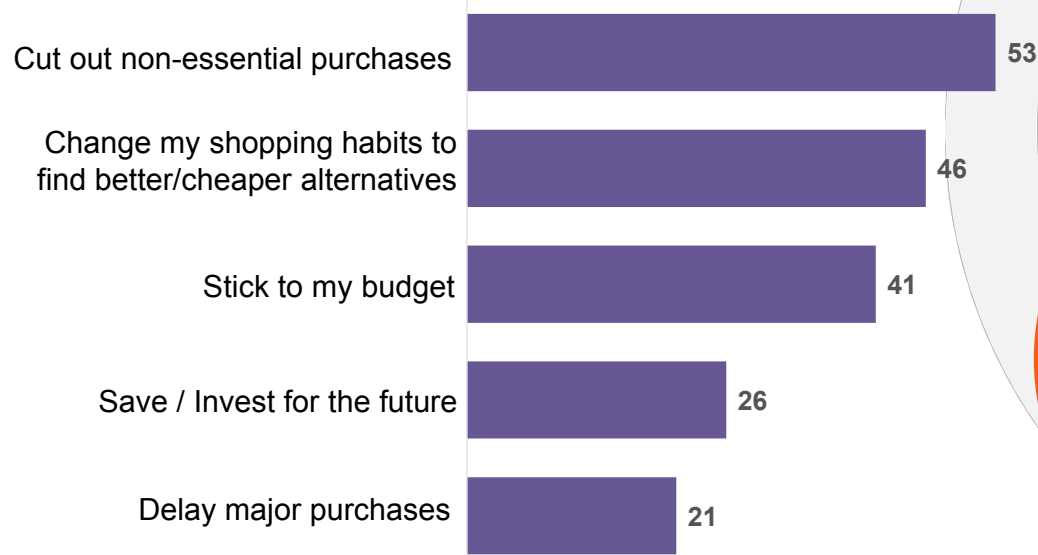
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Budgeting and cutting out superfluous purchases are the best ways to protect your wallet

Top 5

actions taken by consumers to manage their finances



90%
of consumers
have changed
how they manage
their finances

Source: NIQ 2023 Mid-Year Consumer Outlook vs. January 2023 Consumer Outlook

NIQ

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finances by keeping their budget in close check in stores, shopping more frequently in discount chains and purchasing private label products, as well as family-size packs, which have proved particularly popular in the case of pasta. Two findings in particular are indicative of the gravity of the current economic situation: the extraordinarily high percentage (95%) of consumers who have changed the way they shop, and the number of strategies (four on average) adopted to combat inflation.

With regard to pasta, sales in the modern distribution system amounted, on a global scale, to €12.4 billion, a year-on-year rise of 16.9% over the 52 weeks ending in

June 2023. This amounted to 5 million tonnes in terms of volume, a fall of just 0.5%, testifying to the fact that sales in the segment have substantially held up well, despite the rise in prices. This effective figure incorporates the opposing dynamics recorded, on the one hand, in the American continent (in particular the USA, as well as Mexico and Brazil), which saw a rise of 1.3%, and on the other, in Europe, which registered a drop of 1.2%. Pasta sales also continued to rise slowly in Africa (+ 0.9% year-on-year), while those in the Asia/Pacific area registered a 1% reduction in volume.

A characteristic almost all the countries have in common, added Bonù, is the shift

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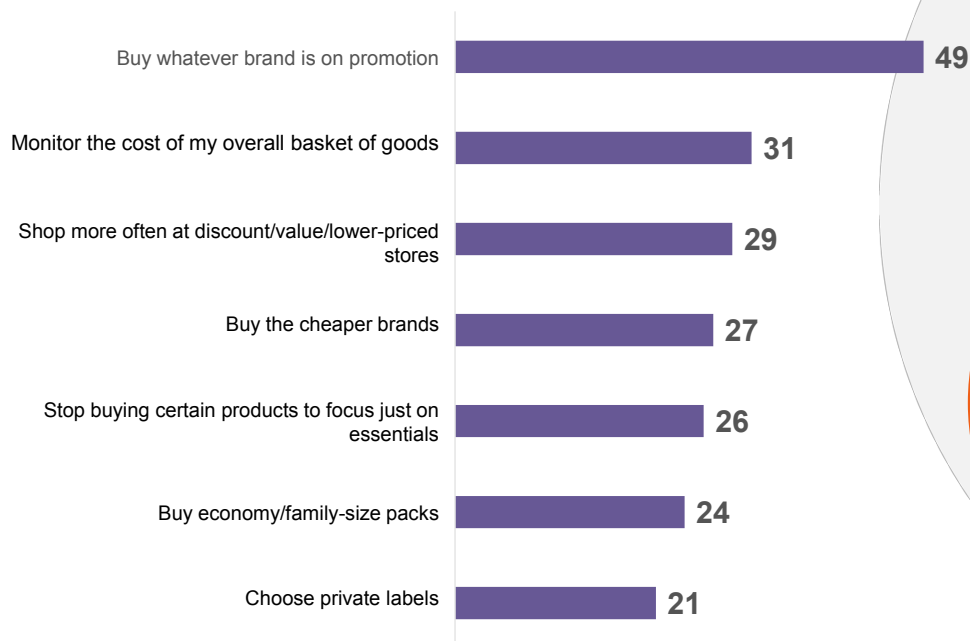
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Consumers have adopted a mix of strategies to cope with their supermarket shopping.

Main strategies adopted



Source: NIQ 2023 Mid-Year Consumer Outlook vs. January 2023 Consumer Outlook



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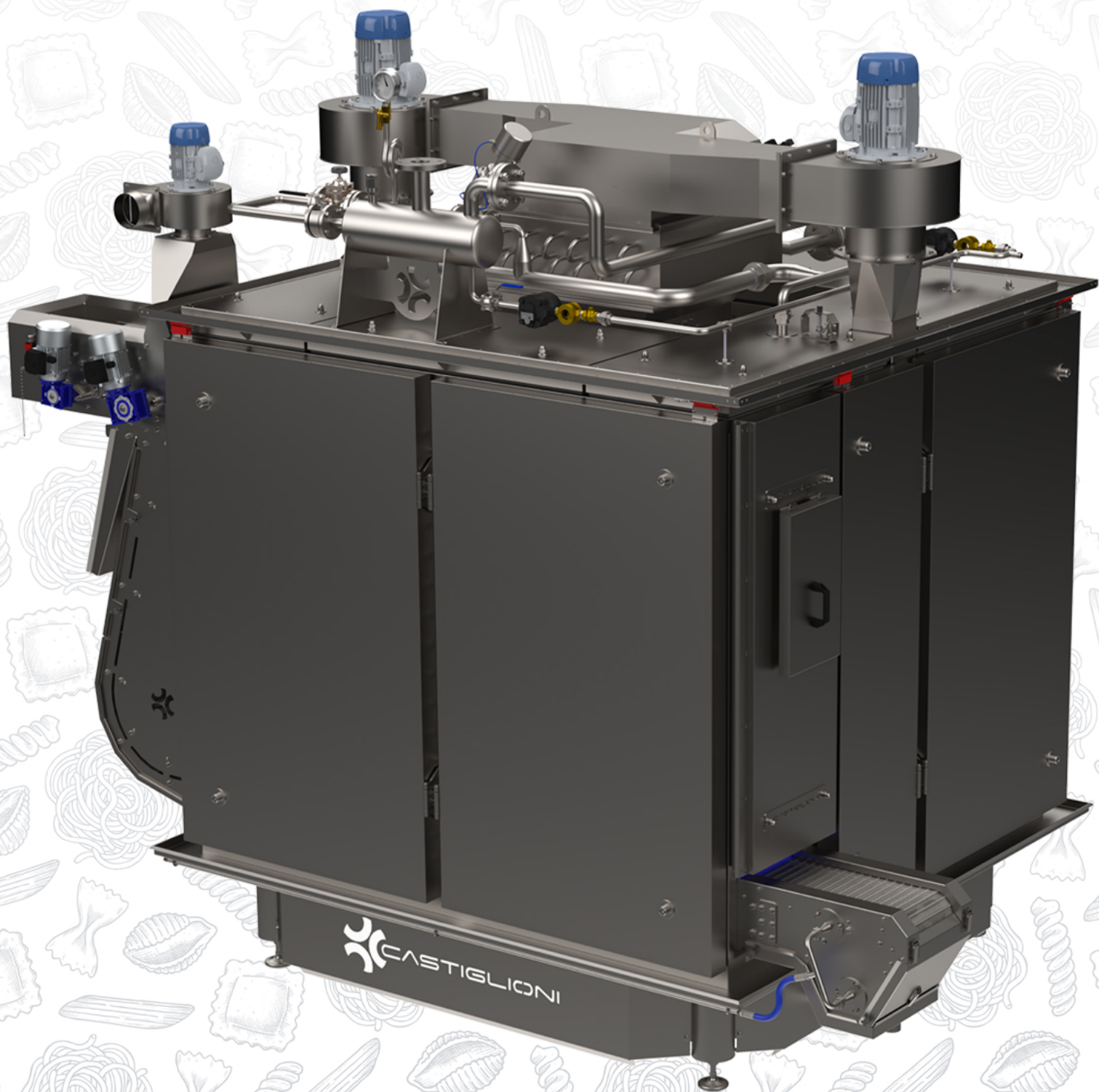
towards private labels, whose market share for pasta has been consolidated in all the cases considered with the exception of Russia and Turkey. This phenomenon is particularly evident in Spain, Poland and Greece, but there has also been a significant rise in private labels in France, Canada and Italy. Another interesting point is the general reduction in assortment in supermarkets, although differences are evident between countries. Large volumes with a small number of different products were observed in the USA and Spain, while “overcrowding” of products was observed in Canada and Greece. A greater balance between volume and products was

observed in Italy, more or less in line with the situation in France and Germany. With regard to the trend on the domestic market, the details illustrated by Cosentino show that purchase volumes of dry semolina pasta are holding up extraordinarily well, with a market penetration rate of 96% and over 790,000 tonnes sold, up 0.1% across the 52 weeks ending on 10 September 2023. For comparison, rice sales were down significantly over the same period, registering a volume of 162,000 tonnes, a fall of 4%, and a market penetration rate of 88.1%. Also worth noting is the positive situation regarding packaged fresh pasta, with

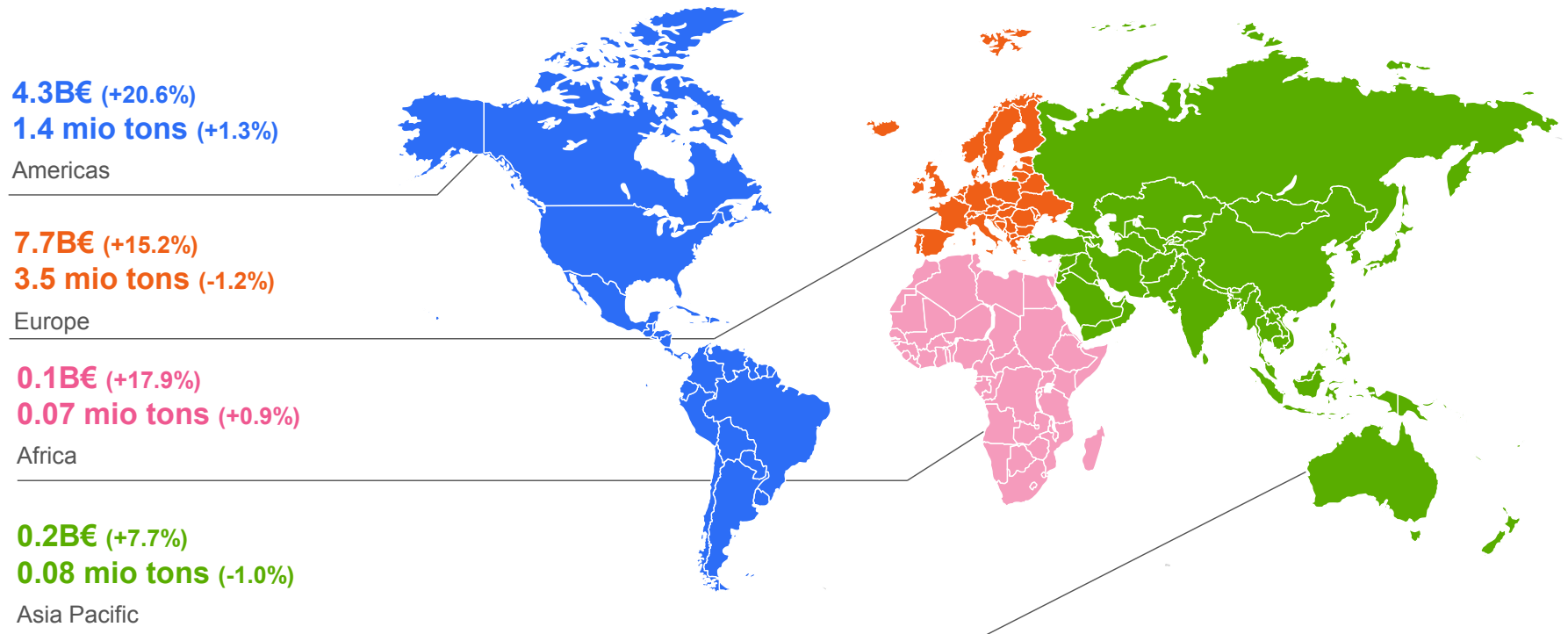
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Dry Pasta sold in modern distribution channels worldwide amounts to 12.4 billion € (+16.9% vs YA) for the 52 weeks ending in June 2023. Over 5 million tons sold, down -0.5%



Source: NIQ Strategic Planner, MAT ending 02 July 2023



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purchases by Italian households totalling 202,000 tonnes, up 0.6%, and a market penetration rate of 89.7%. Packaged bread sales also rose (a year-on-year increase of 1.1%), confirming the irreplaceable role of pasta and cereal products during mealtimes. This is explained not only by the nutritional value of both categories of products, but also by the fact they are uniquely versatile, satisfying and affordable.

This rise in the consumption of pasta is the result of a conscious choice on the part of consumers, explained Cosentino. If we take a more complete overview of the dry semolina situation since 2018 (which does not only take account of the

pandemic and the more recent wars), there has been a 2.2% rise in volume, with an increase in both purchases and assortment on the shelves. The figure has risen from just over 773,000 tonnes to the 790,000 mentioned earlier, while the average number of products has increased from 105.6 to 113.2. So not only is the market stronger; the offer has also become more varied, with a rise in sales of non-standard pasta types (i.e. types other than penne and spaghetti), which now account for 58.8% of sales (+2.2% compared to 2018). Another aspect deserving of attention is the role played by prices, given that purchasing costs for pasta are lower than



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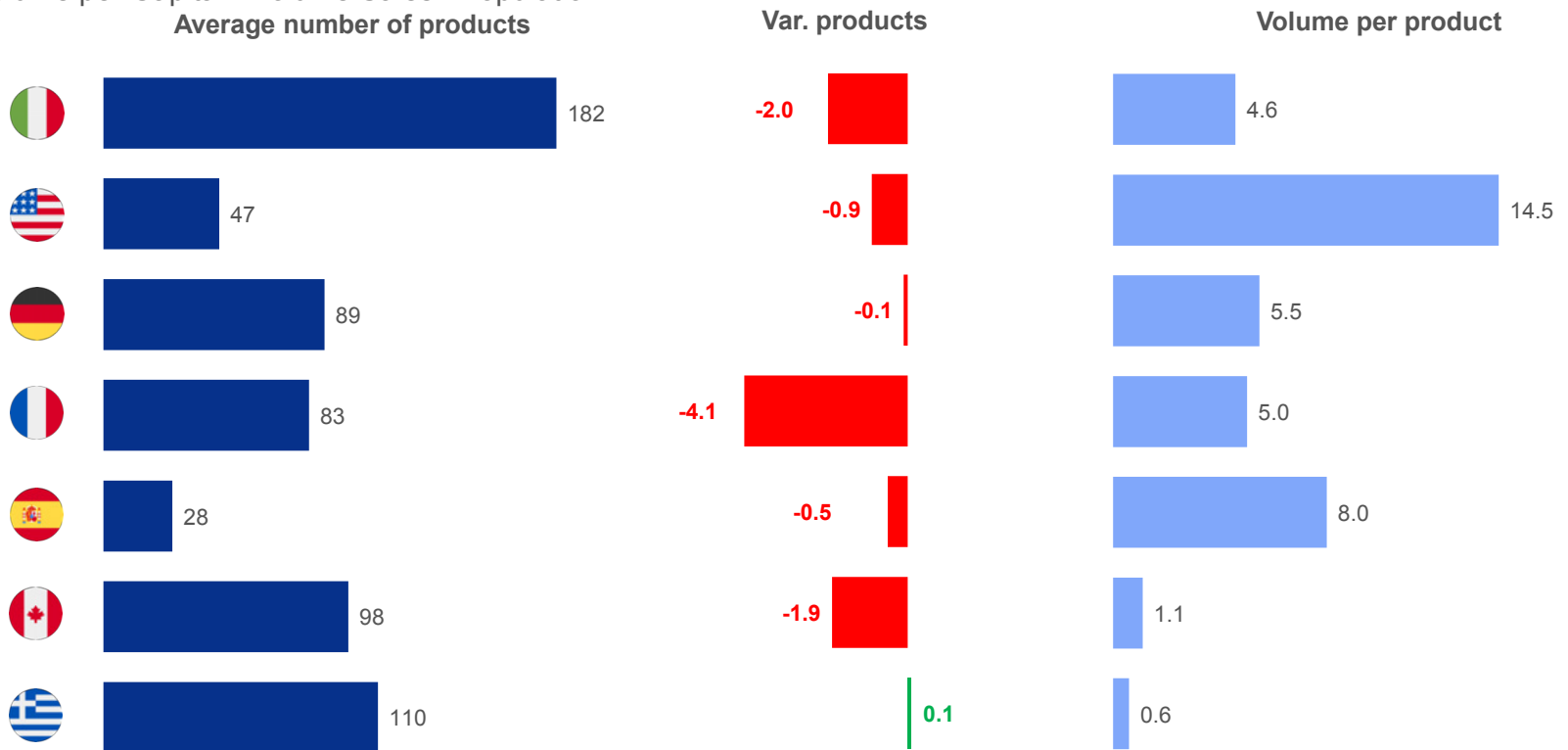


Assortments are down in all major countries.

Shelves appear very concentrated in the USA and Spain, and perhaps over-loaded in Canada and Greece

Source: RMS NIQ

*Volume per Capita = Volume Sales / Population



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Rice is in decline, while bread, fresh pasta and dry pasta are growing. Why?

IT Food—Sales per Volume/Purchasing households—last 52 weeks ending on 10/09/23

Semolina Pasta
790 mio Kg **(+0.1%)**
96.0% penetration

Fresh pasta
202 mio Kg **(+0.6%)**
89.7% penetration

Rice
162 mio Kg **(-4.0%)**
88.1% penetration

Pre-packed Bread
475 mio Kg **(+1.1%)**
97.9% penetration

Source: NielsenIQ Market*Track & Panel Consumer— update in w36 2023



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Because it's good

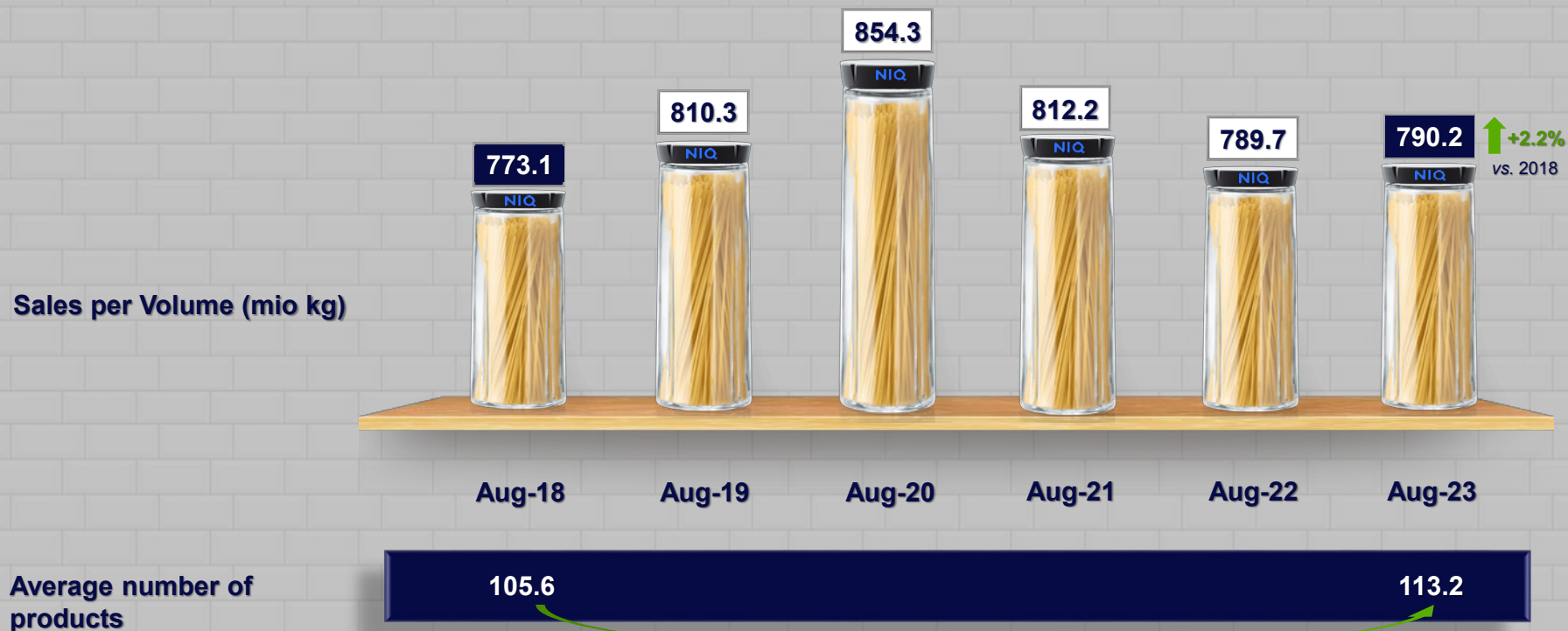


MACCHINE ED IMPIANTI PER PASTA



The dry semolina sector is on the up! (compared to 2018, it has grown by +17mio kg)

IT Food—last 52 weeks ending on 10/09/23



NIQ

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for other food products. Over these years, this implicit price advantage and competitive edge has offered an opportunity for the premium segment that other leading segments in the food sector (such as meat, fish and cheese) have not enjoyed.

In the case of pasta, the NielsenIQ data also show that in the modern distribution system, the high-end product has increased its market share, in spite of inflation and the general worsening of economic conditions, rising from 21.8% in 2018 to 30.9% today in terms of volume. Over the same time period, the mainstream segment has lost ground,

falling to 69.1%, compared to 78.2% five years ago.

This phenomenon can be explained by two incontrovertible facts: the driver represented by promotions, which have decreased for both premium and mainstream pasta, but to a much smaller extent in the case of the former (-1.4% compared to 2018, as opposed to 10.4% for the mainstream segment), and the price difference between the two types, which has fallen by almost half in five years, from 46% to 24%.

Across all segments (from the lowest prices to the top of the range), promotions have driven the consumption of premium semolina pasta, which has



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Not just a bigger market, but a wider assortment on offer (the weight of non-standard formats is increasing)

IT Food—last 52 weeks ending on 01/01/23

Share per Vol. (%)
2018

Share per Vol. (%)
2022



Source: NielsenIQ EBD Databases—update in w36 2023



Unique in the Consumer Packaged Goods sector: price competitiveness opens up opportunities for the premium segment

IT Food—last 52 weeks ending on 10/09/23

AT August 2018

AT August 2023

MAINSTREAM

PREMIUM

MAINSTREAM

PREMIUM



	MAINSTREAM (2018)	PREMIUM (2018)	MAINSTREAM (2023)	PREMIUM (2023)	Change (p.ts)
Share per Vol.	78.2%	21.8%	69.1%	30.9%	+8.9 p.ts
Promo intensity	37.6%	61.4%	27.2%	60.0%	-1.4 p.ts
Average price per pack	0.63	0.92	0.96	1.19	+24%



Source: NielsenIQ EBD Databases—update in w36 2023

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PLASTIC FRAME FOR DRYING PASTA Standard CE

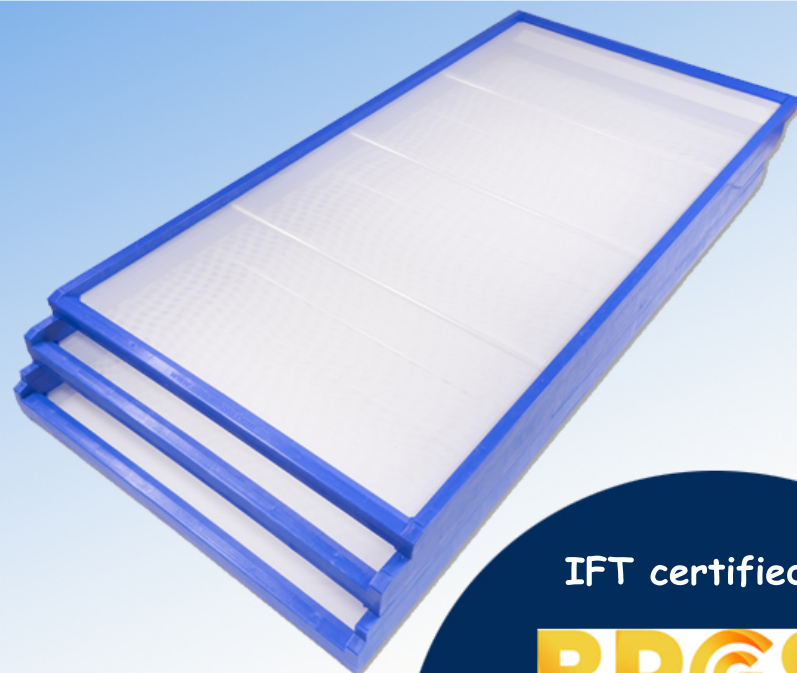
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TPP54: mm 1200x600xh54

TPP70: mm 1200x600xh70



Premium is taking up more and more shelf space

IT Food—last 52 weeks ending in June 2023

38.3% of shelf space is occupied by Semola Premium brands (+4.7 pts. vs 2021)



Source: NielsenIQ Store Audit—update June 2023 / Panel Consumer—update w 32 2023

and often appeals to the same consumer as Mainstream

Total Italy—last 52 weeks ending in July 2023

92.6% purchased Mainstream Pasta



76.5% purchased Premium Pasta

Because it's cheap

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continued to increase the space it occupies on the shelves, rising from 33.6% two years ago to 38.3% today, as a result of more aggressive discounting policies. In addition, when it comes to pasta, there is a much greater overlap than for other food products, as a result of the economical prices: the NielsenIQ study showed that the market penetration rate of mainstream pasta is 92.6%, compared to 76.5% for the premium segment, confirming that in most cases, the consumers are the same. In conclusion, explained Cosentino, there is no other mass consumption category with such high levels in the premium segment as pasta. This is an element to

bear in mind for the future, not only with a view to consolidation on the domestic market, but also for an increasingly incisive market penetration policy abroad, also by seeking out new markets. There is plenty of scope for adopting policies for greater diversification and innovation and experimenting with new pasta types. The price of pasta, teamed with its versatility and nutritional characteristics, will always give it the edge over other food products, offering wide margins for growth and major opportunities for the high-end segments in the category.

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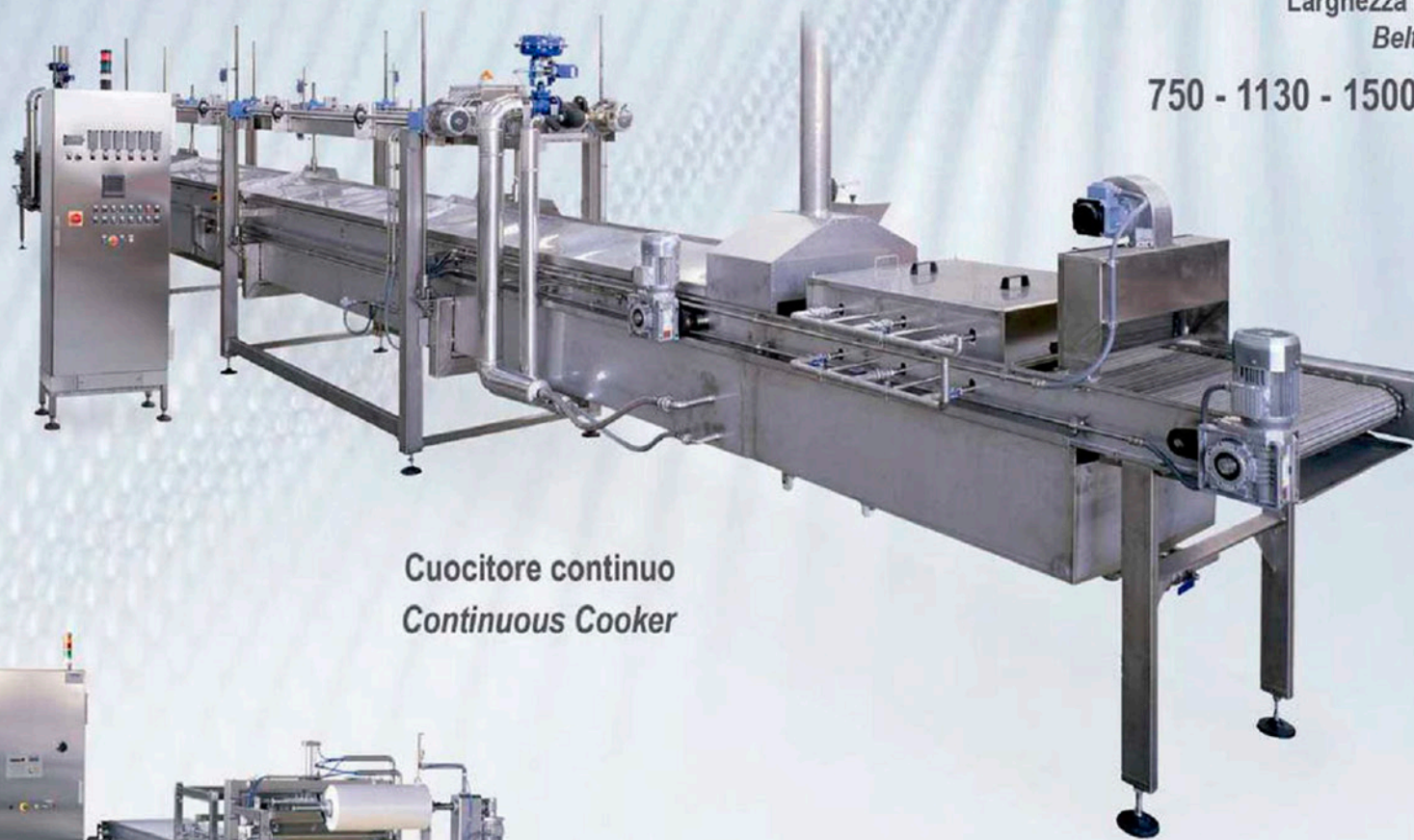
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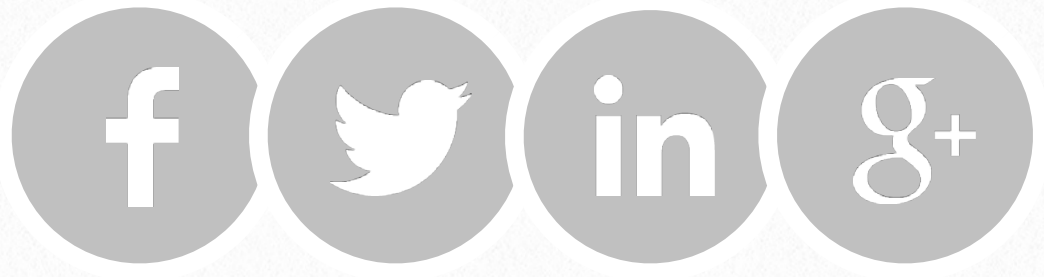


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3



Interplay between raw material and processing conditions for the formulation of pulse-based pastas

Andrea Bresciani
University of Milan

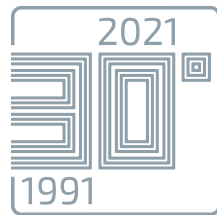


The article illustrates the work carried out for the doctoral thesis of Andrea Bresciani (University of Milan), who obtained a special mention at the 2023 Pastaria Awards. The aim of this work was to identify the relationship between raw material and process conditions to develop pulse-based through extrusion process.

Introduction

Climate change and its impact on water resources, among other things, is leading to increased awareness among consumers of the effects of their eating habits on the planet. This has given rise to a need to reformulate the most common foods, including snacks and pasta, fully or partially replacing conventional grains with more sustainable crops. Pulses play a key role, in this regard, in the promotion of a healthy and sustainable diet, thanks to their positive impact on soil, the environment, and individual health and wellbeing. Indeed, as well as being sustainable crops, pulses present interesting nutritional benefits such as high protein, fibre, and resistant starch content. In this context, formulating products containing pulses – the subject of this doctoral thesis project – is of great interest to the food industry.

Of the products considered over the course of the doctorate (snacks, pasta, and meat substitutes), this work will focus on pasta, the cornerstone of the Mediterranean diet. Its significant nutritional value, sensory characteristics, simple formulation, and convenience and versatility of use combine to make the product a good candidate for reformulation using unconventional ingredients. A review of the scientific literature in the pasta industry published in the last twenty years (Bresciani et al., 2022a) points toward a need to improve awareness of “non-conventional” pasta production technology, i.e. using ingredients other than semolina, including pulses. The varying behaviours during cooking of commercial pulse-based pastas produced by different companies (Bresciani et al., 2022b) have inspired an investigation into the impact of the pasta-making process on the quality of pulse-based pasta. First, a comparison was carried out of two pasta-making processes: conventional extrusion (the process used to make semolina pasta) and cooking-extrusion (one of the processes most commonly used to make pasta from gluten-free ingredients). In the case of yellow lentils, the changes to the starch arising from the cooking-extrusion process proved more effective in improving the resistance of the pasta to



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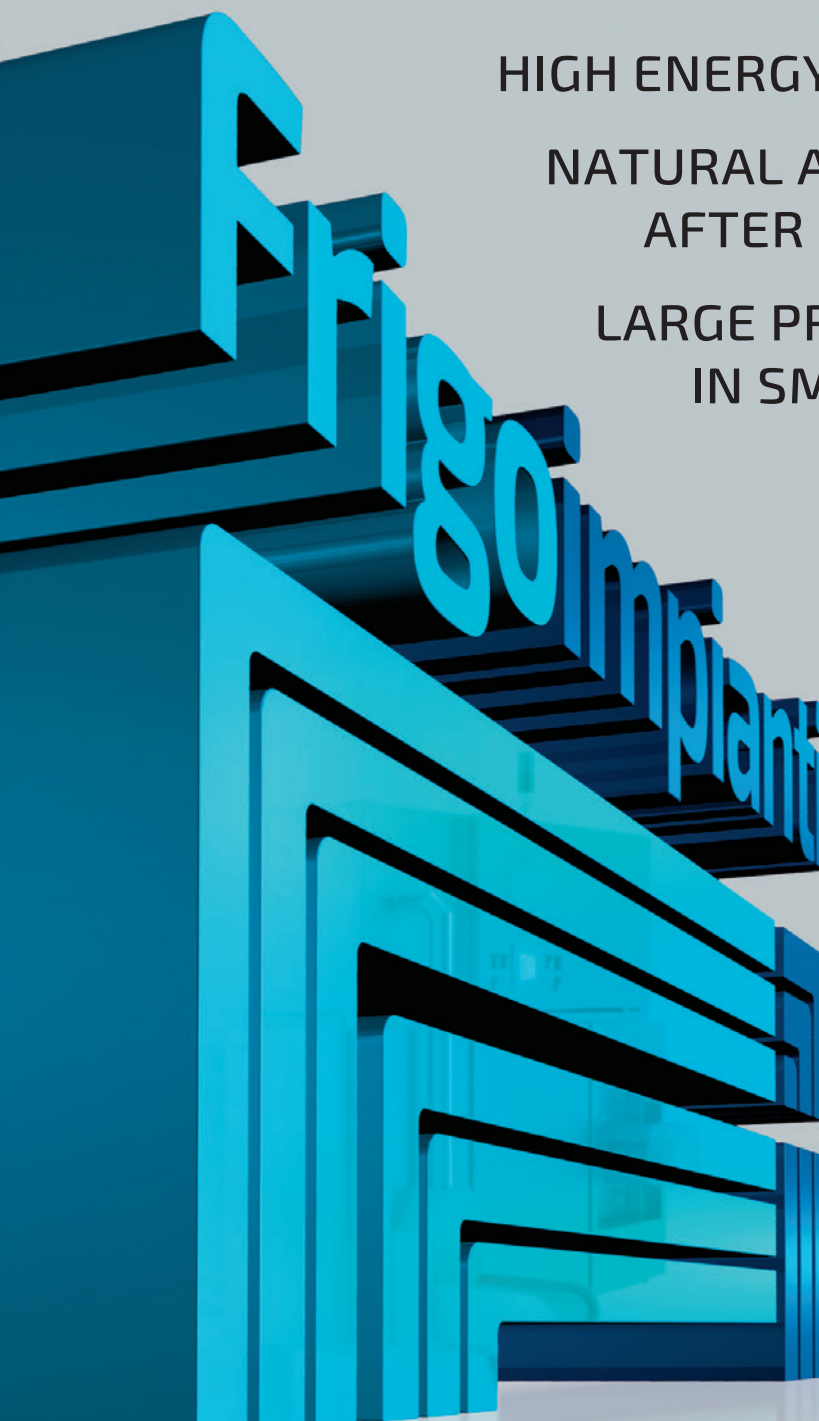
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overcooking (Bresciani et al., 2021). In light of the positive effect of the flour gelatinisation treatment on the quality of the pasta, interest shifted to the use of heat-treated commercial flours (i.e. those subject to pre-gelatinisation upstream, applying the process to the grain prior to milling, rather than during the pasta-making process). While pre-gelatinisation changes the properties of starch and protein, and therefore of the flour itself (Bresciani et al., 2022c), this does not seem to have a significant effect on the quality of the pasta produced (Bresciani et al., 2023). This may be due to the type of system used to make the pasta products, which were in fact made using a small extruder at laboratory scale, which may have minimised the differences. As such, experiments were continued at pilot scale, focusing on pasta made by extruding red lentils (in native and pre-gelatinised form), applying two extrusion processes (conventional and cooking-extrusion).

Materials

Red lentil flours in native and pre-gelatinised form (51% starch; 22% protein) were supplied by an Italian mill. Both samples came from the same production batch.

Methods

Raw material characterisation

The gelatinisation properties of starch and the thermal behaviour of the protein component of the flours were analysed using a DSC6 PerkinElmer (PerkinElmer, Waltham, MA, USA). The samples were prepared by adding water to approximately 18 mg of the sample until approximately 60% moisture content was achieved (Bresciani et al., 2022a).

The kneading properties were measured using a Farinograph-E[®] (Brabender GmbH & Co. KG, Duisburg, Germany) equipped with a 50 g mixing bowl and operating at a constant absorption level, i.e. 50% of dry matter (Bresciani et al., 2022e).

Production of pasta

The native red lentil flour was processed into pasta using two technological approaches – conventional extrusion (C_R) and cooking-extrusion (EC_R).

Pre-gelatinised red lentil flour, on the other hand, was processed using only conventional extrusion (C_HT). All pasta-making tests were carried out using the DeFENS pilot systems (University of Milan). In short, conventional extrusion involved mixing flour and water (30% of final moisture content) and subsequently extruding the dough (50 °C x 10⁷ Pa) using



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a continuous press (Braibanti, Milan, Italy). Experimental samples were produced in the form of macaroni, 40 mm in length, with an internal diameter of 7 mm and pasta thickness of 1.2 mm. The cooking-extrusion process was carried out using the Progel cooker-extruder (Braibanti, Milan, Italy). The process involved two stages; first, the flour and water (30% of final moisture content) were treated with steam at 110 °C for 15 minutes, and then extruded (screw temperature of 130 °C) to form cylindrical pellets with a 3 mm diameter. These were extruded to form macaroni using the conventional extrusion method described above. All pasta samples were dried in an experimental drying cell (Fava S.p.A., Cento, Italy) using a low-temperature drying cycle (60 °C for 17 hours).

Pasta characterization

The pasta cooking quality was assessed both at optimal cooking time (6.5 min.) and when overcooked (8 min., a 25% increase on the optimal cooking time). The optimal cooking time was determined by a trained panel of ten people who tasted the product every 30 seconds from 3 minutes into the cooking process. The pasta (25 g) was cooked in 250 ml of distilled water (at 100°C). The increase in the weight of the pasta after cooking was expressed as the

percentage ratio between the increase in the weight of the pasta before and after cooking at the studied time. Cooking loss was assessed by determining the quantity of solids lost in the cooking water using the AACC method 66-50.01 (AACCI, 2001). Results were expressed as grams of substance lost/100g of dried pasta. The consistency of the cooked pasta was determined by means of a compression-shear-extrusion test using a texture analyser (Z005, Zwick Roell, Ulm, Germany), equipped with a 10-blade Kramer cell and a 5 kN load cell. 25 g of pasta was cooked as described above and then compressed and extruded at a cutting speed of 0.67 mm/s. Results were expressed as average values of firmness, or maximum compression force (N). The data on water absorption, cooking loss, and consistency have been obtained by means of five independent cooking tests.

Statistical analysis

In the case of the comparison between native and pre-gelatinised flours, the data were subject to a t-test using Statgraphics Plus 5.1 (Statpoint Inc., Warrenton, VA, USA). With regard to behaviour during cooking, the data were subject to analysis of variance (ANOVA) to determine significant differences ($p < 0.05$) among the samples. The ANOVA analysis was

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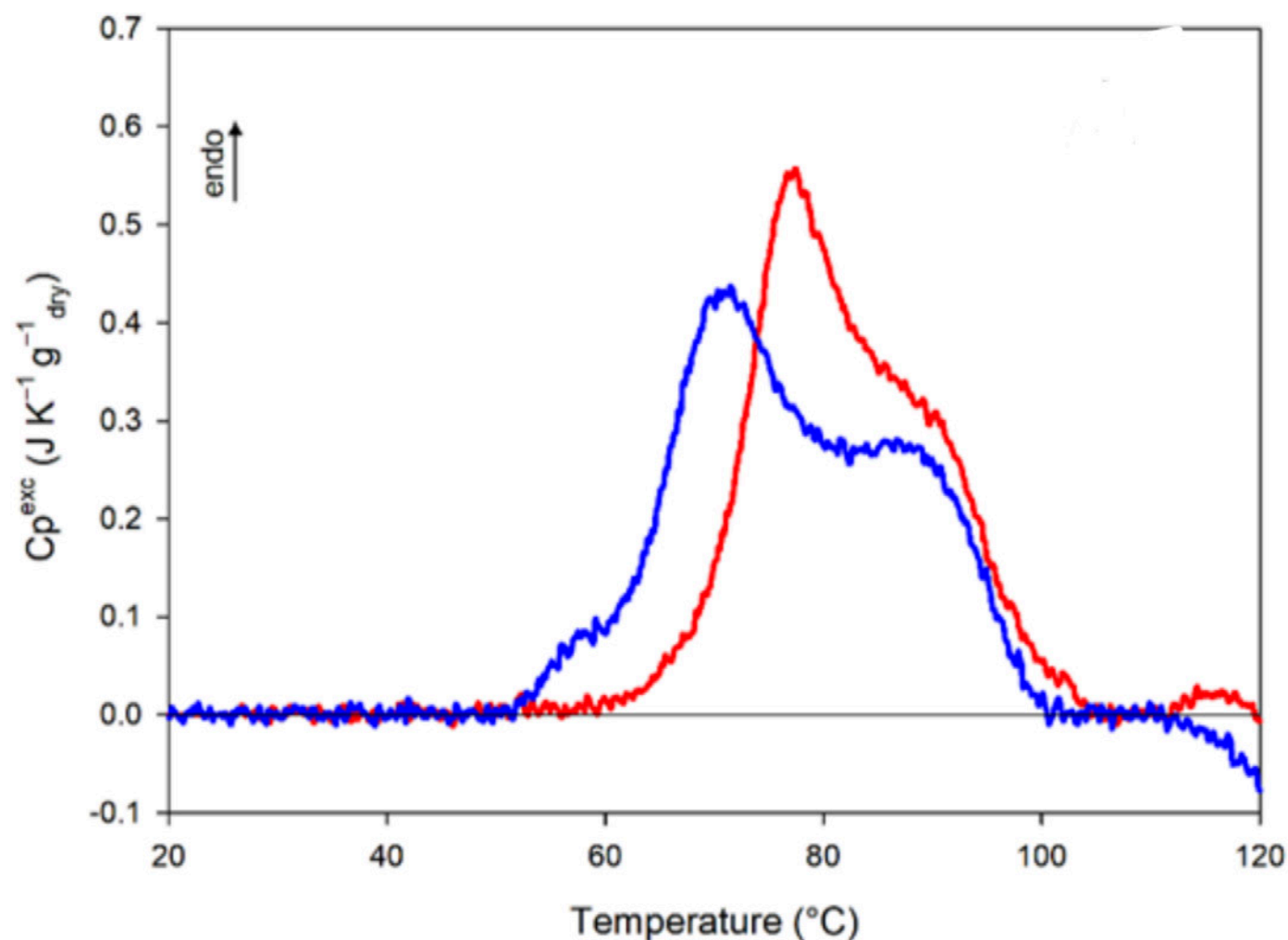
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Figure 1 CALORIMETRIC ANALYSIS OF RED LENTIL FLOUR BEFORE (BLUE CURVE) AND AFTER (RED CURVE) PRE-GELATINISATION (BRESCIANI ET AL., 2022C)



performed using Statgraphics Plus 5.1 (StatPoint Inc., Warrenton, VA, USA), using the Tukey-HSD test.

Results and discussion

The thermal behaviour of the native and pre-gelatinised red lentil flours was assessed using differential scanning calorimetry (DSC) (Figure 1). The DSC thermogram of pre-gelatinised red lentil flour indicates substantial differences in the thermal behaviour of the system. After treatment, the point at which starch gelatinisation begins appears to shift toward higher temperatures, from approximately 60 $^{\circ}C$ in native flour to 70 $^{\circ}C$

in pre-gelatinised flour. As the temperature at which gelatinisation begins strongly depends on the composition and structure of the starch, the increase observed suggests that the treatment affected the structure of the starch granules.

In the case of the native flour (blue curve), gelatinisation of the starch, i.e. the peak, occurs at 70 $^{\circ}C$, while in the case of pre-gelatinised flour, gelatinisation of the starch occurs at higher temperatures (above 80 $^{\circ}C$). Additionally, the DSC graph of the native flour shows an initial shoulder (visible below 60 $^{\circ}C$); this may be due to the thermal contribution of the proteins.

In particular, contribution to denaturation

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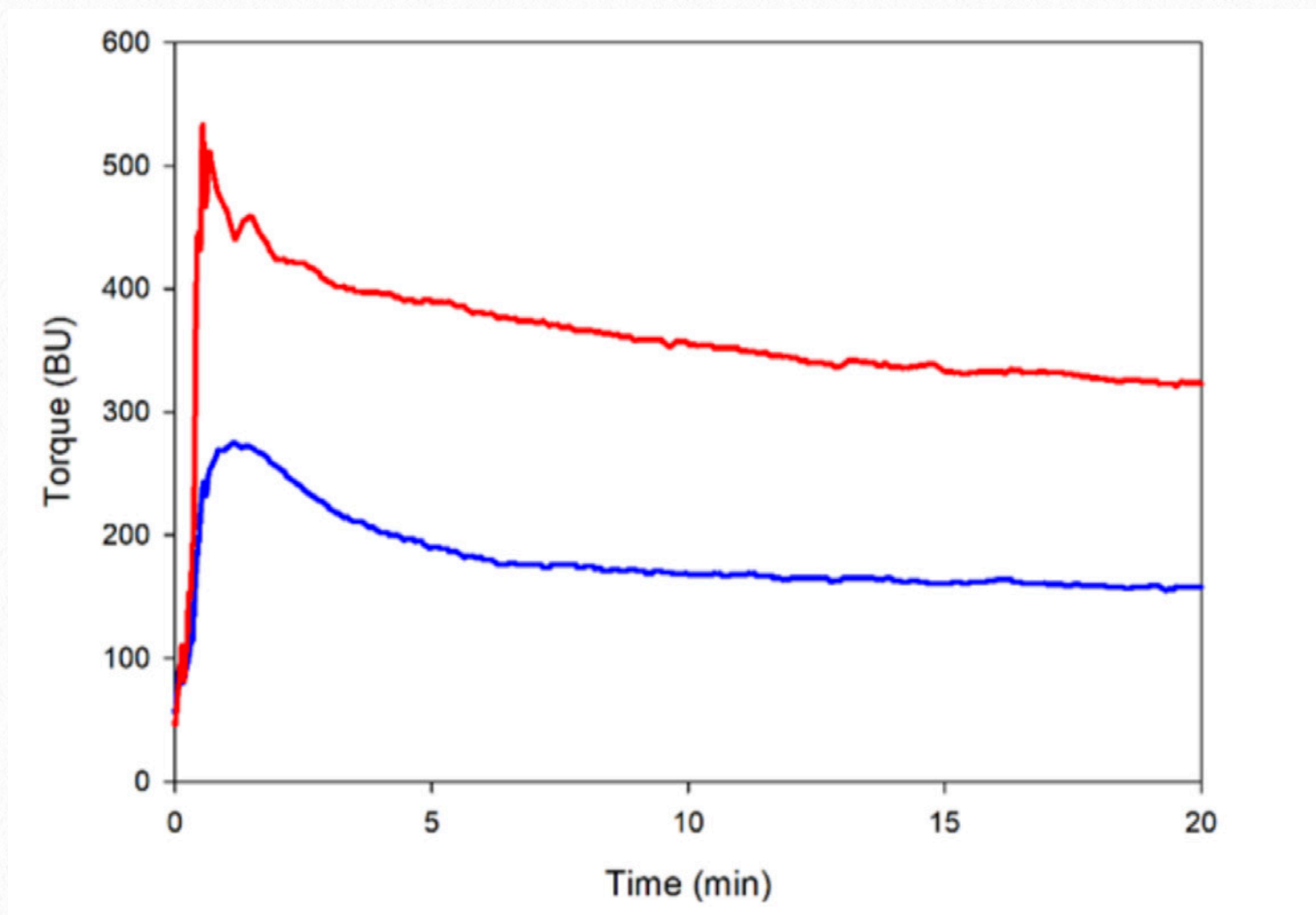
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Figure 2 FARINOGRAPH ANALYSIS AT CONSTANT ABSORPTION (50%) OF RED LENTIL FLOUR BEFORE (BLUE CURVE) AND AFTER (RED CURVE) PRE-GELATINISATION (BRESCIANI ET AL., 2022C)



of the proteins can no longer be detected after pre-gelatinisation, indicating that the treatment has resulted in considerable denaturation of the proteins. Nevertheless, overall enthalpy in the pre-gelatinised samples remained unchanged compared to that measured in the native flour ($\Delta H = 10.5 \pm 0.5$ J/gdry). The overall picture indicates that the heat treatment applied to the red lentils affected the structure of the starch granules and their gelatinisation kinetics, but was unable to bring about complete gelatinisation of the starch, as suggested by the similarity in the enthalpy values measured with regard to the native and pre-gelatinised samples.

The effect of pre-gelatinisation on the capacity of red lentil flours to form a dough was measured at constant absorption and at a temperature of 30 °C (Figure 2). The pre-gelatinised samples (red curve) demonstrated greater dough-forming capacity, as shown by higher consistency values. This result could be due to improved capacity to absorb water, which enables the formation of a dough with better consistency. Similar results have been observed with regard to heat-treated grains, such as corn and rice, as well as other types of pulses (Bresciani et al., 2022e).

The pasta samples produced using the

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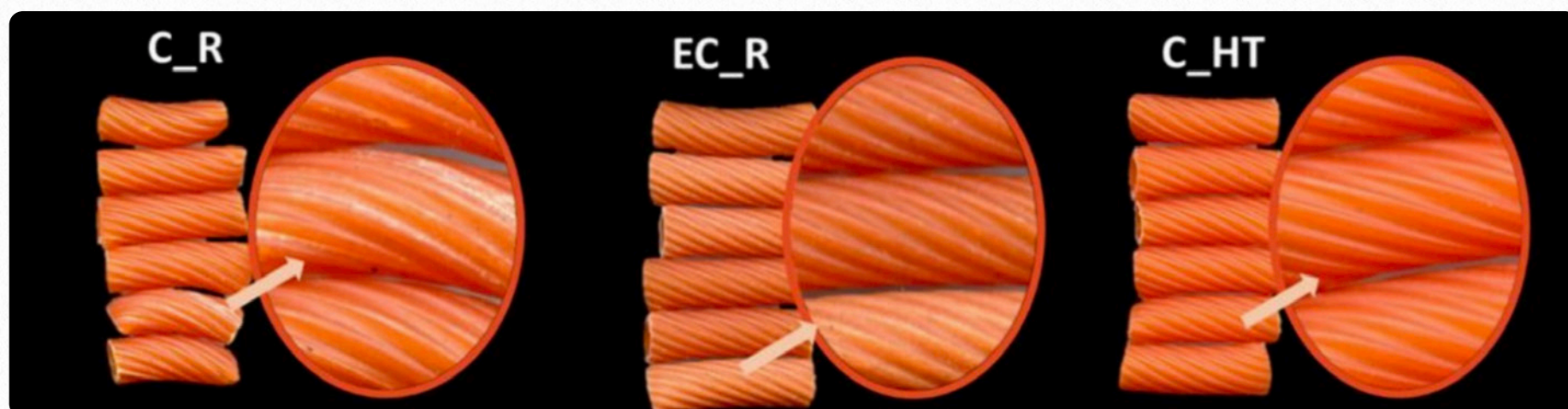


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Figure 3 APPEARANCE OF THE PASTA SAMPLES PRODUCED USING RED LENTIL FLOUR IN ITS NATURAL STATE AND CONVENTIONAL EXTRUSION (C_R) OR COOKING-EXTRUSION (EC_R) AND USING PRE-GELATINISED LENTIL FLOUR AND CONVENTIONAL EXTRUSION (C_HT) (BRESCIANI ET AL., 2022D)



pilot systems are covered in [Figure 3](#); it was possible to process the flours to produce macaroni regardless of the ingredient or process used.

Contrary to what emerges from the literature concerning gluten-free cereal pasta, pulses can be used to make pasta even without the application of heat treatments. The study of behaviour during cooking is summarised in [Table 1](#). The sample produced by means of conventional extrusion of pre-gelatinised flour (C_HT) demonstrated improved behaviour during cooking; indeed, this sample was associated with the least cooking loss and good firmness. The sample produced by means of cooking-extrusion of the native flour (EC_R) demonstrated less water absorption and firmness, but also higher cooking loss values. While the same trend was also seen during overcooking, EC_R was capable of maintaining its “structure”,

with few differences in behaviour observed when cooking time was extended by 1.5 minutes, suggesting greater thermal stability compared to the other two samples. Finally, pasta made by means of conventional extrusion of the native flour (C_R) showed the most water absorption and average (among the other two samples) cooking loss values; no significant differences were recorded between C_R and C_HT with regard to firmness (either at the optimal cooking time or when overcooked).

In the case of red lentil pasta produced at laboratory scale (Bresciani et al., 2023), heat pre-treatment did not affect product quality, probably due to the low pressure used during the pasta-making process. The commercial red lentil pasta demonstrated water absorption of more than 100%, cooking loss of between 7.5 and 8.1 g/100 g and firmness of between 398 and 437 N (Bresciani et al., 2022b).

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Table 1 BEHAVIOUR DURING COOKING OF THE PASTA SAMPLES PRODUCED USING RED LENTIL FLOUR IN ITS NATURAL STATE AND CONVENTIONAL EXTRUSION (C_R) OR COOKING-EXTRUSION (EC_R) AND USING PRE-GELATINISED LENTIL FLOUR AND CONVENTIONAL EXTRUSION (C_HT) (BRESCIANI ET AL., 2022D)

Sample	Cooking time	H ₂ O absorption (%)	Cooking loss (g/100g DM)	Firmness (N)
C_R	6.5 min	81 ± 1c	6.3 ± 0.3b	668 ± 30b
EC_R		66 ± 1a	9.4 ± 0.6c	548 ± 36a
C_HT		77 ± 1b	5.7 ± 0.4a	637 ± 26b
C_R	8 min	92 ± 2b	7.2 ± 0.3a	597 ± 25 b
EC_R		87 ± 2a	9.7 ± 0.3b	473 ± 37a
C_HT		89 ± 1ab	7.0 ± 0.5a	584 ± 44b

Different letters in the same column and at the same cooking time correspond to significant differences (Tukey HSD, p < 0.05).

The differences between the studies may be due to different processing conditions, including the pasta shape. At an optimal cooking time of 7 minutes, commercial red lentil pasta of a similar shape to the pasta in question demonstrated firmness of approximately 500 N. As such, while C_R and C_HT demonstrated low cooking loss, their consistency may be too high when compared with commercial samples.

From a nutritional perspective, while both of the heat treatments involve an increase in rapidly digestible starch, the resistant starch level is not affected by the process used (Bresciani et al., 2022d).

Conclusions

The data collected on the organisation of the starch and proteins, and on appearance and behaviour during cooking, indicate that,

while it is possible to make pasta from pulses without applying heat treatments, such treatments have an important role to play in determining the quality of red lentil pasta. In this context, the pasta properties observed are very closely linked to the nature of the heat treatment. Indeed, pasta made by means of conventional extrusion of pre-gelatinised flour demonstrated organisation of proteins and starch that positively affected its behaviour during cooking (reduction in cooking loss). The results obtained will help the food industry to develop pulse-based pastas with improved nutritional characteristics from sustainable crops. Specifically, the products developed as part of this project can include nutritional claims on the label such as “high protein content” and/or “source of fibre”.

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As well as providing information on the most recommended process, this project could also have an impact on the farming sector; indeed, furthering the use of pulses as food is of fundamental importance to building a supply chain and promoting sustainable crops, thus encouraging biodiversity.

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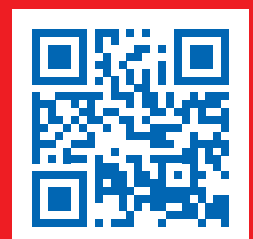
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4



The seventh Pastaria Festival attracted huge numbers

Editorial staff



The opening of the proceedings of Pastaria Festival 2023. From the left: Gherardo Bonetto (APPF), Paolo Barilla (Barilla G. e R. F.lli), Margherita Mastromauro (Unione Italiana Food), Lorenzo Pini (Pastaria), Carl Zuanelli (IPO, NPA), Fabio Fontaneto (APPAFRE)

The pasta supply chain met in Parma on 29 September 2023 for the 7th Pastaria Festival: a packed conference schedule, a round table and many opportunities for networking and socialising. This was, once more, the typical format of this annual event, which is more eagerly awaited and more highly attended each year.

Near on 300 participants attended the 7th Pastaria Festival, held in Parma on 29 September 2023.

Growing numbers that testify to the importance that the event has accrued among operators in the pasta production industry, as a unique moment for discussion, professional development and pooling of knowledge on the pasta business (it is, in fact, no coincidence that the event's payoff was Sharing know-how on pasta manufacturing), adopting an approach designed to involve the entire supply chain.

Opening the proceedings of an intensive day with a detailed, broad-ranging

programme were Lorenzo Pini, publisher and editor-in-chief of Pastaria, Paolo Barilla (Barilla G. e R. F.lli), Margherita Mastromauro (President of pasta makers of Unione Italiana Food), Gherardo Bonetto (Secretary General of APPF), Fabio Fontaneto (President of APPAFRE) and Carl Zuanelli (President of the International Pasta Organisation).

In welcoming the participants, Pini seized the opportunity of the Festival to announce publicly, to the packed hall, two important innovations that Pastaria has in store for 2024.

The 8th Pastaria Festival will have a change of venue, month and duration:





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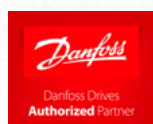
Carl Zuanelli (IPO, NPA)



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The speakers' table of the conference on *The revolutionary role of natural, organic flavours and of packaging in the pasta supply chain*, organised by New Flavours



The exhibition area of Pastaria Festival

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

it will take place in Florence from 20-21 May 2024.

On the same days and in the same place, the first edition of the Fiera Pastaria (Pastaria Trade Fair) will also be held – the other major novelty announced by Pini at the opening of the Festival – a unique exhibition where only pasta industry suppliers will be able to exhibit: machinery, equipment and accessories, raw materials, ingredients and semi-finished products, as well as services for pasta producers (see the article [*Fiera Pastaria is here, a single trade fair that caters for all kinds of pasta supplies*](#)).

“The choice of Florence – a city famous for its extraordinary beauty – is meant to

attract and involve a significant number of foreign operators,” says Pini, “for the Pastaria Festival and Pastaria Fiera alike, and to encourage the growing international interest in these events.”

The programme

Pastaria Festival 2023’s sweeping programme included 7 conferences, 1 round table and 1 seminar, which ran throughout the day, in parallel sessions in several halls.

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

- *Consumption, trends and opportunities for pasta in national and international*



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A moment captured at the conference on *Pasta: health, well-being and pleasure*

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The conference on *Innovative and sustainable solutions for fresh pasta packaging*

- markets (organised by the Pastaria Centre for Economic Research, with the collaboration of NielsenIQ and Circana);
- *Product innovation and environmental sustainability in fresh pasta;*
- *Pasta packaging and shelf life* (with the collaboration of the Italian Scientific Group of Food Packaging);
- *The revolutionary role of natural, organic flavours and of packaging in the pasta supply chain* (conference by New Flavours)
- *Pasta: health, well-being and pleasure;*
- *Dried pasta: quality, innovation and technological aspects of the process;*

- *Innovative and sustainable solutions for fresh pasta packaging* (conference by APPAFRE).

Pasta: scientific truth versus fake news was the title of the round table open to a select group of general interest journalists and designed to debunk a number of false rumours on pasta and reinstate the scientific truths about this extraordinary product.

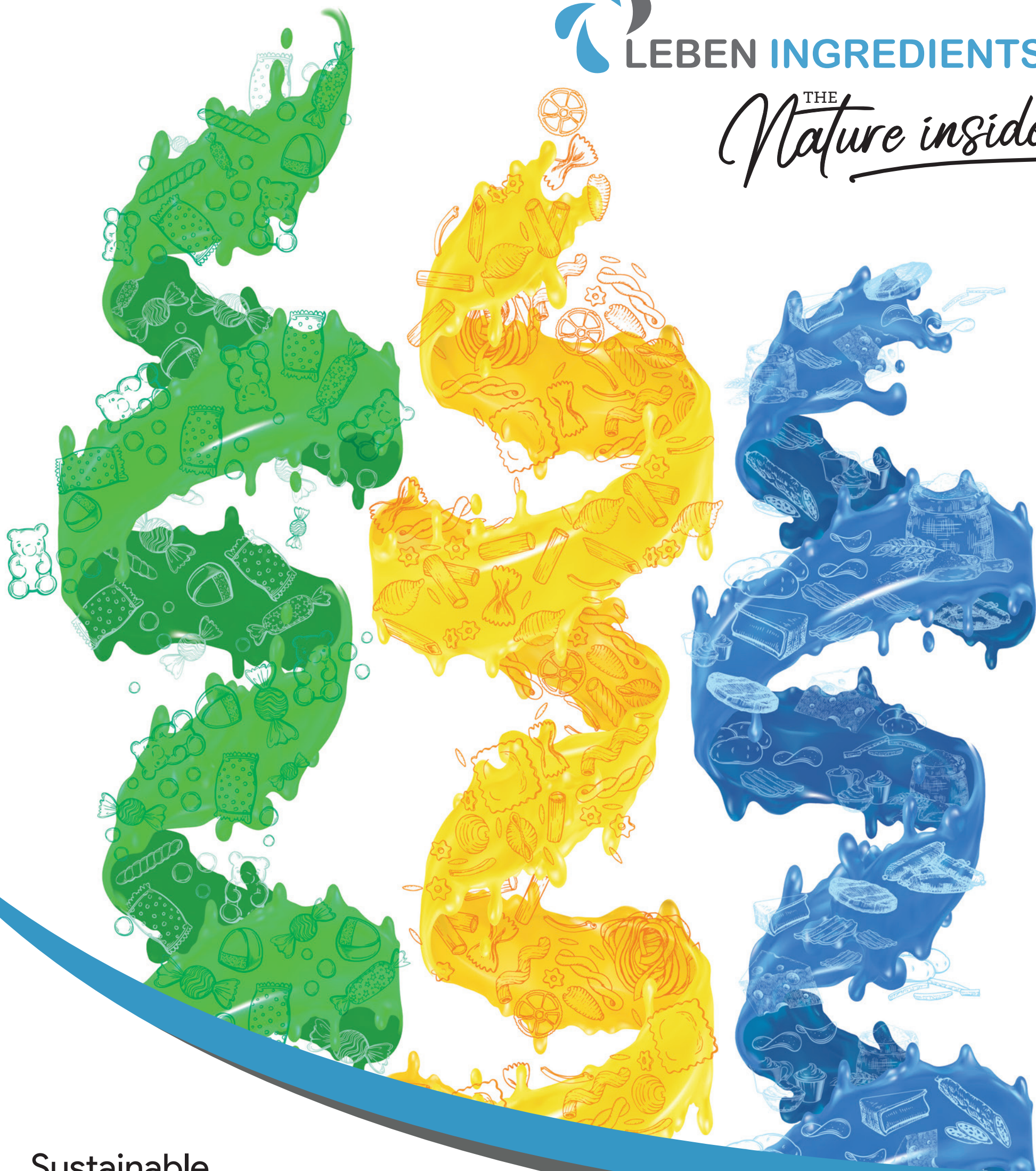
The panel discussion, moderated by the well-known food writer Francesca Romana Barberini, featured the following talks:

- Emanuele Marconi (CREA), *Pasta contains furosine and is harmful to health: false!;*



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A moment captured at the conference on *Dried pasta: quality, innovation and technological aspects of the process*



The audience at the conference on *Product innovation and environmental sustainability in fresh pasta*

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“From marketing to science: a host of well-structured meetings based on the discussion of some very important, topical themes. We took stock of the situation of one of the hallmarks of Italian production, focusing on the present but with an eye on the future.”

Massimo Resaz

De Cecco

“I come every year. It is an occasion for a constructive discussion for fresh pasta producers and the entire supply chain, which extends beyond the Italian market. The topics covered are stimulating and varied, from packaging to communication, from sustainability to the new frontiers of innovation.”

Vito Arra

Pastificio Sapori di Ogliastro

“This is the day that sector operators have been waiting for: useful and strategic moments of fruitful discussion, an opportunity for growth. And that's not all. It is here, by challenging ourselves, that new ideas and solutions to problems are brought to light.”

Dino Ligorio

Pasta Ligorio

“Each session is a training path that develops know-how, provides answers, prompts discussions and encourages exchanges of ideas: a kind of international team building.”

Francesco Manzoni

Il Pasteto

“The Pastaria Festival is a place for developing a cooperation culture, for hearing the latest news on many aspects of a product that symbolises our tradition and on its opportunities for development. Associations, research institutes, universities, professional bodies, companies and experts meet up to share their skills and knowledge.”

Roberta Russo

Unione Italiana Food

“An interesting and well-structured day where emergencies and current issues were addressed, giving us a chance to think about production, experimentation and changes in our lifestyles.”

Paola Freccero

Pastificio Delfino

“In a historical phase of major change, exploring the topic of sustainability in its various economic and social aspects is of paramount importance. On this day, we discussed a variety of topics that led us to reflect on critical issues and new opportunities.”

Valeria Baranello

Unione Agroalimentare Cna Nazionale



The exhibition area of Pastaria Festival

- Cristiano Laurenza (Unione Italiana Food), *Recent increases in the price of pasta in Italy are due to speculation: false!*;
- Elena Bertolotti (University of Parma, Italian Society for Human Nutrition.), *Pasta makes you fat, creates inflammation and shouldn't be eaten in the evening: false!*;
- Luigi Cattivelli (CREA), *True and false rumours about ancient and modern grains.*

Following the success of last year's edition and recent Pastaria webinars on the same subject, the seminar by Pastaria (with the collaboration of ATS Associated Consultants) offered an overview of the *Main concessions and contributions to help companies in the pasta supply chain.* Also highly appreciated was Riccardo Scarcelli's contribution, entitled *RAM Elettronica presents: vision systems for long- and short-cut pasta lines to support quality control*, in the Festival's "Companies & Innovation Space".

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Riccardo Scarcelli (RAM Elettronica) during the session focused on *RAM Elettronica presents: vision systems for long- and short-cut pasta lines to support quality control*



The experts of the round table on *Pasta: scientific truth versus fake news*. From the left: Elena Bertolotti (University of Parma, Italian Society for Human Nutrition), Luigi Cattivelli (CREA), Francesca Romana Barberini, Cristiano Laurenza (Unione Italiana Food), Emanuele Marconi (CREA)



The audience at the round table on *Pasta: scientific truth versus fake news*

The day ended with the Pastaria Awards ceremony for the best master's degree and doctoral theses, during which prizes were given to young graduates and researchers. Pastaria Festival 2023 involved 60 speakers and 11 universities, which had the opportunity to transmit the results of the most recent academic studies conducted on pasta to the industry's professional pasta producers.

To download the complete programme of Pastaria Festival 2023, click on this link:

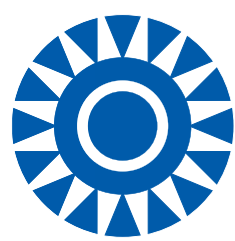
<https://pastaria.it/download/407>.

The papers

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

The picture gallery

An extensive picture gallery of the Pastaria Festival has been published on pastaria.it.



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A.P.PA.FRE. si caratterizza per la capacità di offrire gratuitamente ai propri associati, qualsiasi consulenza di carattere tecnico e normativo, oltre alla divulgazione di informazioni su iniziative legislative.

Per info e/o contatti:
Virna Soncin (segretario) - Cell. 348.6593130

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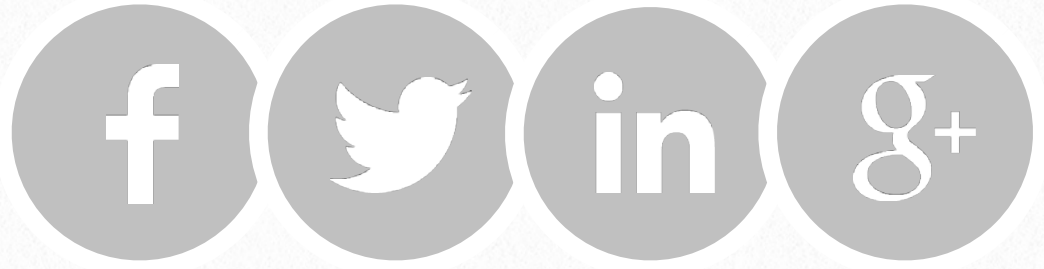
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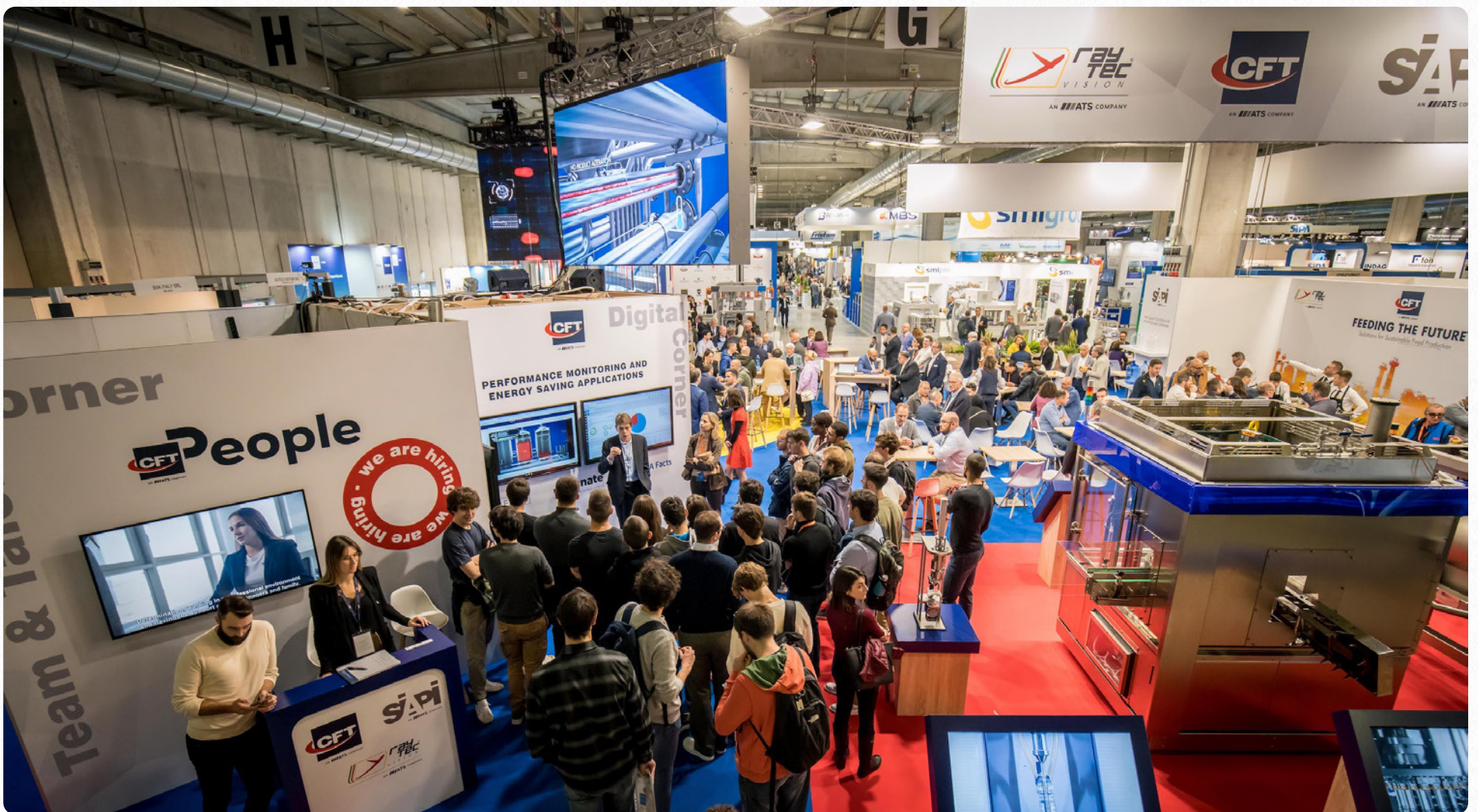
Piemonte Nord

5



Cibus Tec concludes an event that enjoys great popularity worldwide

Press release



The 2023 edition of Cibus Tec was successfully archived, reaffirming Parma as the capital of technological innovation for the food and beverage industry. At the fair, 1,200 companies from over 30 countries have chosen this stage of excellence to present their cutting-edge solutions and 40,000 visits from the food & beverage sector, eager to explore the trends and the best news.

Success also for the Top Buyers Program, developed with ICE-Agenzia and with the support of the Emilia-Romagna Region which allowed over 3,000 top buyers from 80 countries to be welcomed to Parma with 10,000 requests for appointments scheduled even before the start of Cibus Tec. Around 150 accredited journalists from Italian and foreign media guaranteed global coverage of the event with a clear increase compared to the past in areas such as North America, the Middle East and Spanish-speaking countries.

Thomas Rosolia, President of Koeln Parma Exhibitions comments on the closing of Cibus Tec 2023 as follows: “We are very happy with the numbers achieved in this edition; Cibus Tec 2023 involved a vast international community that recognizes this territory as the excellence of resources and technologies related to agri-food. Thanks to the network generated by Koelnmesse’s portfolio of 20 already established Food&Foodtec events, I can today also state that the expected attendances have largely been achieved, with thousands of visitors coming from Italy and over 100 foreign countries. This year we also managed to increase the number of Italian and foreign exhibitors and the quality of the exhibition offer”.

Numbers which for Antonio Cellie – CEO of Koeln Parma Exhibitions – are the reconfirmation that collaborations at an international level also help Made in Italy grow: “Cibus Tec is increasingly a model of fair that is popular because it brings with it an appreciated brand heritage and, all things considered, inimitable: the companies that choose to exhibit here register their name in a historic hub of knowledge, in which experiences, creativity, courageous projects and innovative solutions with very high added value have been collected for more than 80 years. In this sense, being able to host a show in Parma that brings 40,000 visits to come face to face with the best of technology applied to the food and beverage sector means offering participating companies much more than a space at the fair, but a solid system of global relations; a system that the partnership with Koelnmesse is significantly increasing, while also refining its qualitative profile”.

There are more than 50 conferences and special events that have explored the most attractive themes of the sector, from innovative packaging to food

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safety, from the role of Artificial Intelligence and IoT to new professional figures, passing through sustainability. A total of over 80 hours of programming that make Cibus Tec a one-of-a-kind networking and training platform. The closing of the four days of work was entrusted to the Tomato News Conference, a prestigious event that attracts all the most important national and international operators in the industrial tomato sector to take stock of the state of the art and prospects of the supply chain. Cibus Tec is looking forward to the next edition scheduled for 27 to 30 October

2026; preceded in 2025 - on 28 and 29 October - by the second edition of Cibus Tec Forum, the Exhibition Conference on Trends in Food and Beverage Technologies.



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