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APPAFRE
Associazione produttori pasta fresca
della piccola e media impresa

appf
Associazione
Produttori
Pasta Fresca

IPO
INTERNATIONAL
PASTA
ORGANISATION


UN.A.F.P.A.
Unione delle Associazioni di Produttori di Pasta Alimentare da T.M.
Unione di Organizzazioni di Produttori di Pasta Alimentare da T.M. e T.R.

*Unione
Italiana
Food* 1962
qualità, gusto e piacere



PASTARIA FESTIVAL

Sharing know-how on pasta manufacturing

FLORENCE • 20-21 MAY 2024

Pastaria

8th edition

**FIERA
PASTARIA**
INTERNATIONAL PASTA FACTORY
SUPPLIERS TRADE FAIR & **FESTIVAL**

INNOVATION STARTS FROM LEGUMES



EASE OF PROCESSING

HIGH WATER ABSORPTION

GREAT ELASTICITY

In our controlled supply chain, we cultivate chickpeas, red lentils, and green peas, which we carefully transform into **legume flours** and **blends** that are 100% **gluten-free**, **soy-free**, and **non-GMO**. Ideal for producing both **fresh and dry pasta**, as well as enriching traditional recipes with innovative ingredients, making them even more delicious and **rich in plant-based proteins and fibre**.



NATURAL & FUNCTIONAL INGREDIENTS

www.martinorossispa.com

THE PROGRAMME

MONDAY, 20 MAY

9:45-10:45 am | PASTARIA FESTIVAL AREA

OPENING OF THE PASTARIA FESTIVAL

Gherardo Bonetto (APPF), Fabio Fontaneto (APPAFRE), Margherita Mastromauro (Unione Italiana Food), Lorenzo Pini (Pastaria), Claudio Zanão (ABIMAPI), Carl Zuanelli (IPO, NPA)

11:00 am - 12:45 pm | PASTARIA FESTIVAL AREA



ADVANCED TECHNOLOGIES AND SERVICES FOR PASTA PRODUCTION

LPG 180 long pasta production technology

Renato Dall'Agata (Fava)

Fresh pasta: technologies and innovation

Alessio Marchesani (Fava)

IIOT applications to maximise overall equipment effectiveness (O.E.E.)

Federico Martini (Fava)

Applied research services for product development and optimisation

Alessia Lolli (Fava)

Moderator: Michele Storci (Fava).

Fava conference (Main sponsor of the Pastaria Festival).

11:30 am - 12:30 pm | ECCELLENZA PASTARIA ROOM



ASSOCIAZIONE PRODUTTORI PASTA FRESCA DELLA PICCOLA E MEDIA IMPRESA (APPAFRE) GENERAL ASSEMBLY

Participation reserved for member pasta factories.

1:00-1:30 pm | PASTARIA FESTIVAL AREA



REFLECTIONS ON FOOD SAFETY: THE ROLE OF LUBRICANTS AND PROCESSING AIDS

Andrea Marotta (Klüber Lubrication), Federico Provenzani (Klüber Lubrication)

Klüber Lubrication presentation.

1:45-3:30 pm | PASTARIA FESTIVAL AREA



AN ENCOUNTER OF CULTURES IN THE WORLD OF PASTA, ORGANIC AND NATURAL FLAVOURS: SUSTAINABLE TASTE THAT CONCEALS A MEMORY

Aromas in movement: understanding US and European labels. Different cultures and flavour trends. The new frontiers for successful pasta

Virginia Tonanni (New Flavours)

Communicating business sustainability 'without lies,' but by doing. Choices and consequences of greenwashing and greenblushing

Veronica Pero (New Flavours)

Study and enhancement of bioactive compounds in natural aromas

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

The new frontiers of sustainability in food processing

Salvatore Pizzo (DNV Assurance Italy)

Legù's experience puts peasant food back on the table

Federica Di Candia (Itineri)

The QR code: pasta and aromas, much more than a simple link

Ciro Borrelli (4BMC)

Moderator: Letizia Bellucci (New Flavours).

New Flavours conference.

2:00-4:00 pm | ECCELLENZA PASTARIA ROOM

FIRST NATIONAL MEETING OF SMALL TOP-QUALITY PASTA FACTORIES

Participation reserved for pasta producers who have joined the initiative.

3:00-4:15 pm | INTERNATIONAL ROOM



UN.A.F.P.A.

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

Participation reserved for member pasta factories.

3:45-5:30 pm | PASTARIA FESTIVAL AREA

FRESH PASTA AND INNOVATIVE INGREDIENTS

Use of malted legumes in the production of fresh pasta

Alessio Cimini (University of Tuscia)

New technological challenges to control cholesterol and its oxidation in tannins enriched egg pasta

Vladimiro Cardenia (University of Turin)

Thermal treatment of legume flours used to make pasta

Valeria Imeneo (University of Milan)

Moderator: Cristina Alamprese (University of Milan).

Academic conference.

4:30-6:00 pm | INTERNATIONAL ROOM



INTERNATIONAL PASTA ORGANISATION (IPO) GENERAL ASSEMBLY

Participation reserved for member pasta factories.

TUESDAY, 21 MAY

9:45-11:30 am | PASTARIA FESTIVAL AREA



VEGETABLE PROTEINS: SUSTAINABLE APPROACHES AND EMERGING TRENDS

Matteo Angrì (MartinoRossi), Francesco Barba (Barilla G. e R. F.lli), Alberto Cartasegna (Miscusi), Monica Maj (Catholic University of the Sacred Heart of Piacenza), Pier Luigi Rossi (University of Bologna)

MartinoRossi Round Table.

11:45 am - 12:45 pm | PASTARIA FESTIVAL AREA



SELF-REGULATION CODE ON VOLUNTARY CLAIMS USED IN PASTA ADVERTISING. A COMMITMENT OF UNIONE ITALIANA FOOD PASTA MAKERS TO MAKE PASTA CLAIMS INCREASINGLY TRANSPARENT

Cristiano Laurenza (Unione Italiana Food), Emanuele Marconi (Bio-Medical Campus of the University of Rome, CREA - Food and Nutrition Research Centre, Rome), Margherita Mastromauro (Unione Italiana Food)

Unione Italiana Food Round Table.

1:00-1:30 pm | PASTARIA FESTIVAL AREA



MICROWAVE OVEN PASTEURISATION: PRODUCT INNOVATION AND ENVIRONMENTAL SUSTAINABILITY IN FRESH PASTA

Simone Bertoncetto (GEA)

GEA presentation.

1:45-2:45 pm | PASTARIA FESTIVAL AREA

PASTA AND INTERNATIONAL MARKETS: CONSUMPTION AND TRENDS IN THE RETAIL AND FOOD SERVICE CHANNELS

Time goes by but you never go out of fashion

Serena Colacino (NielsenIQ)

Away-from-home pasta consumption in Italy and Europe

Matteo Figura (Circana)

Conference prepared by the Pastaria Centre for Economic Research.

3:00-5:30 pm | PASTARIA FESTIVAL AREA

DRY, TRADITIONAL, GLUTEN-FREE AND WHOLEMEAL PASTA: INGREDIENTS, QUALITY AND PROCESS OPTIMISATION

The quality of wholemeal pasta: from the raw material to the production process

Alessandra Marti (University of Milan)

Insect pests in pasta and some considerations on the packaging

Pasquale Trematerra (University of Molise)

Optimisation of pasta drying diagrams to limit the Maillard Reaction and lipid oxidation

Emanuele Marconi (Bio-Medical Campus of the University of Rome, CREA – Food and Nutrition Research Centre, Rome)

Bioaccessibility of antioxidant compounds in gluten-free pasta enriched with industrial by-products

Lorenzo Estivi (University of Milan)

Sustainability in catering: the case of pasta cooking equipment

Riccardo Guidetti (University of Milan)

Parboiled Wholemeal Rice Pasta: innovative transformation processes for varieties with different amylose content

Laura Gazza (CREA – Agri-Food Engineering and Transformation Research Centre, Rome)

Varietal characterisation of pasta using DNA markers

Cinzia Montemurro (University of Bari)

Moderator: Emanuele Marconi (Bio-Medical Campus of the University of Rome, CREA – Food and Nutrition Research Centre, Rome).

Academic conference.¹

NOTES

1. Topics and speakers drawn up by the Pastaria Festival Steering Committee.

THE STEERING COMMITTEE

The Pastaria Festival steering committee consists of a scientific committee with the following members: Cristina Alamprese (University of Milan), Luigi Cattivelli (CREA – Genomics and Bioinformatics Research Centre, Piacenza), Margherita Dall'Asta (Catholic University of the Sacred Heart of Piacenza), Gabriella Pasini (University of Padua), Emanuele Marconi (Bio-Medical Campus of the University of Rome, CREA – Food and Nutrition Research Centre, Rome), Francesca Scazzina (University of Parma), and an Advisory Committee with the following members: Armando Barozzi (De Cecco), Gherardo Bonetto (APPF), Roberto Ciati (Barilla), Cristiano Laurenza (Unione Italiana Food, International Pasta Organisation), Federico Marotta (Rana), Michele Minucciani (MassimoZero), Marco Loschi (Hilcona), Stefano Zardetto (Voltan Group). The Steering Committee is coordinated by Lorenzo Pini, editor-in-chief of Pastaria.

Pastaria

FIERA PASTARIA

INTERNATIONAL PASTA FACTORY
SUPPLIERS TRADE FAIR **& FESTIVAL**

FLORENCE, 20-21 MAY 2024

**I AM THERE!
IO CI SONO!**

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#pastariafestival

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www.pastaria.it

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