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1

National Pasta Association to host global pasta industry event in Philadelphia

National Pasta Association

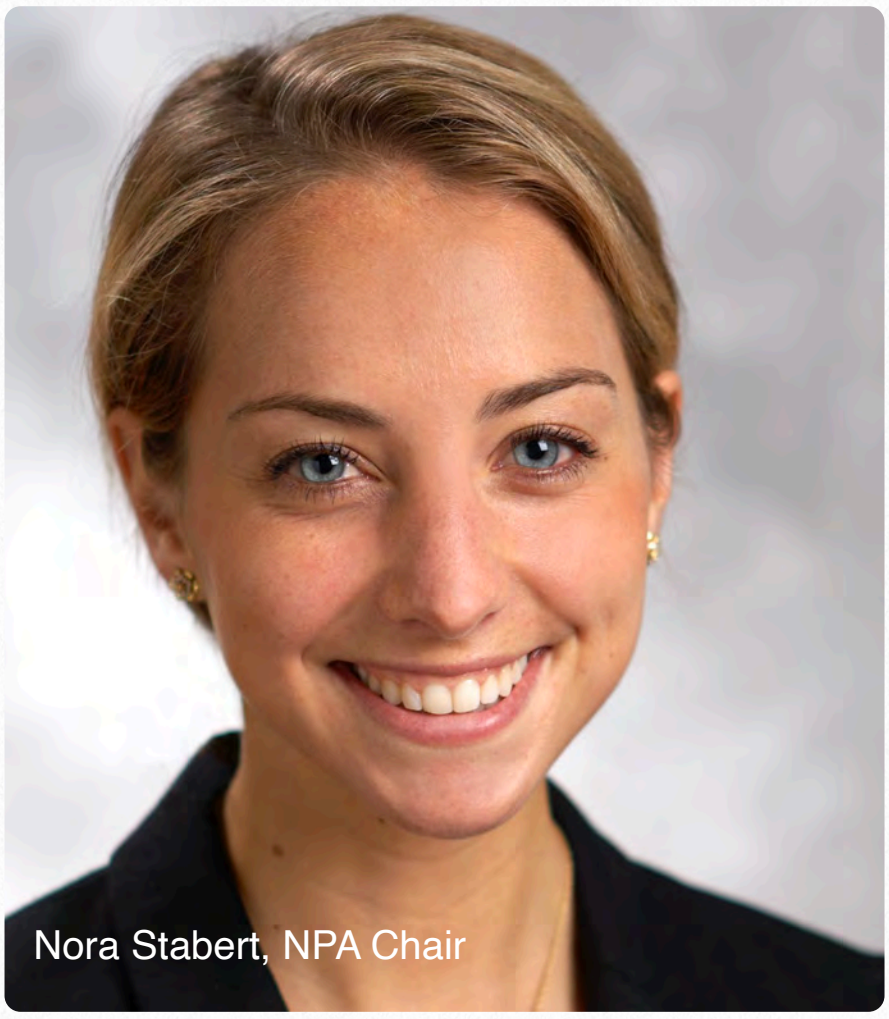
The pasta industry is set to come together in Philadelphia (USA) from 23 to 25 October 2024 for the Annual Meeting of the National Pasta Association and the World Pasta Congress. Pastaria is media partner of the event.

The National Pasta Association (NPA) is hosting its 2024 Annual Meeting & World Pasta Congress on October 23-25, 2024, in Philadelphia, Pennsylvania (USA). The meeting provides a unique learning and networking opportunity by bringing together pasta producers, millers, ingredient suppliers, retailers, food service companies, and equipment manufacturers from around the world and is open to both members and non-members.

This year's event will feature the following educational sessions: US Legislative and Regulatory Updates, Durum Global Market Session, Equipment Innovations Impacting the Industry, Navigating the Pasta Marketplace and Driving Growth in the Future, Global Pasta Perspectives, Pasta and its Connection to Wellness, Culinary Presentation and Pasta Tasting, Sustainability and Pasta, and Artificial Intelligence and its Implication for the Pasta Industry.

As this year marks the 120th Anniversary of NPA, the association is weaving pasta into almost every aspect of this event including Philadelphia food and cultural tours, a live pasta making demonstration and pasta sampling from NPA's Chef Spokesperson and the World Pasta Congress Gala.

"I'm thrilled to be a part of this international pasta event, as it provides an opportunity for the global pasta industry to discuss



Nora Stabert, NPA Chair

innovations, advancements and relevant trends, while also providing a relaxed atmosphere for the industry to meet face to face." said NPA Chair, Nora Stabert. "I'm excited to share my love of pasta and the vibrant and historical city of Philadelphia with our attendees."

To take part

For more information and to register for the NPA Annual Meeting & World Pasta Congress, visit www.ilovepasta.org/.

To find out more

Check out the Pastaria interview with the heads of the National Pasta Association here for details of the Philadelphia event..

NATIONAL PASTA ASSOCIATION

NPA ANNUAL MEETING & WORLD PASTA CONGRESS

October 23-25, 2024 | Philadelphia, PA

Join pasta leaders worldwide to network, ideate, and drive industry change. NPA and the International Pasta Organization co-host this year's event, uniting global industry visionaries for World Pasta Day (10/25). Three dynamic days feature meetings, speeches, and celebrations exploring pasta innovation and the future of the industry.

WEDNESDAY, OCTOBER 23

NPA Committee Meetings

In-person meeting for NPA Committees to execute initiatives encouraging the consumption of pasta.

International Pasta Organization's General Assembly

IPO representatives discuss pressing topics within their organization. Non-members are welcome to observe.

NPA Board Meeting

NPA leaders strategize to further association impact and execute organizational growth opportunities.

NPA's New Member and Welcome Reception

Attendees network while enjoying pasta as the conference commences.

THURSDAY, OCTOBER 24

NPA's Annual Member Business Meeting

NPA members are updated on the association's successes and vote on leadership.

Durum Global Market Session

Unparalleled insights into **durum wheat trends**, market dynamics, and growth opportunities worldwide.

US Legislative and Regulatory Updates

Led by NPA's legal counsel, stay updated on **key policy changes, compliance requirements, and industry standards impacting pasta production and trade.** Understand the evolving legislative landscape to keep your business compliant and competitive.

Equipment Innovations Impacting the Industry

OEMs and pasta die makers share innovations transforming the industry driving efficiency, quality, and creativity in pasta manufacturing.

Networking One-on-One Sessions

Connect with NPA manufacturers for potential partnerships, collaboration opportunities, and knowledge on the pasta industry.

Philadelphia Tours

Explore Philadelphia through **exclusive museum, historic site, or Italian Market tours** lead by NPA's chef spokesman, Chef Rosario, while networking with other attendees.

World Pasta Congress Gala

Global industry leaders unite to celebrate innovation, excellence, and the heritage of pasta. Enjoy gourmet pasta and a night of entertainment

FRIDAY, OCTOBER 25

Navigating the Pasta Marketplace and Driving Growth

NielsonIQ experts reveal **global market trends**, consumer behaviors, and innovative strategies impacting the future of the industry.

Global Pasta Perspectives

A **fireside chat** with viewpoints from North America, Europe, South America, and Asia on pertinent pasta concerns.

Artificial Intelligence and the Pasta Industry

Explore **AI's innovation potential**, its effects on the pasta industry, and how to implement this technology into business solutions.

Sustainability and Pasta

Discover how the pasta industry uses **sustainable practices** to transform the field.

Culinary Presentation and Pasta Tasting

Enjoy a **pasta-making demonstration by NPA's Chef spokesman, Chef Rosario** and sample his exclusive World Pasta Day ravioli creation.

NPA's Philanthropic Update

Learn how NPA addresses **food insecurity** and inspires companies to give back to their communities through the NPA Billon Meals Task Force.

Pasta and its Connection to Wellness

Explore how **pasta improves happiness** and its nourishing benefits to the body and mind.

Register Today: ilovepasta.org

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2

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

Davide Russo[1],
Andrea Bresciani[1],
Antonio Francesco Caputi[2],
Francesca Vurro[2],
Antonella Pasqualone[2],
Alessandra Marti[1]

The study, presented at Pastaria Festival 2024 (Florence, 20-21 May), investigates the relationship between raw material, production process and the techno-functional and nutritional quality of whole wheat dry pasta.

From semolina pasta to whole wheat pasta

Dry pasta is one of the most popular Italian products on the international market. Reasons for its success include its simplicity (it requires just two ingredients – semolina and water), affordability and long shelf life (up to three years). It is also extremely versatile in terms of preparation and consumption, as it can be adapted to the different culinary traditions and demands of consumers, who are increasingly nutritionally conscious. Indeed, dry pasta is a medium-low glycaemic index food (Di Pede et al., 2021) and, depending on its formulation, can be a source of various bioactive compounds, including fibre. With a fibre content of approx. 8 g/100 g, an 80 g portion of whole wheat pasta can provide 6.4 g of the daily recommended fibre intake of 25 g.

Recent consumer interest in the nutritional aspects of food has led to greater consumption of whole wheat pasta. Overall pasta sales are down (-1.6% in volume and -3% in expenditure), but the positive trend for whole wheat pasta is accelerating, with an 18% increase in sales in 2018, according to data from Unione Italiana Food. The factors driving whole wheat pasta consumption are, in fact, nutritional content (for 59% of respondents), followed by taste (22%). Other aspects not further specified by respondents, which would be interesting to investigate further, account for 19%. The main barriers to consumption of the product, on the other hand, include taste (23%), texture (16%), appearance (16%), price (16%) and indifference to the nutritional aspects (13%) (Laureati et al., 2016). Indeed, though the use of whole wheat semolina improves nutritional content, it also leads to a deterioration in pasta quality and consumer acceptability, due to higher cooking losses and a texture that some rate too high while others rate too low (Bresciani et al., 2022).

These structural changes result from the presence of fibre, which not only interrupts the continuity of the gluten matrix (Manthey & Schorno, 2002), but also gives rise to chemical interactions with proteins, changing their structure (Bock et al., 2015).

Foremost among the factors that influence dry pasta consumption is taste

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(for 41% of respondents), followed by behaviour during cooking (37%), nutritional aspects (13%) and shape (9%) (Laureati et al., 2016).

It is now widely recognised that (for Mediterranean consumers in particular) a good quality cooked pasta is characterised by an “al dente” texture (defined as a high degree of resistance to the first bite), an absence of stickiness (defined as the degree of adhesion in the mouth and/or to the fingers) and little or no clumping (defined as adhesion of the pieces of pasta to each other) (D’Egidio et al., 1993). The dough is deemed to be of good quality, i.e. it has all the properties listed above, if it has a continuous, strong and elastic gluten matrix capable of retaining the starch granules as they swell during cooking (Cecchini et al., 2021).

Numerous studies have highlighted how the raw material and the production process (the drying phase in particular) affect the cooking quality of semolina pasta. In terms of the raw material, semolina with a high protein content and high tenacity is preferable, to ensure the formation of a gluten matrix with the necessary characteristics. If using medium-quality semolina, however, the formation of a cohesive gluten matrix (which leads to good cooking quality) can be encouraged by facilitating the coagulation of proteins during the drying phase, using “high temperature” drying diagrams (> 80 °C). In contrast to what has been observed for semolina pasta, a number of studies on whole wheat pasta carried out by Canadian researchers have highlighted the positive effect of low, rather than high, drying temperatures, in reducing cooking losses and delivering a superior texture (West et al., 2013a, b).

The recent interest in whole wheat pasta has raised new questions on the relationship between raw material, drying temperature and cooking quality in this type of pasta, which has received less scholarly attention than conventional pasta. It is in this context that this work has been undertaken, with the aim of evaluating the effect of drying temperature on the cooking quality of whole wheat pasta.

The raw material

The two whole wheat flours used in this study, kindly supplied by Molino Casillo Spa (Corato, Bari), were obtained by roller grinding two samples of durum wheat and subsequently reconstituting all the milling fractions, in the proportions found in the caryopsis. The two flours were chosen for their different chemical composition and suitability for pasta-making, assessed

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Table 1 CHEMICAL COMPOSITION OF DURUM WHEAT FLOUR AND ALVEOGRAPH INDICATORS

	Whole wheat flour A	Whole wheat flour B
Total starch	63.5 ± 1.9*	69.8 ± 1.9
Damaged starch	12.4 ± 1.9***	6.5 ± 0.4
Proteins	14.2 ± 0.03***	13.2 ± 0.02
Lipids	3.4 ± 0.2***	2.5 ± 0.1
Fibre	11.8 ± 0.1***	5.6 ± 0.3
Ash	2.4 ± 0.01***	1.5 ± 0.005
Tenacity (P; mm H_20)	119.0 ± 7.4 ***	89.8 ± 3.4
Extensibility (L; mm)	24.2 ± 4.0*	30.4 ± 1.8
P/L	5.1 ± 0.7***	2.9 ± 0.2
Strength (W; $*10^{-4}$ J)	120.0 ± 14,4 n.s.	105.2 ± 3.1

All chemical indices are expressed as g/100 g dry matter, except for the damaged starch content AACC No. 76-31, which is expressed as g/100 g total starch (the latter is evaluated using method AACC 76-13).
Alveograph test conducted in accordance with the UNI 10453 method.
** p<0.05; ** p < 0.01; *** p<0.001; n.s., non-significant differences (t-test)*

using alveograph testing (Table 1). Specifically, sample A has a higher protein, fat and ash content, but a lower total starch content and, most significantly, a fibre content that is almost double that of sample B. From a rheological perspective, flour A has higher tenacity and lower extensibility, resulting in a higher P/L and alveograph strength value than sample B. The properties of the protein component were also evaluated using the GlutoPeak test (Brabender GmbH & Co. KG Duisburg, Germany), capable of providing information on the aggregation properties of gluten. The strengths of the test are the limited quantity of sample required (9 g in 9 ml of 0.5 M $CaCl_2$ solution) and its rapidity (the test takes about 5 min due to the high speed of the blade: 2750 rpm). Figure 1 shows the GlutoPeak graphs for the whole wheat flours. The strong mechanical action promotes the aggregation of the gluten proteins, a phenomenon that leads to increased consistency, up to a maximum peak, the value of which is expressed in arbitrary units (GPU). The aggregation time corresponds to the time it takes to reach maximum consistency. If the mechanical action is prolonged beyond this time, the gluten tends to break down and the instrument registers a decrease in

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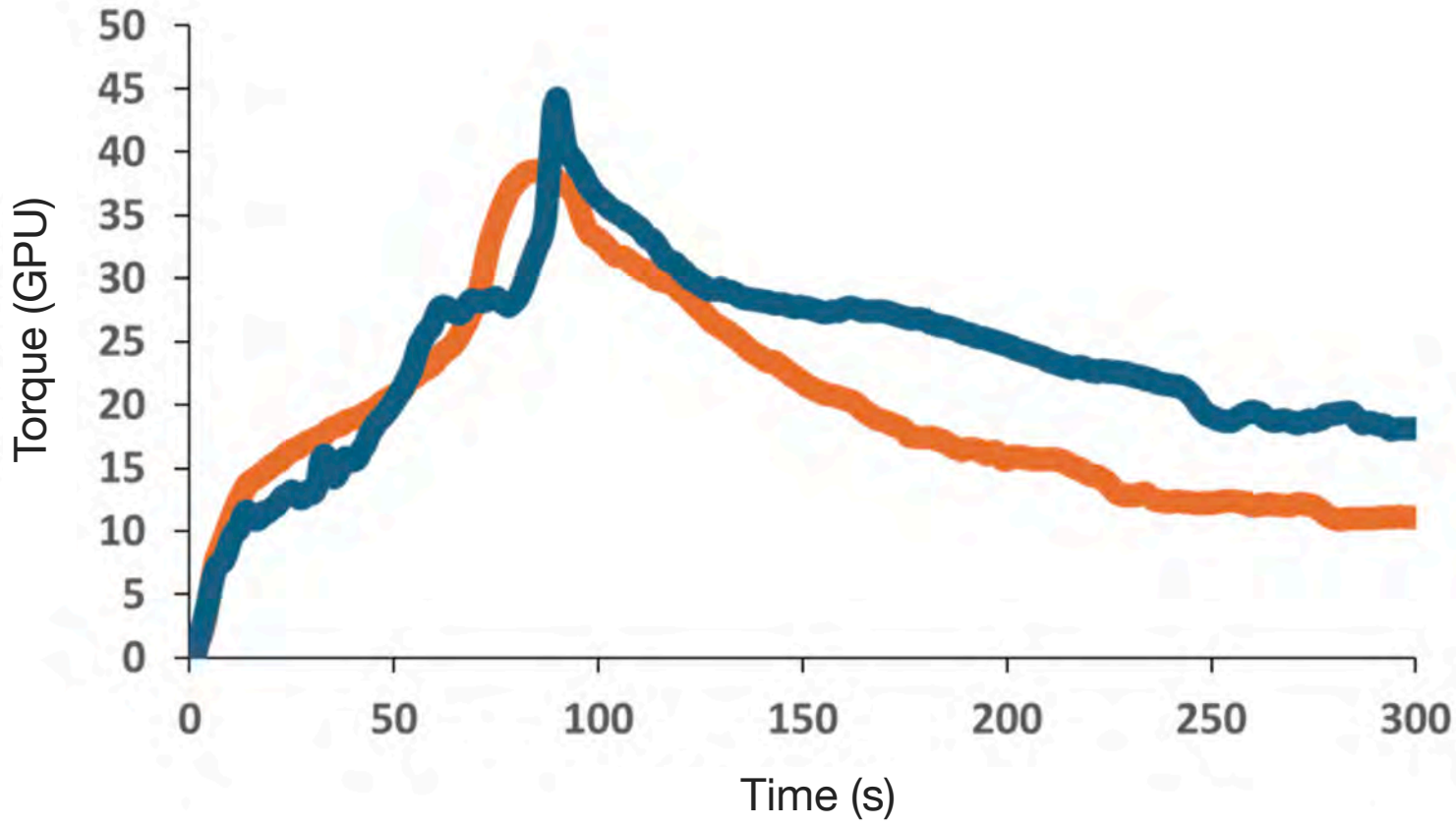
Figure 1 GLUTEN AGGREGATION PROPERTIES OF WHOLE WHEAT FLOUR A (IN ORANGE) AND B (IN BLUE) ASSESSED USING THE GLUTOPEAK TEST



consistency. The gluten aggregation kinetics observed for the two samples did not differ: no significant differences were recorded in the time and energy of aggregation (i.e. the area under the curve). However, whole wheat flour A exhibits a lower consistency and higher resistance to mechanical stress, as observed by the decrease in consistency after the peak.

The properties of the starch were evaluated using a Micro Visco-Amylograph (Brabender GmbH & Co. KG Duisburg, Germany), which allows the assessment of viscosity changes in a suspension of flour/starch and water (15 g in 100 ml) during heating (30 °C to 90 °C) and cooling (90 °C to 30 °C) under controlled temperature (±7.5 °C/min) and mixing (250 min^{-1}) conditions. In the presence of excess water and at temperatures of approx. 60 – 65 °C, the starch granules of the whole wheat flour begin to swell due to disruption of the weak bonds and/or the most readily accessible amorphous sites. Under these conditions, the instrument registers an initial increase in viscosity, known as “gelatinisation onset” (Figure 2). As the temperature increases, the starch granules swell further as the less accessible sites and strongest bonds are also disrupted; the viscosity of the system increases until it reaches a maximum

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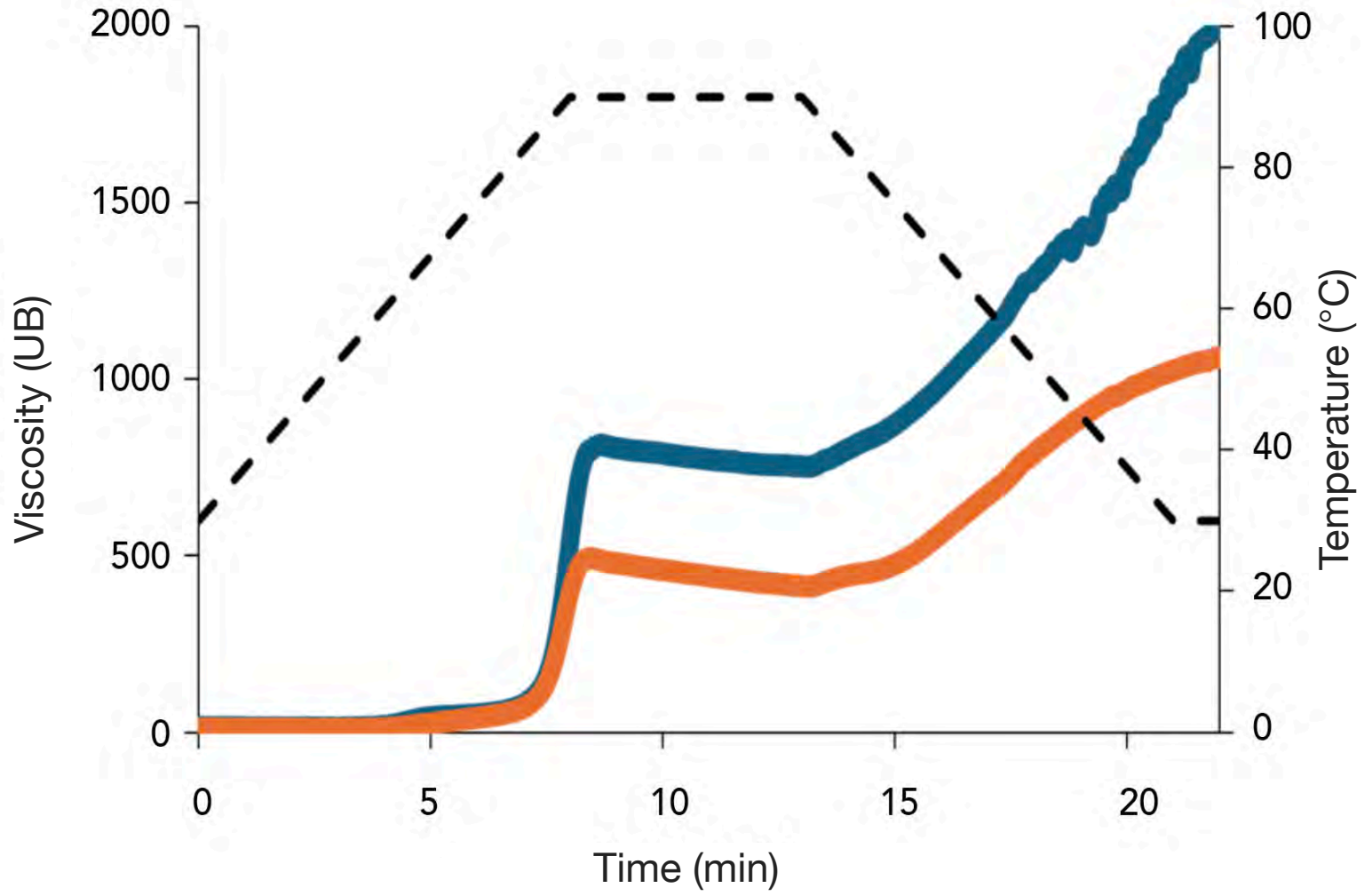
Figure 2 GELATINISATION AND RETROGRADATION PROPERTIES OF WHOLE WHEAT FLOUR A (IN ORANGE) AND B (IN BLUE) ASSESSED USING A MICRO VISCO-AMYLOGRAPH



value, known as the “gelatinisation peak”. When the temperature is maintained at 90 °C for 5 minutes, the viscosity tends to decrease slightly as a result of the fragmentation of the more swollen granules, with diffusion and solubilisation of the linear chains that constitute starch, i.e. amylose. As the temperature decreases from 90 °C to 50 °C, two or more starch chains rearrange into more ordered structures and, as it decreases further from 50 °C to 30 °C, the starch takes on a crystalline structure. This phenomenon is known as “starch retrogradation”. The two whole wheat flours investigated in this work are characterised by different gelatinisation and retrogradation properties: the starch in sample B swells more, reaching a higher degree of gelatinisation (maximum hot viscosity) and subsequently a higher degree of retrogradation (cold viscosity) than the starch in sample A. This behaviour can be attributed to the different compositional traits of the two flours: in fact, flour A has a lower total starch content than flour B (as much as 6 percentage points less) and almost double the fibre content, properties that hinder the starch gelatinization process. In general,

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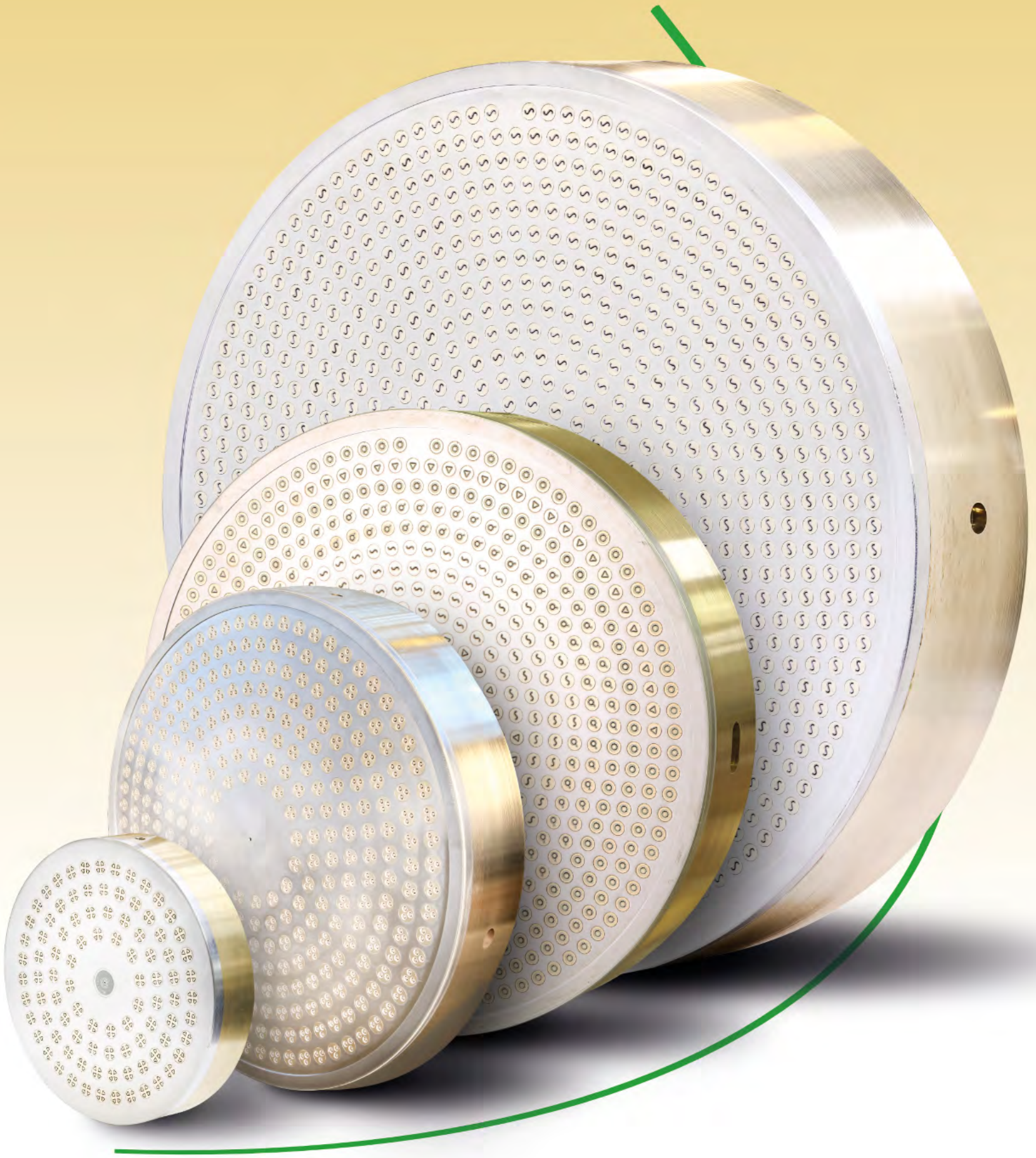

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semolina with a limited degree of starch swelling is preferable for pasta making, as excessive starch swelling (if not supported by the formation of a cohesive gluten matrix) is associated with higher cooking losses, reduced firmness and increased surface stickiness of the pasta (Marti et al., 2013).

The pasta-making process

Four dry pasta samples (spaghetti shape; 1.7 mm diameter) were produced from the two whole wheat flours using an experimental press (Italpast, Fidenza, Italy). The flours were hydrated to 32%, and kneaded for 15 minutes at atmospheric pressure and 15 minutes at vacuum pressure (0.8-0.9 bar). Following extrusion at 150 bar, the samples were dried using two different drying diagrams: low (maximum temperature of 50 °C and duration of 21 hours) and high (maximum temperature of 85 °C and duration of 6 hours) temperature. The dry pastas (Figure 3) were different colours, mainly due to the raw material used: pasta made using flour A was darker than pasta made using flour B, regardless of the drying diagram applied.

The brown colour is undoubtedly due to the higher presence of bran parts in flour A (as demonstrated by the higher fibre content; Table 1). That said, the effect of the Maillard reaction also cannot be overlooked. Furosine is a marker for the initial phase of the Maillard reaction; it is not naturally present in foods but it is an analytical artifact, detectable only after laboratory pre-treatment of the sample under drastic analytical conditions [23 hours at 110 °C in hydrochloric acid (8N)] (Resmini et al., 1990). The assessment of furosine in dry pasta is of purely technological value. It is an index of thermal damage resulting from the Maillard reaction (or non-enzymatic browning reaction) that can affect the sensory quality of the product: the greater the thermal damage, the darker the colour of the pasta and the higher the likelihood of the appearance of bitter notes (Marti et al., 2017). Furthermore,it should be noted that the furosine index is also related to the blockage of lysine in Maillard reaction compounds, a phenomenon that reduces its bioavailability and, therefore, the nutritional value of the food (De Noni & Pagani, 2010). The interest in limiting the Maillard reaction arises from the combination of these technological and nutritional factors.

Many factors contribute to the development of this reaction in dry pasta. Some relate to the raw material (e.g. grain size and therefore the damaged starch

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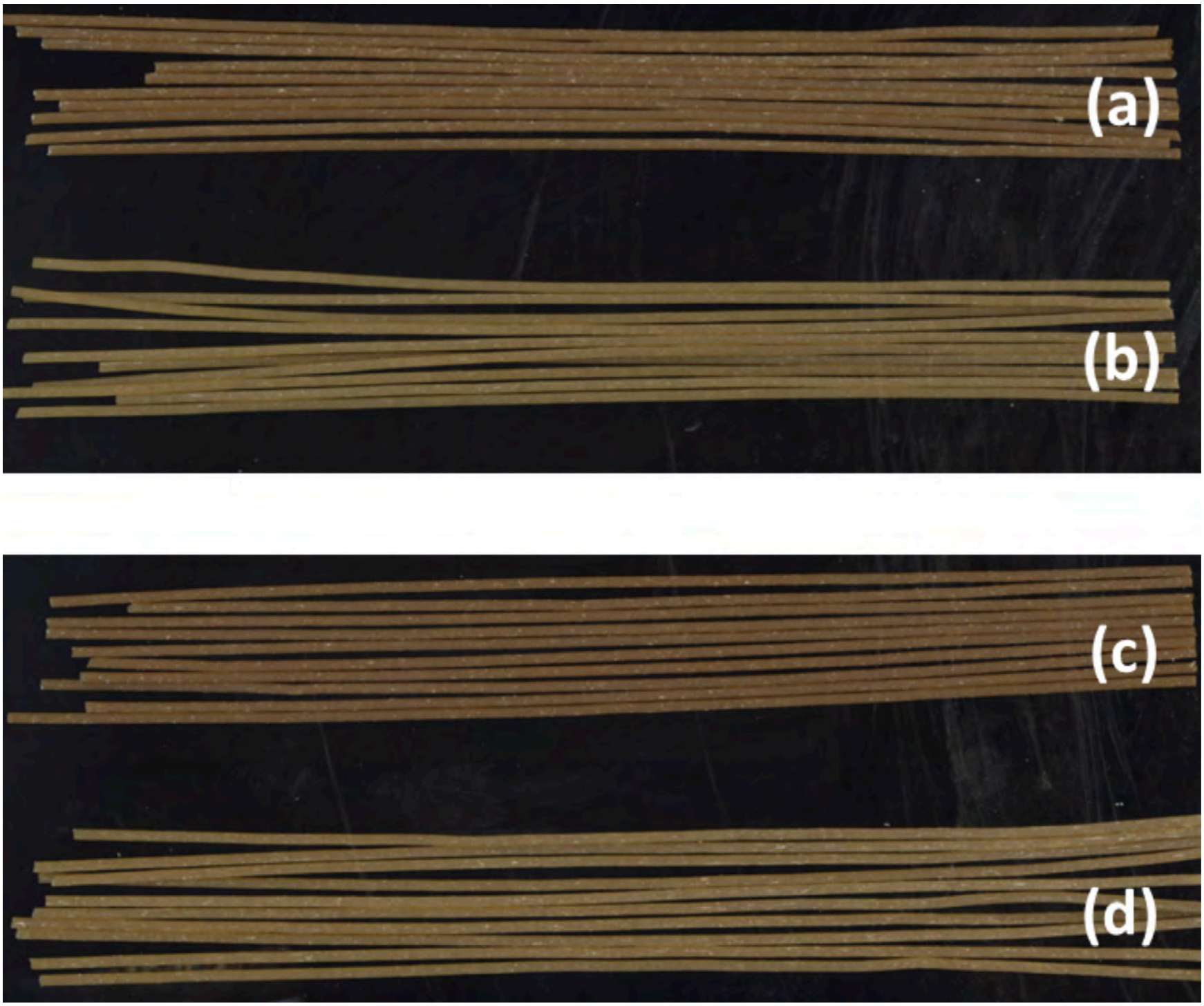
Figure 3 **EXPERIMENTAL SAMPLES OF PASTA PRODUCED FROM WHOLE WHEAT FLOUR A (A, C) AND B (B, D) AND DRIED AT LOW (A, B) AND HIGH (C, D) TEMPERATURES**



content, and the sifting rate and therefore the simple sugar content and amylase activity), while others are associated with the production process, and drying temperature in particular. Generally, high drying temperatures are associated with a high incidence of the Maillard reaction, detectable by high furosine levels.

However, recent work by Cuomo et al. (2023) highlighted how thermal damage in semolina pasta can be mitigated by applying high temperatures (81 °C) early in the drying process (25 min), when water activity and moisture content of the sample are high (moisture > 15%).

In the case of the experimental samples of

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Table 2 **COOKING BEHAVIOUR OF PASTA MADE FROM TWO DIFFERENT WHOLE WHEAT FLOURS (A AND B) AND DRIED AT LOW (MAXIMUM TEMPERATURE OF 50 °C) OR HIGH (MAXIMUM TEMPERATURE OF 85 °C) TEMPERATURES**

	A_50°C	A_85°C	B_50°C	B_85°C
Full cooking time (min)	9,5	10	10	10,5
Water absorption (g/100 g pasta)	130 ± 0.02^{a}	130 ± 0.02^{a}	146 ± 0.01^{b}	148 ± 0.01^{b}
Release of solids during cooking (g/100 g pasta)	7.4 ± 0.3^{b}	7.3 ± 0.2^{b}	6.7 ± 0.2^{a}	6.8 ± 0.1^{a}
Shear strength (N)	6.0 ± 0.2^{a}	6.5 ± 0.3^{b}	6.9 ± 0.4^{c}	6.4 ± 0.4^{b}
Force (N/cm)	0.52 ± 0.01^{a}	0.55 ± 0.03^{b}	0.64 ± 0.04^{c}	0.58 ± 0.04^{b}

Different letters in the same line indicate significant differences ($p<0.05$; Tukey-HSD)

whole wheat pasta analysed in this study, the highest furosine value was found in the pasta produced from whole wheat flour A dried at 85 °C (626 mg/100 g protein), while the pasta produced from whole wheat flour B dried at 50 °C was found to have the lowest thermal damage index (furosine = 158 mg/100 g protein). Using the same drying method, pasta produced from whole wheat flour A showed greater thermal damage than pasta produced from whole wheat flour B; the high damaged starch content (Table 1) of flour A might account for the differences in relation to the raw material, but further investigations regarding enzyme activity and sugar content are ongoing. Using the same raw material, the furosine index was higher in whole wheat pasta dried at 85 °C. The values recorded are consistent with the literature on industrially produced whole wheat pasta (Marti et al., 2015).

The cooking quality of whole wheat pasta

The use of high temperatures when producing durum wheat semolina pasta has always been associated not only with increased productivity, but also with an improvement in the cooking quality of the pasta, especially when using semolina of medium-to-low pasta-making quality (De Noni & Pagani, 2010). With regard to the pasta samples analysed in this work, their cooking behaviour was evaluated using the AACC 66-50.1 method, which involves analysing water absorption, cooking losses and texture when fully

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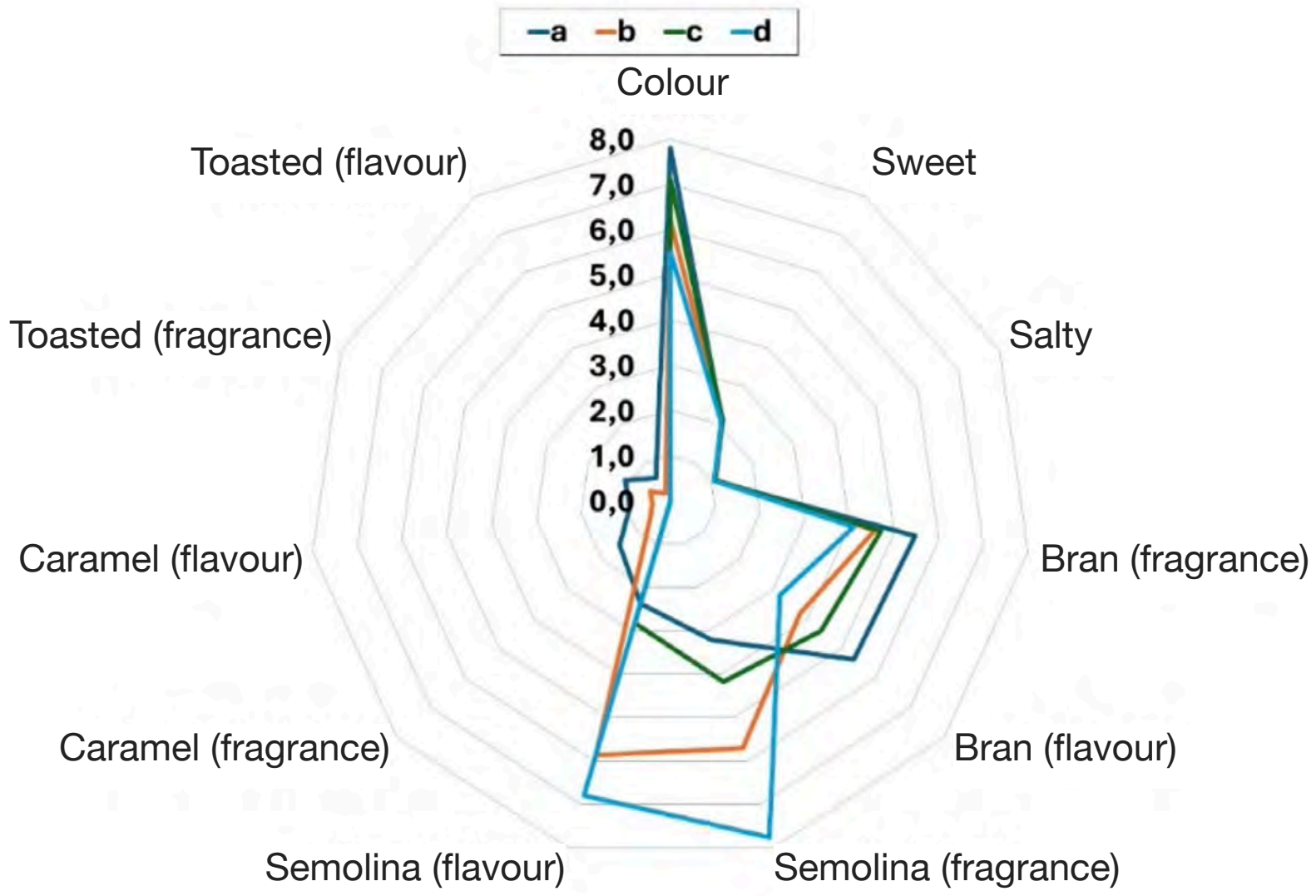
Figure 4 SENSORY PROFILE OF PASTA PRODUCED FROM WHOLE WHEAT FLOUR A (SAMPLE A) AND FLOUR B (SAMPLE B) DRIED AT LOW TEMPERATURE, OR THE SAME TWO FLOURS A (SAMPLE C) AND B (SAMPLE D) DRIED AT HIGH TEMPERATURE



cooked (Table 2). While the results may not appear to be representative of how Italians consume pasta, i.e. with an “al dente texture”, they highlight the significant role of the raw material (whole wheat flour A and B) with regard to water absorption (higher in flour B products, with lower protein content but also lower fibre content), the release of solids into the cooking water (lower in pasta produced from flour B) and, at least at low drying temperature, instrumentally measured texture (higher in pasta produced from flour B). The differences in the texture of cooked pasta are reduced at high drying temperatures, however, with an improvement in the texture of the “A_85 °C” pasta. With regard to the shear test, when dried at low temperature, the pasta samples made from flour B showed greater shear strength than those made from flour A, but the reverse was true when the samples were dried at high temperature. The drying process thus

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appears to play a significant role in the texture of the cooked product, but does not appear to affect either water absorption or the release of solids into the cooking water. Thus, in contrast to the findings concerning semolina pasta, the application of high-temperature drying cycles does not improve the overall cooking behaviour of pasta in the case of whole wheat flours. The cooked pasta was also subject to a quantitative descriptive sensory analysis (QDA) by a trained panel, revealing quite different sensory profiles, as shown in Figure 4. The assessment covered visual (colour), taste (sweet and salty) and olfactory (toasted, caramel, bran, semolina) descriptors, with the latter involving both orthonasal (smell) and retronasal (flavour) evaluation. Even after cooking, as was already observed in the uncooked samples (Figure 3), the pasta made from whole wheat flour A is darker in colour than that obtained from flour B, acquiring a slightly more intense reddish hue when dried at high temperature. Moreover, the fragrance and flavour of bran is more pronounced in pasta A than

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pasta B, and these characteristics are intensified when dried at a high temperature. In contrast, the fragrance and flavour of semolina are more intense in Pasta B. These results are consistent with the higher fibre content (derived from bran) of flour A, while the intensification of the fragrance when drying is performed at higher temperatures is associated with the sensory effects of the Maillard reaction. This is also why high-temperature drying imparts faint caramel and toasted notes, which are, however, more perceptible in the pasta samples obtained from flour A, probably due to the higher degree of starch damage in the latter.

Concluding remarks

The increased interest in whole wheat pasta gives rise to new questions: what are the characteristics of whole wheat flour that most affect the cooking behaviour of the resulting pasta? What effect does the drying process have on the starch and protein structure and cooking behaviour of whole wheat pasta? What factors most affect thermal damage in a whole wheat product? Can thermal damage be modulated in whole wheat products? Does drying temperature affect the protein digestibility of whole wheat pasta, intestinal absorption and bioavailability of phenolic compounds? This study lays the groundwork for answering some of these questions, but further research is needed to fully understand the relationship between raw material, production process, and the techno-functional and nutritional quality of the finished product.

Acknowledgements

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Notes

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3

H-Packer SO-Plus: GEA’s long pasta packaging system will be presented in a webinar

Editorial staff

To find out more about the features of GEA’s innovative H-Packer SO-Plus long pasta packaging system, you can take part in a webinar scheduled for Thursday, 3 October 2024.

H-Packer SO is an advanced packaging system that has been focused on efficient, precise and rapid long pasta packaging since its initial design projects in the ‘60s. Thanks to the know-how of GEA’s technicians, to experience gained in the field and close attention to the constant changes and challenges launched by the market, the latest version of the SO named Plus, developed with the invaluable collaboration of La Molisana, qualifies by right as a custom-tailored packaging system for all requirements.

H-Packer SO-Plus guarantees improved handling of notoriously “difficult” shapes and paper-based films, greater precision thanks to a patented self-adaptive algorithm, a revamped stripping gripper and state-of-the-art hardware and software architecture.

To introduce industry professionals to the features of the new version of the H-Packer SO packaging system, GEA has organised an interesting webinar, scheduled for 3 October at 11.00 am, thanks to which they will be able to:

- enter the La Molisana factory and see how SO-PLUS H-Packers have improved the packaging process;
- discover in detail the technological aspects that make H-Packer SO-PLUS such an advanced packaging system;
- put their questions to qualified GEA technicians.

The webinar speakers will be Matteo Piroddi, Sales Area Manager - Pasta Packaging Technologies and Francesco Giacomelli, Service Technical Manager - Pasta Packaging Technologies.

To take part

To take part, simply register at this link: https://webinar.gea.com/gea-h-packer-so-plus-il-valore?utm_campaign=6311&utm_source=pastaria&utm_medium=digital-09&utm_content=webinar_launch

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4

Voluntary claims for pasta advertising: the contents of the self-regulatory code adopted by the pasta makers of Unione Italiana Food

Luigi Cristiano Laurenza
Unione Italiana Food

The Italian pasta makers of Unione Italiana Food have adopted their own self-regulatory code on the voluntary claims used in pasta advertising. It is described in the pages that follow.

Objectives

The objectives of Unione Italiana Food (’Unionfood”), include the “protection, promotion and enhancement of the products represented at national and international level” as well as the “promotion of a business and market culture, with particular attention to the specific development and growth policies of the sector”(articles of association, art. 2). With specific reference to the “Pasta” product sector, Unionfood and its Associates acknowledge that it is necessary to ensure communication that offers a “story” not just in line with current legislation on advertising and self-regulation, but also capable of describing with objectivity, transparency and rigour the multiple characteristics of this product, such as, by way of example, the organoleptic characteristics and nutritional properties of the pasta and the raw materials used; the different production methods, including the grinding and sifting of durum wheat, the drawing, rolling and drying of semolina; the characteristics of the pasta shapes functional to the recipes and sauces: this in order to clearly and adequately inform all stakeholders, starting with consumers and catering professionals. The objective of this code is, therefore, to provide indications on claims of a voluntary nature used in pasta advertising to ensure that the content of the messages not only complies with current European, national and self-regulatory legislation on correct and fair advertising, but also with the legislation on ethical claims which concern social issues, economic justice and sustainability or, more generally, which establish a social implication on the consumption of a product, i.e. a correlation between the purchase of a product and its positive social impact.(Regulation UNI/ts17033: 2016; PdR 102:2021).

Regulatory overview

In fact, every advertising claim used to promote pasta must always comply with the indications provided by the legislation on advertising (in particular the Consumer Code and Self-regulatory Advertising Code) as well as with the specific sector regulations (in particular EU Regulations no. 1924/06 on nutritional and health claims and no. 1169/11 on consumer information, Presidential Decree 187/2001 on the production and marketing of pasta and circulars and ministerial notes from the main relevant departments for the sector, such as MISE, MIPAAF and MINSALUTE (Ministry of Health). According to advertising legislation, every commercial communication must always

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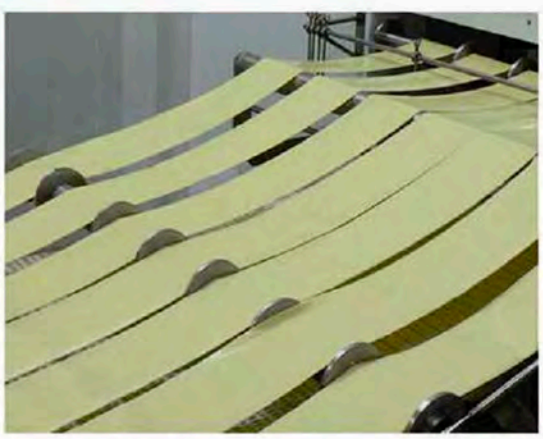
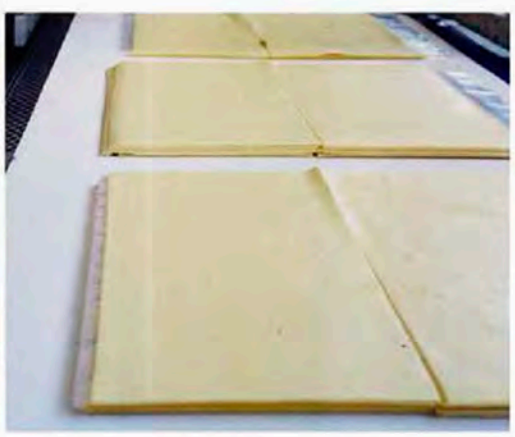


Sfoglie per Lasagne
Lasagne sheets



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be based on the principles of honesty, truthfulness and correctness (Self-regulatory Advertising Code, art. 1).
Consumers, in fact, must be able to make their commercial choice freely and consciously, and it is therefore essential that advertising communication should not mislead them in any way, inducing them to take a decision they would not otherwise have taken (Cons. Code art. 22).
In particular, it is necessary to avoid the use of omissions, ambiguities or exaggerations that are not blatantly hyperbolic, in relation to the nature of the product - with particular regard to its characteristics, its composition and the manufacturing method - its possible effects, the price or the recognitions possibly obtained (Self-regulatory Advertising Code, art. 2), while the exclusive use of information that is not only truthful, but also "verifiable" (where possible, in light of scientific data) is desirable.
The requirements imposed by sectoral legislation are also added to these general indications. The main regulatory source in this regard is undoubtedly EU





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Regulation No. 1924/2006[1]. This Regulation, in fact, provides general rules for the use of nutrition and health indications within the claims in order to "protect all consumers from misleading indications", in the knowledge that such indications could "encourage consumers to make choices that directly influence their [...] intake" of certain foods. On the basis of these considerations, the Regulation: i) indicates the conditions of use of the main nutrition claims[2] and ii) regulates a specific authorisation procedure for new claims (Art. 15 et seq.). Similarly, Regulation no. 432/2012 – which is based on Art. 13 of the 2006 Regulation mentioned above – provides general indications and a long list of claims concerning health indications other than those relating to the reduction of the risk of disease and to the development and health of children. The implementation of the list provided by both Regulations is continuously ongoing, in light of the many innovations in the food sector[3].

Finally, by laying down obligations for clear and transparent information rules and comprehensible labelling, Regulation No. 1169/2011 complements the 2006 Regulation with respect to nutritional indications on food products and lays the foundations to allow individual Member States to define a sanctioning framework in case of non-compliance with the provisions.

The framework of the relevant sources is then completed by measures of a national nature and in particular: i) by Presidential Decree No. 187/2001 - as amended with Presidential Decree no. 41 of 2013 - regarding the production and marketing of flours and pasta, which provides extremely precise indications regarding the pasta, its names, the organic substances and the minimum standards that must necessarily be complied with; ii) by the interventions of the various Ministries of reference for the food sector and in particular of the MISE, which constantly provide further indications to companies on the correct interpretation of the regulatory framework; emblematic in this regard is, for example, circular 168 of 2003 which, among others, contains references to the use of the claim "artisanal pasta" and to all operators who are in a position to have to use nutritional indications or the recent note on use of the claim concerning palm oil.

Regulation of voluntary claims

As regards voluntary claims, Regulation No. 1169/2011 states that "food information provided on a voluntary basis shall meet the following requirements: (a) it

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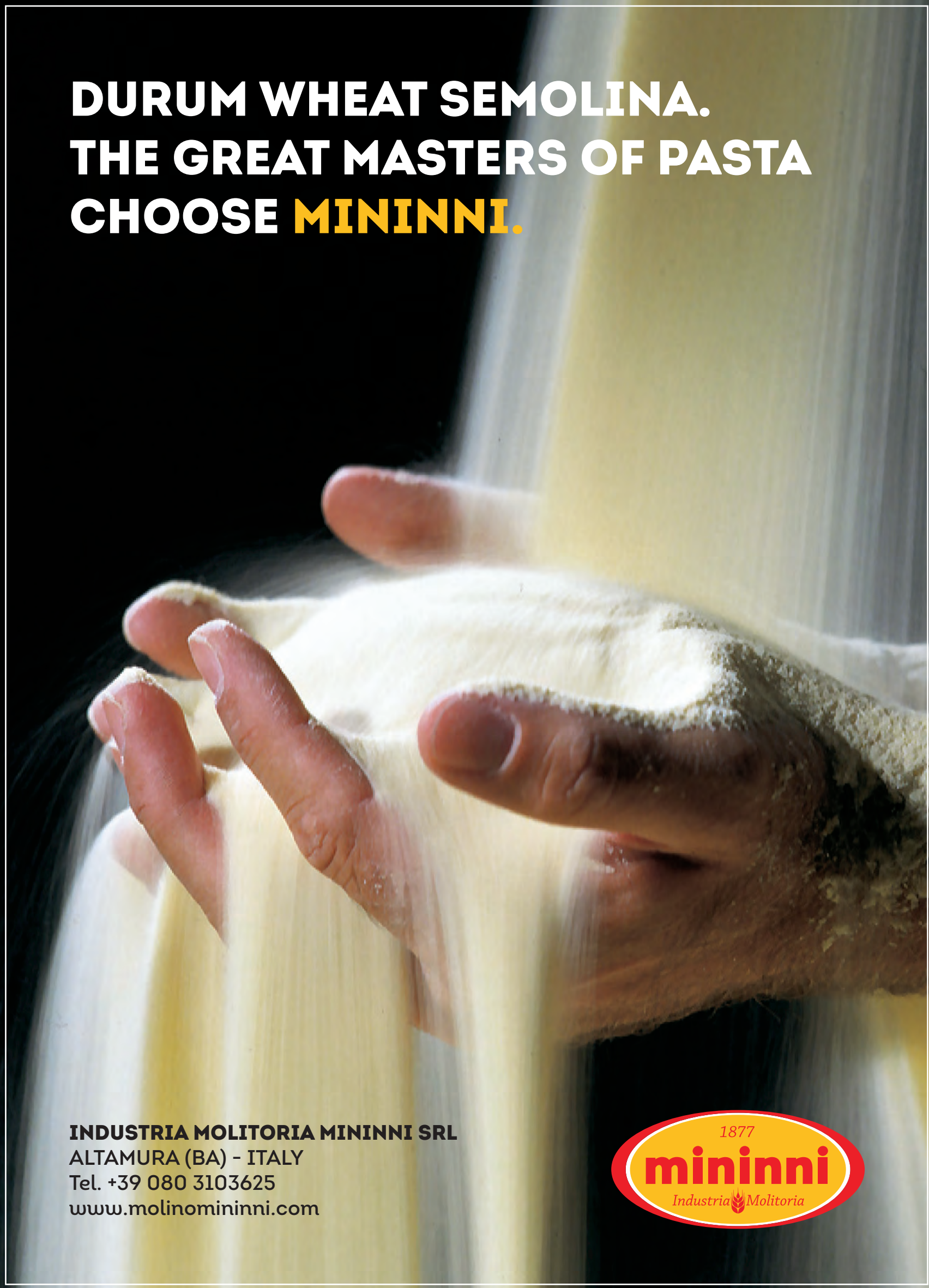
shall not mislead the consumer, as described in Article 7; (b) shall not be ambiguous or confusing for the consumer; and (c) shall, where appropriate, be based on the relevant scientific data".
As the MISE has recently clarified, misleading voluntary information includes not only untruthful information, but also information that disregards consumers' legitimate expectations. For example, it is considered incorrect to emphasise the absence of a certain ingredient from the production process if it is replaced with another ingredient which has similar qualities to the one being replaced.
Therefore, the regulation of voluntary claims on pasta must be limited:
(i) to true and verifiable statements, not ambiguous or confusing;
(ii) where appropriate, to information based on relevant scientific data;
(iii) to statements that ensure an added value still present in the product at the time of purchase and consumption, so that the consumer can benefit from it under one or more aspects (such as, for example, organoleptic, nutritional, consistency, firmness during cooking, sauce cling, conscious purchasing for the purposes of environmental sustainability, etc.);
(iv) to non-misleading claims in terms of the lack of relevance and influence for the purposes of determining the purchasing choice of consumers and for the purposes of the distinctiveness of the characteristics claimed compared to other products. In fact, art. 7, paragraph 1, letter c) and d), of Reg. EU no. 1169/11, establishes that the information must not mislead "by suggesting that the food possesses special characteristics when in fact all similar foods possess such characteristics, in particular by specifically emphasising the presence or absence of certain ingredients and/or nutrients". The deceptiveness as a whole is also assessed by virtue of the provisions of articles. 21 et seq. of the Consumer Code.
Finally, it is necessary to use caution and rigour when registering payoffs that boast a proprietary right, or when using claims that communicate the exclusivity and uniqueness of manufacturing methods and processes that are not recognisable as such.

Scope of application

This unanimously approved code applies to Unionfood member companies in the "Pasta" sector.
It also applies with reference to PGI and/or PDO-protected pasta. This is, of course, without prejudice to the right to tout the recognition obtained at EU level and the



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right for pasta products with protected designations to refer in their advertising messages to all the prerogatives and characteristics contained in their recognised product specifications.
By signing this code, the associated pasta factories (”the Members”) undertake to ensure that the claims used are in line with the principles set out above, as well as with the provisions set out below.
The Members agree to exclude from the scope of this code the claims already in use by companies which have already been challenged and positively resolved in the past by Independent Administrative Authorities or by private Institutions appointed to carry out control activities on advertising - such as, purely by way of example, AGCM, IAP, COPALCONS, etc. These latter claims are considered to comply with this code and cannot, therefore, be the subject of further objections by member companies.

Use of voluntary claims

The claims already in use by the companies at the time of the approval of this code, and never previously disputed, shall be considered as complying with said code, without prejudice to the possibility for Members to raise specific objections, in accordance with the provisions of Art. 5 (objection and subsequent verification of the claims).
The methods of evaluation vary according to the types of claims used, with reference to which different rules and requirements apply, on the basis of the contents of the tables below; in the event of activation of the procedure referred to in Art. 5 below (objection and subsequent verification of the claims), the ETA i.e. Authoritative Third Party Entity, as defined below, shall also base its assessment on the following use criteria, where relevant. ETAs are not to be involved in the assessment of claims already expressly regulated by food safety legislation, in the area of nutrition and health and in the area of artisanal products.

Notes

1. For indications that do not fall within the scope of Regulation 1924/2006, EU Regulation no. 907/2013 applies. This establishes the rules for the use of indications as “generic descriptors”, those designations traditionally used (at least 20 years of use within the European Union) to indicate the distinctiveness of a category of food or drink.
2. In any case, it is still possible to use indications that are perceived by the consumer as having a meaning equivalent to the claims included in the Regulation, provided that they comply with the conditions of use laid down for those expressly listed.
3. The nutrition and health claims authorised to date can be found on the European Commission website.

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CLAIMS ON INGREDIENT (DURUM WHEAT, SEMOLINA OR WATER)

DESCRIPTION AND RATIONALE	CRITERIA FOR USE	E.T.A.
These are the claims that highlight the characteristics of the raw material used, particularly durum wheat, durum wheat semolina, whole durum wheat semolina or, in some cases, other ingredients used in pasta making. In particular, we refer to claims that mention the origins of durum wheat, to its antiquity or varietal species, to one or more of its qualitative aspects (e.g. protein content, gluten index, etc.), to the grain and semolina particle size, to a touted superiority, excellence or extraordinariness of the raw material with respect to others or in absolute terms.	The claims that tout: • origin must be truthful with reference to the actual country cultivation and consistent with the applicable regulations. case of an association between a higher product quality the origin of the product, the actual existence of such would have to be assessed, based on scientific data and defined methodology, if any objections were to be raised; • historical roots or varietal species must be truthful with reference to the actual historical roots or varietal species highlighted. In the case of an association between a higher product quality and the antiquity of the raw material or species used, the actual existence of such a link would be assessed, based on scientific data and with defined methodology, if any objections were to be raised; • one or more quality aspects or a relative or absolute superiority must be truthful and supported by scientific and/or in any case by sector literature and/or by certifications awarded by public authorities. Generic adjectives aimed at claiming any superiority or excellence of the raw material (best, superior, exceptional, premium, etc.) must be truthful and supported by scientific bases and/or in any case by sector literature and/or by certifications awarded by public authorities. In markets where “superiority” is provided for by local regulations such as a legal designation in the presence certain analytical requirements, the use of such a claim course, be permitted on the basis of the regulations in question.	CREA/ AISTEC

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CLAIMS ON THE PRODUCT (PASTA)

DESCRIPTION AND RATIONALE	CRITERIA FOR USE	E.T.A.
These are the claims that highlight the characteristics of the pasta. In particular, claims which refer to the origins of the pasta, to one or more of its quality aspects, to its firmness during cooking, to its tenacity, to its colour to a touted superiority, excellence or extraordinariness of that type of pasta over others or in absolute terms.	The claims that tout: • origins must be truthful and consistent with the applicable regulations and not misleading in their overall presentation regarding the country of production; • one or more quality aspects or a relative or absolute superiority must be truthful and supported by scientific bases and/or in any case by sector literature and/or by certifications awarded by public authorities. Generic adjectives claiming any superiority or excellence of the pasta (best, superior, outstanding, premium, etc.) must also be supported as above. In markets where “superiority” is provided for by local regulations such as a legal designation in the presence of certain analytical requirements, the use of such a claim will, of course, be permitted on the basis of the regulations in question.	CREA/AISTEC

CLAIMS ON HEALTH AND THE REDUCTION OF THE RISK OF DISEASE

DESCRIPTION AND RATIONALE	CRITERIA FOR USE	E.T.A.
Health claims are those indications that state, suggest or imply the existence of a relationship between a food category, a food or one of its components and health. Claims relating to the reduction of the risk of disease are those health indications that state, suggest or imply that the consumption of a food category, a food or one of its components significantly reduces a risk factor for the development of a human disease.	For such types of claim the general conditions of Regulation 1924/2006, the specific conditions laid down in Art. 10 and the conditions laid down in the Regulation together with the specific authorisation procedure for new claims (Art. 15 et seq.) apply. Specifically for health claims, reference is made to the list and conditions laid down in the Annex to Regulation 432/2012.	EU Regulation 432/2012

Pasta line

Bello

riduce la migrazione dell'umidità dal ripieno alla pasta, conferisce un aspetto più "liscio" al ripieno

Buono

conferisce omogeneità e buona palabilità al ripieno

Sicuro

contrasta la crescita microbica indesiderata

Applicazioni:
ripieni a base di ricotta, di carne e di verdure

La linea comprende:
Fibra R15, Fibra EMU, Fibermix, SM (conservanti naturali)

CLAIMS ON THE PRODUCTION PROCESS

DESCRIPTION AND RATIONALE	CRITERIA FOR USE	E.T.A.
These are all those claims that highlight process characteristics relating to the raw material and the pasta. In particular, claims that refer to the milling, hulling and processing of the wheat and to all processes and pasta production phases taken individually or as a whole, such as kneading, extruding, drawing, drying and packaging.	Claims that describe or highlight a production technique can be adequately supported by the technical specifications fully described in the manuals of the manufacturers of the machinery involved. Claims that relate to the processing of the wheat and/or pasta as a whole may be used as long as they are truthful and supported by scientific bases and/ or in any case by sector literature and/or by certifications awarded by public authorities.	CREA/AISTEC Claim: SLOW DRYING and RELATED TERMS The appropriate wording is given below: dried at low temperature (max. temp <60°C or enter temperature value example 38°C); slowly dried at a low temperature (max temp <60°C or enter the actual max temp value e.g. 38°C). Claim: PROCESS OF TRANSFORMATION OR PROCESSING AND RELATED DEFINITIONS/ ADJECTIVES It is considered inconsistent principles of this code advertising, terms that or slowed-down transformation/processing they are anchored to transformation/ processing established processing known to the consumers and correlated with the quality of the pasta. order not to be considered for the consumer, these must be consistent with truthful, verifiable, distinctive respect to the market but not least, relevant verifiable effects on the product.

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CLAIMS ON THE ARTISANAL NATURE OF THE PRODUCTION PROCESS AND/OR THE PASTA

DESCRIPTION AND RATIONALE	CRITERIA FOR USE	E.T.A.
These are claims that can refer either to the artisanal nature of the production process or product, or to the hand-made content of the processing and other similar references.	Such claims have already been clarified by the Ministry of Economic Development (formerly the Ministry of Productive Activities) in Circular no. 168/2003, which established that the wording “hand-made” and similar terms may be used “only when the kneading, drawing, cutting and drying phases of the pasta have been carried out wholly or for the most part by hand and not also when the manual work has only involved secondary phases such as emptying the sacks of semolina, filling the hoppers, dosing the ingredients or packaging. The AGCM has also subsequently commented, confirming that the concept of “artisanal pasta” does not depend on the legal qualification of the enterprise as “artisanal” nor on its size or legal form, but rather on: • relative incidence and promotion of human input, with limited input from automated procedures; • difference in time and production methods compared to those used in industrial production; • small amount of pasta produced (index considered significant when combined with the other elements).	AGCM/ICQRF

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technologies	ingrediéntes	services

OTHER CLAIMS CONCERNING THE PRODUCT OR PRODUCTION PROCESS

DESCRIPTION AND RATIONALE	CRITERIA FOR USE	E.T.A.
The claim, in this case, describes the favourable environmental context in which production takes place.	Such claims must be truthful and supported by scientific bases and/or in any case by sector literature and/or by certifications awarded by public authorities. Generic adjectives intended to qualify the environmental context in question and/or some of its elements must also be supported as above.	CREA

CLAIMS ON THE SUSTAINABILITY OF THE PRODUCT/PRODUCTION PROCESS

DESCRIPTION AND RATIONALE	CRITERIA FOR USE	E.T.A.
These are claims regarding the sustainability/circularity of the production process, from field to table, or at a specific stage of the production process.	Such claims may be used in the presence of a specific official recognition by institutions (e.g. the “made green in Italy” mark issued by the Ministry of the Environment) or a certification issued by a third party body.	Definition pending

CLAIMS ON THE RECYCLABILITY/RECOVERY/SUSTAINABILITY OF PACKAGING

DESCRIPTION AND RATIONALE	CRITERIA FOR USE	E.T.A.
These are claims on the recyclability/recovery/ sustainability of packaging	Such claims must comply with the requirements imposed by Legislative Decree no. 116 of 3 September 2020, which transposes EU Directive 2018/851 on waste and EU Directive 2018/852 on packaging and packaging waste. CONAI, the National Packaging Consortium, has published a Guideline to support companies in fulfilling these requirements and avoiding the so-called “green washing”, i.e. labelling products with misleading, incomplete, unsupported or incorrect claims.	Guidelines on green claims are under development by CONAI

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400 kg/h

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CLAIMS ON THE FOOD SAFETY OF THE PRODUCT

DESCRIPTION AND RATIONALE	CRITERIA FOR USE	E.T.A.
These are claims which allude to the safety of the product solely through an indication of the absence of one or more contaminants or phytopharmaceuticals.	Food safety is a prerequisite for production in the Italian pasta industry. The pasta is safe by definition if it complies with the required regulations and, in particular, the product and process hygiene standards and the maximum admissible contaminant/phytopharmaceutical limits set for conventional production and those set for organic products, if the product is obtained through this production method. The use of such claims is therefore considered inadmissible inasmuch as they are claims likely to mislead the consumer into believing that, through the lower presence or absence of one or more contaminants or phytopharmaceuticals, some pastas are safer than others, whereas legislation (and science) does not provide for distinct degrees of safety. The use of the expressions “without”, “zero” (or similar), followed by reference to one or more contaminants or phytopharmaceuticals, is therefore prohibited.	Claims on food safety are to be considered inadmissible, since safety is achieved by respecting the maximum admissible limits for contaminants, phytopharmaceutical and additives set by the EU legislator. Below these thresholds, there are no differentiated levels of safety.

NUTRITION CLAIMS

DESCRIPTION AND RATIONALE	CRITERIA FOR USE	E.T.A.
Nutrition claims are those indications that state, suggest or imply that a food has particular beneficial nutritional properties due to the nutritional content of one or more nutrients. Typically in the case of pasta, the claims “source of fibre” and “rich in fibre” or other claims referring to the use of whole, unhulled wheat grain are used.	For such types of claim, the general conditions of Regulation 1924/2006 and the specific conditions laid down in Art. 8 in conjunction with the Annex to the Regulation apply. In addition, the relevant provisions of Presidential Decree 187/2001 on the production and marketing of pasta products apply, with particular reference to the requirements for the use of the name durum wheat whole grain semolina and durum wheat whole grain semolina pasta.	EC Regulation 1924/2006 - Annex

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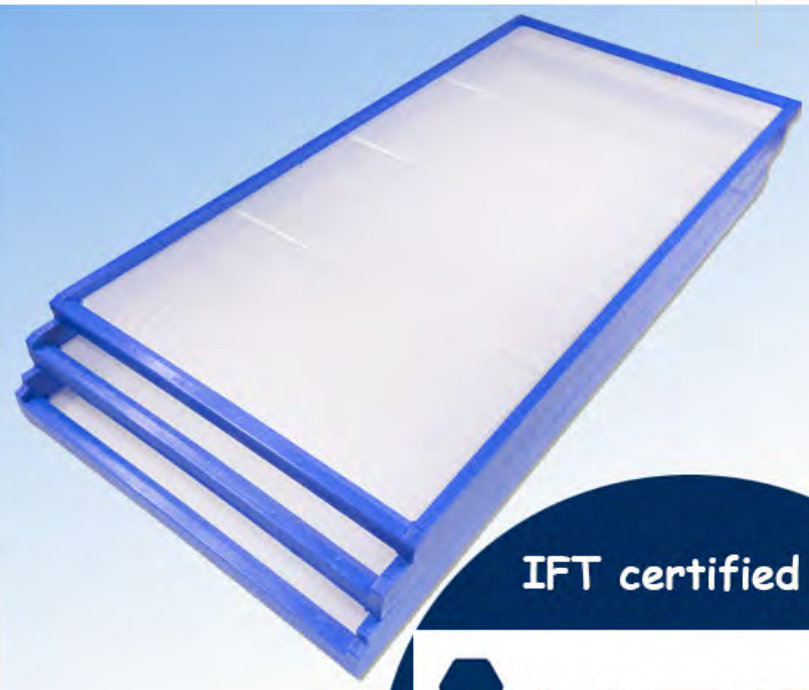

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A volume celebrates 150 years of Capitanio

Editorial staff

I PRIMI MATERIALI

La materia prima. Il rame era prezioso e costava molto, la realizzazione delle trafile volse presto verso un altro materiale, ancora oggi al centro della produzione: l'ottone, molto più facile da reperire. A Bergamo, nel laboratorio, fu costruita anche una fonderia, i tagli necessari per la lavorazione non potevano essere ordinati altrove, non esistevano ancora aziende o laboratori che lavorassero per terzi.

"Un tempo – è sempre Camillo Capitanio a ricostruire – non esistevano le verghe di ottone come oggi. All'epoca ci si doveva arrangiare, con piccoli pezzi di ottone, magari anche solo di 30 centimetri. Venivano fusi, torniti, tagliati e quindi ripartiti in pezzettini".

Oltre all'ottone poteva essere usato anche il bronzo. La realtà è che in quegli anni, ma anche nel Novecento, le leghe erano assemblate con i materiali che si reperivano, l'importante è che si prestassero alla realizzazione delle trafile richieste dal mercato.

Capitanio affonda nella massa dei ricordi di bambino quanto, a sette-otto anni, aveva preso ad aggirarsi nell'officina comasca dei genitori. Lì ebbe modo di vedere casse con le insegne delle munizioni dell'esercito italiano. In pratica si andavano a recuperare i contenitori di bossoli dei proiettili sparati nelle esercitazioni. L'ottone arrivava dalle raffinerie, ma talvolta anche dai residui dell'esercito.

Tra le curiosità stavolta attinte da uno degli stabilimenti della famiglia, a Torre Annunziata, quella degli operai anziani che talvolta svuotavano nei forni le casse intere di bossoli, fra i quali vi era magari un po' di residuo di polvere da sparo o qualche innesco non esploso. L'effetto erano i piccoli scoppi dentro la fonderia. Ma il risultato finale era più importante....

Non sempre andava così bene. Ci sono stati anni difficili, come quelli della Grande Guerra, con le restrizioni e lo sforzo estremo costato a un Paese come l'Italia, costretta a far sì che l'industria nazionale sostenesse, ognuno nel suo ambito, lo sforzo bellico.

Fruga nei ricordi di famiglia, Camillo: "Conservo una lettera dalla quale si ricava

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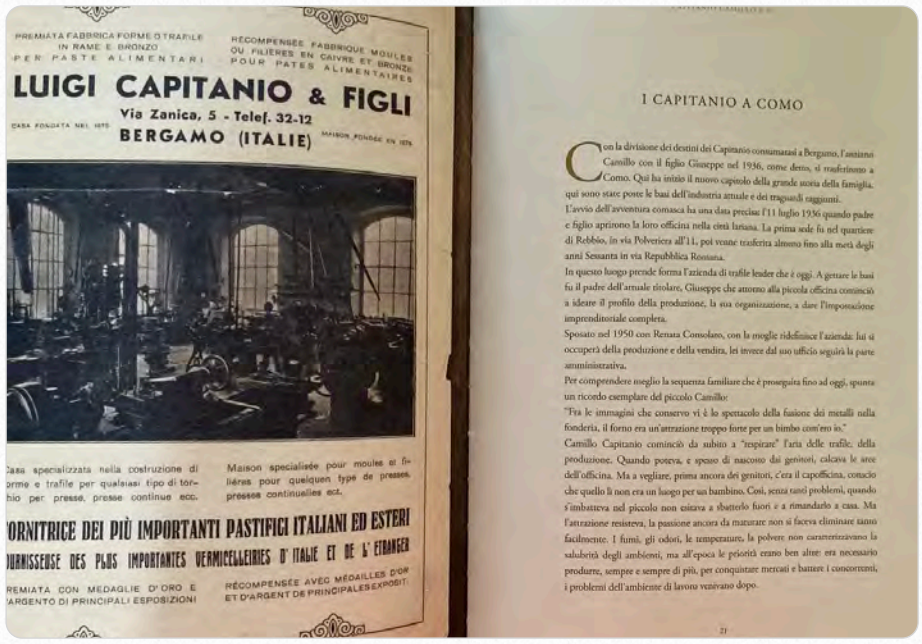
The one hundred and fifty-year history of the well-known pasta die manufacturer has been recounted in an interesting limited edition book.

There are 500 copies of a book, well-edited by Umberto Montin and Carlo Pozzoni FotoEditore, which tells the story of Capitanio Camillo & C.e and in doing so illustrates the main stages in the evolution of the production of dies and inserts for edible pasta.
Released in December 2023, the book celebrates 150 years of the company, whose origins can be traced back to the province of Bergamo (Italy).
In the second half of the 19th century, in fact, there is the first document testifying to the existence in the Bergamo area of a pasta factory owned by the Capitanio family, where the founder Luigi and his sons Angelo, Camillo (great-grandfather of the current owner of the same name) and Ferdinando began in 1873 to produce their own dies, to expand the range of formats in the catalogue, which were soon after requested and sold to other pasta factories.
It was in 1936 that Camillo Capitanio decided to move to Como (Italy) to open an independent business dedicated to the production of pasta dies, an activity that ceased for the Capitanio from Bergamo towards the end of the 1960s.
The opening of the branch in Torre Annunziata (1956) marks another important milestone in Capitanio's history, which is well documented in the book, along with its international vocation and ability to produce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I CAPITANIO A COMO

Con la divisione dei destini dei Capitanio consumatasi a Bergamo, l'anziano Camillo con il figlio Giuseppe nel 1936, come detto, si trasferirono a Como. Qui ha inizio il nuovo capitolo della grande storia della famiglia, qui sono state poste le basi dell'industria attuale e dei traguardi raggiunti.
L'avvio dell'avventura comasca ha una data precisa: l'11 luglio 1936 quando padre e figlio aprirono la loro officina nella città lariana. La prima sede fu nel quartiere di Rebbio, in via Polveriera all'11, poi venne trasferita altrove fino alla metà degli anni Sessanta in via Repubblica Rossiana.
In questo luogo prende forma l'azienda di trafile leader che è oggi. A gettare le basi fu il padre dell'attuale titolare, Giuseppe che attorno alla piccola officina cominciò a ideare il profilo della produzione, la sua organizzazione, a dare l'impostazione imprenditoriale completa.
Sposato nel 1950 con Renata Consolaro, con la moglie ridefinisce l'azienda: lui si occuperà della produzione e della vendita, lei invece dal suo ufficio seguirà la parte amministrativa.
Per comprendere meglio la sequenza familiare che è proseguita fino ad oggi, spunta un ricordo esemplare del piccolo Camillo:
"Fra le immagini che conservo vi è lo spettacolo della fusione dei metalli nella fonderia, il forno era un'attrazione troppo forte per un bimbo com'ero io."
Camillo Capitanio cominciò da subito a "respirare" l'aria delle trafile, della produzione. Quando poteva, e spesso di nascosto dai genitori, calcava le aree dell'officina. Ma a vegliare, prima ancora dei genitori, c'era il capofficina, conscio che quello lì non era un luogo per un bambino. Così, senza tanti problemi, quando s'imbatteva nel piccolo non esitava a sbatterlo fuori e a rimandarlo a casa. Ma l'attrazione resisteva, la passione ancora da maturare non si faceva eliminare tanto facilmente. I fumi, gli odori, le temperature, la polvere non caratterizzavano la salubrità degli ambienti, ma all'epoca le priorità erano ben altre: era necessario produrre, sempre e sempre di più, per conquistare mercati e battere i concorrenti, i problemi dell'ambiente di lavoro venivano dopo.

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L'ESORDIO DELLE TRAFILE

Ed è così che si assiste a un'evoluzione, oggi rara e complessa, all'epoca più semplice. Il pastificio entra direttamente e, presumibilmente, non con poca fatica, nel settore metalmeccanico.
Racconta oggi Camillo Capitanio, attingendo alle storie e ai particolari raccolti negli anni in famiglia, che "la realtà di questo passaggio si concretizzava in poche macchine utensili e tanto, tantissimo lavoro manuale".
Come nascevano queste prime trafile? Spiega ancora Capitanio: "Ad esempio si faceva un foro, poi con vari tipi di punzoni picchiavi e lo allargavi. All'inizio si usavano trafile in rame, che era molto malleabile. Si picchiava e si ampliavano i fori, fino a quando si riusciva con queste operazioni a dare una forma grezza. Quindi il lavoratore continuava a battere e finiva per richiudere: al di sotto rimaneva una sorta di camera sulla quale si interveniva fino a ricavare lo spessore che avrebbe dovuto avere la pasta. In seguito, l'operaio, stavolta con punzoni delle varie forme, riusciva a impostare la forma esatta della pasta. Un lavoro di forza e di precisione, al tempo stesso, per arrivare alle forme e agli spessori desiderati. Un lavoro faticoso, che richiedeva muscoli e impegno".
Ancora oggi la Capitanio conserva una collezione di punzoni fatti a mano, con la mazza, punzoni poi passati in fucina, quindi sottoposti all'intervento della lima per rifinirli, un lavoro tutto rigorosamente fatto ancora a mano.
"Teniamo conto – spiega ancora Camillo – che si doveva operare in dimensioni estremamente ridotte: tre, quattro, cinque, sei centesimi. Una precisione, allora forse richiesta da pochi, che richiedeva una manualità che al 99 per cento oggi abbiamo perduto per strada, ci siamo scordati o di cui forse non siamo più capaci avendo delegato tutto ai computer e ai CNC. Del resto, va osservato che non c'è altro come il dover lavorare sotto la spinta della necessità e addirittura della fame, per ottenere grandi risultati…"

a high quality product based on the specific demand of the pasta factory.
The book is accompanied by a very rich and well-edited iconographic apparatus, consisting of several letters and numerous period photographs, old advertisements, old catalogues and some official documents, which testify to the long and prestigious history of Capitanio, which was destined to remain a leading player in the field of supplying dies for Italian and international pasta producers for a long time to come.

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Commodity price observatory 3/2024

Pastaria Centre for
Economic Research

Pastaria’s four-monthly feature on the prices of the main raw materials used by pasta manufacturers.

Food commodity markets were impacted this summer by currency movements, which were, in turn, affected by central bank announcements on monetary policy developments and the consequent direction of interest rates, which are expected to drop also in the US. Adjustments and correlations led to a strengthening of the euro's exchange rate against the US dollar in August (to 1.11-1.12), following the announcement of an upcoming monetary easing by the Federal Reserve, the US central bank. The path towards lower rates seems set, barring geopolitical surprises that could materialise in the dual context of the crises in Ukraine and the Middle East, whose recent developments have raised the degree of uncertainty about price trends for all industrial and energy commodities. Currency adjustments have pushed down European wheat prices, with the fundamentals framework not providing any particular support at this stage, given, among other things, the drop in competitiveness, further exacerbated by the exchange rate, and the downward pressure exerted by Black Sea grains, which also have the upper hand in international auctions, mostly launched by the state procurement agencies of certain North African countries.

On Euronext Paris, the European benchmark for cereal futures, wheat at the end of August fell to its lowest level since last March. The European Commission's data also confirmed, in line with expectations, the slowdown in export activities compared to last year, revealing in the negative numbers the sales difficulties that European grains are encountering in non-EU outlets.

The uncertainty dominating the soft commodity markets is also fuelled by a number of protectionist drifts. The most striking case is that of India, which in the last three years has reduced wheat exports by 90% and corn exports by 86%, while also imposing restrictions on rice sales abroad, despite high stocks. Measures adopted in an anti-inflationary and precautionary key to guarantee domestic supplies, which now appear less justified and potentially distorting, in a context of sharp price decline, following the price hikes of 2022.

World Bank surveys show double-digit reductions for Hard Red Winter, the

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PRICES AND TRENDS OF CERTAIN FOOD RAW MATERIALS (JULY-AUGUST 2024)				
National fine common wheat	Price (€/ton)	Monthly variation	Annual variation	Forecast
	222.5	-4.3%	-9.1%	▼
Fine durum wheat from North Italy	Price (€/ton)	Monthly variation	Annual variation	Forecast
	315.25	-6.6%	-16.2%	▼
00 type common wheat flour	Price (€/ton)	Monthly variation	Annual variation	Forecast
	527.5	-4.1%	-6.2%	▼
Semolina above min. leg. req.	Price (€/ton)	Monthly variation	Annual variation	Forecast
	620	-4.2%	-9.5%	▼
Eggs M	Price (€/100 pcs)	Monthly variation	Annual variation	Forecast
	15.85	0%	-8.2%	▲
Pork hams for Prosciutto 12 kg and over	Price (€/kg)	Monthly variation	Annual variation	Forecast
	4.6	2.4%	-10.3%	=
Beef – veal meat half-carcass, prime quality	Price (€/kg)	Monthly variation	Annual variation	Forecast
	6.68	-6.4%	-0.6%	=
Raw milk	Price (€/100 kg)	Monthly variation	Annual variation	Forecast
	58.3	8.8%	14.6%	▲
Centrifuged butter	Price (€/kg)	Monthly variation	Annual variation	Forecast
	6.96	4%	54.7%	▲
Grana Padano aged for 9 months or more	Price (€/kg)	Monthly variation	Annual variation	Forecast
	9.93	3.7%	13.7%	▲
Extra virgin olive oil	Price (€/kg)	Monthly variation	Annual variation	Forecast
	9.36	-2%	8.2%	▼

Source: Centro Studi Economici Pastaria elaboration based on various data sources. Grain, flours and semolina: Granaria, Bologna; Eggs: CCIAA, Forlì; Pork and beef: Commodity Exchange, Modena; Milk, butter and Grana Padano: Commodity Market, Milan; Olive oil: CCIAA, Bari.

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PRICE MONITORING				
FAO Food Price Index	Price (2014-2016=100)	Monthly variation	Annual variation	Forecast
	120.8	-0.2%	-3%	▼
Hard Red Winter US Gulf port	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	260.26	-2%	-24.7%	▼
Mais, U.S. No. 2 Yellow FOB US Gulf port	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	177.43	-7.8%	-26.8%	▼

Fao Food Price Index, Hard Red Winter, Mais: July 2024

US wheat most representative of world market dynamics, the prices of which fell 25% year-on-year in the July snapshot. Same for U.S. Corn No. 2 Yellow, which suffered a year-on-year drop of 27%

In Italy, pressure on the international markets forced a downward correction of up to 16% for durum wheat and around 10% for soft wheat (still compared with last year), in an economic phase still marked by a negative price dynamic that subtracted between 4 and 7 percentage points from June's prices. Semolina and flours followed the fate of the grains, dropping by up to 10% year-on-year, in a weaker market this summer also for beef and veal, which - unlike pork cuts, which rose due to the health emergency caused by African swine fever (ASF) outbreaks - suffered the effects of certain imbalances linked to low consumption.

Olive oils, which are still close to historical highs, also lost some strength. The forecast of abundant Spanish production, as of next autumn, has eased purchasing pressure on the European markets, even though in Italy the situation, at least on the production front, does not look bright, especially in the southern regions (which make up the bulk of the national supply), due to the climatic implications of excessive heat and prolonged drought. Stocks are also at a minimum, but Spain's manufacturing recovery should compensate for domestic shortages by limiting inflationary pressures and bringing prices back to levels that will remain high, but not so distant from the historical average.

It is important to note that the dynamics observed in food commodity markets are part of a disinflationary environment in the global crude oil market, albeit with some uncertainty about future movements.

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With regard to oil prices, volatility increased more recently after the suspension of production in eastern Libya, following a decision by Benghazi in opposition to Tripoli, and after the destruction of some extraction facilities in Iraq. Improved expectations in economic growth in the US gave some strength to the stock markets, but the prospects of lower Chinese demand have dampened this trend. In the short term, the barrel of crude oil is expected to hold up substantially in the absence of shocks, also in view of a possible resumption of production agreed at OPEC+ and recently reaffirmed by the major producers belonging to the cartel.

Last but not least, with regard to maritime transport costs, as underlined by a recent Bank of Italy survey, the diversion of traffic from the Suez Canal to routes via the Cape of Good Hope has led to longer shipping times and higher freight rates. In the container segment, costs roughly tripled between the end of October 2023 and the end of January 2024. Price increases partially receded between February and April but were reintroduced by the markets in May, in the context of a significant recovery in cargo demand.

At the end of August, the Drewry WCI composite index was at a level 50% below the pandemic peak of September 2021. But the current value is 265% higher than the average rate in 2019, prior to the Covid emergency, confirming that conditions in the maritime freight market are still very fraught.

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