Pastaria international

The professional information network magazine for pasta manufacturers

- www.pastaria.it
- www.pastariahub.com
- www.pastabid.com

1
2025

Kronos®

Better a seed than a ship.

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

Per saperne di più: www.molinograssi.it

MOLINO GRASSI

Colophon

Pastaria International DE
1/2025
January

PUBLISHER
Kinski Editori S.r.l.
registered office
Via Possioncella 1/1 • 42016 Guastalla
operational headquarters
Via Dall'Aglio 21/2 • 43122 Parma (Italy)
tel. +39 (0)521 1564934
fax +39 (0)521 1564935
Email redazione@pastaria.it
ROC no. 23238

EDITOR-IN-CHIEF
Lorenzo Pini

INTERNET SERVICE PROVIDER (ISP)
xPlants.it (Levata di Curtatone, Mantova)

NATIONAL PASTA ASSOCIATION

2025 ANNUAL MEETING

March 16-18 | Omni Amelia Island Resort, FL

Join us in Florida!

Learn more at ilovepasta.org

Patrons & Sponsors

Patrons

Pastaria has obtained the patronage of the most prestigious national and international pasta manufacturer associations.

Pastaria patrons

abimapi

APPAFRE
Associazione produttori pasta fresca della piccola e media impresa

Associazione Produttori Pasta Fresca

IPO INTERNATIONAL PASTA ORGANISATION

MÜSAD
MAKARNA ÜRETİCİLERİ VE SANAYİCİLERİ DERNEĞİ

NATIONAL PASTA ASSOCIATION

Uifrä
UNIÓN DE INDUSTRIALES FIDEEROS DE LA REPÚBLICA ARGENTINA

UN.A.F.P.A.
Union des Associations de Fabricants de Pâtes Alimentaires de l'U.E.
Union of Organizations of Manufacturers of Pasta Products of the E.U.

Unione Italiana Food
qualità, gusto e piacere

WE ARE LOOKING FOR FOOD BUSINESSES

MergersCorp™ M&A International is a brand specialised in Corporate Finance and activities with a focus on cross-border Mergers & Acquisitions transactions offering professional services to clients all over the world.

We are looking for food manufacturing companies interested in the sale of the business, M&A transactions, capital raising and joint venture.

Contact us for free consultation!

MERGERSCORP

The Leader In Business Sales Mergers & Acquisitions

www.mergerscorp.com | pasta@mergerscorp.com | +44 2038856670

Sponsors

The information and professional update resources that are part of the Pastaria network are freely distributed without charge thanks to the collaboration and support of leading companies operating on an international level to supply ingredients, semi-processed products, equipment and systems for manufacturing fresh/dried pasta, gnocchi and ready meals.

Pastaria sponsors

Main sponsors

BRAZILIAN
BISCUITS, PASTA AND INDUSTRIALIZED BREADS & CAKES
ASSOCIATION

TOGETHER WE ARE STRONGER

We represents more than **40 billion in sales** per year, **3.5 million** tons of products consumed and **158k tons** of brazilian Biscuits, Pasta and Industrialized Breads & Cakes around the World.

abimapi
.COM.BR

Brazilian Manufacturers Association of Biscuits, Pasta and Industrialized Breads & Cakes

BRAZIL IS IN THE TOP 10 IN THE BAKERY INDUSTRY

3rd place for **biscuits** in the world;
3rd place in the dried **pasta** in the world;
9th package **bread** in the world.

Follow us on:

Main sponsors

NICCOLAI TRAFILE

machines and plants for food industry

Leading sponsors

AL.MA. Fresh Pasta Machinery

Engineering for a better world.

Frigoimpianti

PASTA TECHNOLOGIES GROUP

Sponsors

CAPITANIO
TRAFILE E ACCESSORI PER PASTA E SNACK

DEMACO

Facchini IMPIANTI SRL forming machines food processing

FOODTECH S.R.L. FOOD PROCESSING EQUIPMENT

ITALGI

I.T.ALI. Ingredienti e Tecnologie Alimentari

ITALPAST

landucci SINCE 1925

La parmigiana
PASTA PRODUCING MACHINES AND PLANTS

MartinoRossi
NATURAL & FUNCTIONAL INGREDIENTS

MERGERSCORP
The Leader In Business Sales Mergers & Acquisitions

MOLINO DeVita

RAM ELETTRONICA

SARP
FOOD TECHNOLOGIES

ZINDO
Pasta Machines & Processing

PASTA TECHNOLOGIES GROUP

Via Martiri delle Foibe 13
35019 Tombolo (PD) - Italy
Phone: 0039 049 7968840
Fax: 0039 049 7968841
Email: info@pastatechgroup.com
Website: www.pastatechgroup.com

Multiproduct Automatic Line for Ravioli Lasagne Cannelloni

We are specialized in realizing industrial plants for production of pasta, gnocchi and ready meals based on pasta, traditional or gluten-free, and thermal treatments such as cooking, pasteurization, pre-drying, cooling or sterilization to extend the product shelf-life.

Follow Us:

1

Pasta in Mexico: tradition meets innovation with Barilla

Editorial team

Charlotte Oudin, Director of Barilla Mexico, shares insights on expanding pasta consumption and embracing sustainability.

You are the Director of Barilla Mexico. Can you tell Pastaria readers when and how Barilla Mexico was established?
Great question. Barilla Mexico, as we know it today, was established in 2002.
Barilla Mexico is a joint venture, a partnership between Barilla and a leading Mexican food company, Grupo Herdez. Together, we designed a successful business model. Grupo Herdez excels in distribution, go-to-market strategies, and in-store execution, leveraging the many brands in its portfolio. For Barilla, this partnership was an opportunity to collaborate with a market leader, maximizing our impact in Mexico.

Are there production plants in Mexico? If so, what is their production capacity?
Yes, of course. In Mexico, we sell more than 90,000 tons of product annually. We have two brands: Barilla, the world's leading pasta brand, and a leading Mexican brand called Yemina, which was acquired by the joint venture when the plant was built.

Could you provide us with an overview of the pasta market in Mexico?
The Mexican market is fascinating, rich with traditions and opportunities. The consumption of carbohydrates is quite high, but mainly in the form of *tortillas* made from corn or wheat, as well as bread. Pasta consumption is relatively low, at around 3–4 kg per capita per year, compared to 80 kg of *tortillas* and 30 kg of bread. Rice is also a strong competitor, with a consumption of about 12 kg.
That said, there's significant potential to grow pasta consumption—at least doubling it. In Mexico, pasta is primarily consumed as soup, similar to Italian minestrone, served at the beginning of lunch. The portions are small, about 40 grams per person. A less common form of consumption is spaghetti, usually as a side dish or for special weekend gatherings.
There's an immense opportunity to expand pasta consumption by positioning it as a main dish for lunch or dinner and integrating it into

TECHNOLOGY PERFORMANCE RELIABILITY

CUOCITORE LINEARE
LINEAR COOKER

100 - 1000 kg/h

Prodotti: paste ripiene, sfoglie con interfoglio, cannelloni
For processing filled pasta, sheet with interleaf film, cannelloni

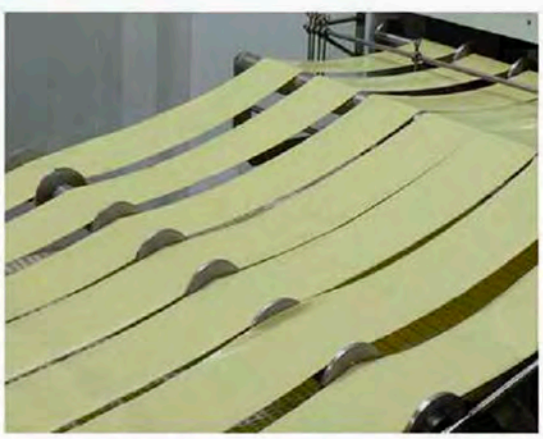
FOODTECH S.R.L.
FOOD PROCESSING EQUIPMENT

Larghezza nastro
Belt width
750 - 1130 - 1500 mm

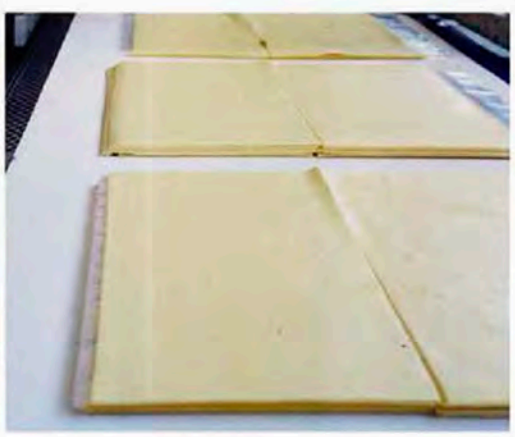
Cuocitore continuo
Continuous Cooker

Interfogliatrice
Line for sheet with interleaf film

Paste ripiene
Filled pasta



Sfoglie per Lasagne
Lasagne sheets



Sfoglia con interfoglio
Sheets with interleaf film

Cannelloni

AZIENDA CON SISTEMA DI GESTIONE QUALITÁ CERTIFICATO DA TÜV ITALIA S.r.l. secondo la norma UNI EN ISO 9001:2015

CAMPOSAMPIERO (PD) - ITALY - Via Martiri della Libertà, 6
Tel. (+39) 049 9303590 - Fax: (+39) 049 5791258 - info@food-tech.it - www.food-tech.it

Mexican culinary habits—for example, using pasta in tacos instead of rice. Pasta has many advantages: it's quicker to cook, a complex carbohydrate that's nutritionally superior, and versatile enough to be incorporated into creative recipes.

Does the Mexican pasta market have unique features compared to other regions?

Every country and region has its own culinary particularities. In Mexico, each region is almost like a different gastronomic world, with its own traditions, ingredients, and cooking methods.

From a commercial perspective, traditional trade remains highly relevant in Mexico, with many small neighborhood stores coexisting with supermarkets. This creates both challenges and opportunities. Effective, widespread distribution is crucial to ensuring product availability across various points of sale based on consumer shopping habits.

What is the degree of pasta penetration and the frequency of consumption among Mexican families?

Pasta penetration is nearly 100%—everyone eats pasta in Mexico. It's often referred to as "*sopa*" and is considered a staple product in every kitchen. In terms of purchasing frequency, most families buy pasta about once a month, though consumption occurs weekly, primarily at lunch. Dry pasta dishes are consumed less frequently, maybe once a week.

How is pasta consumption trending in Mexico? Is it growing?

Pasta consumption is slightly growing, with the category increasing by around 2-3% annually, in line with population growth. During the pandemic, consumption rose due to stay-at-home situations encouraging more home cooking. However, deeply rooted traditions, such as *tortillas* and rice at lunch, make it challenging to increase pasta's share quickly. There's still a lot of work to do to make pasta a more significant part of Mexican families' diets.

What is the image of pasta in Mexico? Does it suffer from stereotypes like "pasta makes you fat"?

Pasta as soup has an excellent image — it represents a comforting dish lovingly prepared by mothers to start the meal. Dry pasta, however, often suffers from the perception of being heavy and fattening due to preparation methods involving overcooking and rich sauces with cream and butter.

We have a significant opportunity to educate consumers about the benefits of

ITALGI

MACCHINE ED IMPIANTI PER PASTA

ITALGI S.R.L. VIA PONTEVECCHIO 96A - 16042 CARASCO (GE) - ITALY
TEL. (+39) 0185.350206 (+39) 0185.351525 - E-MAIL: ITALGI@ITALGI.IT - WEB: WWW.ITALGI.IT

al dente pasta, its nutritional value as a complex carbohydrate, and the importance of correct portions.

Are there communication initiatives that could improve the image of dry pasta and increase its consumption?
We are working on two fronts. With our Mexican brand, Yemina, we focus on versatility and sustainability, promoting pasta as a creative and healthy alternative to rice. For Barilla, we highlight the superior quality of our pasta and its ability to inspire creativity in the kitchen.
We are also introducing pasta as a dinner option, competing with pizza and tacos. This initiative has been successful, with pasta now achieving a 10% penetration in dinner occasions in Mexico.

What tangible actions is Barilla Mexico taking to support sustainability objectives?
Agriculture is one of our key pillars because it plays a dual role in global sustainability. On the one hand, it is responsible for 70% of global water usage and 23% of greenhouse gas emissions. On the other, agriculture has the potential to be a powerful tool to combat climate change and restore biodiversity. Plants, for example, absorb carbon and transfer it to the soil, enriching biodiversity and

CHARLOTTE OUDIN

Un executive of more than 20 years of experience in 2 continents creating strategic opportunities and working with diverse teams to generate profitable growth for the business. Full of energy, passion and curiosity, a leader who reaches business valorization through ESG strategies. General Director of Barilla Mexico since 2015, she strengthened the Join Venture delivering a constant growth year after year. Inclusive and transformational leadership which generate trust and collaboration in Barilla Mexico as in several boards of institutions. Recognized for her holistic vision, analytical capacity and transformational project management.

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)

fostering carbon sequestration. Over the past three years, we have implemented a variety of innovative agricultural techniques that are already delivering promising results. In our most recent wheat-growing cycle, we've significantly reduced emissions, doubled the biodiversity and organic carbon content in the soil, and cut water usage by up to 40%. We've also embraced organic fertilizers and natural pesticides, using techniques such as companion planting, trees, and beneficial insects to completely eliminate chemical inputs. These practices currently cover 25% of the wheat used for our pasta production in Mexico, and we are committed to expanding this reach every year while refining our techniques to achieve even greater impact. Our mission is not just to transform our own operations but to inspire other businesses to adopt similar practices, because collective action is essential if we want to protect our planet.

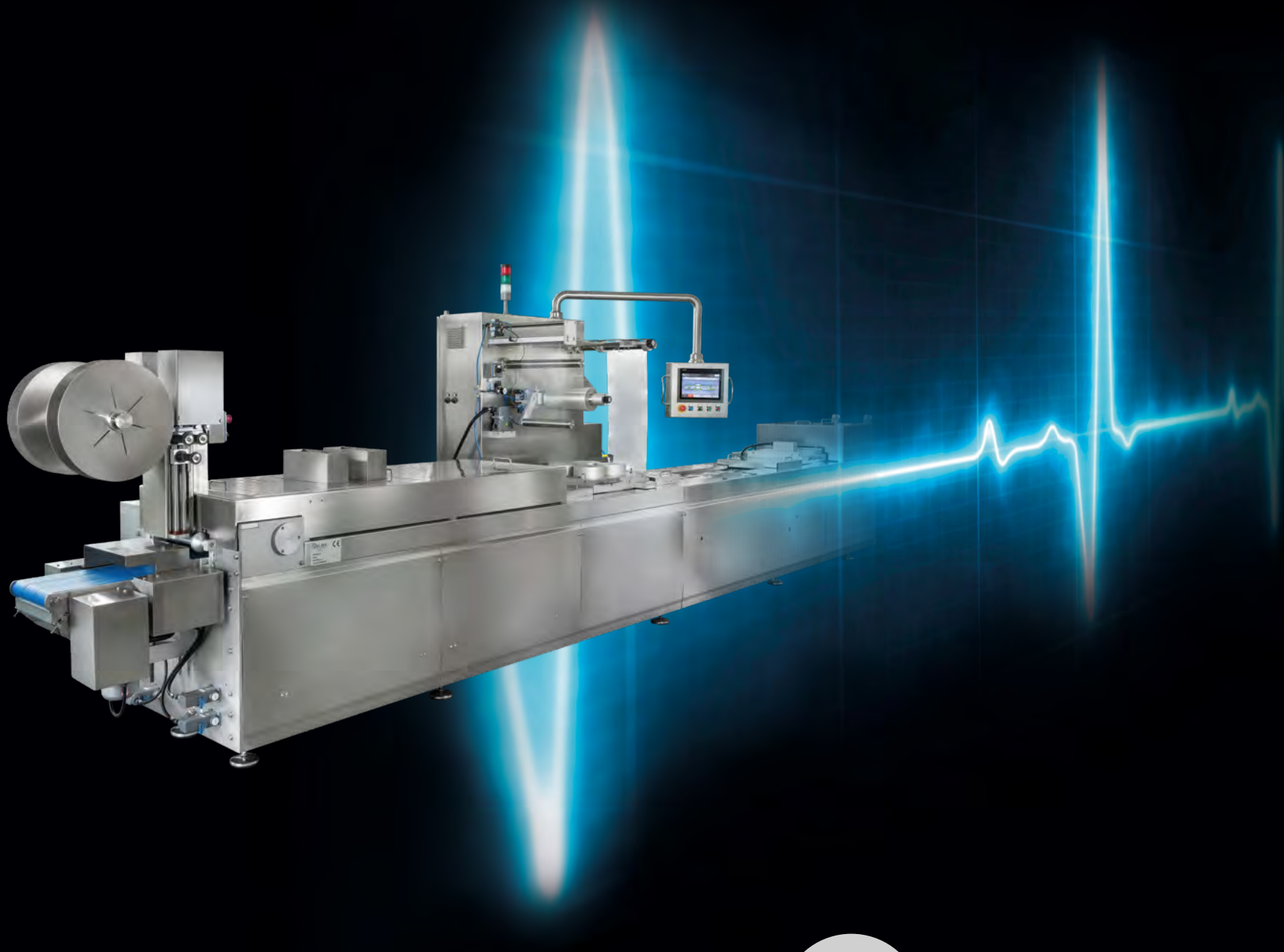
When it comes to production, we've already achieved zero waste across all facilities, and next year we are set to reduce our water usage by 30%. Starting next year, all our operations will run entirely on clean energy. We are also in the process of finalizing our strategy to achieve net zero emissions. We will design a clear roadmap during 2025 1st semester to begin its implementation as of 2026.

On the packaging front, as of last year, 100% of our packaging is recyclable, and our carton is already made from recycled and by next year we will recycle 100% of our plastic packaging. This represents an important step in our commitment to a circular economy and more sustainable practices.

Another important pillar is our work with communities, which focuses on promoting good nutrition, access to water, and sustainable living. In Mexico, for example, we've launched a number of initiatives to support local communities. These include helping families understand the nutritional and economic benefits of pasta, which is not only healthy but also versatile and affordable. We also educate people on how to minimize food waste by making the most of what they have in their fridge and reducing unnecessary purchases, addressing the fact that 40% of food is wasted globally.

We also focus on physical and community well-being through sports, particularly soccer, which is a universally loved and accessible activity. We generate activities and promotions around football for families to encourage exercise and foster a sense of community.

AL.MA.
THERMOFORMING PACKING MACHINES
the beating heart of your production



AL.MA. thermoforming machines aren't simple working tools, but real pillars of the production system, capable of withstanding time and challenges becoming an integral part of the corporate DNA.

Their reliability and longevity are the guarantee of a safe investment, an added value that is passed on over time.

AL.MA.: thermoforming machines that make your own history.

AL.MA.
Packing and Packaging Machinery

AL.MA.
Fresh Pasta Machinery

ipack ima
PROCESSING PACKAGING

27 - 30 MAY 2025
FIERAMILANO, RHO - ITALY
Hall 5 - Booth C18

almapackaging.com

Finally, our brand purposes guide everything we do. With Barilla, our goal is to share happiness with loved ones. Pasta is universally beloved and has been scientifically proven to bring joy, making it a natural centerpiece for family meals and gatherings. With Yemina, our mission is to unlock the energy within each individual, helping them achieve their personal and professional goals, as well as their athletic and wellness objectives. By focusing on these pillars—agriculture, production, packaging, community, and brand values—we're working to create meaningful, lasting change. We believe innovation and collaboration are key, and our ultimate goal is not just to transform our own practices but to inspire others to join us in building a sustainable and thriving future for all.

Is there something you wish to talk about or an appeal you want to make to international operators through the pages of our magazine?
Sustainability is a responsibility that belongs to everyone. It's not just the role of a company or a

GET THE MOST OUT OF THE PASTARIA NETWORK.

✓ Read the **Digital Magazine**
Published on odd months. Download it from pastaria.it or read it using the App.

✓ Read the **Paper Magazine**
To receive future issues please register on pastaria.it and activate a free subscription
Published on even months

✓ Read the articles published on **Pastaria.it**
Log on daily to discover what's new in the sector.

✓ Follow and share what we do on our **social media channel**s
Facebook: https://www.facebook.com/PastariaMagazine/
Twitter: https://twitter.com/rivistapastaria

✓ Take part in **Pastaria Festival**

✓ Visit **Fiera Pastaria**

✓ Install the **Free App**
For smartphones and tablets, iOS and Android

And there's more:
✓ Find and request offers for machines, ingredients and services on **pastariahub.com**

DEMACO Titan Series

Superior Pasta Quality

FLOW X is **DEMACO's** proprietary dough processing and rheology system for optimized pasta quality.

We make the most of your raw materials.

government—it's something we all need to embrace. Consumers can contribute by eating the right quantities and choosing quality products, by saving water and energy, and by avoiding food waste. At the same time, every sector can and must play its part. For example, we need advancements in clean energy, better tractors that preserve the soil, organic pesticides and fertilizers, intelligent irrigation systems, and the use of artificial intelligence to monitor results, measure impacts, and make smarter decisions. This is a call to action for everyone, regardless of their role or expertise, to ask themselves how they can contribute to sustainability. Food is essential for all of us, and if we want to continue enjoying healthy, nutritious products that come from the earth, we need to act now. Agriculture has a unique opportunity to not only support us today but also to reverse climate change and help save the planet. Everyone has something to offer in this collective effort, and it's time for all of us to step up rather than wait for others to act. At the same time, pasta remains a category full of potential to grow and bring value to people's lives. It's a product that embodies togetherness, offering moments of joy and connection. It provides good nutrition, is economical, easy to cook, and highly convenient. I encourage everyone to appreciate the many benefits of this noble and versatile food. By learning from local habits and traditions, we can celebrate the diversity of ways people consume, cook, and enjoy pasta. There's no "right" or "wrong" way — it's about understanding how pasta can enrich lives, create new and enjoyable eating experiences, and make everyday moments more special.

Finally, do you have a personal favorite pasta shape or dish?

It's hard for me to choose just one! However, a recent discovery has been a "pasta risotto" made with Barilla's *lenguita* shape and pesto. It's a creative reinterpretation developed with a Mexican chef, blending Italian tradition with local culinary techniques. It was a hit during a recent board meeting with Barilla's global leadership!

100

1925

years of creations

landucci

zamboni

Our roots are strong.

Let's build the future together.

www.landucci.it

SINCE 1925

landucci

zamboni

2

Tenth APPF Workshop

Editorial team

Gherardo Bonetto, secretary of APPF, during a moment of the association's tenth Workshop

The traditional event to discuss challenges, innovations and opportunities in the fresh pasta sector, organised by the association chaired by Giovanni Rana, took place recently.

The tenth Workshop of the Association of Fresh Pasta Producers (APPF), an annual event eagerly awaited by operators in the sector, took place on 29 November 2024 at the Hotel Leon d'Oro in Verona. The event brought together professionals, producers and experts to discuss the challenges and opportunities of the sector.

The topics discussed

The meeting was opened by the Chairman of the APPF, Giovanni Rana, who warmly greeted the participants, underlining the importance of collaboration between the players in the supply chain.
The Secretary of the APPF, Gherardo Bonetto, introduced the proceedings with a short presentation, explaining the purposes of the workshop and the central topics that would be addressed.
The first speech was given by Samuele Palagiano from Pasta Technologies Group, who illustrated the latest developments in pasta and gnocchi production equipment.

Samuele Palagiano (Pasta Technologies Group) during his presentation at the APPF Workshop

His presentation highlighted the importance of technologically advanced machines, designed to ensure complete sanitisation and improved production efficiency.
Subsequently, Elio Di Curzio delved into the topic of spices and aromatic herbs, focusing on their industrial yield and aromatic consistency, crucial aspects for maintaining the quality and freshness of the finished products.
Marco Dalla Rosa from the University of Bologna then analysed the topic of the shelf-life of fresh pasta, discussing the evolution of preservation techniques and the future prospects related to the choice between indicating the expiry date or the Date of Minimum Durability (DMD). The report aroused particular interest among the participants, highlighting the potential implications on the market and on consumer perception.
Finally, Silvia Gonzaga, a lawyer at Logos, discussed a highly topical issue: the RASFF system (Rapid Alert System for Food and Feed), the withdrawals and recalls of food products, examining the role of food business operators (FBO) and of the competent authorities. Her speech offered practical ideas and clarified the responsibilities of the players involved.

A dinner in the name of conviviality

At the end of the workshop, participants had the opportunity to continue the dialogue and consolidate relationships during a convivial dinner organised at the hotel. The event was an ideal moment to share experiences and create new synergies between operators in the sector.

Conclusions

The tenth APPF Workshop confirmed the importance of creating opportunities for discussion and in-depth analysis for the fresh pasta sector. The broad participation and the high level of the speeches testify to the association’s strong commitment towards supporting producers and promoting innovation, quality and safety in the sector.
APPF is now preparing for the next challenges with an eye to the future, continuing to work to enhance one of the symbols of the Italian gastronomic tradition.

Siamo i principali produttori
di pasta fresca e gnocchi
in Italia, in Europa e nel Mondo
E questo non è casuale.

Unisciti a Noi

Associazione Produttori Pasta Fresca

"Il Presidente"
Giovanni Rana

parsifal.agency

Tra le nostre specialità da oggi piatti pronti





I NOSTRI OBIETTIVI

- Ottimizzare il mercato italiano ed inserirsi maggiormente in quello europeo con l'incentivazione e l'adozione anche nel mondo della pasta fresca dei **"piatti pronti o da cuocere a base di pasta fresca"**.
- Per tutelare pasta fresca e gnocchi, anche da un punto di vista legislativo nel loro progressivo inserimento nei mercati europei attraverso **ECFF** (European Chilled Food Federation).

I NOSTRI SERVIZI

- **Una guida anticipata sui trend di mercato e su quelli tecnici**.
- Un appoggio sicuro su problemi legislativi generali ed aziendali dove A.P.P.F. è tradizionalmente informata.
- Una gestione associativa concorde e non burocratizzata dove il Presidente e gli Associati hanno diritto ad un voto e la segreteria è sempre vicina.

SOSTENITORI - FORNITORI

- IBERCHEM AROMAS S.R.L.
- MOLINI BONGIOVANNI S.P.A.
- MOLINI LOIZZO S.R.L.
- LE VIE DEL TARTUFO S.R.L.
- BAYERNLAND S.R.L.
- MANE ITALIA S.R.L.
- PASTA TECHONOLOGIES GROUP S.R.L.
- PAN DI VICO S.R.L.
- MANENTI GROUP S.R.L.
- VALPAN S.R.L.
- DI CURZIO S.R.L.
- IDA S.R.L.
- PARMOVO S.R.L.
- SALUMIFICIO LANZARINI S.R.L.
- NEW FLAVOURS S.R.L
- CEREAL BROKER-SARTIRANA CONSULTING S.R.L.

Padova - Italy
+39 049 8760941
info@appf.it • **www.appf.it**

3

Parboiled brown rice pasta from varieties with contrasting amylose content

Federica Taddei, Elena Galassi, Francesca Nocente, Chiara Natale, Laura Gazza
CREA-IT, Rome

Rice pasta is one of the most popular gluten-free foods, but its production usually requires additives and technological processes to improve its nutritional and sensory properties. In this study, two varieties of rice with different amylose contents were subjected to parboiling, micronisation and turbo-separation in order to obtain brown rice pasta. The pasta samples obtained from the high amylose genotype showed the highest resistant starch content and the lowest glycaemic index, together with good sensory characteristics.

Introduction

Rice (*Oryza sativa* L.) – together with wheat and corn – forms the basis of food worldwide. In fact, it not only contains carbohydrates (75-80%), proteins (7-8%) and fats (3%) but is also rich in fibre, minerals and vitamins, especially when eaten as a whole grain. In recent years, the demand for gluten-free food products has grown considerably due to the increase in diagnosed or self-reported gluten intolerance. Rice pasta is one of the most popular gluten-free foods due to its pleasant taste, high digestibility and hypoallergenic properties. However, in the production of rice pasta, the absence of gluten makes it necessary to use other cereals, pseudocereals or legumes, additives or specific technological processes to improve its organoleptic and sensory qualities (Marti et al., 2010).
Among the components that most influence the technological and nutritional properties of rice is the relationship between amylose and amylopectin, the two polysaccharides that make up starch. Specifically, it has been observed that a high amylose content is associated with better texture and cooking quality of rice pasta, as well as a reduction in the glycaemic index compared to pasta made from low amylose varieties. For this reason, varieties with a high amylose content seem to be more suitable for pasta production (Wu et al.,2018).
Among the technological processes applied to brown rice, the hydrothermal treatment known as parboiling can improve its nutritional properties, due to the migration of vitamins and minerals into the grain, which limits their loss during cooking. This process brings about an increase in the resistant starch content, which, as part of the soluble fibre, provides significant benefits to colon health. From a technological perspective, parboiling modifies the chemico-physical properties of starch by reorganising amylose and amylopectin, in particular by making it more rigid, and by inducing the synthesis of amylose-lipid complexes and the aggregation of soluble proteins. Such modifications have been shown to have positive effects on the sensory quality of rice pasta, in terms of decreasing stickiness and increasing tensile strength.
Despite its higher nutritional value, brown rice and its processed products are consumed in smaller quantities than white rice and its by-products. Above and beyond deep-rooted dietary habits, the presence of bran layers not only decreases its palatability, but makes the flour and dough more difficult to work with, causing repercussions on their technological

PROCESSING PLANTS FOR PASTA AND SNACKS

We will be present at IPACK-IMA

ipack ima
PROCESSING PACKAGING

ANSELMO GROUP

ANSELMO
www.anselmoitalia.com

ANSELMO LTA

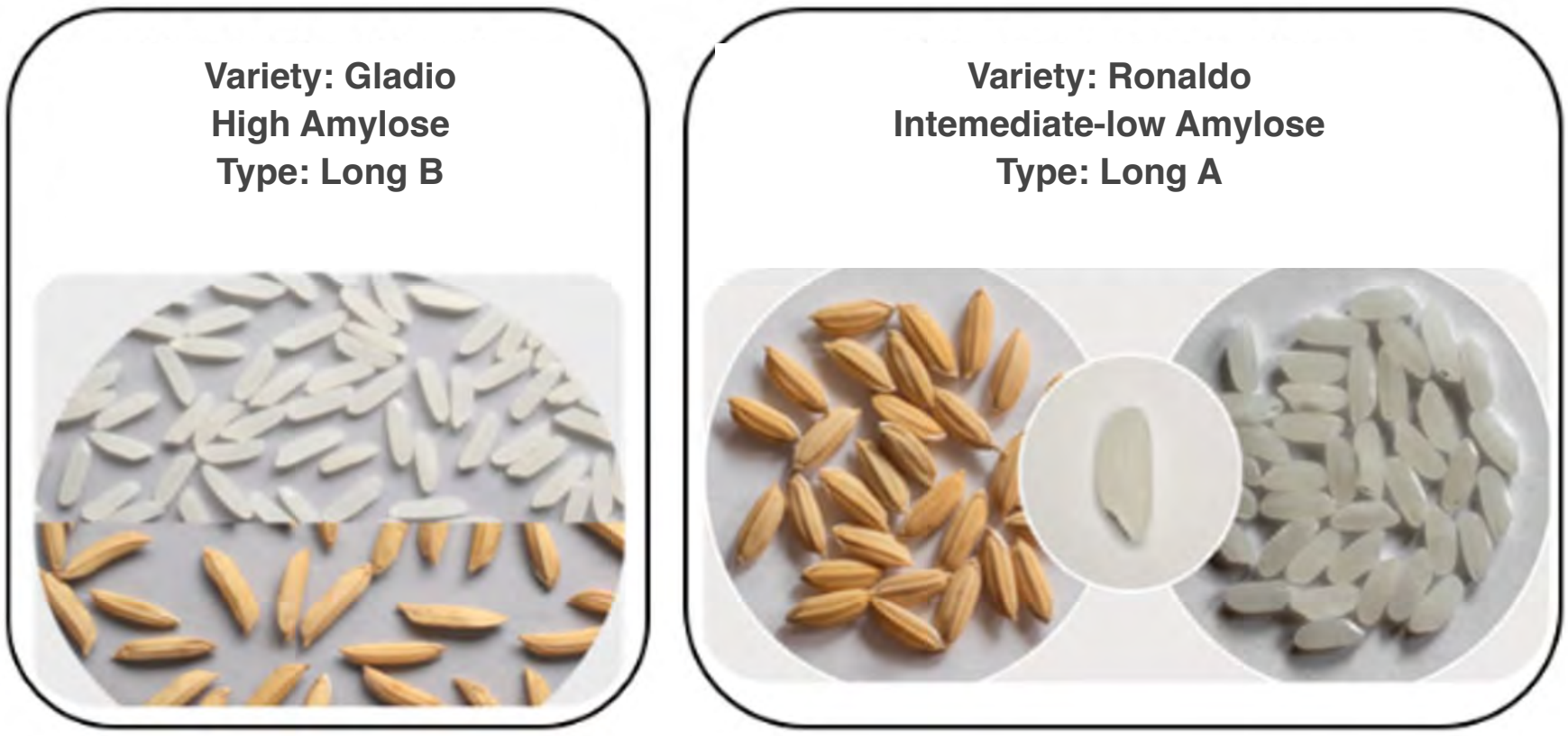
ANSELMO BRAIBANTI

FEN
www.fenitalia.com

OMAR
www.omaritalia.com

Facchini IMPIANTI SRL
www.facchini-italia.com

Figure 1 VARIETIES OF RICE, GLADIO AND RONALDO



quality. The application of innovative whole grain milling techniques such as micronisation, and physical separation technologies such as the air classification of flours (turbo-separation), help address most of the technological and sensory issues of the whole grain product. In particular, micronisation applied to the entire caryopsis makes it possible to obtain whole grain flour whose very fine grain size improves the quality characteristics from the technological and sensory standpoint. Using air classification, on the other hand, exploiting different particle sizes and density, two or more fractions with different particle sizes can be obtained from the flours, diversified also on the basis of the proportion of bioactive compounds beneficial for health that they contain – such as antioxidants and dietary fibre – which can, in turn, be used to enrich refined flours. These technologies, based exclusively on physical methods, have been used at the Research Centre for Agri-Food Engineering and Transformation in Rome (CREA-IT) to produce rice pastas, without the addition of other ingredients, from two rice cultivars of the *japonica* subspecies having different amylose contents, Gladio (high) and Ronaldo (medium-low) (Biselli et al., 2019) (Figure 1). This study made it possible to assess the effects of amylose content and technological process on the nutritional properties of the raw materials and pastas, on which cooking quality and

MartinoRossi

PULSES FLOURS FOR PASTA

INNOVATION FOR A HEALTHY AND SUSTAINABLE FUTURE

We produce and supply pulses flours and custom mixes, **100% Gluten-free**, **Allergen free** and **GMO-free**, ideal for pasta production and perfect to enrich traditional recipes with **healthy** and **innovative ingredients**.
Thanks to our tailor-made attitude, we are able to offer a customization of the supplied ingredients, giving our customers the chance to choose between raw or heat treated flour and between conventional and organic.

NATURAL & FUNCTIONAL INGREDIENTS

www.martinorossispa.com

PLANT BASED

starch hydrolysis index were also evaluated.

Materials and methods

I The brown rice grains of the Gladio and Ronaldo varieties were subjected to the parboiling process, which involved conditioning in water for 4 hours until a moisture content of 15-16% was reached, and then steaming at 120 ± 1°C, 2.1 bar for 10 minutes. The steamed grains were dried at 30°C for 48 hours until a moisture content of 11% was reached. A part of the parboiled whole grain was milled using the LABORMILL 4RB (BONA, Monza, Italy) to obtain refined flour, while the remainder was micronised by the KMX-500 device (Separ Microsystem, Brescia, Italy) at a frequency of 170 Hz, to obtain whole grain flour. The micronised whole grain flours were fractionated using an air classifier (Separ Microsystem, Brescia, Italy) in order to obtain two fractions, coarse (G) and fine (F). Two pasta formulations were produced for each variety of rice: (i) 100% micronised whole grain flour; (ii) 85% refined flour + 15% F fraction. The pasta-making process was carried out using an experimental press (NAMAD, Rome, Italy) with a capacity of up to 20 kg/h, equipped with a Teflon-coated extruder with 164 holes, 1.80 mm in diameter, to produce spaghetti (1.65 mm in diameter) under the following conditions: 15 minutes of kneading in a vacuum chamber (1 bar) at a temperature of 50°C and screw extrusion speed 42 rpm. The pasta was then dried horizontally, to avoid deformation of the gluten-free spaghetti strands, in an experimental dryer (AFREM, Lyon, France) for 18 hours, applying a low-temperature cycle (T max=58°C) and a progressive decrease in the relative humidity from 85% to 70% during the entire drying process. The final moisture content of the dried spaghetti was 12.5%. The diagram of the processes applied is shown in Figure 2.

Risults and discussions

In both cultivars used, the brown rice, parboiled brown rice, micronised whole grain flour and the G fraction showed no significant differences in total starch content, which was, on average, approx. 80%, while the F fraction of both varieties had lower total starch values (approx. 70%). This could be explained by the fractionation mechanism applied by the turbo-separator, which led to a different distribution of starch and fibres between the particles of different sizes. In particular, the larger or heavier particles (G fraction) were richer in starch and poorer in fibre, while the smaller or lighter particles (F

WE HAVE BEEN PRODUCING COMPLETE PASTA LINES FOR OVER 70 YEARS

La parmigiana
INDUSTRY

www.laparmigiana.com

PRODUCTION UP TO 1000 Kg/h

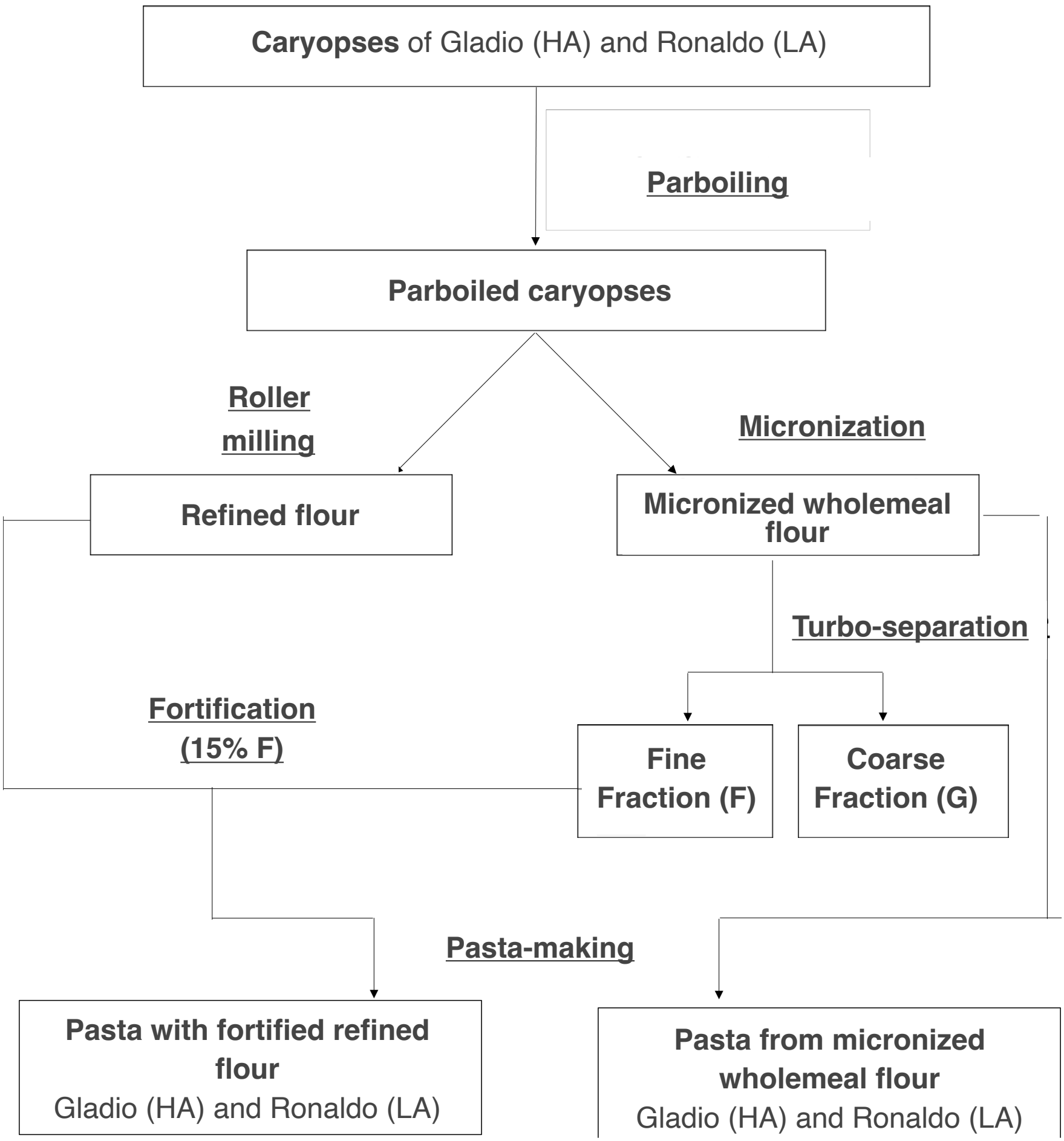
LA PARMIGIANA Srl
43036 Fidenza (ITALY)
Via La Bionda, 33
Tel. 0039 0524 528688
laparmigiana@laparmigiana.com

SHORT PASTA

LONG PASTA

SPECIAL PASTA

Figure 2 **DIAGRAM OF THE RICE PASTA PRODUCTION PROCESS**



fraction) were richer in fibre and poorer in starch. Further analyses of the turbo-separated fractions showed that the F fraction was richer in proteins, bioactive compounds and antioxidants. It was, therefore, selected to improve the

Sfoglia

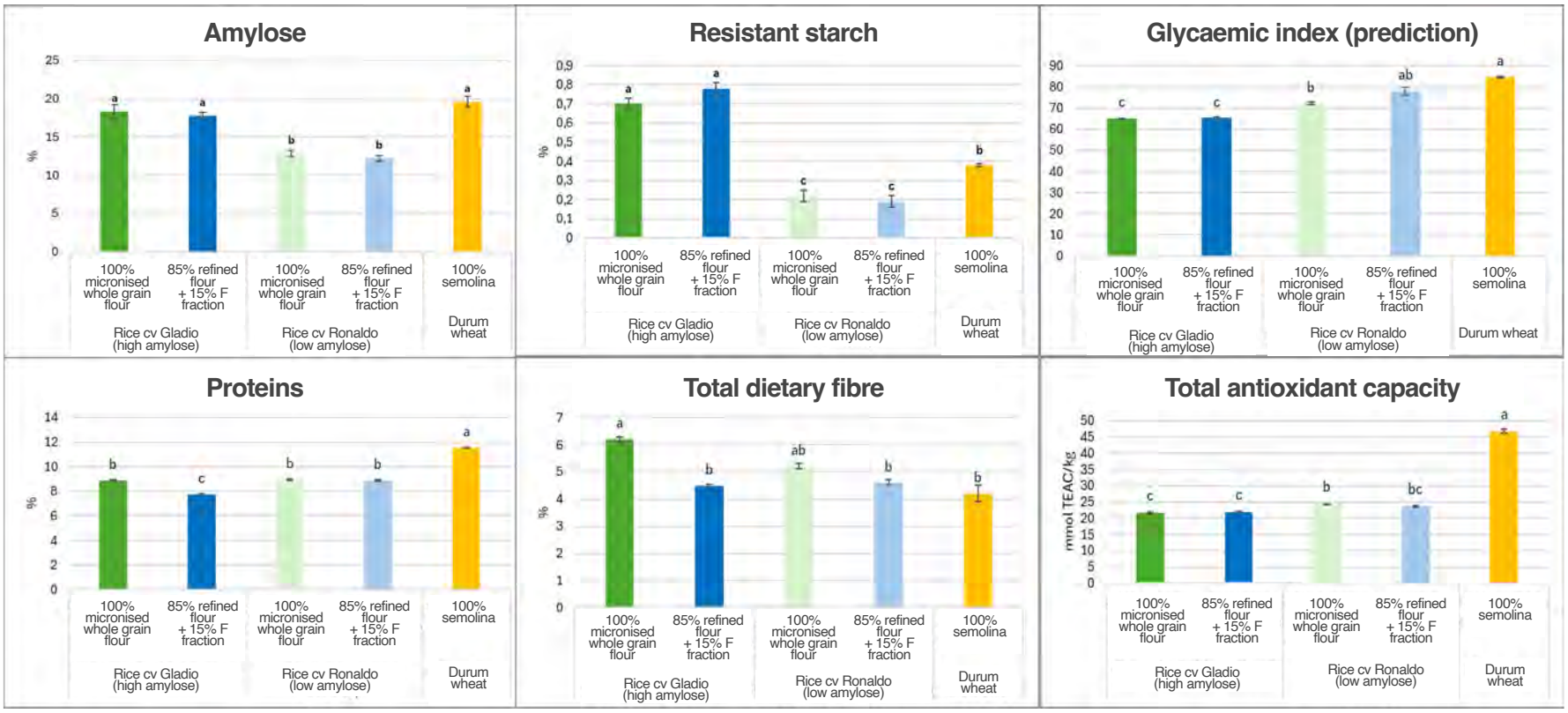
Stamping machines. Fast, solid, powerful.

UNMATCHED EFFICIENCY
AT HIGH SPEEDS.
ALWAYS AHEAD!

NEW SFOGLIA 1600

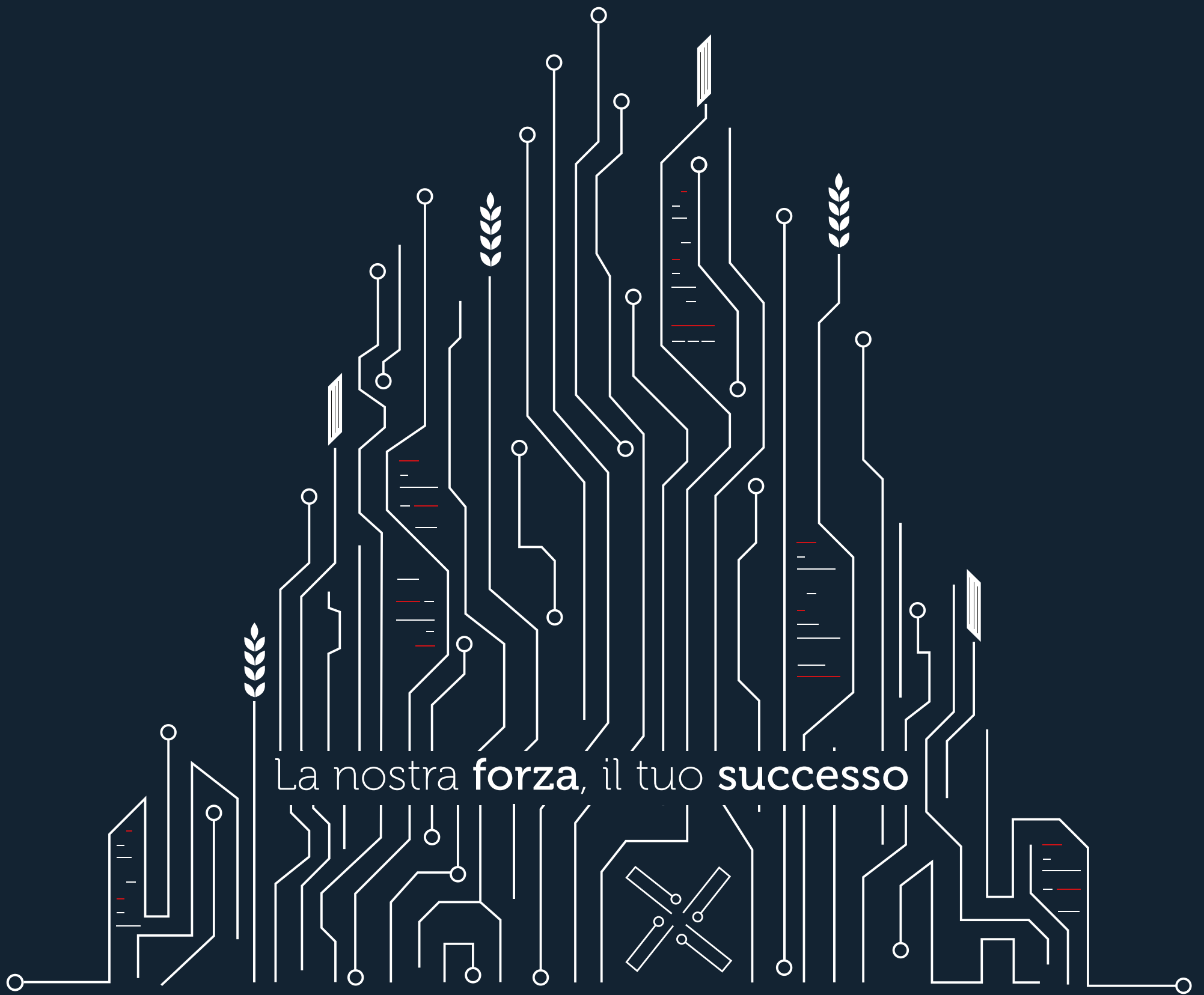
NICCOLAI TRAFILE
www.niccolai.com

Figure 3 NUTRITIONAL PROPERTIES OF THE RICE PASTAS



nutritional potential of rice pasta, obtained using the traditional durum wheat pasta-making process in the Centre's pilot plants. In particular, enrichment with 15% of the F fraction of refined rice flour was considered a good compromise to improve the nutritional aspects without harming the palatability of the final product. For each rice variety, Gladio and Ronaldo, two pasta formulations were made: one from 100% whole grain flour obtained through micronisation, and the other from refined rice flour enriched with 15% of the F (fine) fraction (Figure 2). These two pasta formulations differ from the rice pastas available on the market in the "unconventional" technological processes used to produce them and due to the fact that they are enriched in fibre and antioxidants with fractions of flour selected from the milling of the rice itself. The analysis of the amylose and resistant starch content (Figure 3) revealed no differences between the two pasta formulations of the same variety, although both pasta samples of the Gladio variety (high amylose) showed significantly higher amylose and resistant starch values than those obtained from the Ronaldo variety (medium-low amylose), confirming the positive correlation between amylose and resistant starch content. The protein content (Figure 3) did not differ significantly between the two pasta formulations either, although the pasta of the Gladio variety, made from refined rice

RAM®
ELETTRONICA



Siemens Partner | SIEMENS | Danfoss Drives DrivePro® Premium Partner | RAM® ELETTRONICA | ASSOCIATO CONFINDUSTRIA | ISO 14001 CERTIFIED

Via Ospedaletto km 1,700C.P. 325 76123, Andria (BT) | Italy
Tel. +39 0883 553719/20 | information@ramelettronica.it | ramelettronica.it

flour enriched with the F-fraction, contained about 1 percentage point less than that made from the micronised flour (7.7 vs 8.9 % dry weight). It is, however, interesting to note that the addition of 15% of the F fraction, the richest in protein (9.8% in Gladio and 8.9% in Ronaldo), led to an increase in the protein content of the refined rice flour and the pasta derived from it. In contrast, the two types of pasta showed differences in fibre content (Figure 3); in particular, the pastas obtained from the micronised flour had a higher fibre content than those enriched with the F fraction. In fact, although the F fraction was the richest in fibre among the flours obtained (about 12% in Gladio and 8% in Ronaldo), the 15% enrichment did not reach the fibre content present in the Gladio (6.2%) and Ronaldo (5.2%) micronised flours. It should be noted, however, that the fibre content of the pastas enriched with the F fraction was 4.5%, a score that could justify the food being defined as a “source of fibre”. The antioxidant activity (Figure 3) measured on the two types of pasta showed no differences, indicating that the

CAPITANIO

TRAFILE E ACCESSORI PER PASTA E SNACK

1873 - 2023

All over the world from

150 *years*

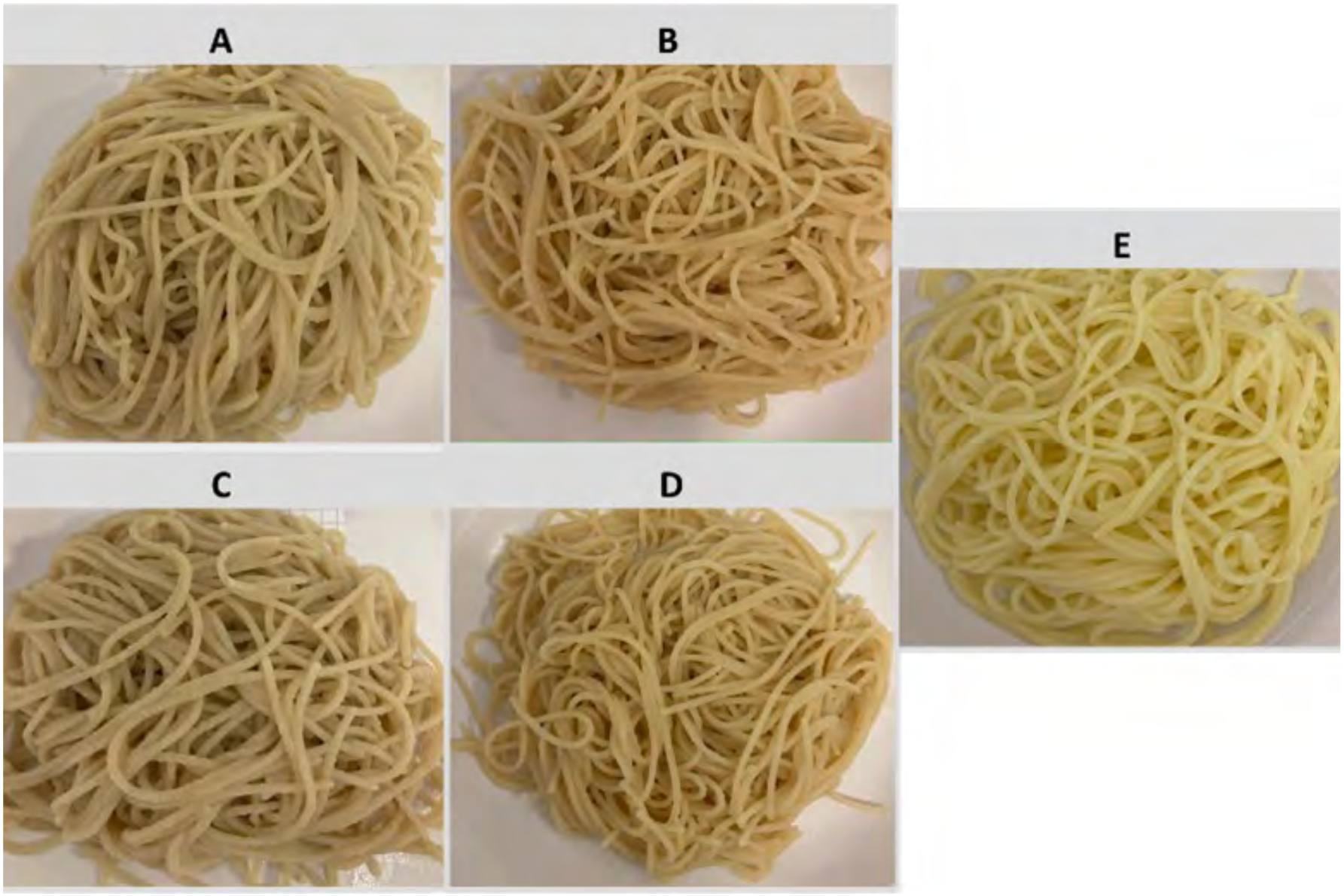
WWW.CAPITANIO.IT

CAPITANIO CAMILLO & C. S.a.s.

COMO HEADQUARTER: via Bisbino 1 | 22070 Grandate (CO) | Tel. +39 031564621 | Fax + 39 031564631 | info@capitanio.it

TORRE ANNUNZIATA BRANCH: via Mortelleto 1 | 80058 Torre Annunziata (NA) | Tel. +39 0818611436 | Fax + 39 0818621405 | marco@capitanio.it

Figure 4 **COOKED RICE PASTAS: 85% REFINED FLOUR + 15% F FRACTION FROM GLADIO (A) AND RONALDO (B); 100% MICRONISED WHOLE GRAIN FLOUR FROM GLADIO (C) AND RONALDO (D); DURUM WHEAT SEMOLINA PASTA (E)**



enrichment with 15% of the F fraction enabled the refined flour to reach antioxidant capacity values comparable to those of the micronised whole grain flour. The pastas were also evaluated for ash content, which, in all four pasta samples, was found to be within the Italian legal limit for whole durum wheat pasta (1.8%). Additionally, all the rice spaghetti produced in this study showed yellow indexes (b*) between 23 and 26, which are also considered good for semolina pasta; this excellent result is probably due to the Maillard reaction that occurred following parboiling; moreover, this hydrothermal treatment, together with the presence of the bran layers, increased the brown and red index values in the two rice pasta formulations compared to those found in durum wheat semolina pasta. Both pastas did, however, exhibit a similar colour to durum wheat pasta, a characteristic that is highly appreciated by regular pasta consumers (Figure 4).

MOLINO

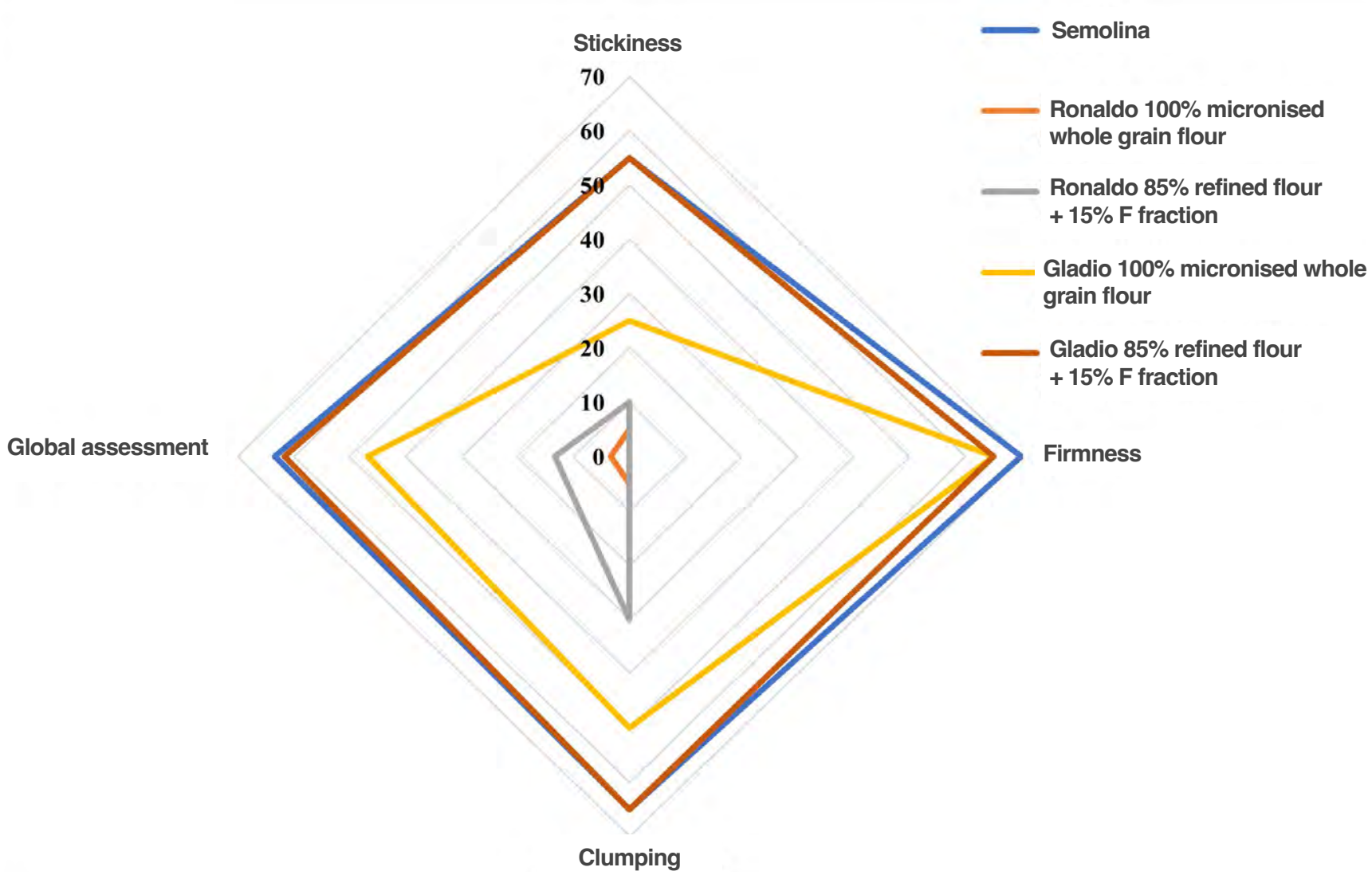
DeVita

each pasta maker
has its own semolina
from the field to the table
ours is **tailor made**
and caters to the supply chain
of each pasta factory

molinidevita.it
info@molinidevita.it
+39 0881 558556

Headquarter:
Casalvecchio di Puglia
SP 11 / Km14 - 71030 (FG) Italy

Figure 5 SENSORY ANALYSIS OF THE RICE PASTAS



The cooking quality of the pastas was also evaluated in comparison to that of semolina pasta. The optimal cooking time, assessed as the time required for the central core of the spaghetti to disappear, was significantly higher in semolina pasta (10’30”) than in rice pasta (8’50” in micronised whole grain flour pasta and 8’15” in pasta enriched with the F fraction). The shorter cooking times of the rice pastas are due to the absence of gluten and the presence of fibre, which has the capacity to absorb water faster than gluten proteins. Furthermore, in both varieties, the amount of water absorbed during cooking by the pasta obtained from micronised whole grain flour was approximately half of that absorbed by the pasta obtained from the refined flour enriched with the F fraction. This behaviour is attributable to the higher presence of starch, which has the capacity to retain more water than fibre. Moreover, due to the absence of the glutinic network, both rice pastas demonstrated a greater loss of organic matter during cooking than semolina pasta, a loss that was particularly evident in the pastas derived from the Ronaldo variety.

ITALPAST
Makes the difference

Mulino Val d'Orcia
BIOLOGICI DAL 1992

Innovation and Tradition in the heart of Tuscany

In the heart of Val D'Orcia, the Grappi family manages Mulino Val D'Orcia, an organic farm that "grows" pasta, following the principles of sustainable agriculture and biodiversity.

Our cooperation begins in 2013 with the installation of the first plant for artisanal pasta production, combining together modern technologies and old traditions, to expand production without sacrificing the quality of the product.

In 2020, Mulino Val D'Orcia decided to renew the partnership with Italpast, by installing a second plant to additionally increase the production, keeping unchanged the unique characteristics of raw materials.

Thanks to Italpast, Mulino Val D'Orcia consolidated its position as a leader in the artisanal pasta market, effectively responding to the growing request for high quality, authentic, and genuine products.

Visita il sito
www.italpast.com

Table 1 **NUTRITIONAL CONTENT AND GLYCAEMIC INDEX OF THE 4 RICE PASTA FORMULATIONS AND THE CONTROL SEMOLINA PASTA FORMULATION**

Samples	Pasta formulations	Amylose (%)	Resistant starch	Proteins (%)	Fibre (%)	Antioxidant capacity (mmol TEAC/ kg)	Glycaemic index (prediction)
Rice cv Gladio (high amylose)	**100% micronised whole grain flour**	18.3±0.9^{a}	0.7 ±0.03^{a}	8.86±0.06^{b}	6.2±0.1^{a}	21.7±0.3^{c}	65.0±0.2^{c}
Rice cv Gladio (high amylose)	**85% refined flour + 15% F fraction**	17.8±0.4^{a}	0.78±0.03^{a}	7.73±0.04^{c}	4.49±0.04^{b}	22.0±0.2^{c}	65.3±0.6^{c}
Rice cv Ronaldo (low amylose)	**100% micronised whole grain flour**	12.8±0.4^{b}	0.22 ±0.03^{c}	8.94±0.07^{b}	5.2±0.1^{ab}	24.4±0.1^{b}	72.2±0.6^{b}
Rice cv Ronaldo (low amylose)	**85% refined flour + 15% F fraction**	12.2 ±0.4^{b}	0.19±0.03^{c}	8.87±0.04^{b}	4.6±0.1^{b}	23.6±0.3^{bc}	78±2^{ab}
Durum wheat	**100 % semolina**	19.6±0.7^{a}	0.38 ±0.01^{b}	11.55±0.03^{a}	4.2±0.3^{b}	46.8±0.6^{a}	84.7±0.3^{a}

The sensory analysis of the pastas was carried out by evaluating the three parameters related to the technological quality of the pasta such as stickiness, firmness and clumping, assigning each a score from 1 to 100 (Figure 5). The pastas produced with the Gladio variety obtained better ratings for all three parameters analysed, highlighting the importance of choosing the right variety when striving to obtain the characteristics appreciated by consumers. In fact, the higher amount of amylose and resistant starch in the Gladio variety proved to be responsible for its sensory characteristics, influencing its tensile strength, i.e. the firmness of the pasta. Furthermore, the pastas obtained from enrichment with the F fraction scored higher in terms of stickiness and clumping compared to those obtained from the micronised whole grain flour.

The predicted glycaemic index was also determined on the cooked pasta – extrapolated from the starch hydrolysis

MADE IN ITALY QUALITY, FROM MIXERS TO PASTEURIZERS

We study and realize **tailor-made** plants for **pasta manufacturers** all over the world.

Fresh pasta, stuffed or plain, dry, pre-cooked, sterilized or frozen: we have no limits for your custom-made production line.

Fresh stuffed pasta line
400 kg/h

SARP
FOOD TECHNOLOGIES
www.sarp.it

values. (Table 1). All the rice pastas showed lower hydrolysis indices and, consequently, lower predicted glycaemic indices than semolina pasta. Furthermore, the pastas of the Gladio variety showed a lower glycaemic index than those of the Ronaldo variety, indicating that a high amylose content, as reflected in a higher proportion of resistant starch following parboiling, results in a lower glycaemic index (Panlasigui et al., 1991. In fact, by inducing the crystallisation of amylose, the parboiling process limits the access of the hydrolytic enzymes to the starches, thereby lowering the glycaemic index.

Conclusions

The results of this study highlighted the importance for the production of rice pasta of the amylose content in the raw grain, not only due to its effects on the technological and sensory quality of the pasta, but also to its nutritional quality, since amylose correlates with resistant starch and the glycaemic index.

In addition to the characteristics of the raw materials, the technological processes applied also played a role in the technological and sensory characteristics of the pasta. In particular, the parboiling resulted in an increase in the proportion of resistant starch, and enrichment with the F fraction obtained from the turbo-separation process resulted in a rice pasta with superior sensory characteristics than those of the pasta obtained from the micronised whole grain flour and with comparable nutritional properties.

Bibliography

Biselli C., Volante A., Desiderio F., Tondelli A., Gianinetti A., Finocchiaro F., Taddei F., Gazza L., Sgrulletta D., Cattivelli L., Valè G. *GWAS for starch-related parameters in japonica rice (*Oryza sativa *L.). Plants*, 8, 292, 2019.

Marti A., Seetharaman K., Pagani M.A. *Rice-based pasta: A comparison between conventional pasta-making and extrusion cooking*. Journal of Cereal Science, 52: 404-409, 2010.

Panlasigui L.N., Thompson L.U., Juliano B.O., Perez C.M., Yiu S.H., Greenberg G.R. *Rice varieties with similar amylose content differ in starch digestibility and glycemic response in humans*. The American Journal of Clinical Nutrition, 54: 871-877, 1991.

Wu N.N., Tan B., Li S.S., Zhang M., Tian X.H., Zhai X.T., Liu M., Liu Y.X., Wang L.P., Gao K. *Quality characteristics of extruded brown rice noodles with different amylose contents*. Food Science Technology Research, 24:311-319, 2018.

la baresina

Gold 300

Regional pastas from A to . . .

ZINDO

Pasta Machines & Processing

zindo.it

4

Innovation takes centre stage at the GEA Open Day

Editorial team

Great turnout at the Technology Centre in Galliera Veneta, where GEA's latest fresh pasta technologies won over industry professionals.

On 6 December 2024, the GEA Technology Centre in Galliera Veneta (Padua) hosted an Open Day that attracted a large turnout of pasta producers and industry professionals. The event was an important meeting point, with the aim of presenting the latest fresh pasta technology innovations and of sharing visions of the future of food production.

The Open Day saw participants explore state of the art solutions developed to optimise quality, efficiency and sustainability in production processes. Among the most popular technologies, innovations for filled pasta, such as telescopic bushes and desmodromic knurling wheels, showed how it is possible to improve precision and reliability in product shaping, while the vacuum system for soft fillings demonstrated its potential for preserving the consistency and freshness of the ingredients. These technologies were illustrated by Simone Bertoncello, Fresh Pasta Sales Area Manager of GEA.

Another very interesting moment was the in-depth study dedicated to the microbiology of fresh pasta, during which Stefano Zardetto, food technologist, analysed the main biological risks and the technologies developed to ensure hygiene in production processes. The session highlighted how attention to food safety can be integrated with advanced technological solutions.

One of the most revolutionary innovations to stand out during the event was the presentation of microwave pasteurisation

technologies. This system, presented by Simone Bertoncello, was designed to significantly improve the quality of fresh pasta, while reducing energy consumption and environmental impact. Participants were able to attend practical demonstrations that highlighted the versatility and efficiency of these solutions.
Mirko Valeri and Fabio Anselmi, Sales Engineers of GEA, presented integrated solutions for preparing fillings and for packaging fresh pasta, showing how these technologies can optimise the entire production process.
The guided tour of the Technology Centre offered a comprehensive overview of the complete plants, forming machines and integrated packaging systems. This immersive experience allowed visitors to see first-hand how the technologies work and to better understand their application potential.
The wide participation and enthusiasm shown by the pasta producers and the industry partners confirm the importance of investing in research and development to address future challenges and promote an increasingly sustainable and innovative approach to food production.
GEA thanks all participants for contributing to the success of the initiative and renews its commitment to leading the technological evolution of the sector.

A NEW WAVE IN FRESH PASTA.

Revolutionize your fresh pasta production with the **GEA PureWave Pasteurizer**. Thanks to the innovative microwave technology with an energy efficiency of over 85%, it reduces power consumption and water usage for a sustainable production process.

Scan the QR code to
discover GEA technologies.

GEA Engineering for a better world.

5

Commodity price observatory 1/2025

Pastaria Centre for Economic Research

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

Agricultural and food markets will continue to be vulnerable in the coming months to a number of exogenous factors, predominantly involving geopolitical, climate and energy risks. Even though according to a recent World Bank projection, international prices of soft commodities, a segment that includes all the agricultural raw materials, seem to be heading for a moderate decline in 2025. Although price increases are less likely in the scenarios outlined by the analysts, some might crop up due to supply shortages resulting from new heat waves and the trade-off between the production of energy or food. Moreover, potential trade tensions, in the event of harsher tariffs being imposed by the US, might bring about inflationary pressure, while the potentially bearish scenario is mostly associated with the less destabilising weather pattern of La Niña, which is expected to have less impact on the yields of the upcoming harvests, bringing rainfall, above all to the Asian belt.

Oil and natural gas prices, under pressure since the beginning of this year, could push up fertiliser prices, triggering second-round effects on food commodity prices.

Nonetheless, projections factor in a foreseeable 4% drop for food commodities as a whole in 2025, and a subsequent stabilisation phase the year after.

Wheat – according to the experts – should close the year's finances with a further reduction of approx. two percentage points, while corn should fall by no more than 1%, against the 6% reduction expected for soya, in anticipation of another maxi-harvest on a global scale. Beef is up, having already benefited from price increases in 2024, while a slight decrease is expected for poultry and pork cuts.

In the meantime, the data confirm the disinflationary path in progress, with the FFPI (FAO Food Price Index) – the indicator that summarises the price trends of the main agricultural and food commodities – falling by 0.5% in December, closing the year with an average drop of 2.1%, compared to 2023. The main commodities monitored by the United Nations agency show divergent trends: sugar fell sharply in December (-5.1%) and averaged a double-digit annual decline of 13.2%, due to the increase in

Machines and plants for food industry

PASTEURIZING, PRE-DRYING AND FREEZING PLANT FOR STUFFED PASTA

Production capacity: 1000 Kg/h

Nowadays, the needs in pasta factories are ever greater: production plants must be more compact, easily washable and highly efficient.

SIDE responds by building innovative machinery from time to time, acting on the basis of specific customer requests.

The combined pasteurizing/drying machine and the cooling/freezing spiral are valid examples, so much so that they now represent two leading elements of the wide range available.

www.sideprotech.com

Viale Giovanni Falcone, 16 - 31037 Castione di Loria (TV) - Italy
Tel. +39 0423 078 217 - E-mail: info@sideprotech.com - Site: www.sideprotech.com



PRICES AND TRENDS OF CERTAIN FOOD RAW MATERIALS (DECEMBER 2024)				
National fine common wheat	Price (€/ton)	Monthly variation	Annual variation	Forecast
	251.17	3.3%	1.5%	=
Fine durum wheat from North Italy	Price (€/ton)	Monthly variation	Annual variation	Forecast
	317.5	-0.5%	-14.8%	▲
00 type common wheat flour	Price (€/ton)	Monthly variation	Annual variation	Forecast
	520	0%	-8.8%	=
Semolina above min. leg. req.	Price (€/ton)	Monthly variation	Annual variation	Forecast
	592.5	0%	-15.7%	=
Eggs M	Price (€/100 pcs)	Monthly variation	Annual variation	Forecast
	18.35	0.7%	3.6%	▲
Pork hams for Prosciutto 12 kg and over	Price (€/kg)	Monthly variation	Annual variation	Forecast
	5.09	-4.1%	1%	▼
Beef – veal meat half-carcass, prime quality	Price (€/kg)	Monthly variation	Annual variation	Forecast
	6.65	2.9%	-5.9%	▲
Raw milk	Price (€/100 kg)	Monthly variation	Annual variation	Forecast
	62.65	-6.8%	15.9%	▲
Centrifuged butter	Price (€/kg)	Monthly variation	Annual variation	Forecast
	7.72	-4.1%	39.9%	▲
Grana Padano aged for 9 months or more	Price (€/kg)	Monthly variation	Annual variation	Forecast
	10.5	1.9%	19.2%	▲
Extra virgin olive oil	Price (€/kg)	Monthly variation	Annual variation	Forecast
	9.15	10.2%	0.5%	▼

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.

2025

1925

years of creations

In a hundred years,
technologies have changed,
but passion and quality never have.

www.landucci.it

SINCE 1925
landucci
zamboni

PRICE MONITORING				
FAO Food Price Index	Price (2014-2016=100)	Monthly variation	Annual variation	Forecast
	127	-0.5%	6.6%	▼
Hard Red Winter US Gulf port	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	252,17	-0.6%	-13.4%	▲
Mais, U.S. No. 2 Yellow FOB US Gulf port	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	202,6	0.6%	-1.9%	=

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

global supply and the depreciation of the Brazilian real. After an upward trend of seven consecutive months, dairy products fell back in December but only by a fractional 0.7%, with prices remaining 4.7% higher than the 2023 average. Although slightly decreasing, vegetable oils closed the twelve-month period with an average increase of 9.4%, driven by palm oil, a commodity affected by the low supply pressure from Indonesia and Malaysia. While in the cereals sector, the final result was minus 13.3%, in a market characterised by lower imbalances than in 2023 and by strong competitive pressures, especially from Russia, which prevailed over European grains, especially French grains, in North African outlets.
In Italy, wheat prices exhibited a slightly stronger trend between the end of 2024 and the beginning of the new year, reflecting in the price listings of national stock exchanges the cyclical increases recorded in the major international markets. Durum wheat also recovered a little, thanks to a good order trend from industry, but the market appears to be well supplied, with the latest indications from the International Grains Council showing a 12% increase in production worldwide, thanks, predominantly, to the better North American harvests. With regard to Canadian grains, quotations are expected to decrease by over 20% on average compared to the last trade year. The same dynamic applies for US durum wheats, following the sharp increase in production recently confirmed by the US Department of Agriculture, with a forecast of 2.2 million tonnes, in addition to Ottawa's 5.9 million. Several critical issues do, however, still exist, starting with dairy products and

CASTIGLIONI NEDO

ITALIAN FOOD AND PACKAGING MACHINES SINCE 1955

70 1955-2025

The linear steam pasteuriser is a machine for industrial pasta factories, optimized to process fresh and filled pasta. Thanks to the adjustable belt speed, it's possible to precisely manage the treatment time to match the product. During the process, the chamber will be saturated with steam, ensuring an effective and high-quality treatment.

MODEL: AV
OUTPUT: from 300 KG/H up to 2000 KG/H

STEAM PASTEURISER

AV

Via Resegone, 2
Locate Varesino CO,
22070

Tel +39 0331 823222
Fax +39 0331 823 221

www.castiglioninedo.it
info@castiglioninedo.it

vegetable oils. In Italy, despite the strong increase in production expected in Spain, extra virgin olive oil prices remain well above the €9 per kilo threshold, but a gradual easing of tensions is likely, notwithstanding the disappointing harvest in Apulia and low stocks throughout Europe.

Supply shortages are also expected to keep butter prices under pressure at already exceptionally high levels, but price increases could spread to other commodities in the sector, particularly milk powders, due to Asian demand pressure.

In Europe, meanwhile, the macroeconomic environment remains uncertain. Stagnation in the Eurozone and the negative mood among industrialists are reflected in a GDP growth of only a few tenths of a point according to analysts' forecasts, projected at 0.5% in Italy, a figure sustained mainly by National Recovery and Resilience Plan (NRRP) interventions. Weak international demand, compounded by a possible worsening of trade relations between the US and China, is limiting prospects for expansion. However, the depreciation of the euro could give Italian exports an edge, even if inflation remains a critical variable, particularly in view of a possible tightening of tariffs that could spread from the US to Europe and to several Asian countries. On the domestic front, notwithstanding a slowing down of the cost of living, household purchasing power is still the weakest link. This is also evident in the low confidence indices and the weakness of final consumption, which have put various industrial sectors in difficulty, starting with the automotive industry.

As far as inflation is concerned, after an extraordinary comeback in 2024, which closed with a 1.3% trend in Italy, there may be a recovery in 2025, assuming an increase in energy prices and the persistence of a euro-dollar exchange rate close to parity, which would raise the cost of imported goods.

Against such a backdrop, FMCGs, including pasta, would still be subject to pressure from large-scale distribution, which would increase the use of sales promotions. In this regard, it should be noted that the latest inflation data from ISTAT, updated to December, confirm the twelfth consecutive month of deflation for pasta, with the year-end figure showing a consumer price decrease of around 4%.

FROM THE LAND OF WHEAT
· SINCE ·
PASTA ARGENTINA
· 1860 ·

La mejor Pasta de Sudamérica

VIENE DE
NUESTRO TRIGO

SALE DE
NUESTRO CORAZÓN

6

Anselmo Group welcomes a new company

Press release

Automatic production line for long dry pasta by Anselmo

Facchini Impianti, a historic supplier of fresh pasta machines and systems, joins the Group founded by Uberto Selvatico Estense.

Anselmo Group, a recognised leader in the food industry systems sector, is pleased to announce the entry of Facchini Impianti into its organisation. This new milestone marks an important step forward in the Group's expansion and innovation strategy, further strengthening its market position and representing an important opportunity to further enhance its offer of innovative and state of the art solutions in the sector.

Facchini Impianti, which has operated in the world of fresh pasta machines for 65 years, brings with it a wealth of experience and expertise that will fit in perfectly with the mission of the Anselmo Group.

Merging these forces promises to create unique synergies and growth opportunities for both customers and employees.

The founder and CEO of Anselmo Group, Uberto Selvatico Estense, stated: "We are extremely happy to welcome Facchini Impianti to our Group. This acquisition not only allows us to combine skills and resources, enriching our value proposition, but also allows us to offer our customers an even more complete and innovative service."

The entry of Facchini Impianti also represents an opportunity to explore new markets and develop state of the art products, in line with the growing needs of fresh pasta producers.

With a shared vision and a common mission, Anselmo Group and Facchini Impianti are ready to embark on a path of sustainable and responsible growth. The product range includes kneading machines, sheeters and extruders, cutting devices, dough sheeting machines, single and double sheet forming machines as well as heat treatment lines that include pasteurisers, linear, multi-level or spiral dryers and coolers, in addition to cookers for sheet and filled pasta.

Furthermore, Facchini Impianti personnel will be integrated into the Anselmo team, ensuring operational continuity and the sharing of best practices. The Group's corporate culture, focused on innovation and the valorisation of people, will remain a strong point for tackling future challenges.

ANSELMO GROUP

PROCESSING PLANTS FOR PASTA AND SNACKS

ANSELMO · ANSELMO LTA · ANSELMO BRAIBANTI · FEN · OMAR · Facchini IMPIANTI SRL forming machines food processing

Technologies

perfectly matched to be your Partner for Dry Pasta, Fresh Pasta and Snacks

RAVIOLI LINE

TORTELLINI LINE

SNACKS LINE

NESTS AND LASAGNE SEMI-AUTOMATIC LINE

LONG CUT PASTA AUTOMATIC LINE

SHORT CUT PASTA AUTOMATIC LINE

We will be present at

ipack ima PROCESSING PACKAGING

www.anselmoitalia.com - www.fenitalia.com - www.omaritalia.com - www.facchini-italia.com

7

Alò Puglia: a story of family, quality, and innovation

Maria Antonietta Dessì

From Mario Alò's intuition to international growth: how a family business has embraced innovation while staying true to its artisanal roots.

The Alò family like to underline that their company is driven by their values - family, hard work and their identity as Italians. When you hear them tell their story, you realise that it could not be otherwise. The pasta factory was founded in 1991 based on an idea of Mario and Assunta Alò, who were chefs at the time, and who started off with a pastry shop. Only later, when they realised the need for cooking in the restaurant industry, did they acquire a fresh pasta shop as well and continue on both fronts. The year 1996 witnessed an important step forward: their first approach towards distributing their products at regional level, in particular to restaurants.

Slaving all day over a hot stove, the Alò family were well aware of the needs of a cook, overwhelmed by a thousand different tasks. And they wanted to give concrete answers to those needs, also because, in so doing, they were convinced that they would be able to penetrate a segment of the market that was still under-served at the time. So they increased their production of both dried and frozen pasta, and reduced their pastry sector. But, most important of all, they began, with great conviction, to offer frozen products at a time when they were still strongly stigmatised. To this day, with the support of IIAS – the Italian Institute of Frozen Food – the Alò pasta

AL.MA.SSIMO

Top quality PASTA only speaks ITALIAN

AL.MA. fresh pasta machines can meet all the different needs of small pasta shops, artisanal labs and also big factories.

For 45 years AL.MA. has been designing and manufacturing machines for pasta factories: from pasta production and thermal treatment, up to the packaging process in modified atmosphere and labelling.

Contact us and give us the chance to show you our potential!

SHEETERS

CA250V

CA250FD

CA540FA

CA540FDA

AL.MA. Fresh Pasta Machinery

AL.MA. Packing and Packaging Machinery

45th Anniversary 1979 - 2024

alma-pasta-machinery.com/en/index

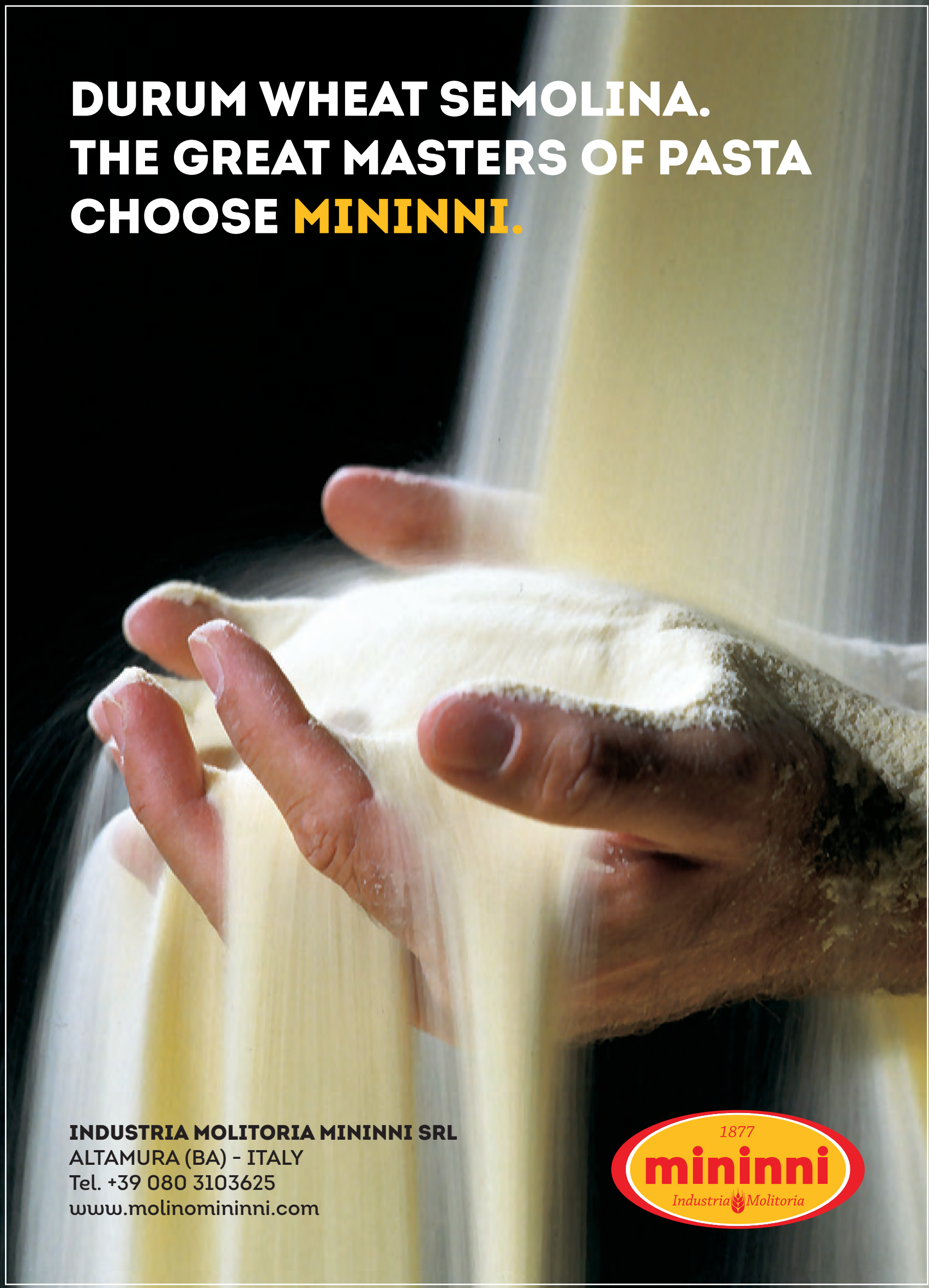
ipack ima PROCESSING PACKAGING

27 - 30 MAY 2025
FIERAMILANO, RHO - ITALY
Hall 5 - Booth C18

factory seeks to dispel the most frequent objections to this method of preservation, by debunking a number of false and negative beliefs. Cold is, in fact, the only natural preservative that enables us to have a healthy diet even without seasonality, saves time in the kitchen, helps reduce waste and guarantees that nutritional values remain intact and complete, even after months.

The target market is still the restaurant industry, which the Alò family have never abandoned, remaining faithful to the reason for which they founded their company, over 30 years ago. It is no coincidence that their pasta packages are 500 grams or 1 kilo, and their total company production is approx. 1,500 kilograms per day.

The shapes produced include both plain and filled pasta, and some of them are handmade. The company catalogue varies according to the season, especially with regard to fillings. Truffles alternate with shellfish, mushrooms, porcini, ricotta and spinach, pumpkin and pecorino or broccoli rabe. But the shapes and colours of the pasta also vary, and in some cases are really bright and striking. The dimensions of the filled pasta are also remarkable. With pieces of up to 60 grams each, some packages are a riot of shapes and colours, with sometimes even more than one colour



INDUSTRIA MOLITORIA MININNI SRL
ALTAMURA (BA) - ITALY
Tel. +39 080 3103625
www.molinomininni.com

1877 mininni Industria Molitoria

on a single pasta sheet. Their dishes are not only delicious, but they also remain impressed on the imagination thanks to their unique appearance. A surefire success for a business – particularly a restaurant – that strives to stand out from the rest.

The year 2011 marked another important step for the company: it moved from Castellana Grotte to Monopoli, and here, on its new premises, it began marketing its products abroad. Its first customer, Great Britain, was soon followed by other markets and today Alò pasta is sold in Germany, Holland, Belgium, Luxembourg, Switzerland, Spain, Portugal, Greece, the United States and Singapore. The channel is still the same: food service for restaurants and importers serving the Hotel, Restaurant, and Catering industry. The company does not work with large scale distribution or shops in general.

But the year that impacted the Alò family the most was 2017, with the untimely loss of the head of the family and founder of the company, a devastating blow for everyone. The contribution of Mario Alò, to whom a pasta line is dedicated today, was not limited to the brainwave to start the company. He was the deus ex machina of the pasta factory, the person and the professional figure who, notwithstanding the importance of the organisation,

Frigoimpianti

italian food technology

2021 30° 1991

impianti progettati e realizzati su misura

Tunnel di pastorizzazione
con controllo di temperatura e umidità
Ideali per pasta fresca

ALTA EFFICIENZA ENERGETICA

ASPETTO PIÙ NATURALE
DOPO IL TRATTAMENTO

GRANDI PRODUZIONI
IN PICCOLI SPAZI

PASTORIZZATORE “PVR”
rettilineo

TUNNEL “D” in caduta

TUNNEL Spirale “S”

PASTORIZZATORE
“COMPACT” spirale

FRIGO IMPIANTI s.r.l.
Via dei Lecci, 18 - Bastia Umbra - Perugia - Italia
Tel. + 39 075 801 04 89 - info@frigoimpianti.it

www.frigoimpianti.it

Francesca and Stefano Alò

continued to represent the commercial and administrative heart of the business. But in a company that identifies with family in so many ways, this painful loss drove them to do more and to do better, just as Mario would have wanted.

So the years that followed were, even more so, years of investment, participation in international trade fairs, sales promotion, and certifications important for foreign markets, such as IFS or FDA. Although this kind of development might have brought with it the temptation to expand to the point of losing sight of the local dimension, the Alò management has held fast to its family values, handcrafted products and quality. Stefano Alò is sales manager, his sisters Anna and Francesca deal with administration, his brother-in-law Umberto Colonna heads production while his wife Claudia Di Niso is in charge of quality. His mother Assunta also continues to make a valuable contribution, as do several employees, some of whom have worked with the Alò family for decades. Not only does Alò Puglia pasta look homemade, but it really makes you feel at home!

APPAFRE

Associazione produttori pasta fresca della piccola e media impresa

INSIEME PER ESSERE PIÙ FORTI!

A.P.PA.FRE. associa imprenditori della piccola e media impresa, produttori di pasta fresca e gnocchi, per meglio tutelare una categoria di produttori, troppo spesso dimenticati. I nostri associati, sono riconosciuti dalle istituzioni e dal mercato, come categoria di pastai che rappresentano la vera tipicità e la migliore tradizione culinaria italiana. Fiore all'occhiello del made in Italy, riconosciuta e apprezzata anche all'estero.
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

SOCI SOSTENITORI / FORNITORI

Ecochimica S.r.l. Casalzuigno (VA)
PRC Impianti S.r.l. Borgo Ticino (NO)
Molino Grassi S.p.a. Fraore (PR)
IPAM S.r.l. Zibello (PR)
Flavourland S.r.l. Pero (MI)
G&Partners S.A. Taverne (CH)
Italgi S.r.l. Carasco (GE)
Milani Foods S.r.l. Verona (VR)
Parmovo S.r.l. Colorno (PR)
Pastaria – Kinski Editori Parma (PR)
ePublic S.r.l. Novara (NO)
Vercelli S.p.a. Formigliana (VC)

CNA Piemonte Nord

A.P.Pa.Fre. Sede operativa c/o CNA PIEMONTE NORD
Viale Dante Alighieri 37 - 28100 Novara (NO)
Tel. 0321.399564/5 - Fax 0321.398488
info@appafre.it - www.appafre.it