

With the collaboration of



PASTARIA FESTIVAL

Sharing know-how on pasta manufacturing



FIERA MILANO RHO • 28-29 MAY 2025

Special edition at Ipack-Ima - Hall. 3 C 128-D127

Pastaria

9th edition

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THE PROGRAMME

WEDNESDAY 28 MAY

9:45 am - 10:45 am | **PASTARIA FESTIVAL SPACE**

OPENING ADDRESS

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

11:00 am - 12:20 pm | **PASTARIA FESTIVAL SPACE**



THE FUTURE UNLOCKED: INNOVATIVE TECHNOLOGIES IN FRESH AND DRY PASTA PRODUCTION

GEA PureWave Pasteurizer - Microwave technology in the pasteurization process

Simone Bertoncetto (GEA)

GEA Thermo xChange - Energy recovery in dry pasta production

Marco Ferronato (GEA), Jürgen Spatz (GEA)

GEA conference (Main sponsor of the Pastaria Festival)

12:30 pm - 1:00 pm | **PASTARIA FESTIVAL SPACE**



MOSH/MOAH AND LUBRICANTS: STATE OF PLAY AND PERSPECTIVES

Federico Provenzani (Klüber Lubrication), Giorgio Stagni (Klüber Lubrication)


Klüber Lubrication presentation.



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1:15 pm - 1:45 pm | **PASTARIA FESTIVAL SPACE**

ANSELMOGROUP

HIGH PRODUCTIVITY AND INNOVATION: THE NEW 6,000 KG/H SPAGHETTI LINE

Biagio Sala (Anselmo)

Anselmo presentation.

2:00 pm - 3:45 pm | **PASTARIA FESTIVAL SPACE**

DRY PASTA AND SCIENCE: NEW PERSPECTIVES FROM ACADEMIC RESEARCH AND INDUSTRY

Vertical innovation, integrated safety (presentation by Mulmix, sponsor of the conference)

Andrea Tobaldo (Mulmix)

The “re-portioning” of food products: balancing consumer protection and feasibility for businesses

Cristiano Laurenza (Unione Italiana Food)

Morphing Food for the sustainability of the pasta sector. Design and control of the transformation from 2D to 3D during cooking

Antonio Derossi (University of Foggia)

Development of pasta with high dietary-nutritional value: raw materials and processes

Elisa De Arcangelis (Bio-Medical Campus of the University of Rome)

New materials for food packaging obtained by coating biodegradable polymer films with papertouch varnish

Mariamelia Stanzione (IPCB-CNR)

Academic conference.¹

Sponsor of the conference: Mulmix



THE GENERAL MEETINGS OF THE ASSOCIATIONS AT THE PASTARIA FESTIVAL



ASSEMBLY OF THE PASTA MAKERS OF UNIONE ITALIANA FOOD

May 28, Beta Room, Hall 3. Participation is reserved for members only.



BOARD OF THE INTERNATIONAL PASTA ORGANISATION (IPO)

May 28, Beta Room, Hall 3. Participation is reserved for members only.



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

May 29, Alpha Room, Hall 4. Participation is reserved for members only.

THURSDAY 29 MAY

9:45 am - 10:45 am | **PASTARIA FESTIVAL SPACE**

PASTA WORLD TRENDS: CONSUMPTION AND MARKET SCENARIOS BETWEEN RETAIL AND FOODSERVICE

Pasta, Queen of the First Course: a role to defend

Francesca Bastanzetti (NielsenIQ), Barbara Mancini (NielsenIQ)

Pasta consumption outside the home in Italy and Europe

Matteo Figura (Circana)

Conference prepared by the Pastaria Centre for Economic Research.

11:00 am - 12:20 pm | **PASTARIA FESTIVAL SPACE**



PLANT-BASED PROTEIN AND PASTA: NEW FRONTIERS FOR THE INDUSTRY

Analysis of market trends and developments in the plant-based protein sector for pasta

Stefania Perosa (MartinoRossi)

The ideal solutions for plant-based protein supplementation in pasta and the value of MartinoRossi proteins

Erika Martinelli (MartinoRossi)

The nutritional benefits of plant-based protein supplementation

Giorgia Spigno (Catholic University of the Sacred Heart of Piacenza)

New frontiers of sustainability in the agrifood sector

Alessia Felicetti (Pastificio Felicetti)

Moderator: Stefania Lorusso (RetailLink).

MartinoRossi conference.

12:30 pm - 2:15 pm | **PASTARIA FESTIVAL SPACE**

FRESH PASTA BETWEEN SCIENCE AND INNOVATION: QUALITY, SAFETY AND THE FUTURE OF THE PRODUCT

Effect of storage methods on water migration in fresh filled pasta

Stefano Zardetto (Gruppo Voltan)

Expiry date or Best Before date? Possible revision of the concept of fresh pasta shelf-life

Marco Dalla Rosa (Alma Mater Studiorum - University of Bologna)

Application of an innovative process for the production of fresh pasta enriched with pomace

Barbara La Gatta (University of Foggia)

Cauliflower gnocchi and sustainability: how ecodesign changes their environmental impact

Valentina Giovenzana (University of Milan)

Active packaging obtained by impregnating an olive leaf extract using supercritical CO₂

Alberto Saitta (University of Udine)

TEA and genetic innovation: what to expect

Luigi Cattivelli (CREA – Genomics and Bioinformatics Research Centre, Piacenza)

Moderator: Cristina Alamprese (University of Milan).

Academic conference.¹

2:30 pm - 3:50 pm | PASTARIA FESTIVAL SPACE



INDUSTRIAL INNOVATION IN PASTA: SYSTEMS, RESEARCH AND SERVICES TO SUPPORT CHANGE

From intuition to reality: research as a driving force for extraordinary results

Renato Dall'Agata (Fava)

Advanced solutions for automatic dry pasta production lines

Luca Alberghini (Fava)

Technologies and automation for batch dry pasta production lines, fresh pasta, and ready meals

Alessio Marchesani (Fava)

Value-based services for the pasta industry: beyond technology

Alessia Lolli (Fava)

Fava conference.

4:00 pm - 4:30 pm | PASTARIA FESTIVAL SPACE

BILLION MEALS CHALLENGE

Tom Quinn (Nuovo Pasta Productions, IPO)

4:45 pm - 7:00 pm | PASTARIA FESTIVAL SPACE

CONCLUSION OF PROCEEDINGS AND CLOSING APERITIF

NOTES

1. With the exception of any sponsored presentations, indicated in the programme, the topics and speakers of the academic conferences are defined by the Pastaria Festival Steering Committee.

THE STEERING COMMITTEE

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

Contents of a Filled Fresh Pasta & Packaging Facility formerly owned by Alibert 1967



Contents of a 12,500 square meter facility, capable of an annual production capacity of 9,000 tonnes, produced by 7 production lines, some dedicated to dry and others dedicated to fresh pasta, one of which is for the fresh double-leaf pasta. **Location: Treviso, Italy.**

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