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Colophon

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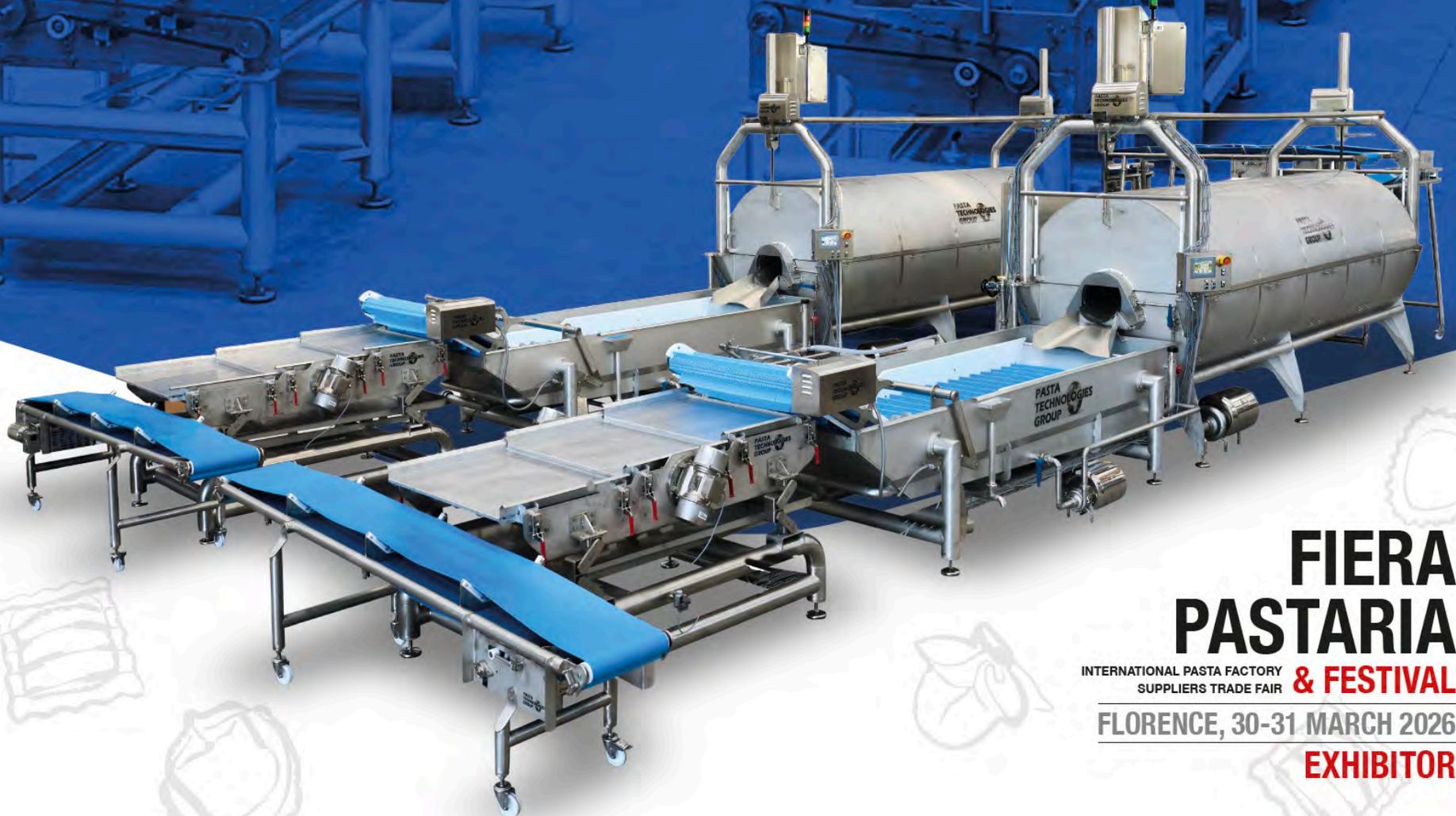
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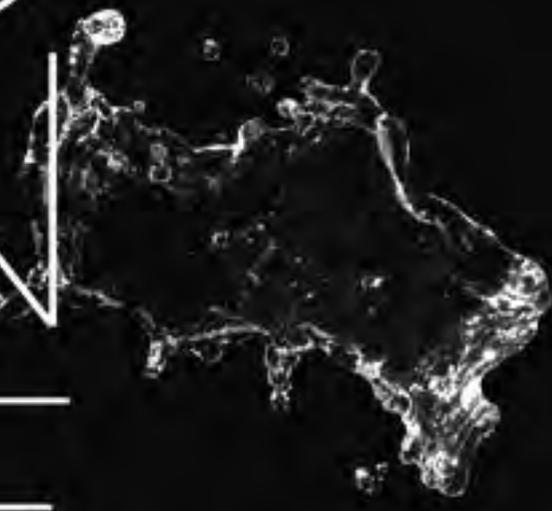


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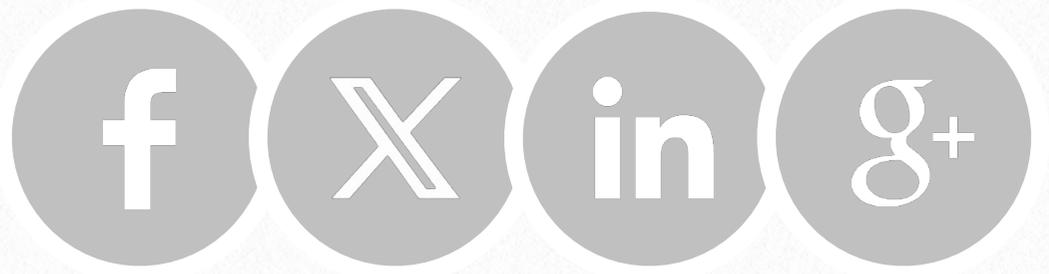
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1



Food Tech Master – Fresh Pasta Processing 2026: the GEA training course on fresh pasta technology returns

Press release



The international course organized by GEA in Galliera Veneta provides three days of advanced training focused on fresh pasta production technologies, combining technical lectures, practical sessions, and direct exchange with industry experts.

GEA presents the 2026 edition of the *Food Tech Master – Fresh Pasta Processing*, a training program designed for professionals who wish to deepen their knowledge of fresh pasta technology in a comprehensive and structured way.

Scheduled from June 9 to 11, 2026, at the GEA Extruded Food Technology Center in Galliera Veneta, the course offers an immersive experience that combines theory, hands-on practice, and direct interaction with industry experts.

Over the three days, participants will have the opportunity to explore the entire production process: from raw materials to forming technologies, from thermal treatments to shelflife criteria, and up to the most recent packaging trends.

Technical sessions are complemented by practical activities in pilot plants and guided sensory evaluations, enabling attendees to transform theoretical knowledge into applied expertise.

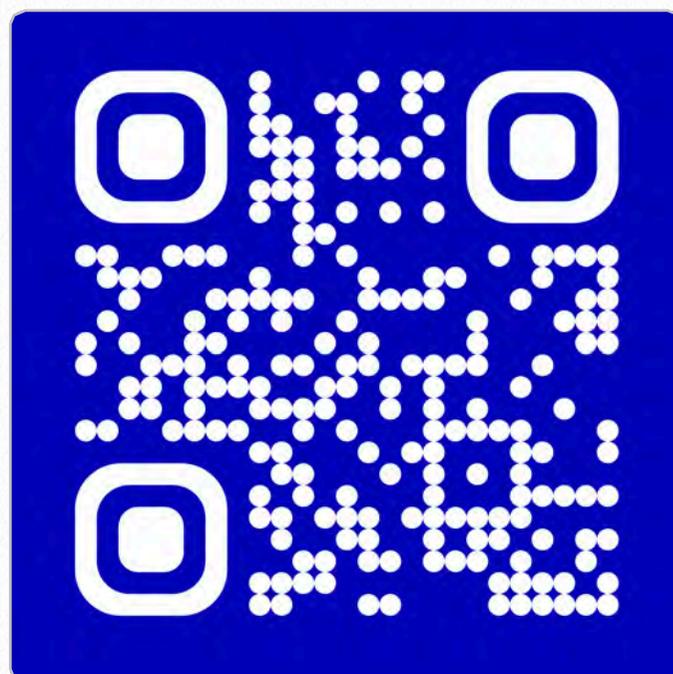
A key value of the Food Tech Master lies in its relational dimension: professionals from different functions and companies—technologists, quality managers, operators, production and R&D managers—can meet, share experiences, and gain new perspectives to help them address the challenges of the fresh pasta market.

The course includes a comprehensive package. The registration fee covers:

- participation in all training sessions, including practical trials, sensory tests, and access to presentations;
- accommodation in a 4star hotel, with checkin on June 8 and checkout on June 12;
- all meals, including breakfast, coffee breaks, lunch, and dinner;
- transfers to and from Venice Airport as well as transportation between the hotel, GEA headquarters, and dinner locations;
- local cultural and experiential activities;
- the official Food Tech Master certificate awarded at the end of the course.

An Early Bird rate is available until March 31, and companies can also benefit from a 25% discount for groups of three to five participants.

For additional information and registration, please scan the QR code or visit [gea.com](https://www.gea.com).





FOOD TECH MASTER 2026 - FRESH PASTA

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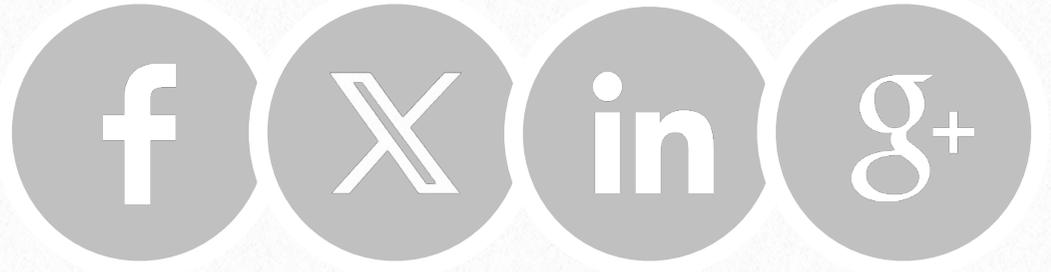
Organized by GEA Academy, the Food Tech Master combines expert-led **theoretical sessions**, hands-on **trials** in state-of-the-art pilot plants, and sensory **evaluation**, offering participants a deep dive into modern pasta processing technologies.

Book by March 31 to take advantage of the early bird discount!

[Visit the course page](#)

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2



Pasta production technologies take centre stage in Florence

Editorial team



An overview of some of the technologies that will be on display at Fiera Pastaria & Festival 2026, where suppliers of machines, equipment and accessories for pasta factories of all sizes will present some of their solutions for the production and packaging of dry and fresh pasta.

The second edition of Fiera Pastaria & Festival, scheduled for 30–31 March 2026 at the Stazione Leopolda in Florence, is set to become one of the leading international events dedicated to technologies for pasta production, and the only exhibition exclusively focused on this sector.

Organised by the specialised magazine Pastaria, the event will bring together machinery manufacturers, ingredient suppliers and service providers from several countries, offering pasta producers the opportunity to take a close look at some of the innovations currently shaping the evolution of the industry.

Alongside the extensive programme of meetings, conferences and round tables of the Pastaria Festival (see the article *Pastaria Festival 2026: the full programme of conferences and meetings*), the exhibition will feature a display area where visitors will be able to see technologies dedicated to the different stages of the production process: from dough preparation to product forming, from thermal treatment of fresh pasta to packaging, as well as quality control systems and industrial automation solutions.

Based on preliminary information provided by exhibitors, it is already possible to anticipate some of the technologies that

will be presented in Florence. The machines mentioned in these pages represent only a few examples of what will be on display at Fiera Pastaria & Festival, but they already offer a first indication of the solutions and technological trends currently characterising the pasta industry. One of the most evident trends concerns technologies dedicated to fresh pasta and filled products, a segment that in recent years has experienced significant growth and increasing diversification. Several companies will bring to the spaces of the Stazione Leopolda machines designed for sheet processing and pasta forming. Pasta Technologies Group, for example, will present the unit consisting of the SA630 sheeter and the FA630 forming machine, designed to ensure uniform dough lamination and flexibility in the production of different pasta shapes. Also in the field of fresh pasta, Facchini Impianti will exhibit a RA540/S ravioli and cappelletti machine and a NL540 single-sheet sheeter.

In the same area, GEA will bring to Florence the Freshpasta Former 2 R300, a double-sheet ravioli machine equipped with a PRL lobe pump, designed to ensure precise filling dosing and consistent product forming.

Among the manufacturers of fresh pasta machinery is also AL.MA., which will

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The unit consisting of the SA630 sheeter and the FA630 forming machine by Pasta Technologies Group will be on display at Fiera Pastaria & Festival, at stand B18.

present a wide range of solutions for product processing and forming. These include the CA540FA automatic sheeter, the R-540 double-sheet ravioli machine, as well as other machines such as the PA55R combined press and the CA160R combined unit, complemented by line components such as the PLA150 lobe pump.

The company will also exhibit the TF-420 thermoforming machine for fresh pasta

packaging, expected to attract significant interest from visitors.

Still within the fresh pasta technology segment, Aldo Cozzi will present several machines designed for production in shops and small laboratories, including an automatic combined unit, a press, a gnocchi machine and a machine for cappelletti production.

Another direction of technological development concerns equipment dedicated to specific products such as



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filled gnocchi. Sandorè, one of the international leaders in this sector, will exhibit the Multilane 1000 GP1000, an extruder designed for the production of filled gnocchi, capable of combining high production capacity with precision forming.

Among the machines for fresh pasta production will also be the IP 60 press presented by IVPasta, a machine designed for small artisanal laboratories and shops. Sarp will exhibit a thermal treatment spiral in Florence, a crucial step in ensuring microbiological safety and proper shelf life of fresh pasta.

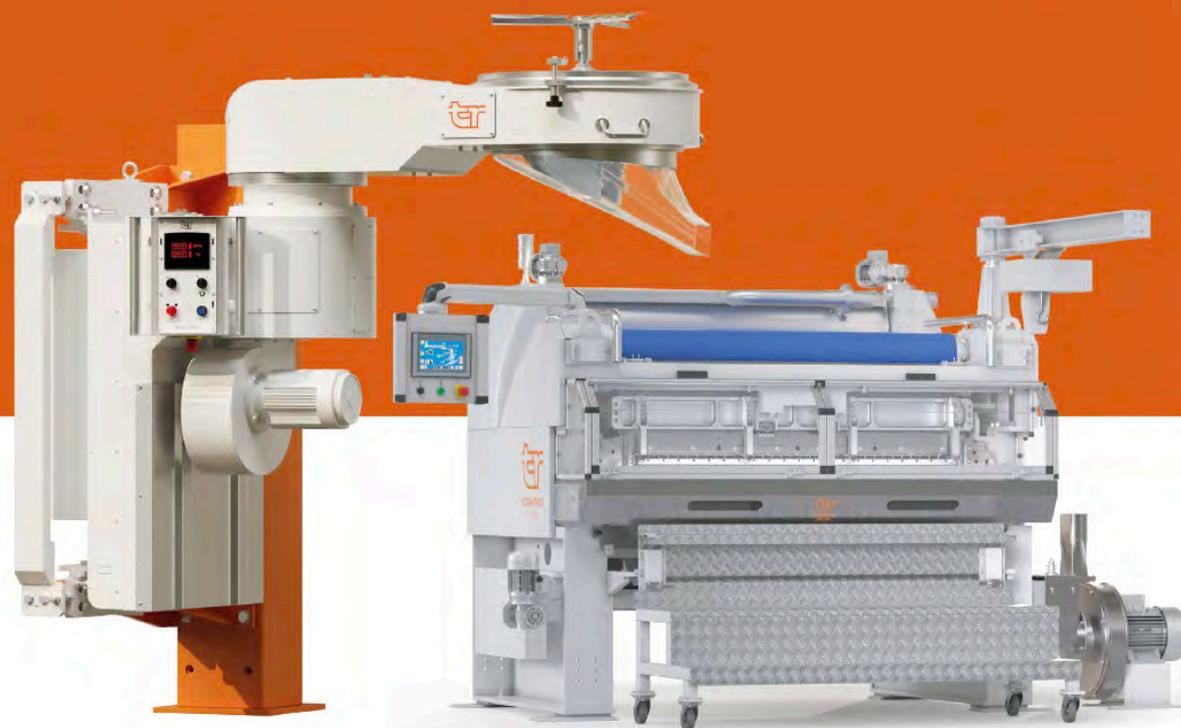
Another key area of innovation concerns quality control of both products and raw materials. In this context, RAM Elettronica will present an inspection system for short pasta, designed to detect possible product defects along the production line.

At the same time, FOSS Italia will exhibit the NIRS DS3 system, an instrument for the rapid analysis of flours, semolina and pasta, increasingly used in laboratories and quality control departments of pasta factories.

Technological evolution in the sector also involves the integration of digital and automation systems. Omron Electronics will present at the exhibition a machine



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THE EXHIBITORS AT FIERA PASTARIA & FESTIVAL 2026

Company	Booth	Company	Booth
Aldo Cozzi	A11	IVPasta	A18
Alma Packaging	A05	La Parmigiana	A15
Anselmo Group	A01	Landucci	A06
Axor	A03	Macinazione Lendinara	B01
Brenntag	B17	Martini	A08
Castiglioni	B14	MartinoRossi	B04
CEPI	A19	Molino Grassi	A13
Cibus Tec	A10	Molitecnica Sud	A17
Colimatic	B18	Molitoria Umbra	B05
Cusinato Group	B07	Naet	A12
Fava	A07	New Flavours	B15
Foss	A14	Niccolai	B09
Gamma Packaging	A20	Omron	B12
GEA	B16	Protech	B06
Innova	B18	Pasta Technologies Group	B18
I.T.Ali	A04	Penta Engineering	A09
IFT	A02	RAM Elettronica	B08
Industria Molitoria Mininni	A16	Ricciarelli	B11
Ipack-Ima	B03	Sandorè	B13
Italgi	B02	Sarp	B18
Italpast	B10	SIDE Protech	A09

vision demonstration, based on artificial vision systems used for process control and automatic monitoring of production lines.

Among the technologies on display there will also be solutions dedicated to the recovery of pasta scraps and waste in industrial plants. Cusinato Giovanni, a leading company in industrial storage and handling solutions for the pasta sector, will

present the FR 15/25 and FR 25/70 shredders to industry professionals. Fava will exhibit the 55.1-80 STV laboratory press, a model with a capacity of approximately 15–30 kg/h of short and long pasta, designed with features typical of high-production extruders. This characteristic allows process trials and product development tests to be carried out with technological parameters comparable to those of industrial lines.

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In the field of machinery for research and development of new products, the solutions proposed by Italtap will also be present. The company will display at its stand the MAC30 GF laboratory press and the EAC-LAB-E laboratory dryer, technologies designed for experimentation, recipe testing and the study of process parameters.

The machines mentioned above represent only part of the technologies that visitors will be able to discover at Fiera Pastaria & Festival 2026. The exhibition area will in fact offer an even broader overview of the solutions available for the pasta sector, with technologies covering the different stages of production and packaging.

For two days, the Stazione Leopolda will therefore become an international meeting point for industry professionals: machinery manufacturers, technology developers, ingredient suppliers, service providers and pasta producers will have the opportunity to exchange ideas directly about the innovations transforming the sector.

The combination of the exhibition area and the technical programme of the Pastaria Festival will also give visitors the opportunity to complement their visit to the stands with scientific and technological updates on the most relevant topics for the pasta industry.

A valuable opportunity to see first-hand — machines included — the technologies that are helping to shape the future of pasta production.

How to participate

Participation in Fiera Pastaria & Festival 2026 is free of charge, but reserved for pasta producers.

Admission tickets can be requested by registering online at the following link:

<https://www.fierapastaria.com/en-US/tickets/choose>

Registration grants access both to the exhibition area and to the programme of meetings and conferences of the Pastaria Festival, scheduled for 30–31 March 2026 at the Stazione Leopolda in Florence.



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3



Pastaria Festival 2026: the full programme of conferences and meetings

Editorial team



Now in its tenth edition, the Pastaria Festival will take place on 30–31 March at the Stazione Leopolda in Florence, bringing together universities, companies from across the supply chain, industry associations and pasta producers for two days of conferences, roundtables and international meetings dedicated to research, innovation and the future of the sector. Pasta producers are invited to attend free of charge by registering online.

The programme of Pastaria Festival 2026, the international event dedicated to the world of pasta, has been officially announced. The event will take place on 30 and 31 March at the Stazione Leopolda in Florence, as part of Fiera Pastaria & Festival.

Organised by the magazine Pastaria, the Festival brings together pasta producers, suppliers of technologies and ingredients, university researchers, market analysts and representatives of the main associations of the pasta supply chain, offering two days of discussion on the scientific, technological and economic issues shaping the sector.

The programme alternates academic conferences, roundtables with leading figures of the industry, market analyses and presentations of international initiatives, providing a comprehensive overview of the challenges and opportunities facing the pasta supply chain.

The first day, *Science & Innovation Day*, is dedicated to the results of scientific research and to innovations in products and processes. Numerous Italian universities will present to pasta producers some of the most interesting research projects developed in academia, turning the Pastaria Festival into a privileged meeting point between scientific research

and industry and encouraging the transfer of knowledge to sector operators.

The second day, *The Pasta Makers Day*, gives the floor directly to pasta producers and industry associations, with roundtables involving leading figures of the sector, analyses of markets and consumption trends, and discussions on the prospects for pasta in international markets. It will also feature two major novelties of the 2026 edition: the launch of the international project *World Pasta Night* and the presentation of the *Timeless Pasta Makers* awards, dedicated to historic pasta factories that have contributed to the development of pasta culture.

In the following pages we present a preview of the two-day conference programme for the readers of Pastaria.

Monday, 30 March

Science & Innovation Day

9:45 – 11:20 am | Pastaria Festival Area

Protein Pasta and New Consumption Models

Data, nutrition and changes in eating habits will be at the centre of the roundtable dedicated to new consumption models and the prospects for high-protein pasta.

Speakers: Matteo Angri (MartinoRossi), Letizia Berciotti (GDOnews), Eleonora

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- 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).

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Formisano (NielsenIQ), Andrea Ranocchia (former professional footballer), Nicola Ricci (Molitoria Umbra), Pier Luigi Rossi (University of Siena).
MartinoRossi roundtable.

11:20 – 11:40 am | Pastaria Festival Area

Beyond pasta: new types of couscous and cereal products made from wheat, maize, pulses and alternative raw materials

An overview of technologies for the production of couscous and new cereal-based products made from wheat, maize, pulses and alternative raw materials.

Speaker: Samir Ben Lakhal (Clextal).
Clextal presentation.

11:40 am – 1:00 pm | Pastaria Festival Area

Fresh Pasta: Product, Process, and Preservation

The academic conference explores the most recent research on nutritional fortification, stabilisation technologies and packaging innovations for fresh pasta.

Programme of the session:

- Graziana Di Fonzo (University of Bari), *Tradition and Innovation: Fresh Pasta Enriched with Microencapsulated Polyphenols from Olive Pomace*

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- Francesca Cuomo (University of Molise), *Transformation Aptitude of Soft Wheat Flours at Different Levels of Refinement for the Production of Fresh Pasta*
- Antonietta Baiano (University of Foggia), *Gnocchi Between Tradition and Innovation: A Market Analysis of Product and Process Developments*
- Fabio Licciardello (University of Modena and Reggio Emilia, GSICA), *High Pressure Processing (HPP) of Fresh Pasta*
- Elena Torrieri (University of Naples), *Packaging Technologies and Gas-Product Interactions: Implications for Fresh Pasta*

Moderator: Cristina Alamprese (University of Milan).

Academic conference.

1:00 – 2:30 pm | Pastaria Festival Area
Measuring Quality: Methods, Indicators, Control

From wheat genetics to the assessment of the finished product, this conference examines the scientific methods used to evaluate the quality, authenticity and nutritional characteristics of pasta.

Programme:

- Aniello Falciano (University “Federico II” of Naples), *Development and Quality Evaluation of Functional Spaghetti*

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ASSOCIATION MEETINGS AT FIERA PASTARIA & FESTIVAL

Fiera Pastaria & Festival also confirms its role as a key meeting place for international associations and operators from across the pasta supply chain, many of whom choose the event to hold meetings of their governing bodies and discuss strategic issues affecting the sector.

Several important association meetings are scheduled during the event.

Monday, 30 March

Board of the International Pasta Organisation (IPO)

Tuesday, 31 March

General Assembly of APPAFRE (Associazione Produttori Pasta Fresca della Piccola e Media Impresa)

Assembly of the Pasta Sector of Unione Italiana Food

Participation will be reserved for member pasta factories.

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- Caterina Morcia (CREA Fiorenzuola), *Molecular traceability: DNA as a Tool to Guarantee Pasta Authenticity*
- Gianluca Giuberti (Catholic University of the Sacred Heart, Piacenza), *Resistant Starch in Dry Pasta: Technological Properties and Quality Attributes*
- Luigia Di Stasio (Institute of Food Sciences, CNR), *Distinguishing Whole-Grain Products from Reconstituted Products: The Role of Wheat Germ as a Marker*

- Luciano Piergiovanni (University of Milan), *How to Make Recycled Cardboard Suitable for Pasta. (A Contribution to the Discussion).*

Moderator: Emanuele Marconi

(Bio-Medical Campus of the University of Rome; CREA Rome).

The session will open with a brief presentation by the conference sponsor (Omron Electronics).

Academic conference.

2:30 – 3:40 pm | Pastaria Festival Area
Rethinking Pasta: Ingredients, Structures, Processes

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New technological models combining nutrition, sustainability and innovation in production processes.

Programme:

- Pasquale De Vita (CREA Foggia), *Beyond the Commodity: Durum Wheat Genetics as a Driver of Added Value for Pasta*
- Mauro Moresi (University of Tuscia), *Dry Pasta vs. Instant Pasta: A Comparative Assessment of Energy Balances and Packaging Index*
- Calo Rizzello (Sapienza University of Rome), *Fermentation as an Emerging Biotechnology in the Production of*

Functional Ingredients for Pasta Formulation: Nutritional and Technological Potential

- Antonio Derossi (University of Foggia), *Morphing Food for Sustainability in the Pasta Sector: 2D to 3D Transformation During Cooking.*

Moderator: Emanuele Marconi (Bio-Medical Campus of the University of Rome; CREA Rome).

The session will open with a brief presentation by the conference sponsor (Fava).

Academic conference.



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3:40 – 5:20 pm | Pastaria Festival Area

The Best of Product and Service Innovation

From intuition to reality: research as a driver of industrial innovation in the pasta sector.

Programme:

- Renato Dall'Agata (Fava), *Transforming Intuition into Reality through Research that Provides Extraordinary Results*
- Luca Alberghini (Fava), *Advanced Technologies for Automatic Dry Pasta Processing Lines*
- Alessia Lolli (Fava), *Applied Research Powering Product Optimization and Innovation*
- Luca Pirani (Fava), *Lifecycle services*
- Alessio Marchesani (Fava), *Reliability and Innovation: the Perfect Combination for Pasta Makers.*

Moderator: Michele Storci (Fava).

Fava conference.

5:20 – 5:40 pm | Pastaria Festival Area

From Grain to the Pasta Package: Integrated SGS Services for Quality, Safety, and Compliance

Speaker: Roberto Domaschi (SGS ICS Italia).

SGS ICS Italia presentation.

5:40 – 6:00 pm | Pastaria Festival Area

Pastaria Award for Master's and Doctoral Theses

Award ceremony dedicated to the best academic theses on pasta.

Tuesday, 31 March

The Pasta Makers Day

9:45 – 10:45 am | Pastaria Festival Area

Opening Session – Welcome Remarks from Representatives of the Associations

Speakers: Gherardo Bonetto (APPF), Fabio Fontaneto (APPAFRE), Margherita Mastromauro (Unione Italiana Food), Lorenzo Pini (Pastaria), Nora Stabert (National Pasta Association), Carl Zuanelli (International Pasta Organisation).

10:45 – 11:45 am | Pastaria Festival Area

Italian Pasta Facing New Challenges: Between Trade Barriers and Regulatory Developments

Italian pasta producers discuss the challenges facing the sector.

Speakers: Cristiano Laurenza (Unione Italiana Food), Furio Bragagnolo (Pasta Zara), Andrea Sorbello (Barilla G. e R. F.lli), Marcello Valentini (F. Divella).

Roundtable organised by Unione Italiana Food.

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11:45 am – 12:45 pm | Pastaria Festival Area

The Pasta of Tomorrow: Producers' Visions for the Next Decade, between Industrial Strategies and Global Outlooks

A discussion among international producers on industrial perspectives and new global scenarios for the sector. Roundtable.

12:45 – 1:00 pm | Pastaria Festival Area

World Pasta Night: Official Presentation

Presentation of World Pasta Night, an initiative promoted by Pastaria proposing a global night dedicated to celebrating pasta

as a universal food and symbol of conviviality, involving producers, restaurateurs and enthusiasts from around the world.

1:00 – 2:00 pm | Pastaria Festival Area

Global Pasta Outlook: New Consumption Trends and Evolving Distribution Channel

The traditional Pastaria Festival session dedicated to presenting the latest figures on the global pasta market and the most relevant consumption trends.

Programme:

- Francesca Bastanzetti (NielsenIQ), Barbara Mancini (NielsenIQ), *Pasta*,



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Queen of the First Course: a role to defend

- Matteo Figura (Circana), *Out-of-Home Pasta Consumption in Italy and Europe*.

Conference organised by the Pastaria Centre for Economic Research.

2:00 – 2:30 pm | Pastaria Festival Area

University Section Award Ceremony – 25th Edition of the Museo Prize

Ceremony organised by Fondazione Vincenzo Agnesi.

2:30 – 3:45 pm | Pastaria Festival Area

The Italian Pasta Sector in Financial Reports: analysis and awards

Economic analysis of the sector through the study of the financial reports of Italian pasta companies and presentation of Pastaria awards.

Speakers: Alberto Falini (Fondazione Vincenzo Agnesi), Massimo Postiglione (University of Brescia), Paolo Zaninelli (Fondazione Vincenzo Agnesi).

In collaboration with Fondazione Vincenzo Agnesi.

4:00 – 4:30 pm | Pastaria Festival Area

Billion Meals Challenge

Tom Quinn (Nuovo Pasta Productions).

Presentation live from the United States.

4:45 – 5:00 pm | Pastaria Festival Area

Timeless Pasta Makers

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4



US tariffs: Italian pasta still showing a positive trend in 2025

Pastaria Centre for Economic Research



The US Census Bureau's findings confirm Italy's leadership and the strengthening of its market share. The data also reflect the stockpiling effect, which “inflated” purchases prior to the tariffs coming into force. But evidence remains of a clear lead, both in value and in volume, in what is still the largest non-EU market.

Italian pasta sidesteps Washington's tariffs and closes the financial year with a positive performance in the US market.

The tariff hike and the climate of trade uncertainty have, so far, failed to produce a noticeable backlash on the sales of Italian-made pasta in the States. Quite the opposite, the figures available today, released by the US Census Bureau, provide evidence of a strengthening of Italian leadership on American soil and an unexpected increase in market share for one of the most representative sectors of Italian agrifood.

Italian industry and institutions had long been drawing attention to the risks associated with the anti-dumping proceedings initiated in the United States, warning of the possibility of compensatory duties of up to 93%, which would be added to the "reciprocal" 15% tariff generally applied to goods from the European Union. A scenario that would have decisively affected the competitiveness of Italian pasta in the leading non-EU market by value, squeezing company margins and putting pressure on the entire supply chain.

The measures actually taken turned out to be much less costly than originally feared. A result achieved also thanks to intensive lobbying that helped deflate tariffs and defuse a time bomb.

The subsequent ruling of the US Supreme Court, which questioned the legal basis of the generalised duties imposed by the US administration, has further reduced the risk of an indiscriminate escalation, bringing the discussion back onto a negotiating track and reducing – at least in the immediate future – the likelihood of an extraordinary burden on Italian pasta exports.

Today, the figures provide a much more reassuring picture. In 2025, Italy not only maintained its leadership, but widened its lead over its major competitors.

The figures show that Italy's share of total US pasta imports rose last year to 41% in value and 46% in volume. In fact, almost one in every two packets of imported pasta was Italian. It is important to point out that the 46% share in volume achieved in 2025 is the highest share since the beginning of the decade, while the 41% share in value confirms the



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previous record of 2022.

Also significant is the evidence of a much faster pace for Italian pasta imports than the general trend. In this regard, it is worth noting that the year-on-year volume change shows a gap of as much as 7 percentage points, with a 9.7% increase for Italian shipments compared to the 2.7% growth recorded for total US pasta imports.

There is also a wide gap in terms of value, with Italy's +6.6% (2025 vs. 2024) outstripping the overall 1.6% growth.

Among the main competitors, the only country to perform better than Italy, albeit with much smaller shares, is South Korea. These imports, however, are essentially noodles, which are nonetheless included in the same product category as pasta, and which grew last year by 16% in volume and by approx. 19% in value.

Canada, on the other hand – the third largest supplier after South Korea – has experienced a sharp reversal over the past twelve months, in real terms at least, with physical flows to the US down 6% compared to 2024 and with monetary compensation up only 2.4%. Among the followers, Thailand and China pull the brakes, while Vietnam advances. Minus signs also for Mexico and Turkey, with Ankara, an important pasta production hub, suffering a drop in turnover in the US

market of over 30%, and minus approx. 18% in physical shipments last year.

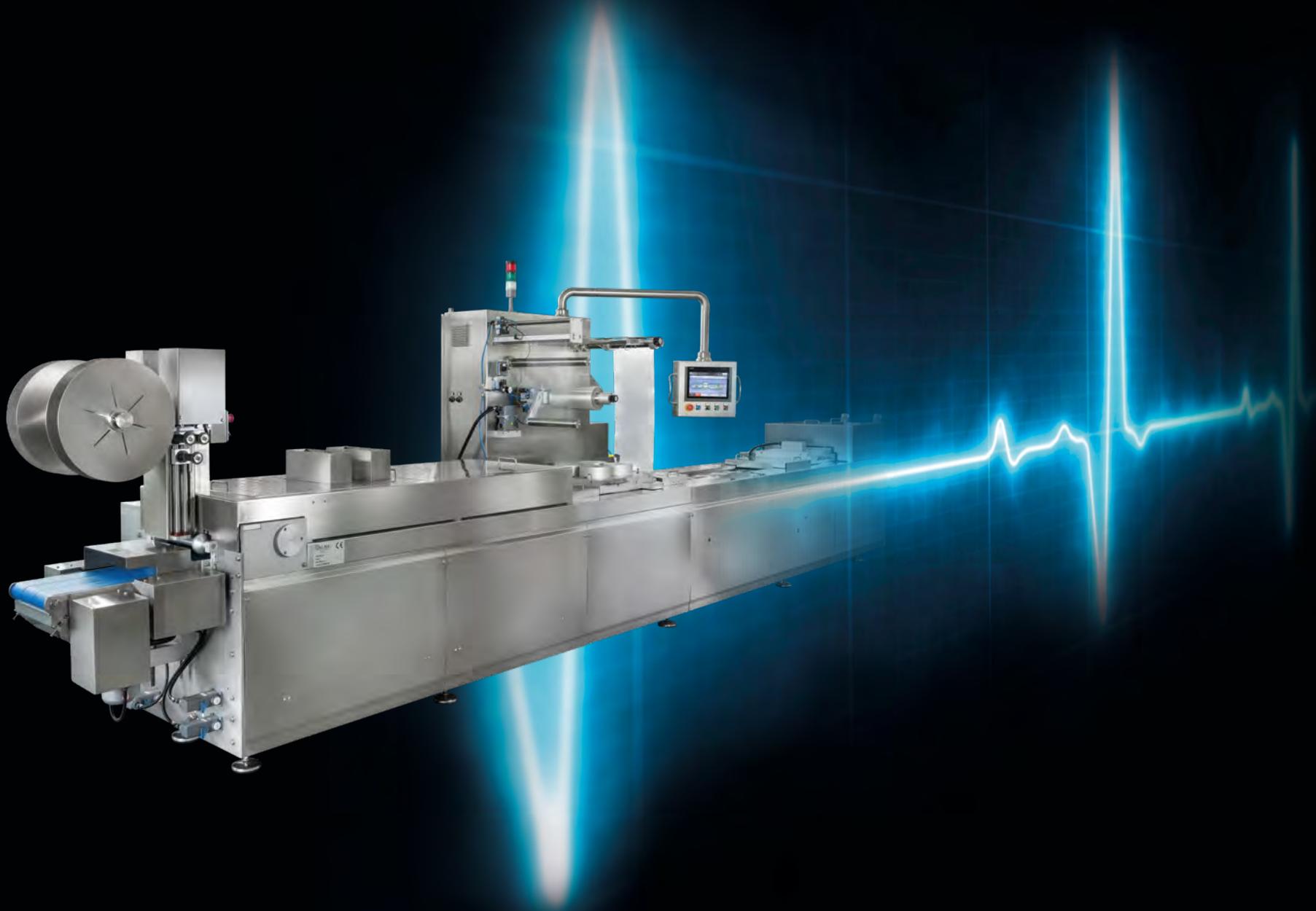
The \$728 million of US imports of Italian pasta is an absolute record, notwithstanding the fact that the average unit price in 2025 dropped to \$2.07 per kilo, down from \$2.13 the previous year. Also decisive was the boost in volumes, which also soared to all-time highs.

Of course, the surge in shipments to the United States was partly driven by the rush to buy that preceded the introduction of the reciprocal tariffs, as importers sought to build up stocks under more favourable conditions.

A mechanism well suited to products with a long shelf life and steady demand, such as pasta and wine, which undoubtedly helped boost the 2025 performance while spreading the knock-on effect on consumer prices over time.

It cannot be ruled out that, as of July, with the 15% ad valorem duty in place, companies may have at least partially absorbed the impact of the tariff shock, squeezing their margins in order to remain competitive in the US market. It is also unclear whether this effort was shared by buyers and distributors, who were, in any case, facilitated by the extra stocks built up before the tariff was introduced, or whether, on the contrary, shelf prices increased anyway, reflecting, in this case,

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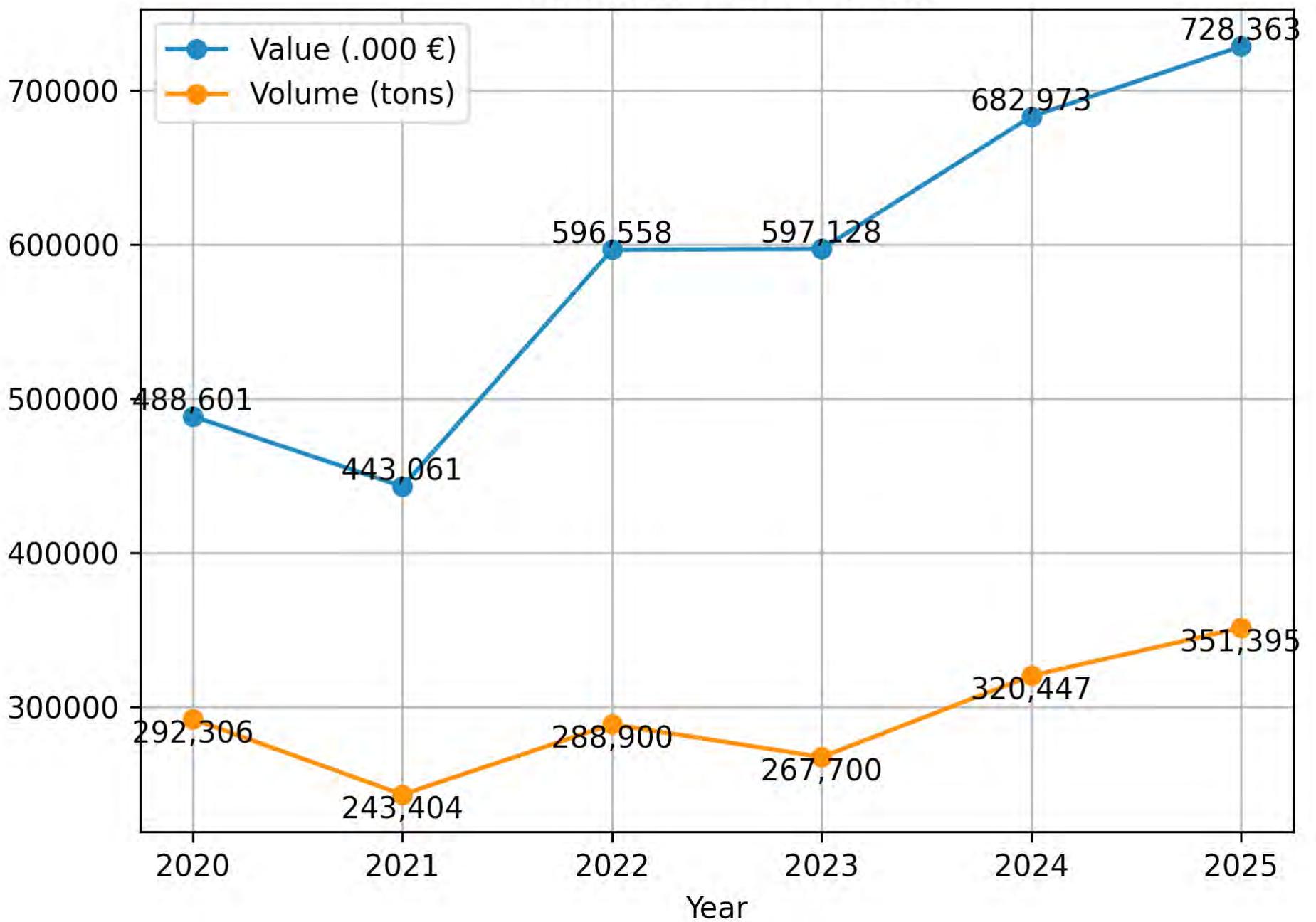
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Chart 1 TREND OF U.S. IMPORTS OF ITALIAN PASTA



the impact of some speculative components. These are considerations that can be further explored once consolidated data and more detailed information become available on price dynamics at the various stages of trade within the US market. In this analysis, which serves merely to interpret import developments, it should also be considered that European exporters' task in 2025 was not facilitated by the exchange rate, which, on the contrary, proved to be a penalising factor

due to the significant weakening of the US dollar against the major currencies. A further material risk for Italian exports still exists, associated with the foreseeable knock-on effect on consumer prices. Therefore, once the "stockpile" has been used up, if demand continues to support Italian pasta imports – even in less favourable exchange-rate conditions – it will be possible to speak not only of tactical resilience, but of a consolidation that can be considered structural. This year's data will be the real litmus test.



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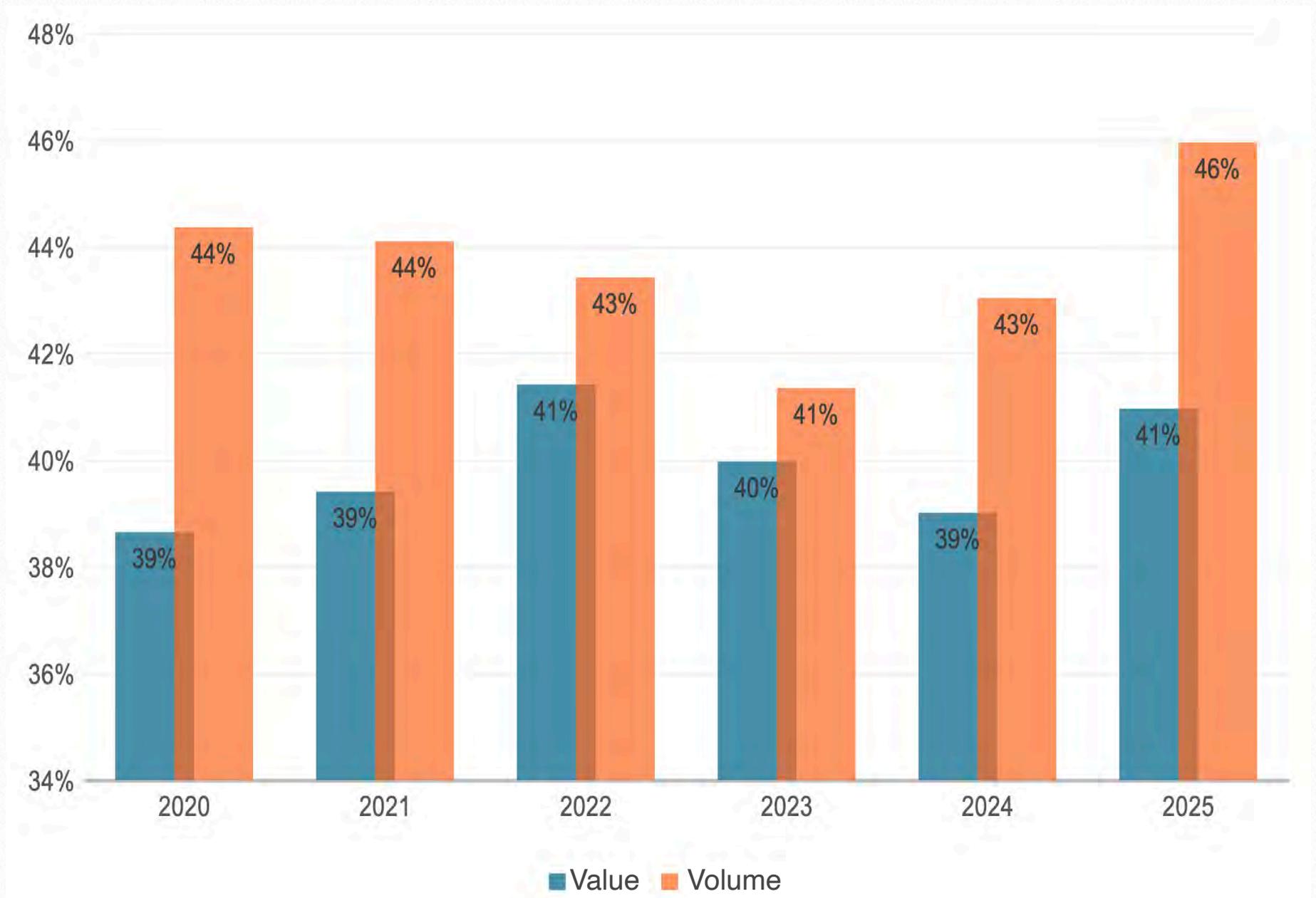
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Chart 2 ITALY'S SHARE OF TOTAL U.S. PASTA IMPORTS (2020–2025)



For the time being, there is the satisfaction of a still-positive balance sheet and yet another record, as already mentioned, in both value and volume for shipments across the Atlantic, albeit in a global geopolitical scenario further destabilised by the outbreak of the war in the Persian Gulf.

The reading of possible developments in international trade and the world economic picture now appears even more complex than it did before the US and Israeli attack on Iran. These are events that significantly increase the risk of new energy shocks

and disruptions in transport and logistics, factors that could recreate the crisis scenarios already experienced in 2022, after the Russian invasion of Ukraine, but on a potentially greater scale this time.



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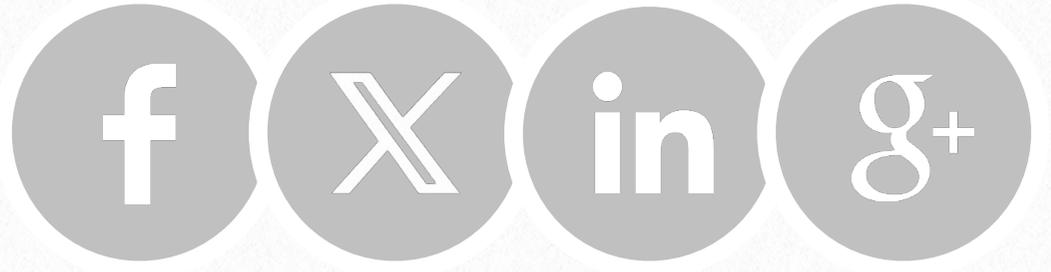
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5



Durum wheat: no retreat in Italy, 2026 plantings remain stable

Pastaria Centre for Economic Research



Across Europe as well, acreage shows only a fractional decline (-0.5%), with the International Grains Council estimating a combined 23.6 million hectares under soft and durum wheat. On a global scale, Russia and the United States are retreating, while the picture remains stable in Canada – despite durum wheat being down 7%.

There will be no upheavals this year for durum wheat plantings in Italy. Fears of a disengagement in the face of a complex market situation – with prices on a slippery slope and persistently high production costs – have been dispelled by the preliminary planting indications emerging from the periodic ISTAT survey, published in February.

The drop, which has only affected a few marginal areas, reflects, more than anything, a selective approach during the season aimed at rationalising investments this year and avoiding the cultivation of potentially more problematic areas with a lower guarantee of yield results. In Capitanata, which has the highest concentration of durum wheat areas at provincial level (Puglia also holds the regional record), the picture is consistent with that of the entire country.

In this regard, based on planting intentions collected through ISTAT's periodic sample survey, Italy's acreage is estimated to drop by 0.2%, similar to this year's figure for the province of Foggia, where plantings are expected to cover around 200,000 hectares, essentially in line with the 2025 figure. On the other hand, the Institute for National Statistics estimates an investment of around 1.13 million hectares, calculated on the basis of last year's figures, consolidated in the official schedules.

Puglia, with just under 300,000 hectares, confirms its position as Italy's main production area for durum wheat, followed by Sicily with around 275,000. These are areas, in southern Italy, where yields do not, however, reach the levels of the North-East, where durum wheat plantings now consistently cover an area of over 80,000 hectares, 85% of which are concentrated in the Emilia-Romagna district, which has become an important reference point for the milling and pasta industry.

The decisive factor this year has been the weather and climate conditions. The steady, moderate rainfall and the low temperatures – in contrast with the droughts of recent years – have supported a regular crop cycle in Puglia during the delicate vegetative phase of germination, also benefiting late plantings.

The rains have also contributed to replenishing water levels in the Daunia reservoirs. This has helped to lift the mood among sector operators,

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Table 1 SOFT AND DURUM WHEAT, 2026 SOWING FORECASTS

Countries	Million hectares (Mha)	annual change
World total, of which	220.6	-0-1%
Eu-27	23.6	-0-5%
Ukraine	6.4	0.8%
Russia	25.4	-3.7%
United States	14.8	-1.9%
Canada	10.7	0-4%
China	23.6	-0.2%
India	33.1	0.9%

Source: International Grain Council

notwithstanding market difficulties, thereby improving expectations for the next harvest.

It should be noted that in other areas of Southern Italy, mostly in Calabria and Sicily (and parts of Basilicata), water availability remains a critical factor, unless offset by the spring rains. No such issues exist in the North, where rainfall has been not only more frequent but also more intense, delaying planting operations in some cases.

Against a pretty stable picture in Italy, a situation without major shocks is also emerging across Europe. In the EU-27, the International Grains Council (IGC) forecasts, for all wheat varieties – including soft wheat, which accounts for a much larger share of the wheat-growing area than durum – a reduction of around half a percentage point, with total plantings

expected to reach 23.6 million hectares. The projections of British analysts forecast a situation of substantial resilience also on a global scale (220.6 million hectares), but in an uneven context, with Russia, the largest wheat exporter, losing 3.7% this year of its 2025 area and dropping to 25.4 million hectares.

Minus sign also in the United States, where IGC forecasts 14.8 million hectares, between soft and durum wheat, a year-on-year shortfall of approx. 2%. There are few changes in other parts of the globe, with Ukraine gaining 8 tenths of a point and Canada showing a limited rise of 0.4%. Only fractional deviations from last season are expected also in the major manufacturing areas of the Asian continent, with downward corrections of 0.2% in China and upward corrections (+0.9%) in India.

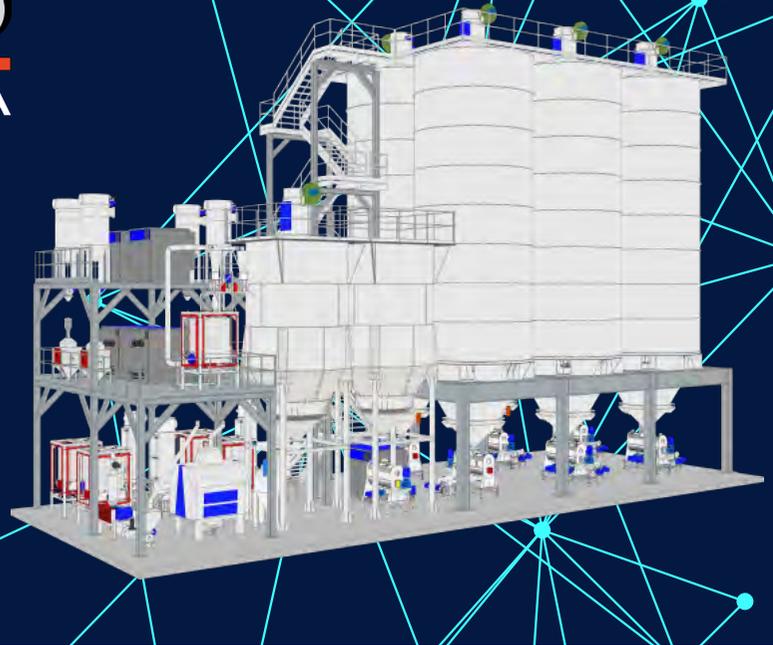


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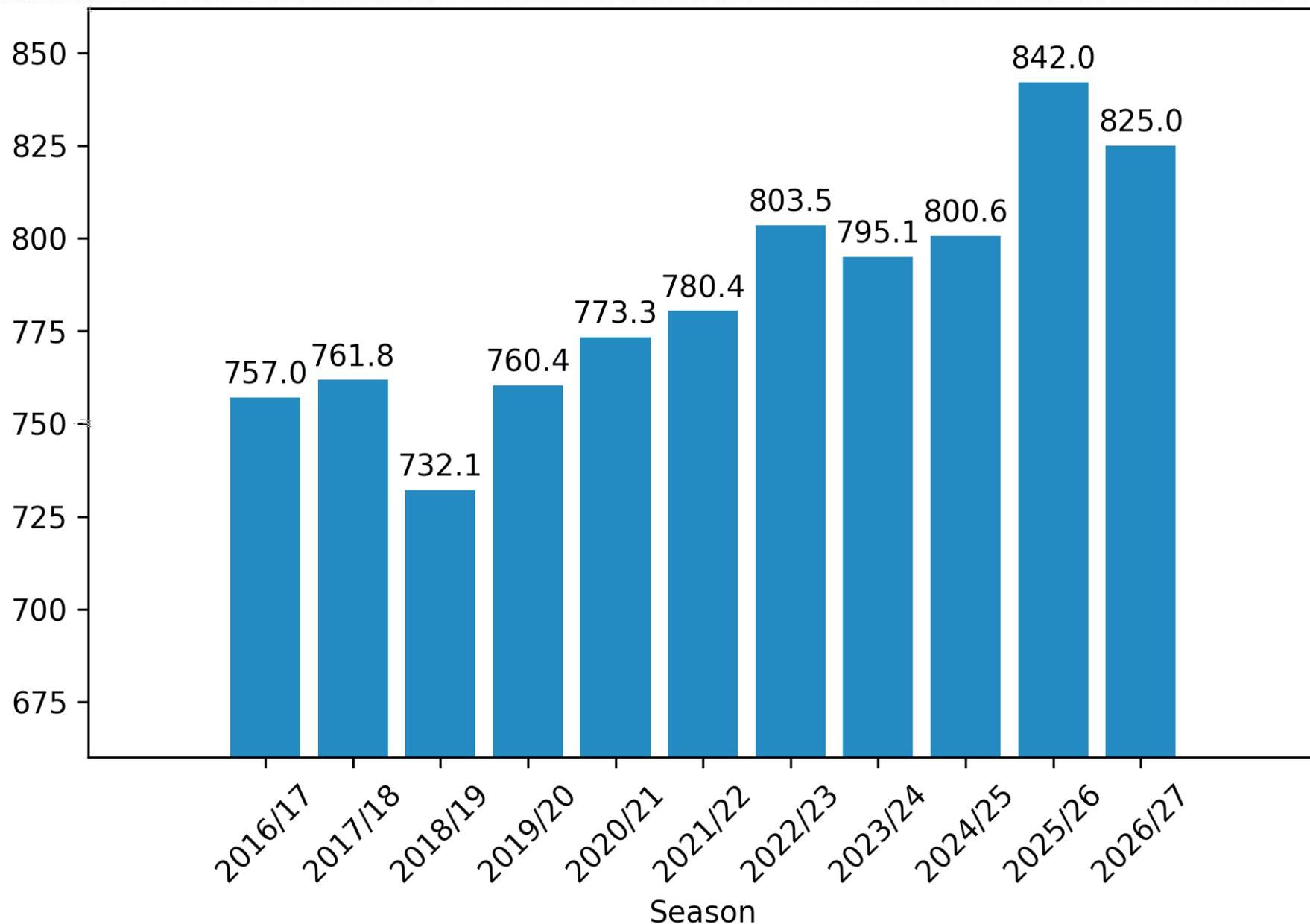
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Chart 1 SOFT AND DURUM WHEAT: GLOBAL PRODUCTION TREND AND FORECASTS FOR THE 2026/27 SEASON (MILLION TONNES)



Overall, world wheat production in the 2026-27 marketing year is expected to fall to 825 million tonnes. This is a preliminary estimate by IGC based on the assumption of regular yields, which indicates, albeit roughly, a year-on-year contraction of 2%. Returning to the subject of durum wheat, the first indications from Statistics Canada updated to February (Ottawa is the world's leading producer and exporter of durum wheat) paint a more unfavourable picture overall, associated with a planting forecast 7% below last year's levels, for a total of

2.5 million hectares.

This drop is directly reflected in export prospects, with domestic use remaining essentially unchanged and, cross-border sales expected to fall to 5.3 million tonnes in 2026-27.

Based on these assessments and on a forecast of ordinary yields, production is expected to reach 5.7 million tonnes, down from 7.1 million last year (-20%). The impact on overall availability is less pronounced, estimated at over one million tonnes (-7%), with end-of-season stocks

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for the 2025–26 marketing year projected to remain well above the historical average.

The overall picture – analysts observe – is more balanced in terms of the relationship between production and consumption. Several large exporting countries have above-average volumes. While on the demand side, traditional importers can count on generous stocks. The environment, more fluid overall in terms of logistics and less tense with regard to transport costs – thanks to the significant reduction in maritime freight rates and lower tensions on energy costs – could now face major disruption following the outbreak of the war in the Persian Gulf. It would be a repeat of the 2022 crisis, but with potentially more severe implications – too early to quantify – against a geopolitical backdrop that is steadily darkening the global macroeconomic outlook.

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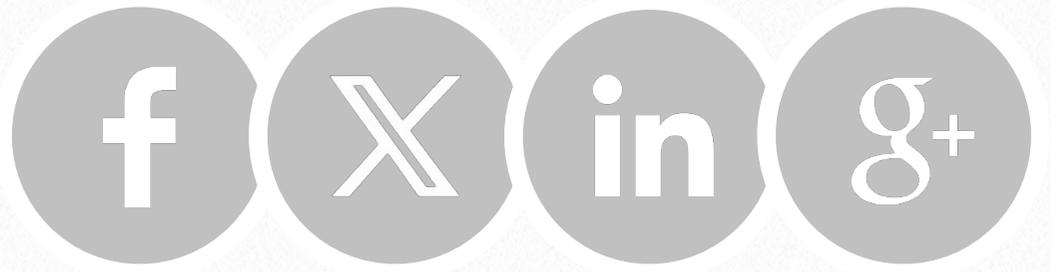
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6



Ahead of Cibus Tec 2026: more exhibitors, more space and a strong growth of the international component

Press release



From October 27 to 30, Parma is ready to welcome a new edition of Italy's most comprehensive platform dedicated to food & beverage technologies, offering a range that combines vertical projects and cross-cutting innovation across the entire supply chain.

Less than nine months before opening, Cibus Tec 2026 (Fiere di Parma, October 27–30, 2026) is set to return to Parma stronger than ever, following a 2023 edition that recorded record results, confirming the event as one of the key international appointments for the food machinery supply chain.

Numbers and trends

Strong on the results achieved in the 2023 edition, which attracted a significant presence of exhibitors, over 1,200 companies from 30 countries, and welcomed 40,000 professionals from more than 120 countries, Cibus Tec 2026 is already showing further growth in its key indicators.

Comparison with the same period in the 2023 edition, highlights a 20% increase in the number of exhibitors and a 30% growth in the total exhibition area. The data for the international component is particularly positive, showing marked expansion, with a 48% increase in foreign exhibitors and a 38% rise in dedicated exhibition space.

Visitors and Top Buyers Program

This trend of steady growth suggests a professional visitor turnout exceeding the 40,000 recorded in the previous edition. For the 2026 edition, the Top Buyers Program is further strengthened and consolidated. It is the largest incoming



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program organized in collaboration with Agenzia ICE - Italian Trade & Investment Agency and with the support of the Emilia-Romagna Region, targeting strategic supply chains and new markets. In 2023, the Top Buyers Program welcomed over 3,000 international top buyers from more than 80 countries.

Bakery? Yes, we tec!

The 2026 edition also marks a significant evolution in the content and special projects of the event. At Cibus Tec 2026, Bakery? Yes, we tec! makes its debut, a large area dedicated to the most innovative technologies in the bakery sector that it fills a gap in the Italian market, creating an innovative industrial appointment capable of connecting the best bakery technology partners with producers and brands across the food supply chain. A complete showcase highlighting equipment and technology along the entire chain, from preparation and processing to automation, until packaging and end-of-line solutions. Among the companies that have already confirmed their participation are: Awema, Cake Concepts, Cepi, Fritsch, GEA, Handtmann, Rheon, Soren, Tanis Food Tec, and Tecnopool.

Beverage? Yes, we tec!

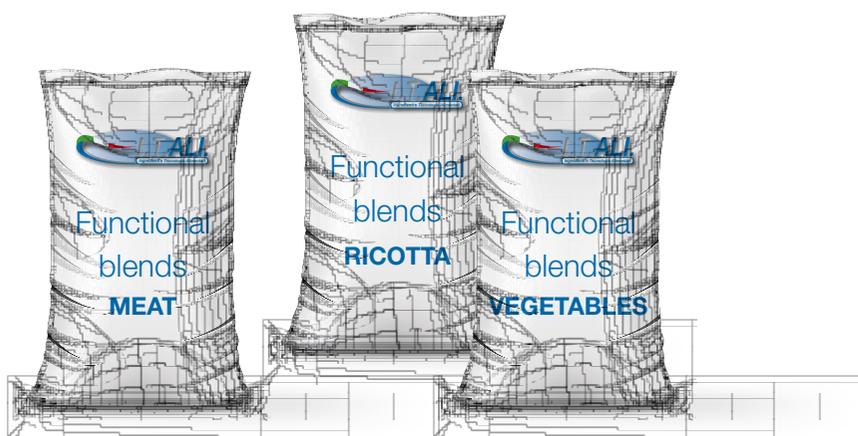
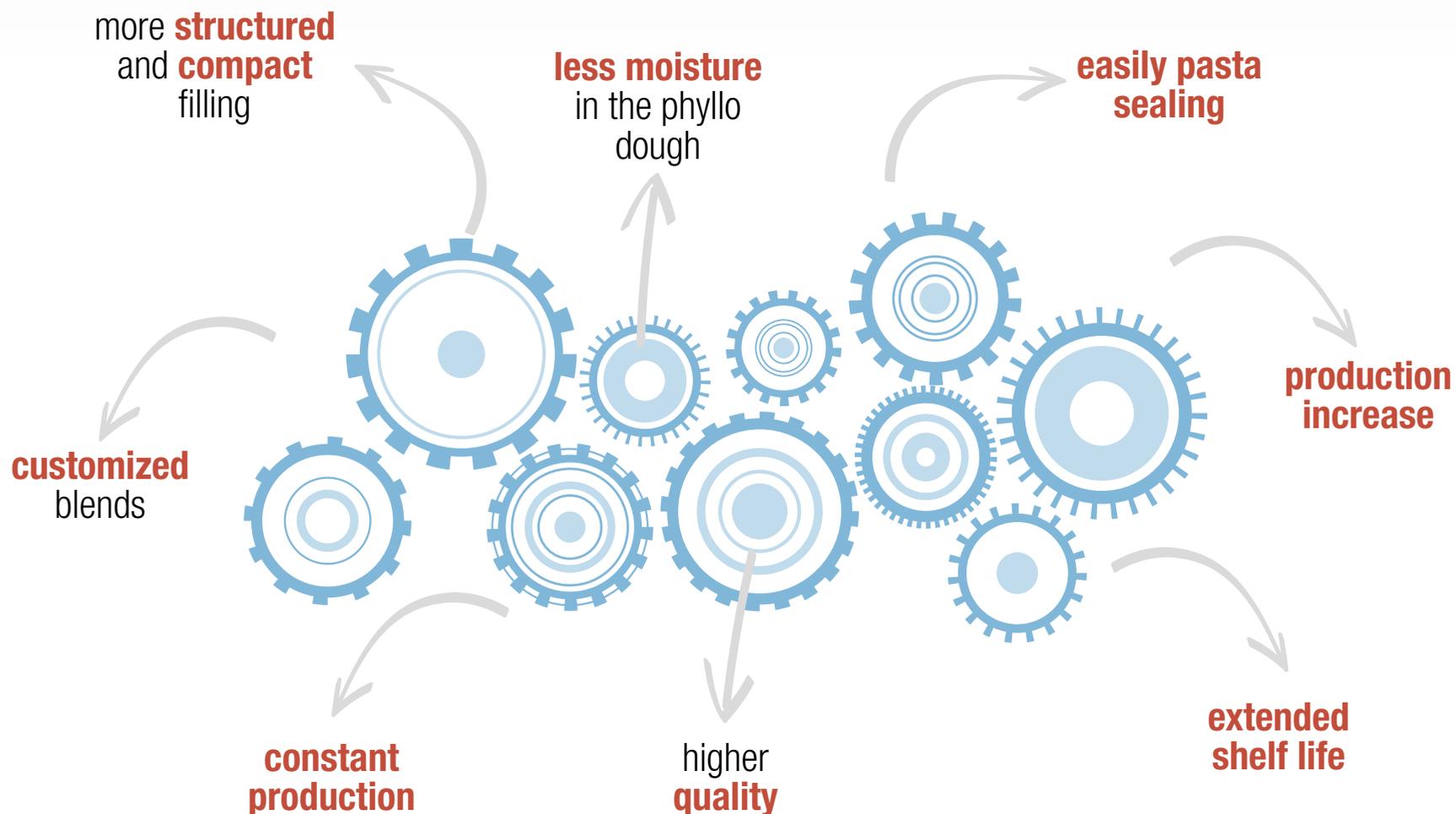
The same format is applied to the beverage sector with Beverage? Yes, we tec! Cibus Tec 2026 strengthens its role as the Italian reference point for beverage technologies. This dedicated area represents the entire technological chain, from production to bottling, up to end-of-line solutions, facilitating dialogue between technology providers and beverage companies. It is a reserved space focused on the main trends of the sector, from new formats to ready-to-drink, from Better For You products to sustainability, industrial performance, equipment reliability, reduced consumption, and packaging. Among the companies that have already confirmed their participation are: A DUE, Comac, Galdi, Kronos, Matrix, Primatech, Promec, Serac, SIG, Sipa, and Tetra Pak.

Supply chains and technologies

Alongside the two vertical formats, Cibus Tec 2026 confirms its ability to comprehensively and credibly represent solutions for the main food supply chains, from the processing of fruit, vegetables, sauces, and condiments, to dairy, meat, and fish, all the way to ready meals, coffee, chocolate, and snacks; for all these

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sectors, the event offers an innovative view of industry process needs and the corresponding technological solutions. Cross-cutting across all supply chains are the technological platforms that today determine competitiveness: packaging and end-of-line, intralogistics and traceability, automation and robotics, digitalization and data, hygiene and food safety, energy efficiency, and environmental sustainability solutions. An integrated system that enables companies to design plant innovations with a complete vision, from productivity to quality.

World Pasta Day in Parma

Among the most prominent events, on October 27 and 28, Cibus Tec 2026 will host World Pasta Day, a global event promoted by Unione Italiana Food and the International Pasta Organization (IPO); the event combines content and technology, focusing on key topics such as evolving consumer preferences, new nutritional and sustainability requirements, production efficiency, waste reduction, and packaging innovation and it also strengthens the connection between industry, research, associations, and

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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.

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technology providers from an international, market-oriented perspective.

Cibus Tec for Africa

Cibus Tec 2026 also confirms its global vocation with the Cibus Tec for Africa project, which was created to promote Made-in-Italy food technologies in strategic African continent and to build concrete industrial and commercial relationships with local operators.

Labotec in parallel

Alongside Cibus Tec 2026, the second edition of Labotec will be held concurrently. This fair is dedicated to technologies for laboratories, research, and analysis, and is aimed at all manufacturing sectors,

including food and beverages.

The joint presence of the two events highlights an integrated vision of industrial competitiveness, combining plant equipment with the ability to measure, control, and certify, creating an ecosystem in which production and laboratory interact synergistically on quality, safety, traceability, and innovation.

The events will be held in Parma from October 27 to 30, 2026 for Cibus Tec, and on October 27 and 28 for Labotec.

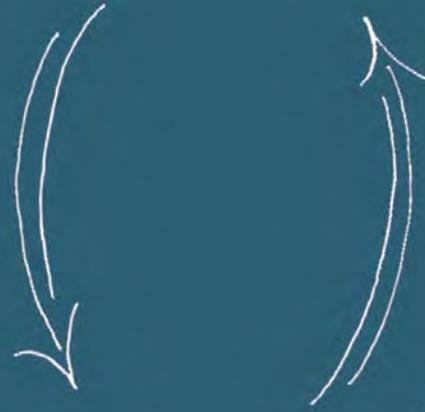
From this edition, entry to both fairs will be free, an initiative by the organizers aimed at encouraging wider participation from professionals and at strengthening the dissemination of the technical and scientific contents presented.

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