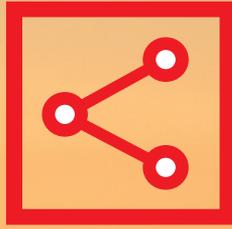


With the collaboration of



PASTARIA FESTIVAL

Sharing know-how on pasta manufacturing

FLORENCE • 30-31 MARCH 2026



Pastaria

10th edition

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

PROTEIN CONCENTRATES FOR PASTA, MADE FROM LEGUMES



NATURAL & FUNCTIONAL INGREDIENTS

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PROGRAMME

MONDAY, 30 MARCH
SCIENCE & INNOVATION DAY

9:45-11:20 am | PASTARIA FESTIVAL AREA



**PROTEIN PASTA AND NEW
CONSUMPTION MODELS**
**Market Insights, Nutrition and
Emerging Consumer Needs**

Matteo Angris (MartinoRossi), Letizia Berciotti (GDOnews), Eleonora Formisano (NielsenIQ), 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**

Samir Ben Lakhal (Clextral)

Clextral presentation.

11:40 am - 1:00 pm | PASTARIA FESTIVAL AREA

**FRESH PASTA: PRODUCT, PROCESS,
AND PRESERVATION**
**Fortification, HPP, Active Packaging,
and Market Response**

**Tradition and Innovation: Fresh Pasta
Enriched with Microencapsulated
Polyphenols from Olive Pomace**

Graziana Di Fonzo (University of Bari)

**Transformation Aptitude of Soft Wheat
Flours at Different Levels of Refinement**

for the Production of Fresh Pasta

Francesca Cuomo (University of Molise)

**Gnocchi Between Tradition and
Innovation: A Market Analysis of
Product and Process Developments**

Antonietta Baiano (University of Foggia)

**High Pressure Processing (HPP) of
Fresh Pasta**

Fabio Licciardello (University of Modena and
Reggio Emilia, GSICA)

**Packaging Technologies and Gas-
Product Interactions: Implications for
Fresh Pasta**

Elena Torrieri (University of Naples)

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 Finished
Product Assessment**

**Development and Quality Evaluation
of Functional Spaghetti Enriched with
Jujube (*Ziziphus jujuba*) Powder**

Aniello Falciano (University "Federico II" of
Naples)

**Molecular traceability: DNA as a Tool to
Guarantee Pasta Authenticity**

Caterina Morcia (CREA Fiorenzuola)

**Resistant Starch in Dry Pasta:
Technological Properties and Quality
Attributes**

(Catholic University of the Sacred Heart,
Piacenza)

Distinguishing Whole-Grain Products from Reconstituted Products: The Role of Wheat Germ as a Marker

Luigia Di Stasio (Institute of Food Sciences, CNR)

How to Make Recycled Cardboard Suitable for Pasta. (A Contribution to the Discussion)

Luciano Piergiovanni (University of Milan)

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

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

2:30-3:40 pm | PASTARIA FESTIVAL AREA



RETHINKING PASTA: INGREDIENTS, STRUCTURES, PROCESSES New technological models between nutrition and sustainability

Beyond the Commodity: Durum Wheat Genetics as a Driver of Added Value for Pasta

Pasquale De Vita (CREA Foggia)

Dry Pasta vs. Instant Pasta: A Comparative Assessment of Energy Balances and Packaging Index

Mauro Moresi (University of Tuscia)

Fermentation as an Emerging Biotechnology in the Production of Functional Ingredients for Pasta Formulation: Nutritional and Technological Potential

Calo Rizzello (Sapienza University of Rome)

Morphing Food for Sustainability in the Pasta Sector: 2D to 3D Transformation During Cooking

Antonio Derossi (University of Foggia)

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

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

3:40-5:20 pm | PASTARIA FESTIVAL AREA



THE BEST OF PRODUCT AND SERVICE INNOVATION

Transforming Intuition into Reality through Research that Provides Extraordinary Results

Renato Dall'Agata (Fava)

Advanced Technologies for Automatic Dry Pasta Processing Lines

Luca Alberghini (Fava)

Applied Research Powering Product Optimization and Innovation

Alessia Lolli (Fava)

Lifecycle services

Luca Pirani (Fava)

Reliability and Innovation: the Perfect Combination for Pasta Makers

Alessio Marchesani (Fava)

Moderator: Michele Storci (Fava)

Fava conference.

4:00-5:00 pm | INTERNATIONAL ROOM



BOARD OF THE INTERNATIONAL PASTA ORGANISATION (IPO)

Participation reserved for member pasta factories.

5:20-5:40 pm | PASTARIA FESTIVAL AREA



FROM GRAIN TO THE PASTA PACKAGE: INTEGRATED SGS SERVICES FOR QUALITY, SAFETY, AND COMPLIANCE

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

TUESDAY, 31 MARCH
THE PASTA MAKERS DAY

Host of the day:

Francesca Romana Barberini

(Food storyteller, radio and TV presenter)

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

OPENING SESSION - WELCOME REMARKS FROM REPRESENTATIVES OF THE ASSOCIATIONS

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

10:45-11:45 am | PASTARIA FESTIVAL AREA



ITALIAN PASTA FACING NEW CHALLENGES: THE ECONOMIC IMPACTS OF THE CONFLICT, TRADE BARRIERS, AND NEW LEGISLATION ON DURUM WHEAT PRICE SETTING THROUGH THE CUN (NATIONAL SINGLE COMMISSION)

Elena Botturi (Barilla G. e R. Ili), Furio Bragagnolo (Pasta Zara), Margherita Mastromauro (Pastificio Riscossa), Marcello Valentini (F. Divella)
Moderator: Luigi Cristiano Laurenza (Unione Italiana Food)
Roundtable organized by Unione Italiana Food.

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



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

Participation reserved for member pasta factories.

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

Esteban Abascal (La Moderna), Antonino Moccia (La Fabbrica della Pasta), Nora Stabert (Winland Foods)

Roundtable.

12:00-1:00 pm | INTERNATIONAL ROOM



ASSEMBLY OF THE PASTA SECTOR OF UNIONE ITALIANA FOOD

Participation reserved for member pasta factories.

12:45-1:00 pm | PASTARIA FESTIVAL AREA

WORLD PASTA NIGHT: OFFICIAL PRESENTATION

Lorenzo Pini (Pastaria)

1:00-2:00 pm | PASTARIA FESTIVAL AREA

GLOBAL PASTA OUTLOOK: NEW CONSUMPTION TRENDS AND EVOLVING DISTRIBUTION CHANNEL

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

Francesca Bastanzetti (NielsenIQ), Barbara Mancini (NielsenIQ)

Out-of-Home Pasta Consumption in Italy and Europe

Matteo Figura (Circana)

Conference prepared by the Pastaria Centre for Economic Research.

2:00-2:30 pm | PASTARIA FESTIVAL AREA



Fondazione
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Agnesi

UNIVERSITY SECTION AWARD CEREMONY - 25TH EDITION OF THE MUSEO PRIZE - FONDAZIONE VINCENZO AGNESI

2:30-3:45 pm | PASTARIA FESTIVAL AREA

THE ITALIAN PASTA SECTOR IN FINANCIAL REPORTS: ANALYSIS AND AWARDS

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: AWARDS FOR HISTORIC PASTA FACTORIES

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NOTES

1. 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), 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.

ACKNOWLEDGEMENTS

The Organizing Committee would like to thank the associations, universities and their departments, organizations, research institutes, and all speakers for their invaluable contribution to the event.

We would also like to thank the sponsors for supporting the initiative, and the members of the Pastaria Festival Steering Committee for their long and dedicated work in shaping the program.

Finally, our warmest thanks go to all participants.

**SEE YOU AT
FIERIA PASTARIA & FESTIVAL 2027!**

Pastaria

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