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**Share a dish of pasta.**



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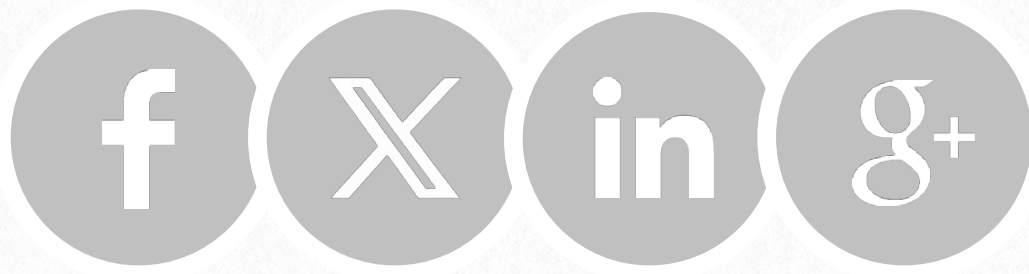


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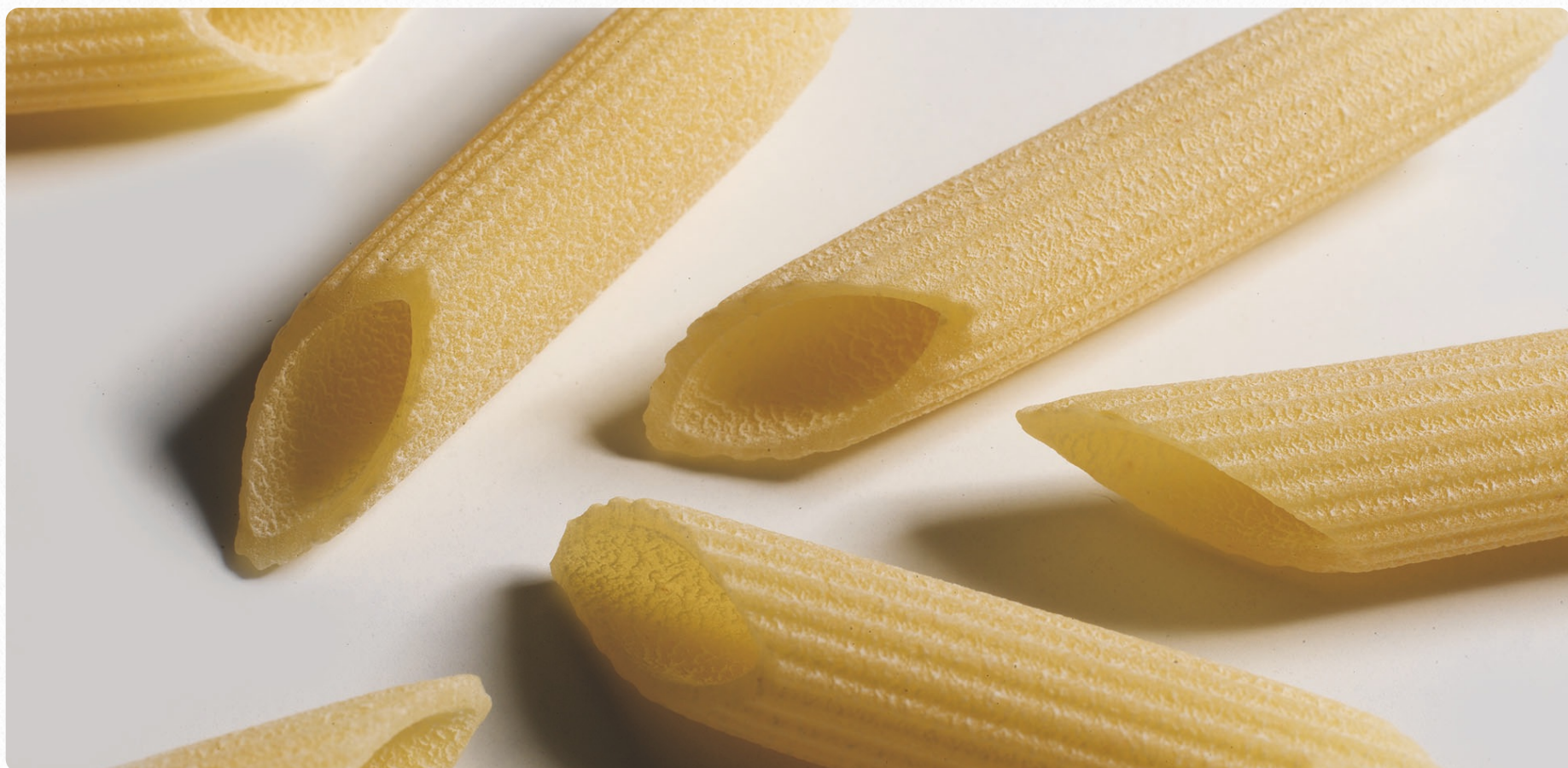
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# Colophon

Pastaria International DE  
3/2026  
May



## **PUBLISHER**

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Via Possioncella 1/1 • 42016 Guastalla

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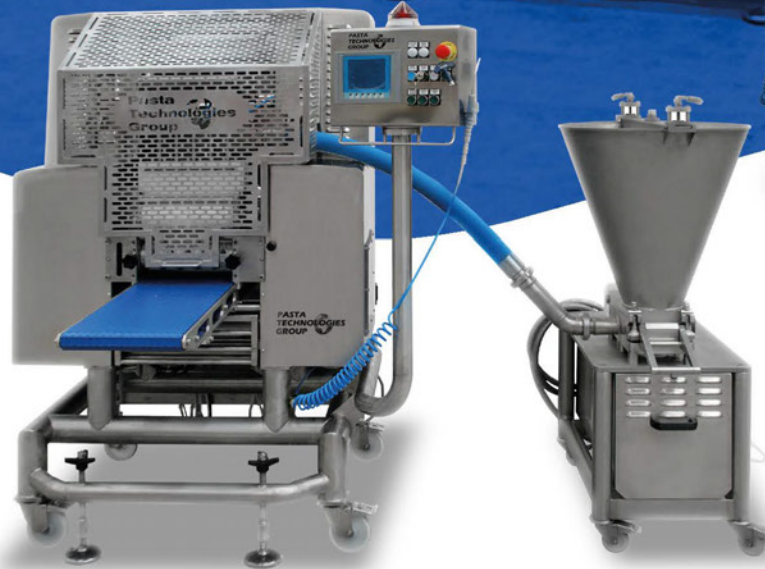
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# 1



## 21 June, World Pasta Night is launched

Editorial team



**A global night to celebrate pasta, launched by Pastaria: pasta makers all over the world are invited to join in wherever they are and share a plate of pasta.**

21 June sees the launch of a new initiative designed to involve the entire international pasta community: *World Pasta Night*, a global night for celebrating pasta through a simple, universal gesture.

The idea is as basic as it is powerful: one night, a plate of pasta, people meeting. An open, far-reaching, shared initiative free from rigid formats that invites everyone to contribute in their own way.

## **A simple and open initiative**

The strength of *World Pasta Night* lies in its accessibility. There is no one way to take part: each actor in the supply chain – from producers to restaurateurs to consumers – can freely interpret the initiative.

The only common element is the gesture of sharing a plate of pasta, wherever you are.

Homes, restaurants, squares, public events or digital content: each setting can become part of a global celebration.

## **When: 21 June**

The chosen date is 21 June, the day of the solstice. A symbolic and strategic choice: a global date, recognisable and naturally associated with conviviality.

Whether it is the longest or the shortest night, depending on the hemisphere, the goal remains the same: to turn it into pasta night – a moment shared all over the world.

## **How to join: operational guidelines**

Participating in *World Pasta Night* is simple and does not require complex formal memberships. Pasta producers can play a central role by organising company events, tasting events or storytelling initiatives related to their products and history, engaging customers, partners and the sales network in a shared experience.

At the same time, the participation of consumers and food lovers is of paramount importance: organising a dinner with friends or family, sharing



# World Pasta Night

One night. A thousand tables. One simple gesture.

June 21 is **World Pasta Night**.  
Join us in celebrating.  
**Share a dish of pasta.**



**#WorldPastaNight**  
**@WorldPastaNight**

a plate of pasta and telling your story on social media represents the authentic heart of the initiative, capable of transforming an everyday gesture into a global narrative. The restaurant and retail sectors can also contribute actively, proposing dedicated menus, theme evenings, in-store activations or brand partnerships, thereby

expanding the reach and visibility of *World Pasta Night*.

## **How to celebrate the night**

There is no compulsory format, but some guidelines can help make the initiative more effective:

- centrality of the gesture: a shared plate of pasta
- evening/night time (dusk to dawn)

## **WORLD PASTA NIGHT IN 5 STEPS 21 JUNE**

### **1. CHOOSE HOW TO TAKE PART**

A simple dinner, a company initiative, a moment shared with customers, employees or friends: there is no need to organise complex events

### **2. PUT AT THE CENTRE**

Any pasta, any recipe: what matters is sharing it.

### **3. ENGAGE PEOPLE**

Customers, partners, friends, local community: the larger the table, the stronger the message.

### **4. TELL YOUR STORY**

Take photos, create content, share your experience of the evening.

### **5. USE OFFICIAL CHANNELS**

On 21 June, post with **#WorldPastaNight**, tag **@WorldPastaNight** and follow updates on **worldpastanight.com**.



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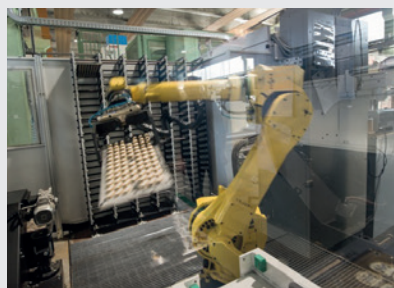
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- conviviality and informality
- documentation and sharing.

A key aspect is freedom of interpretation: it does not matter which pasta is selected – long, short, fresh, dry, filled – nor which recipe is chosen. Tradition or innovation, simplicity or creativity: each dish is part of the same global narrative.

## **The role of communication**

The digital dimension will be essential to amplify the initiative.

The official hashtag is #WorldPastaNight, while the relevant Instagram channel is @WorldPastaNight.

The project will also be developed through [worldpastanight.com](http://worldpastanight.com), the central platform for collecting and updating all information relating to the initiative.

Sharing on social media will make it possible to build a global narrative, a mosaic of images, places and people.

## **A project that complements World Pasta Day**

*World Pasta Night* does not overlap with *World Pasta Day*, but is a natural extension of it: if *World Pasta Day* gives pasta a global voice to pasta, *World Pasta Night* offers a global table at which to experience it hands-on.

## **Building it together**

World Pasta Night is being launched as an open, shared project. Its success will depend on the participation of the supply chain and the ability to turn a simple gesture into a global event.

Over time, 21 June can grow into a recognisable, identity-shaping annual occasion for the sector.

One night. A thousand places. A single gesture: sharing pasta.

The initiative, promoted by Pastaria, seeks to be a new landmark for the international community of pasta producers, with the goal of building a shared celebration on a global scale over time.

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# 2



## Fiera Pastaria & Festival 2026: growing numbers and global reach

Editorial team



The event organised by the trade magazine Pastaria confirms its role as an international hub for the pasta industry.

The second edition of Fiera Pastaria & Festival, held on 30 and 31 March 2026 at the Stazione Leopolda in Florence, closes with results that confirm and consolidate the event's position as an international reference point for pasta producers and the entire supply chain.

First and foremost, its growth is clearly evident: a significant increase in the number of exhibitors and sponsors (46), expansion of the exhibition area (+15%) and a noticeable rise in attendance (+17%), with highly qualified visitors consisting exclusively of pasta producers. A figure that confirms the wisdom of the decision to maintain a strictly B2B format, oriented towards the quality of the meeting.

## **An increasingly international event**

One of the distinguishing features of the 2026 edition was its strong international reach. In Florence, producers from numerous countries (Algeria, Argentina, Austria, Belgium, Brazil, Colombia, Croatia, France, Germany, Italy, Iraq, Morocco, Mexico, the Netherlands, Peru, Romania, Russia, Slovenia, Spain, Sri Lanka, Tunisia, Turkey, Ukraine, USA) met with representatives of leading companies

in the provision of technology, ingredients and services.

The presence of foreign industry professionals, many of whom had travelled from very distant countries, helped create a genuinely global environment for exchange, further strengthened by the simultaneous English interpreting service provided for all the Pastaria Festival conferences. So not just participation, but real dialogue between markets, production models and different visions of the future of pasta.

## **The strategic role of international associations**

An element that further bolstered the international profile of the event was the active presence of the main sector associations, which chose Fiera Pastaria & Festival as a venue for meeting, dialogue, and representation.

These include the International Pasta Organisation (IPO), which held a meeting of its Board in Florence, confirming the event's role as a point of reference for the sector's international governance.

Alongside the IPO, the Unione Italiana Food also took part, with a strong presence from the pasta sector and the holding of its own assembly.

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Also important was the contribution of APPAFRE, which brought its members together in Florence, highlighting the fresh pasta segment and its specific production requirements.

These were flanked by collaboration with the Brazilian association ABIMAPI, the US National Pasta Association (NPA), the Unión de Industriales Fideeros de la República Argentina (UIFRA), the Union of the Organizations of Manufacturers of Pasta Products in the E.U. (UNAFPA) and the Associazione Produttori Pasta Fresca (APPF), testifying to an increasingly broad and representative international network. The presence of these organisations extended well beyond formal meetings:



their representatives took an active part in the Pastaria Festival sessions, contributing international insights, data, and perspectives to the debate on the sector's key issues.

Florence thus reaffirmed its role not only as an exhibition venue, but as a true crossroads for the global pasta community.

## **Two days, two identities: science and vision**

Once again, the Pastaria Festival, the event's cultural core, presented a two-day programme around two complementary themes.

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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).

#### **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.

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## Science & Innovation Day: the value of applied research

The first day, dedicated to science and innovation, featured Italian universities and research centres, engaged in the transfer of advanced knowledge directly to operators.

Particularly relevant were the academic conferences, one of the distinctive strengths of the 2026 edition. These included:

- *Fresh pasta: product, process and storage*, with insights into fortification, HPP, active packaging and market response;
- *Measuring quality: methods, indicators and control*, which addressed the topic



throughout the entire supply chain, from wheat genetics to verification of the finished product;

- *Rethinking pasta: ingredients, structures, processes*, dedicated to new technological models of nutrition and sustainability.

These sessions, curated by the Festival's scientific committee, offered content of high technical value, with a focus on industrial application and the transferability of innovations to pasta manufacturers. Alongside the academic papers, the programme featured outstanding corporate contributions and technology presentations. Among these were the conference *Protein pasta and new*

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## PASTARIA BILANCIO AWARD

A key feature of the 2026 edition was the *Pastaria Bilancio Award - Best Performing Pasta Companies*, introducing a new tool for analysing and improving the sector.

The awards were assigned on the basis of an in-depth analysis of the financial statements of over 600 Italian companies in the sector, with the aim of identifying the best-performing companies across the various size categories: micro, small, medium and large.

The analysis of the sector, presented during the Pastaria Festival, was conducted with the collaboration of the Vincenzo Agnesi Foundation, which provided a structured and objective

snapshot of the competitiveness of the Italian pasta industry.

Among the award-winners of this first edition were F. Divella in the “Large Enterprises” category, Pastificio Mediterranea among the “Medium Enterprises”, and Pastificio Temporin together with Renzo & Lucia in the “Small Enterprises” category, testifying to a dynamic and multifaceted production landscape spanning the entire supply chain.

With the Pastaria Bilancio Awards, Pastaria thus introduces a new level of analysis and recognition for the pasta industry, combining tradition and innovation with a concrete interpretation of results.





At center, Marcello Valentini (F. Divella) receives the Pastaria Bilancio Award from Luigi Varratta (Fondazione Vincenzo Agnesi), on the left, and Lorenzo Pini (Pastaria), on the right



At right, Alberto Falini (Fondazione Vincenzo Agnesi) awards the Pastaria Bilancio Award to Aurelio Piangatelli and Lucia Guidi of Renzo & Lucia

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Giovanni Rana (Rana, APPF) visiting Fiera Pastaria & Festival 2026

*consumption models* promoted by Martino Rossi, the Fava conference *The best in product and service innovation*, the Clextral presentation *Beyond pasta: new types of couscous and cereal-based products made with wheat, corn, legumes and alternative raw materials* and the SGS contribution *From wheat to the pack of pasta: integrated SGS services for quality, safety and compliance*, which offered a concrete overview of the innovations and services available to pasta manufacturers today.



### **The Pasta Makers Day: scenarios, market and vision**

The second day, *The Pasta Makers Day*, shifted the focus to producers, with a series of sessions and round tables dedicated to market scenarios and future prospects.

Among the central moments, the round table promoted by Unione Italiana Food, *Italian pasta facing new challenges*, which tackled crucial issues such as the economic impacts of the international context, trade barriers and regulatory developments related to durum wheat, comparing some of the main companies in the sector.



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## PASTARIA AWARDS FOR MASTER'S AND DOCTORAL THESES

During the day of 30 March, as part of the Pastaria Festival, Pastaria 2026 Awards were also assigned for the best master's and doctoral theses on pasta, an initiative that further confirms Pastaria's ongoing commitment to promoting the scientific research applied to the sector.

For the master's theses, the award went to Cristian Tardini (University of Bologna), with the thesis *Effect of the production process on the bioactive compounds in dry pasta: from raw material to finished product*, and to Imma De Sena (University of Naples Federico II), with the thesis *Evaluation of the effect of pasta drying heat*

*treatment using proteomic approaches*. The award for the doctoral thesis was assigned to Flavia Dilucia (University of Foggia), for her thesis *Enhancing and reusing plant by-products for the development and study of high-health-value foods and for extending their shelf life*.

The ceremony took place within the event, confirming Fiera Pastaria & Festival's role as a meeting point between industry, research and innovation. The winning papers will be published in Pastaria in the form of short scientific articles.



From left, Cristian Tardini, Flavia Dilucia and Imma De Sena

# THE PASTA OF TOMORROW: PRODUCERS' VISIONS FOR THE NEXT DECADE, BETWEEN INDUSTRIAL STRATEGIES AND GLOBAL OUTLOOKS

LA PASTA CHE VERRÀ: VISIONI DEI PRODUTTORI PER IL PROSSIMO DECENNIO, TRA SCELTE INDUSTRIALI E PROSPETTIVE GLOBALI

Pastaria Festival  
Conference, 30-31 May 2026

A moment from the roundtable *The Pasta of Tomorrow: producers' visions for the next decade, between industrial strategies and global outlooks*.

From left, Antonino Moccia (La Fabbrica della Pasta), Nora Stabert (Winland Foods), Esteban Abascal (La Moderna), and Francesca Romana Barberini, host of the second day of the Pastaria Festival



Carl Zuanelli (Nuovo Pasta Production, IPO)

In addition to this, the round table *The Pasta of Tomorrow: producers' visions for the next decade, between industrial strategies and global outlooks* invited the sector leaders to imagine 2035: product evolution, transformation of production models, new distribution channels and competitive challenges.

The day's proceedings concluded with the *Global Pasta Outlook* and its analysis of new consumption trends and developments in distribution channels, along with international discussion sessions that further elevated the strategic value of the event.






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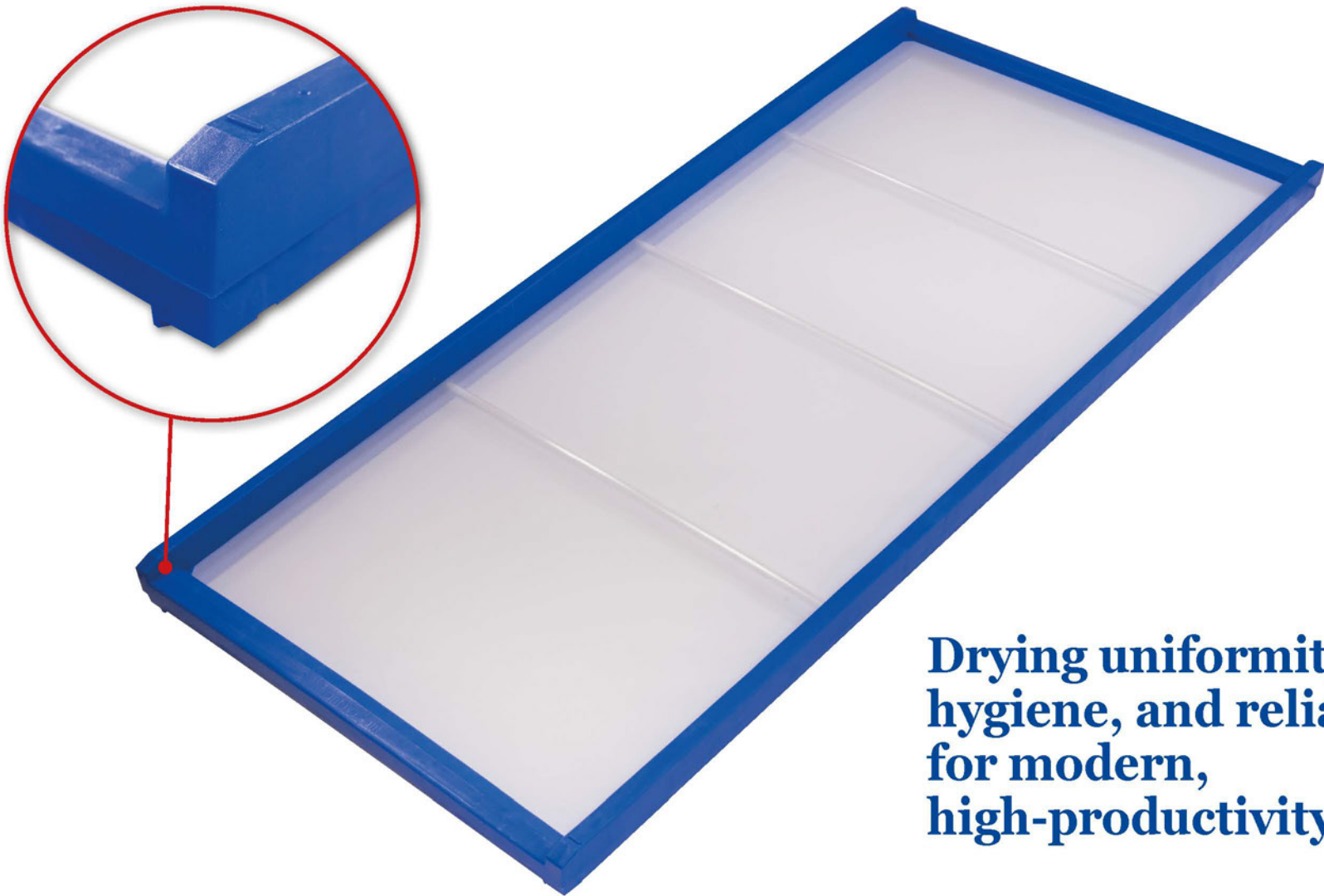
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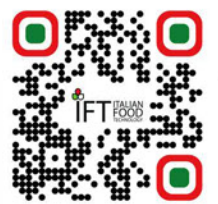
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Margherita Mastromauro (Unione Italiana Food)

## What's new: recognition and global vision

The 2026 edition introduced important innovations, starting with the establishment of the *Pastaria Bilancio Award – Best Performing Pasta Companies*, assigned on the basis of the analysis of the financial statements of over 600 Italian companies.

The awards highlighted the best performances across the different size categories, providing an objective and structured reading of the competitiveness of the sector.

Great excitement also for the *Pastai senza tempo* (Timeless Pasta Makers) ceremony, dedicated to historic pasta factories over 50



Vito Arra (APPAFRE)

years old celebrating major milestones in 2026. A moment of profound symbolic significance, which paid tribute not only to entrepreneurial longevity, but to the cultural and social contribution of these companies to the international pasta community.

## Introducing World Pasta Night

One of the most eagerly-awaited, high-profile moments was the official presentation of *World Pasta Night*, a new international initiative created by Pastaria (see the article [21 June, World Pasta Night is launched](#)).



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## PASTAI SENZA TEMPO: STORIES OF BUSINESSES THAT SPAN GENERATIONS

As a key highlight of Pastaria 8 Festival 2026, the *Pastai senza tempo* (Timeless Pasta Makers) ceremony paid tribute to pasta manufacturers marking major anniversaries in 2026 – starting at 50 years and rising in ten-year steps. A recognition that transcends longevity, shining the spotlight on companies that have succeeded in preserving their identity, skills and capacity to innovate over time, contributing to the development of pasta culture in Italy and worldwide.

The plaques presented to the winners conveyed this value through a shared citation that expresses the deeper meaning of the award: “for having preserved and handed down through generations the art and culture of pasta, transforming experience and knowledge into continuity, value and future, contributing to the growth and prestige of the international community of producers.”

The award-winning pasta manufacturers include: Rummo (180 years), Pastificio Martelli (100 years), Pastificio Andalini (70 years), Pastificio e Oleificio Iannini (70 years), and La Sorgente (60 years), evidence of an entrepreneurial heritage

that spans generations and territories, keeping tradition alive and projecting it into the future.

The award *Pastai senza tempo* is, therefore, a tribute to both the history and the future of the industry, celebrating entrepreneurial success stories that represent the roots and, at the same time, the path along which pasta will continue to evolve.



Cosimo Rummo (Rummo)



Dino Martelli (Pastificio Martelli)



Massimo Andalini (Pastificio Andalini)



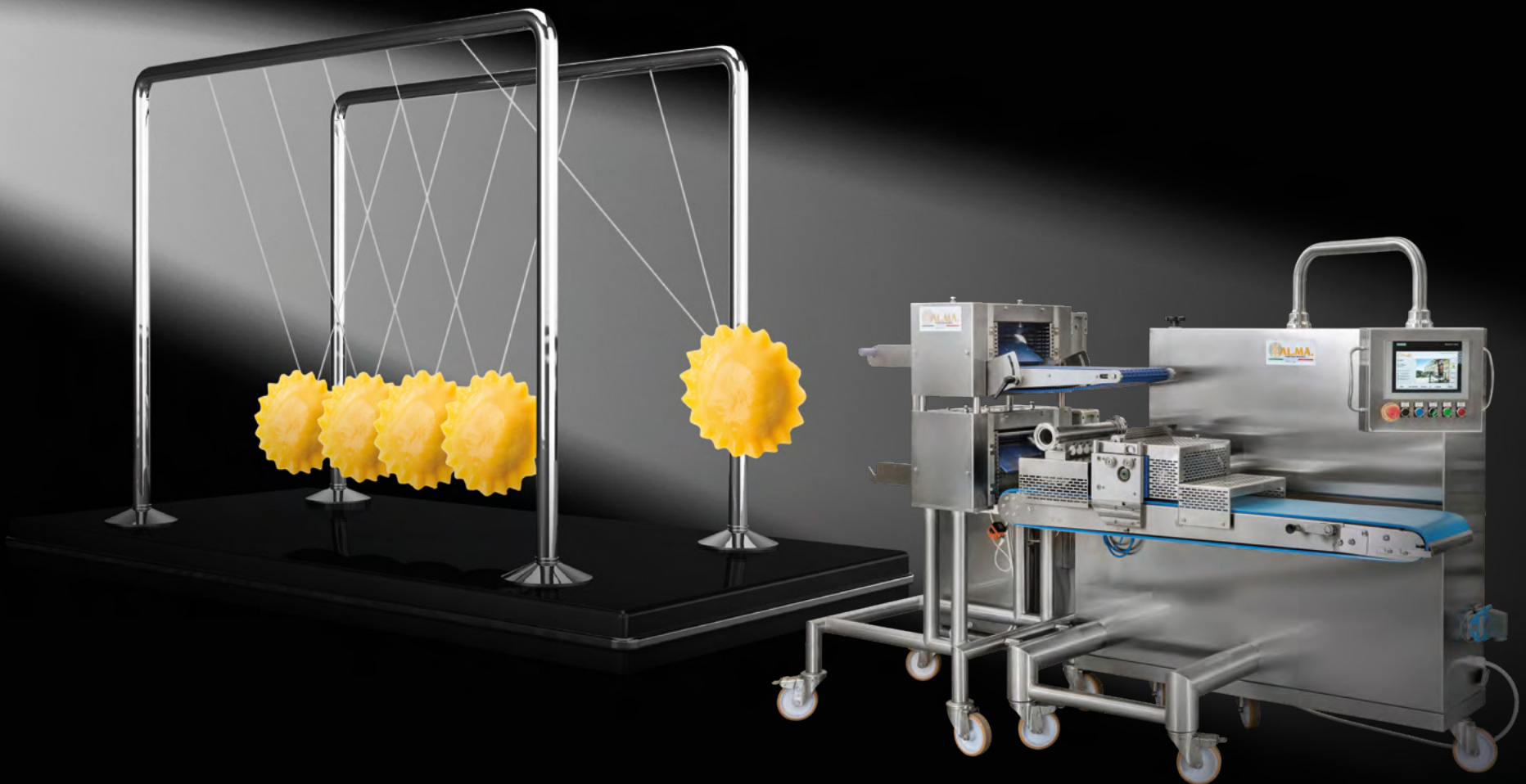
From left, Marco Olivato and Giuseppe Multari (La Sorgente)



From left, Giuseppe Iannini and Roberto Listrani (Pastificio e Oleificio Iannini)

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## MUSEUM AWARD – UNIVERSITY SECTION

On 31 March, as part of Fiera Pastaria & Festival 2026, the winners of the University Section of the 25<sup>th</sup> edition of the Museum Award – an initiative promoted by the Vincenzo Agnesi Foundation and dedicated to the design of a pasta museum – were announced. The first prize was awarded to the “So di Pasta” project, presented by Martina Fraia, Natalia Pepe and Giovanni Vitale (University of Salerno). The second prize went to “A journey between tradition and innovation: from wheat to the table” by Martina Falasca (Sapienza University of Rome), while the third prize was awarded to “PastApp”, developed by Luca Langella, Paola Campanile and

Manuele Esposito (University of Naples Federico II).

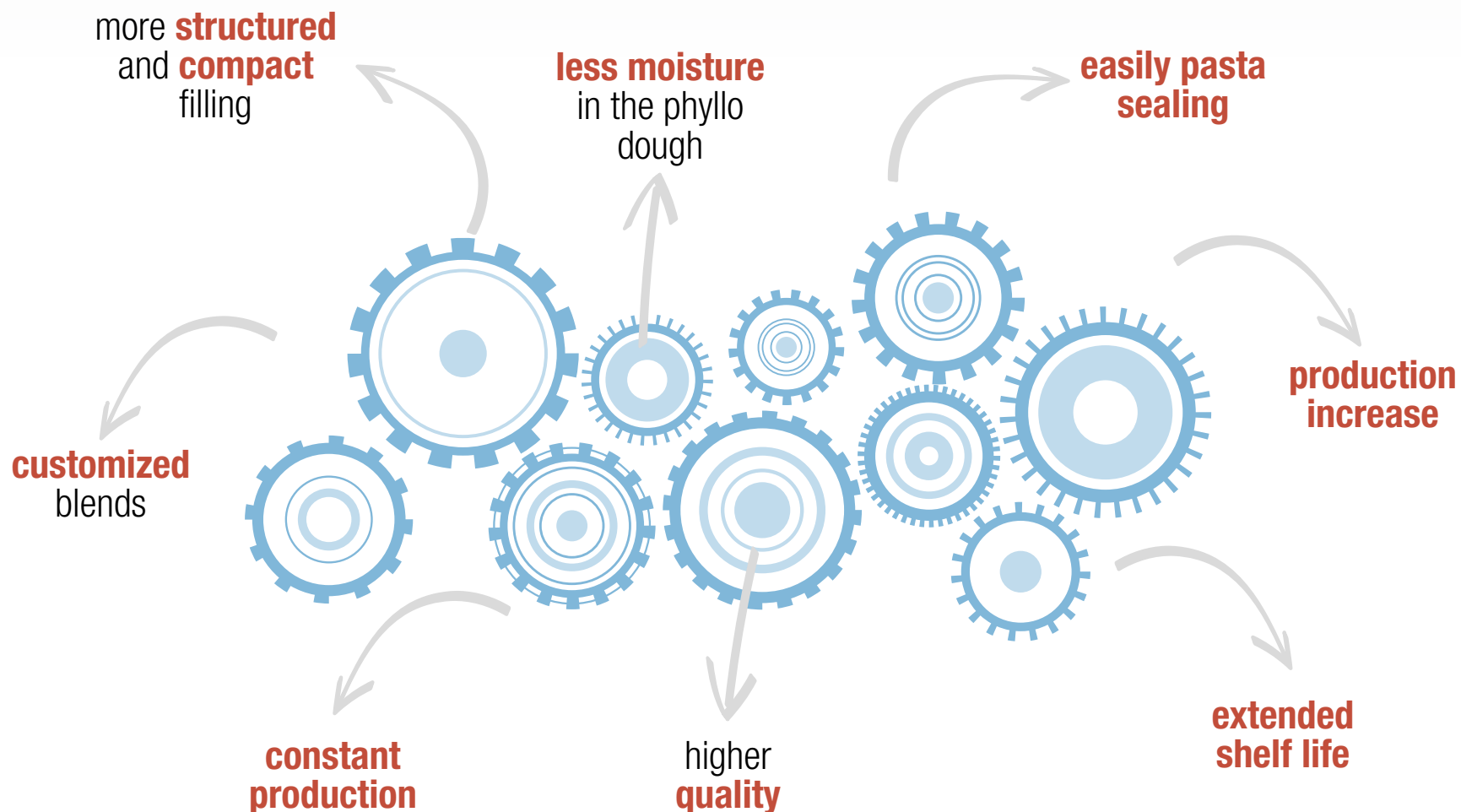
A special mention was given to the project “Mac and Fees, the glocalisation of pasta in America and its consequences on the Italian landscape” by Assunta Sapere and Roberta Iezza (University of Salerno).

The University Section involves students and young graduates in the design of innovative museum models, integrating cultural content, exhibition solutions and digital tools, and it confirms the event’s role as a meeting point between research, industry and the cultural promotion of pasta.



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A moment from the roundtable *Italian pasta facing new challenges*, promoted by Unione Italiana Food at the Pastaria Festival. From left, Elena Botturi (Barilla), Margherita Mastromauro (Pastificio Riscossa), Furio Bragagnolo (Pasta Zara), Marcello Valentini (F. Divella), Cristiano Laurenza (Unione Italiana Food)

Envisioned as a simultaneous global celebration of pasta around the world, *World Pasta Night* seeks to involve producers, restaurateurs and consumers in a single, far-reaching, shared event. A symbolic night that aspires to become an internationally recognised event, capable of uniting communities and markets under the shared banner of pasta.

## **Florence, the capital of pasta**

With the presence of associations of international importance, institutional moments and meetings between operators, Fiera Pastaria & Festival 2026 confirmed its role as a strategic hub for the sector. For two days, Florence was transformed into a unique point of convergence for the global community of pasta makers, uniting

tradition and innovation, local identity and a worldwide perspective.

## **A glimpse into the future**

The results of the 2026 edition represent not an endpoint, but a solid foundation on which to build the event's future development. The growth achieved, the quality of the content and the level of participation clearly suggest the way forward: to reinforce even further the event's international dimension and the strategic importance of connecting supply and demand.

The next edition is set for May 24–25, 2027, with the aim of consolidating and expanding a project that, in just a few years, has established itself as one of the most significant appointments for the global pasta industry.

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Machines and plants for food industry

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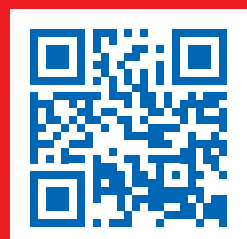
**SIDE** responds by building innovative machinery from time to time, acting on the basis of specific customer requests.

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.

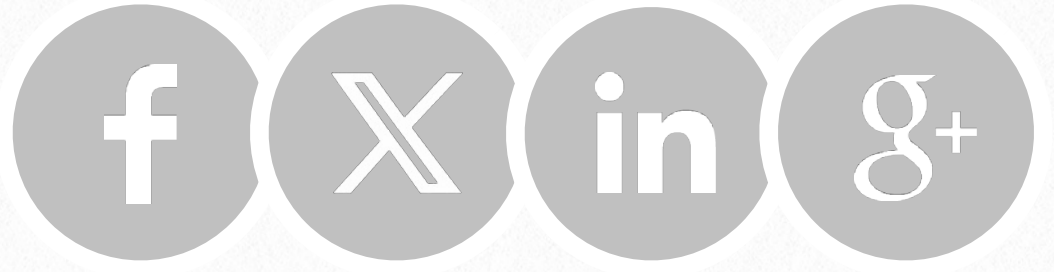
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# 3



## GM line for speciality pasta

Editorial team



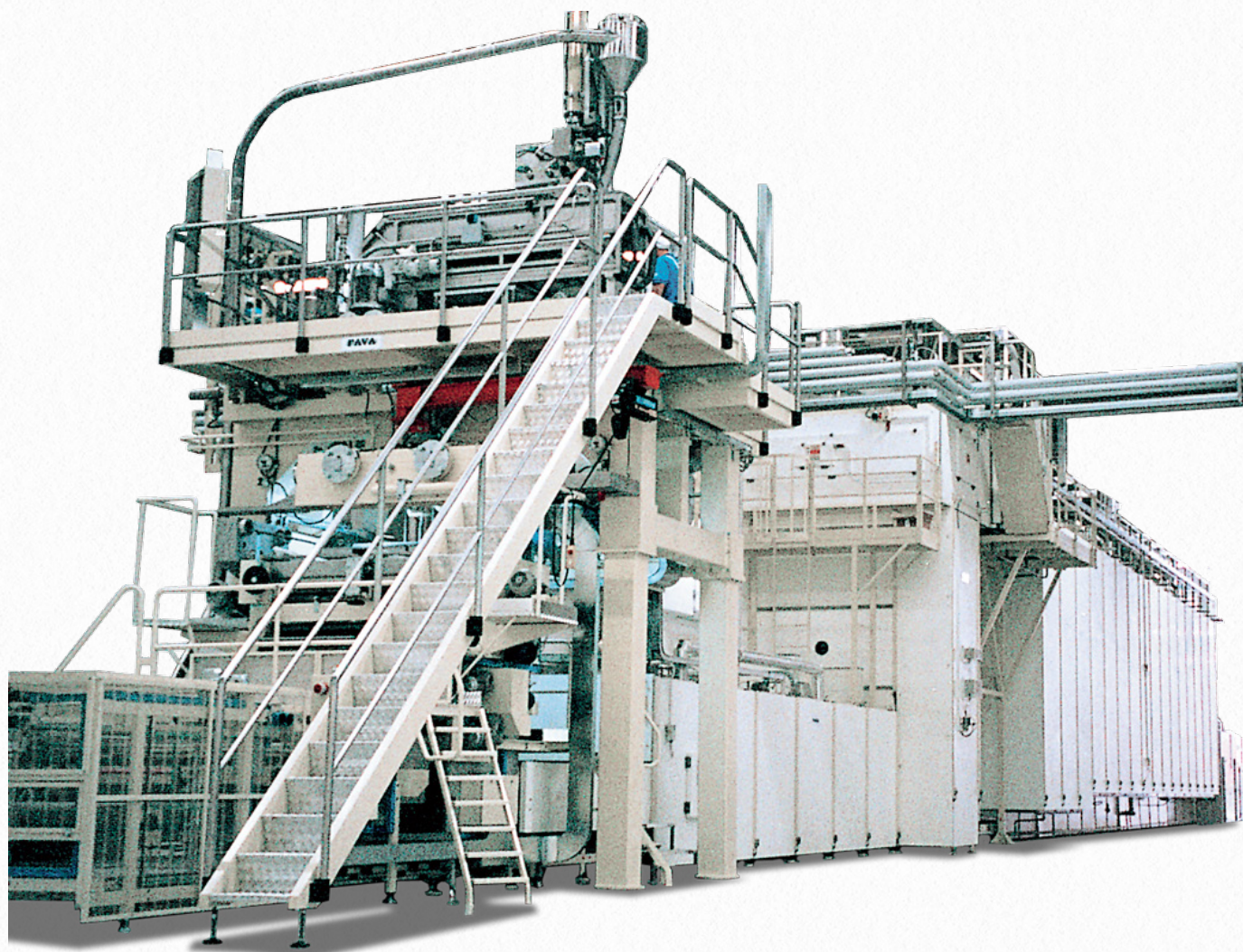
Up to 2,000 kg/h for the production of round and oval nests, lasagne, cannelloni and large short pasta shapes.

Fava Storci's GM pasta tray line is designed for the production and drying of speciality pasta varieties such as nests, lasagne, cannelloni and large short pasta shapes. The configuration of the plant makes it possible to adapt the drying diagrams to the different pasta shapes and raw materials used.

The line can be combined with presses with a Total Vacuum dough section, with a stabilisation belt or traditional type dough mixing system, or dough-sheeters for the production of laminated pasta. The forming head is sized based on the speciality products required.

During the production process, the product is placed on trays with different surface areas, which vary according to the production capacity of the line. On these trays, the paste maintains the shape extruded in the

**Figure 1 GM LINE FOR SPECIALTY PASTA**



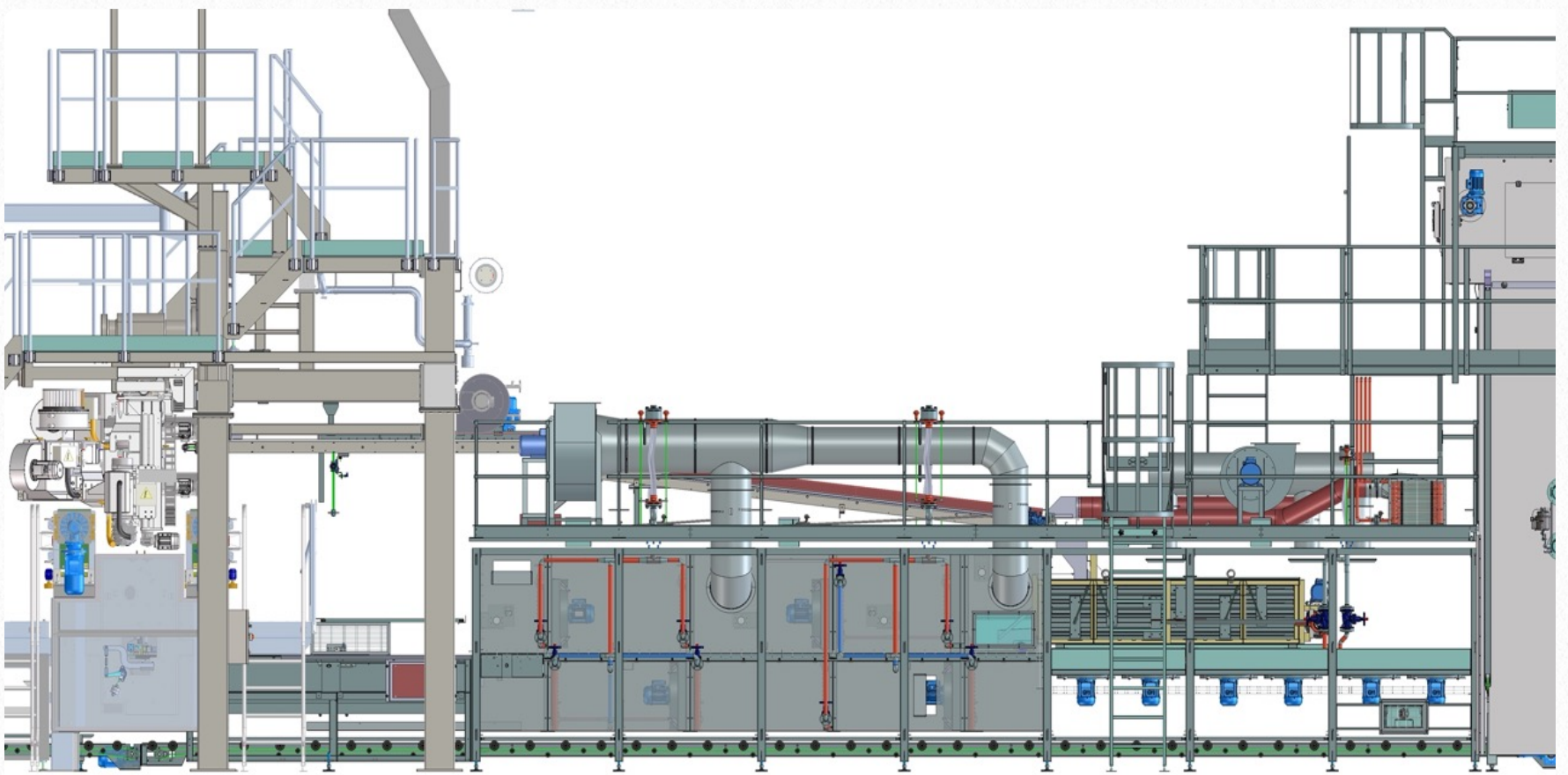
# INNOVATION AT ITS BEST

The GM tray drying line is one of the most versatile machines on the market. Capable of producing all specialty shapes, from lasagna to cannelloni, and the full range of nest shapes. Its highly advanced technology adapts to the diverse requirements of different shapes and raw materials.

forming phase and consolidates it throughout the drying cycle. Particular attention is paid to the initial predrying phase, in which the product undergoes high temperature treatment with high-efficiency ventilation. For hollow shapes, such as cannelloni or conchiglioni, the process can be completed with a dedicated shaker. After the vertical drying phase, the trays enter the multi-tier dryer. The longitudinal development of the plant provides an extensive surface area even for lightweight pasta shapes. Uniform heat treatment is guaranteed, because all the trays pass through the same

ventilation sections. The final part of the cycle is dedicated to stabilising the product, followed by cooling using high-performance modules fed with cold water. To meet the needs of modern packaging lines, the plant can be equipped with full and empty tray storage systems, designed to compensate for any discontinuities in the operation of the packaging machines. These solutions make product packaging independent from production, and thus more flexible. Trays can be emptied in bulk or can be automatically conveyed to the packaging systems. The line is supervised by a

**Figure 2 GM LINE PREDRYING AREA WITH SHAKER OPTION FOR THE PRODUCTION OF LARGE SHORT PASTA SHAPES**



**Figure 3** SLATTED TRAYS THAT CAN BE ADAPTED TO THE PACKAGING OF DIFFERENT PASTA SHAPES



built-in electronic control system, designed to manage the different phases of the production cycle and to interact with the pasta factory's management systems, facilitating the exchange of data necessary for production monitoring and product traceability. The GM lines for speciality pasta varieties are available with production capacities ranging from 350 to 2,000 kg/h, depending on the shapes produced.

The drying technology adopted derives from the experience developed by the company in the pasta production line sector, and includes patented solutions for the optimisation of drying diagrams in relation to the different raw materials and characteristics of the end product.

The line configuration enables integrated management of the forming, heat treatment, stabilisation and product

handling phases, with particular attention to the production flexibility required for speciality pasta varieties.

# INNOVATION AT ITS BEST

Fava Storci Fresh Pasta System:  
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dedicated technical support, guarantee pasta producers the best solution available on the market.

# 4



## **Dry Pasta vs. Instant Pasta: a comparative assessment of energy balances and packaging index**

**Mauro Moresi**  
University of Tuscia, Accademia dei  
Georgofili



**This study analyses the energy and logistic differences between dry semolina pasta (PS) and instant pasta (PI) using a gate-to-grave approach. Although the industrial production of PI requires a higher energy input (0.65 kWh/kg) than PS (0.52 kWh/kg) due to starch gelatinisation and has a critical packaging index in the cup format (0.92 kg/kg), the domestic consumption phase reverses the energy balance: PI reduces cooking energy by 60%. The adoption of eco-design solutions (nest-in-pouch format) aligns the logistic efficiency of PI with that of PS, consolidating it as a large-scale sustainable alternative in the global food system.**

## Introduction

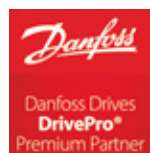
Under the generic name of pasta, profoundly diverse processing technologies and distribution models coexist, with direct impacts on the energy requirements of the food system. The global pasta market, with an annual production of more than 17 million tonnes, is estimated to reach around USD 84 billion by 2025 (Mordor Intelligence, 2026a). In this scenario, Italy holds the global record with 3.7 million tonnes produced (22.3% of the world total) and an industrial turnover exceeding 7 billion euros (Mediobanca, 2024). At the same time, the instant pasta (PI) sector reached a global size of more than USD 60 billion (Mordor Intelligence, 2026b), equivalent to approx. 123 billion servings (WINA, 2025). In Italy too, PI penetration is increasing (~50 million servings/year), driven by demand for high-convenience meals.

The key technological differentiator between dry pasta (PS) and instant pasta (PI) lies in the degree of starch gelatinisation ( $\alpha_{gel}$ ). PS, regulated under Italian Presidential Decree 187/2001, has a maximum moisture content of 12.5% and a starch structure that is only partially modified ( $\alpha_{gel} < 5\%$ ), since the enthalpy of gelatinisation (10-15 J/g) requires hydration and temperature conditions that are only fully achieved during domestic cooking (Donovan, 1979; Ratnayake and Jackson, 2009; Sissons et al, 2012). In contrast, PI is subjected to industrial steaming or frying, followed by dehydration (7-10% moisture content), which renders the starch almost completely gelatinised and ready for consumption after only 3-4 min (Fu, 2008; Gulia et al., 2013). From the energy standpoint, this implies a redistribution of the heat load along the supply chain: in PS the energy demand is concentrated in the domestic phase, while in the PI it is taken care of at the production plant (Kill and Turnbull, 2001). This shift changes the gate-to-grave energy balance and the overall efficiency of the system depending on the different preparation modes.

A further critical element is packaging. While PS typically utilises lightweight flexible packaging (PP or paper-plastic laminates) with a low packaging-to-product weight ratio, PI – especially in the cup format –



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requires rigid multilayer structures made of polypropylene, polystyrene or coated paper that increase its material intensity. This study aims to compare PS and PI by focusing on the energy balances of thermo-structural transformations, the distribution of consumption between industry and users and the determination of the packaging index, providing the necessary data for a subsequent and complete *Life Cycle Assessment* (LCA).

## Materials and methods

The study takes a gate-to-grave approach focusing on the energy balance, analysing the transformation of durum wheat semolina (SGD) into dry pasta (PS) and instant pasta (PI). Two functional units were defined:

- 1000 kg of finished product, for the analysis of industrial consumption and packaging;
- 1 kg of rehydrated product, for the energy assessment during use.

The balances were developed assuming a throughput of 1000 kg/h SGD (moisture 14.5%; starch 70.2%; protein 12.5%) and a water/semolina ratio of 0.34 kg/kg, resulting in a dough with a 31-32% moisture content (Kill and Turnbull, 2001). For PI, a steaming step is assumed (150 °C, 8-10 min) with a degree of

gelatinisation ( $\alpha_{\text{gel}} > 95\%$ ; Fu, 2008). For PS, drying is assumed to take place at 60 – 80°C until the moisture content reaches  $\leq 12.5\%$ , with  $\alpha_{\text{gel}} < 5\%$ .

## Modelling of industrial requirements

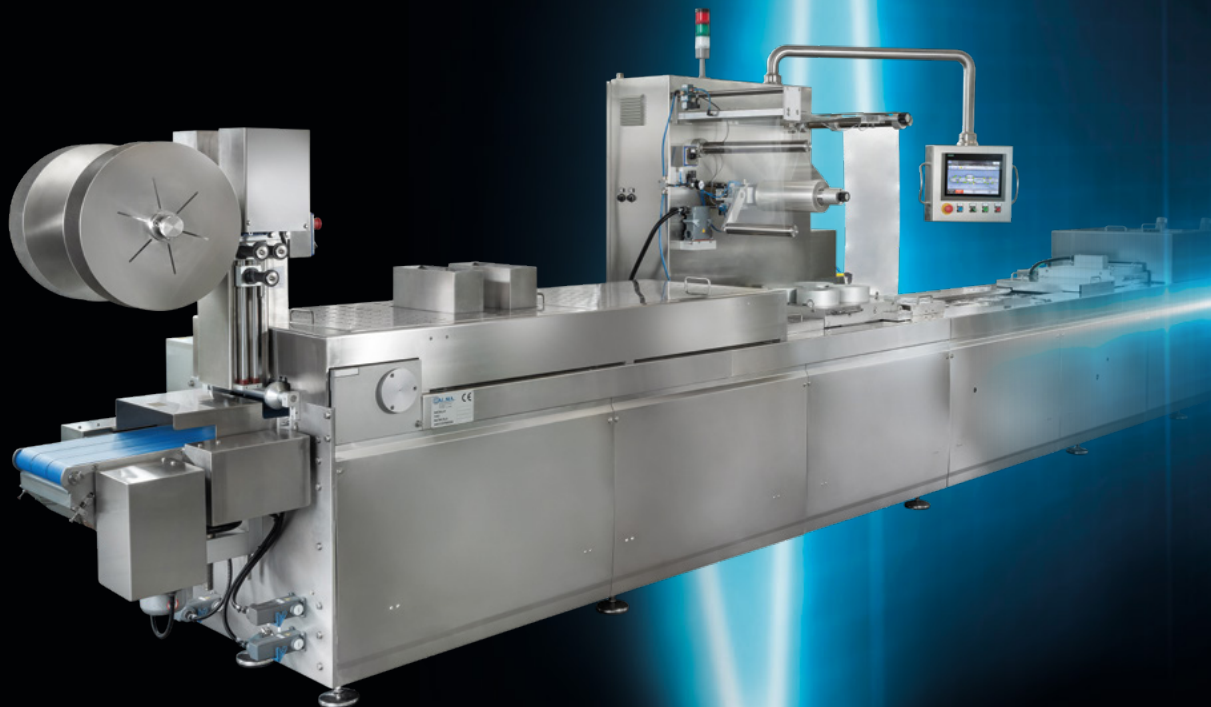
The energy analysis considers the following process steps:

- *Dough preparation and extrusion*: the mixing of SGD and water followed by extrusion are considered common to the two processes, with the same specific electricity consumption associated with motors and conveying systems.
- *Heat treatment (PS)*: the heat requirement for water removal by hot air (sensible heat and latent heat of evaporation).
- *Heat treatment (PI)*: energy input for steaming, including the endothermic heat of starch gelatinisation  $\Delta H_{\text{gel}} \approx 10\text{-}15 \text{ J/g}$  (Ratnayake and Jackson, 2009) and of gluten coagulation  $\Delta H_{\text{coag}} \approx 5.0 \text{ kJ/kg}$  protein (Schofield et al, 1983).

## Packaging and logistics analysis

Three scenarios were compared: PS-Pouch (PP, 500 g), PI-Cup (rigid PP, 65 g) and PI-Pouch (Eco-design, 500 g). Logistic efficiency was quantified by the Packaging Index (IP), defined as the ratio between the total mass of packaging (primary, secondary and tertiary) and the mass of net product on a standard EPAL pallet.

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## Energy and environmental assessment during the use phase

Both products are stored at room temperature without additional energy consumption. The domestic energy consumption ( $E_C$ ) per 1 kg of product is estimated as follows:

- PS: Cooking in 10 L of water (0.18 kWh/L) with boiling maintained (0.05 kWh/min) for an optimal cooking time (OCT) of 12 min (UNAFPA, 2018).
- PI: Passive rehydration with boiling water (water-to-pasta ratio WPR = 5 L/kg) with no further heat input.

The carbon footprint of the cooking ( $CF_{PC}$ ) was calculated according to the UNAFPA guidelines (2018):

$$CF_{PC} = m_{PA} \times e_{PC,eff} \times EF_{EE}$$

where  $e_{PC,eff}$  is the specific electricity absorbed by the grid, corrected for national average losses ( $\eta_{IG} = 6,0\%$ ; <https://www.terna.it/>), and  $EF_{EE}$  is the Italian emission factor (referred to a time horizon of 100 years) equal to 0.3824 kg CO<sub>2e</sub>/kWh (Ecoinvent v. 3.9.1).

## Results and discussion

### Industrial material and energy balance

The dry pasta (PS) and instant pasta (PI) production processes share a common initial step, as illustrated in the block diagram in Figure 1.

Each kg of semolina (SGD) is mixed with 0.34 kg of water (W) per kg of dry matter. Vacuum extrusion guarantees the homogeneity of the die and the absence of structural defects. During this phase, flash evaporation causes an approximately 1.5% loss of mass in the form of steam (VT). The subsequent transfer through the trabatto (pre-wrapping vibrating conveyor) reduces surface moisture by 0.3–0.5%, creating an elastic crust that is essential for stabilising the product's shape and preventing clumping before the production pathways diverge. The PS line involves a prolonged drying phase (2–10 h), aimed exclusively at removing moisture up to the legal limit of 12.5%. The PI line subjects the pre-wrapped product to steaming (>100 °C for 10 min) in order to induce almost complete gelatinisation of the starch ( $\alpha_{gel} > 95\%$ ) and the coagulation of the protein network ( $\alpha_{coag} > 90\%$ ), followed by rapid drying (2.5 h) to a 7% moisture content.

The comparative energy analysis (Table 1) shows that the production of PI from 1 Mg/h of durum wheat semolina requires a total theoretical input of approx. 300 kWh, an 18.6% increase compared with the 253 kWh required for PS. This increase is almost entirely attributable to the supply of latent heat via steam and to the endothermic heat required for the



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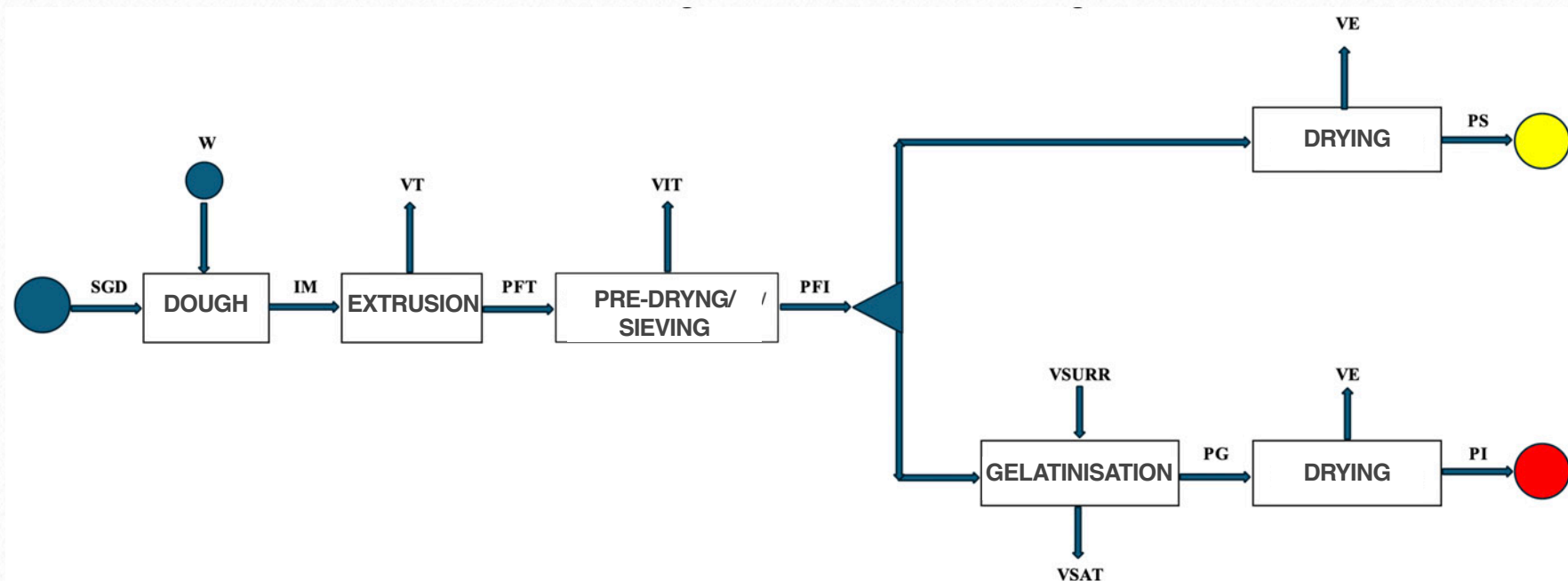


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**Figure 1 BLOCK DIAGRAM OF THE PROCESSES**



In yellow the Dry Pasta (PS) branch, in red the Instant Pasta (PI) branch. Common steps include dough preparation, extrusion and pre-packaging. Symbol legend: IM, dough; PFI, pre-wrapped pasta; PFT, extruded pasta; PG, gelatinised pasta; PI, instant pasta; PS, dry pasta; SGD, durum wheat semolina; VE, drying steam; VIT, pre-packaging steam; VSAT, saturated steam; VSURR, superheated steam; VT, post-extrusion steam; W, mixing water.

gelatinisation of the starch granules.

Assuming an actual thermal efficiency of 50% for the drying and steaming systems, production-specific energy consumption rises to approximately 0.52 kWh/kg for dry pasta and 0.65 kWh/kg for instant pasta.

### Material balance of packaging and logistics

The analysis of the packaging system, structured on three levels (primary, secondary and tertiary), shows how packaging choices strongly affect the logistic efficiency and environmental impact of the product. The technical specifications are summarised in Table 2. The analysis of the packaging systems can be summarised as follows:

- Dry Pasta (PS): Packaging in flexible polypropylene (PP) pouches is the most efficient (IP = 0.13 kg/kg). The product's stability and the mechanical strength of the fully loaded boxes allow optimal palletisation without the need for additional structural reinforcements.
- Instant Pasta (PI) – Cup Format: This presents the greatest critical element (PI = 0.92 kg/kg), with a logistical impact about seven times higher than PS due to the large air volume and the need for structural reinforcements in the tertiary packaging (16 paperboard interlayers, 1.5 mm thick, and 4 pressed-paperboard corner protectors, 3 mm thick).

To mitigate the impact of the cup format without sacrificing speed of preparation,



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**Table 1 OPERATING PARAMETERS, DEGREES OF PROCESSING AND ENERGY BALANCES FOR THE TWO PRODUCTION LINES OF DRY PASTA AND INSTANT PASTA (DURUM WHEAT SEMOLINA THROUGHPUT, SGD: 1000 kg/h)\***

Parameter	Dried pasta	Instant Pasta	UoM
Finished product	977.16	919.4	kg/h
Final moisture content	12.5	7	%
Protein content	13.8	14.7	%
Degree of gelatinisation ( $\alpha_{gel}$ )	< 5	> 95	%
Degree of coagulation ( $\alpha_{coag}$ )	< 20	> 90	%
- Steaming - Drying	- 2-10 h	T > 100 °C - 10 min 2.5 h	
Steam-based thermal energy	-	55.66	kWh/Mg SGD
Energy for gelatinisation	0.12	2.20	kWh/Mg SGD
Energy for coagulation	0.04	0.17	kWh/Mg SGD
Theoretical drying energy	252.73	241.90	kWh/Mg SGD
Total theoretical energy	252.88	299.93	kWh/Mg SGD
*The energy values given are calculated on a theoretical thermodynamic basis			

our proposal – as an alternative to the compact blocks typical of Asian *Ramyun*, which are difficult to portion – is to switch to a bulk bag format (e.g. 500 g) of instant pasta in nest form (similar to tagliatelle or capellini). This solution offers strategic advantages:

- *Logistic efficiency*: the use of flexible bags eliminates excess air volume and optimises the filling of secondary packaging, increasing pallet load density from 99.8 to 162 kg.

- *Structural strength*: the use of single-wall closed corrugated boxes provides the required resistance to static load, allowing the complete elimination of interlayers and corner protectors.
- *Use-phase sustainability*: the open structure of the nest (25–50 g) ensures easy portioning and rapid rehydration, preserving the energy advantage of PI during consumption.

In a nutshell, the *Eco-design* scenario reduces the packaging index to 0.28

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**Table 2 MASS OF PACKAGING COMPONENTS FOR DRY PASTA (PS) AND INSTANT PASTA (PI)**

Packaging format	PS	PI	PI	UoM
<i>Primary packaging</i>	Pouch	Cup	Pouch	
Material	PP	PP	PP	
Dimensions	L105xW38xH170	Ømax95xØmin67xH11	L120xW80xH260	mm
Container mass	7.1± 0.2	11	7	g
Product mass	500	65	500	g
Lid	-	0.75	-	g
Paper label mass	-	6	2	g
Primary packaging mass	507.1	82.75	509	g
<i>Secondary packaging</i>	Box	Open box	Box	
Material	Cardboard box	Cardboard box	Cardboard box	
Dimensions	L380xW220xH220	L297 × W197 × H107	L400x W300x	mm
Cardboard box mass	296.2± 0.7	120	460	g
No. of containers/cardboard box	12	6	9	
Paper labels	0.617± 0.005	0	2	g
Adhesive tape	3	0	3	g
Pasta/cardboard box mass	6	0.39	4.5	kg
Secondary packaging mass	6.385	0.6165	5.05	kg
<i>Tertiary packaging</i>	Euro EPAL Pallet	Euro EPAL Pallet	Euro EPAL Pallet	
Material	Wood	Wood	Wood	
Dimensions	L120xW80xH170	L120xW80xH182	L120xW80xH195	cm
Pallet mass	25	25	25	kg
No. of cardboard boxes per layer	10	16	6	-
No. of layers per pallet	7	16	6	-
Paperboard interlayer (1.5 mm)	-	384	-	g
No. Interlayer	-	16	-	-
Pallet height	168.4	192.8	194.4	cm
Pressed-paperboard corner		L45xW45xH1750	-	mm
Corner protector mass	-	354.4	-	g
PE shrink film mass	1	1	1	kg
No. of labels per pallet	2	2	2	-
Label per pallet	2.52 ± 0.04	2	2	g
Product mass per pallet	420.0	99.8	162.0	kg
Tertiary packaging mass	473.0	191.4	207.7	kg
Packaging/Pasta Ratio	0.13	0.92	0.28	kg/kg

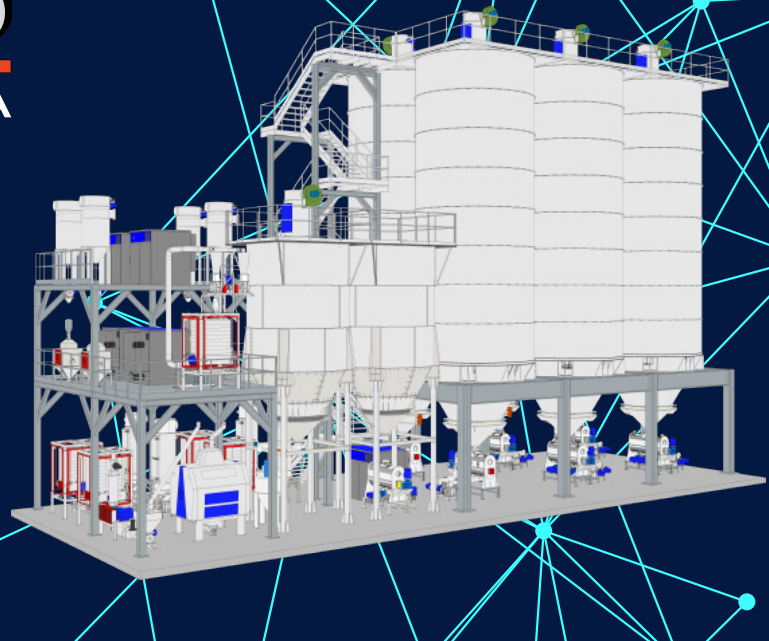


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**Table 3 ENERGY CONSUMPTION ( $E_C$ ) AND CARBON FOOTPRINT ( $CF_{PC}$ ) FOR THE COOKING OF 1 KG OF DRY OR INSTANT PASTA**

Parameter	Traditional Pasta	Instant Pasta	UoM
Optimal cooking time (OCT)	12	4	min
Water/pasta ratio (WPR)	10	5.33	L/kg PF
Energy consumption for boiling the cooking water	1.8	0.96	kWh/kg PF
Energy consumption for cooking the pasta	0.6	-	kWh/kg PF
Total energy consumption ( $E_C$ )	2.4	0.96	kWh/kg PF
$e_{PC,eff}$	2.55	1.02	kWh/kg PF
$CF_{PC}$	975.1	390.5	g $CO_{2e}$ /kg PF

kg/kg. This configuration combines the logistic lightness of dry pasta with the rehydration efficiency of instant pasta, representing the most balanced technological solution for the sustainability of the industry.

### Energy analysis and greenhouse gas emissions in the use phase

In this phase, the competitive advantage of instant pasta (PI) becomes clearly evident, fully compensating for its higher industrial energy demand. The life cycle analysis, when recalculated assuming an industrial thermal efficiency of 50% for both lines, reveals the following:

- Production Phase (Actual Values): applying the efficiency coefficient to the theoretical data, the actual energy consumption for producing PS rises to

approx. 0.52 kWh/kg, while for producing PI it stands at approx. 0.65 kWh/kg. The actual additional energy required at the production plant for the pre-gelatinisation of starch is therefore approx. 0.13 kWh/kg (+25% compared with PS)(.

- Use Phase: the domestic energy savings of PI are marked (-60%). By switching to passive rehydration and reducing the water/pasta ratio (WPR) from 10 to approx. 5 L/kg, greenhouse gas emissions were reduced from 975.1 to 390,5 g  $CO_{2e}$ /kg.

The net savings achieved during consumption (1.44 kWh/kg) is over ten times greater than the actual additional energy investment required at the production plant (0.13 kWh/kg). In conclusion, shifting the structural transformation of starch from a

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low-efficiency system (the domestic kitchen) to a highly optimised one (the production plant) proves to be a winning strategy for reducing the carbon footprint, even when taking into account the actual thermal inefficiencies of industrial plants

## Conclusions

Instant pasta is a technological innovation that can strategically redistribute energy loads along the supply chain, shifting the burden of structural transformation from the domestic (inherently inefficient) to the industrial (highly optimised) phase. Although the production process of PI is more energy-intensive than that of traditional dry pasta, with an actual additional burden of about 0.13 kWh/kg, the total gate-to-grave energy balance is clearly in its favour. In fact, the savings achieved in the use phase (1.44 kWh/kg) are over ten times greater than the additional energy investment required at the production plant. However, PI's current competitive advantage is penalised by the cup format, which is characterised by a high packaging burden (PI = 0.92 kg/kg) and low transport density. The adoption of *Eco-design* solutions, such

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as the nesting format in flexible packaging, emerges as a necessary condition for lowering the material intensity of packaging (IP = 0.28 kg/kg) and consolidating instant pasta as a truly sustainable and logistically efficient alternative to traditional pasta.

## Acknowledgements

This work was carried out within the framework of the INTEGRi research project (ARS01\_00188) funded by MIUR.

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# 5



## Commodity price observatory 2/2026

Pastaria Centre for Economic Research



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

After the energy shock following the outbreak of the Iranian war, there is a real risk that the rural areas will fall into a state of crisis once more. In this Pastaria column, dedicated to the dynamics of food commodity prices, it is imperative to start with this new emergency on which the fate of world supplies – including agricultural products – crucially depends.

The closure of the Strait of Hormuz is, first and foremost, an energy issue. The experts know this and the data confirm it (so far). The question, however, will be to understand how much a new upheaval of this magnitude, only four years after the first shock – that of 2022, following the outbreak of the Russian-Ukrainian war – might once again spill over into non-energy consumer goods, starting with food supply chains.

The World Bank's April Commodity Markets Outlook points out that its impact is not confined to oil, but through natural gas, it is also affecting fertilisers, entering the agricultural cost structure and – albeit with a few months' lag – potentially turning into renewed food inflation.

It should also be noted that the hallmark of the current crisis is not an exact replica of the shock of 2022, when the war in Ukraine directly involved major exporters of wheat and oilseeds. The emergency today is more centred on production and logistics inputs, but is likely to be equally destabilising if it were to continue and extend to other supply chains.

Consider that, before the conflict, the Strait of Hormuz conveyed approx. 35% of the global maritime trade in crude oil, 20% of it in refined petroleum products and 20% of it in the movement of LNG (liquefied natural gas). And that the reduction in global oil supply experienced this year is considered by experts to be the biggest shock ever recorded in terms of physical magnitude. Brent crude rose from USD 72 per barrel at the end of February to USD 118 at the end of March. April saw another 12.1% increase in the energy price index compiled by the World Bank, a 1.5% rise in food prices and a 14% surge in fertilisers. In its latest data release of 8 May 2026, FAO also reports that the Food Price Index rose again in April to 130.7 points, a rise of 1.6% compared to March; this was the third consecutive monthly increase, on which mainly vegetable oils, meat and cereals had a decisive impact.

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**PRICES AND TRENDS OF CERTAIN FOOD RAW MATERIALS (APRIL 2026)**

	Price (€/ton)	Monthly variation	Annual variation	Forecast
<b>National fine common wheat</b>	230.5	-1.7%	-11.3%	▲
<b>Fine durum wheat from North Italy</b>	276.5	5.9%	-10.9%	=
<b>00 type common wheat flour</b>	480	0%	-18.9%	▲
<b>Semolina above min. leg. req.</b>	527.5	0%	-11%	=
<b>Eggs M</b>	20.7	0%	8.4%	=
<b>Pork hams for Prosciutto 12 kg and over</b>	4.56	-3.2%	0.2%	=
<b>Beef – veal meat half-carcass, prime quality</b>	8.32	-1.1%	14.3%	▲
<b>Raw milk</b>	27.33	30.5%	-50%	▼
<b>Centrifuged butter</b>	4.25	-4.5%	-42.5%	▼
<b>Grana Padano aged for 9 months or more</b>	9.3	0%	-14.9%	▼
<b>Extra virgin olive oil</b>	6.48	-0.3%	-32.7%	▼

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

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**PRICE MONITORING**

FAO Food Price Index	Price (2014-2016=100)	Monthly variation	Annual variation	Forecast
	130.7	1.6%	2%	▲
Hard Red Winter US Gulf port	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	282	2.2%	13%	▲
Mais, U.S. No. 2 Yellow FOB US Gulf port	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	214	0.6%	-0.5%	▲

*Fao Food Price Index, Hard Red Winter, Mais: April 2026*

Nevertheless, according to FAO, the response of agricultural prices has been moderate so far, considering, among other things, that in March (one month after the outbreak of the war in Iran) the Food Price Index had risen by 2.5% on a monthly basis, compared to a 13% surge in March 2022.

But the insidiousness of the so-called “second round” effect is just around the corner. Brent crude (European benchmark), quoted above USD 100 per barrel, raises the costs of transport, irrigation, industrial processing, refrigeration and distribution. Natural gas increases are passed on to nitrogen fertiliser prices. Then there is the not insignificant issue of “dual use” products. High crude prices make it cheaper to use oilseeds, sugar cane and maize for biofuel production, diverting them from food uses. The result is an agricultural inflation

dynamic that may start slowly but gain momentum over time, potentially taking on a persistent, medium-term character.

According to the picture outlined by the World Bank, food prices are expected to rise moderately, though the risk of sharper increases remains high under several of the scenarios considered.. In the baseline scenario, which assumes a gradual return of trade in the Strait of Hormuz to near pre-war levels by the last quarter of this year, the global food price index is expected to increase by approx. 2% in 2026 and 1% in 2027. Nothing to worry about, with wheat and maize both expected to rise by 4% this year, thanks to relatively robust and geographically distributed world grain stocks.

Vegetable oils and protein feedstocks are however, more exposed. In this case, the link to energy is closer, as mentioned, with the World Bank forecasting a 4% increase



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in the index for oils and flours for 2026, but predicting surges of 8% for both palm oil and soybean oil, with possible knock-on effects on sunflower oils. Beef is expected to rise sharply, with the forecast predicting an upturn of 11% in 2026, due to sustained demand and a limited supply of cattle; sugar, on the other hand, is expected to decline, but oil prices could change the balance, reversing the price dynamic. The most sensitive issue is not, at least for the time being, the capacity to supply food, but the availability and cost of fertilisers. World Bank estimates foresee a 31% increase in the segment in 2026, driven mainly by urea, the world's most widely used nitrogen fertiliser, the price of which is projected to rise by approx. 60% by the end of the year. The fertiliser channel is currently the most worrying. Sharp price increases could prompt farmers to cut back on nutrient applications, with inevitable negative impacts on yields, turning a cost-driven crisis into a production shock. FAO also reports that wheat prices are being supported by climate-related risks and by expectations of reduced plantings, in a context of stronger inflationary pressures on the market for agricultural inputs. Among other things, it should be noted

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that in the “worst case scenario” – which considers an extension of the duration of the closure of the Strait of Hormuz, as well as more significant damage to energy and chemical plants and greater restrictions on the export of fertilisers and foodstuffs – the inflation risk takes on a decidedly more severe and worrying character in the analysts’ view.

Therefore, the fertiliser segment, more than the current price of grain, is the barometer of whether the closure of Hormuz will remain a cost shock or evolve into a new global food crisis.

Last but not least, a word on durum wheat, whose fundamentals are now known and are relatively reassuring. In the short term, no difficulties are expected, but the upcoming planting season (in the autumn) could be impacted by the energy crisis.

World production in 2026-27 is expected to remain broadly stable. The International Grains Council (IGC) estimates the next harvest at 38.3 million tonnes, just above the previous season (+0.1%). Behind this global balance, however, geographical distribution has changed. Europe is declining, mainly due to the effects of adverse weather in Italy. The EU harvest is estimated at 7.7 million tonnes (-4.9%), while Italy is expected to come in at 3.5 million (-2.2%). North America is also seeing a marked decline, with Canada

possibly dropping to less than 6 million tonnes and the US below the 2 million mark, both down approx. 15%.

In contrast, Turkey, Mexico and North Africa are all posting increases, in a global context marked by consumption rising to 37.4 million tonnes (+2%) and stocks reaching 10 million tonnes (+10%). On the other hand, international trade is expected to slow down to 8.4 million tonnes (-3.1%), the lowest in five years, even although the EU is expected to increase imports of durum wheat to 2.1 million tonnes (+17% year-on-year) in the 2026-27 marketing year.

Finally, considering soft wheat, after last year’s record, world wheat production is expected to fall to 820.8 million tonnes. If confirmed, the figure would be 2.8% lower than in 2025-26, but still 2 percentage points above the five-year historical average.

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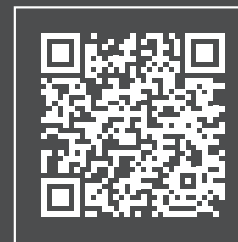
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