



*High capacity, low space*

**PASTA  
TECHNOLOGIES  
GROUP**



*500kg/h in 15m<sup>2</sup>*



[www.pastatechgroup.com](http://www.pastatechgroup.com)

The professional information network magazine for pasta manufacturers

- [www.pastaria.it](http://www.pastaria.it)
- [www.pastariahub.com](http://www.pastariahub.com)
- [www.pastabid.com](http://www.pastabid.com)



# ALWAYS THE BEST FORM OF **PERFECTION**



flour,  
water,  
passion,  
Italy



**Storci**  
PASTA MACHINERY

[www.storci.com](http://www.storci.com)



# Colophon

Pastaria International 6/2016  
November



## PUBLISHER

**Kinski Editori S.r.l.**

*registered office*

Via Possioncella 1/1 • 42016 Guastalla

*operational headquarters*

Via Bernardelli 16 • 43123 Parma (Italy)

tel. +39 (0)521 1564934

fax +39 (0)521 1564935

Email [redazione@pastaria.it](mailto:redazione@pastaria.it)

ROC no. 23238

## EDITOR-IN-CHIEF

Lorenzo Pini

## AUTHORIZATION

No 1210 (05/09/2007) Tribunal of Reggio Emilia

## COPYRIGHT ©

Being as we firmly believe that the sharing of information, ideas and knowledge can help make the world a better place, circulation of this magazine is not only allowed but is actually encouraged and incentivized. You can pass the magazine on to your friends and acquaintances, print it, distribute it, include a download link for it on your website, share it on your social networks and so on, as long as distribution is always without charge and no amendments are made to the original.



*PATENT PENDING*

## SPIRAX ULTRA-CLEAN

Treatment tower for fresh pasta, aseptic version

ESSICA srl

Via E. Mattei 15 - 35020 Maserà di Padova - Italy

Tel. ++ 39 049 8860007 - Fax ++39 049 8869105

[www.essica.it](http://www.essica.it) - email: [essica@tin.it](mailto:essica@tin.it)





# Patrons & Sponsors



# Patrons

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

## Pastaria patrons



# pastaria hub

*Technologies  
ingredients  
services  
for pasta  
manufacturers*



**technologies**



**ingredients**



**services**

## **PASTARIA HUB**

The reference point for anyone **looking for and offering technologies, ingredients and services** for pasta manufacturers.

*an initiative*  
**Pastaria**

[www.pastariahub.com](http://www.pastariahub.com)

# Sponsors

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

## Pastaria sponsors





DURUM WHEAT SEMOLINA.  
THE GREAT MASTERS OF PASTA  
CHOOSE MININNI.



Industria Molitoria Mininni SRL - Via Graviscella C.S. 1448 - 70022 Altamura - Ba - Italy  
Tel. +39 080 3103625 - Fax +39 080 3103590 - mininni@molinomininni.com - www.molinomininni.com

1



# Treatment lines for fresh and pre-cooked gnocchi

Foodtech



Gnocchi automatic line (600-2000 kg/h)

**Foodtech has installed various treatment lines for fresh and pre-cooked gnocchi, in Italy and Europe, with a production capacity up to 2000 kg/hour.**



---

**For information  
Foodtech**

T. +39 (0)49 9303590

[info@food-tech.it](mailto:info@food-tech.it)

[www.food-tech.it](http://www.food-tech.it)

---

In the last years Foodtech has realized and commissioned industrial installations for the production of fresh gnocchi (up to 1000 kg/h capacity), pre-cooked gnocchi (2000 kg/h), short and stuffed pasta, precooked with steam and sprayed water (1500 kg/h capacity), precooked cous-cous (1500 kg/h), dry short pasta cooked immersed in water (1500 kg/h), rice cooked immersed in water (1500 kg/h), pasteurized fresh pasta (800 kg/h), all characterised by the collection of process data and the traceability of the production lots, in real time and through easy to read diagrams.

The verification carried out on the construction aspects, ergonomics for operators and technological performances of the installations by international bodies like APAVE have given positive results, achieved thanks to the continuous research and careful application of new technologies in the design and construction of the equipment. Foodtech thoroughly knows the physical processes of each machine and is able to manage them, obtaining the required technological performance with reduced energy consumption. Among the installations that have contributed to establish the brand Foodtech at national and international level there are treatment lines for fresh or pre-cooked gnocchi.

Thanks to the collaboration with industrial manufacturer of gnocchi and stuffed gnocchi, the mechanics and constructive geometry of the trabatto shaker has been simplified and improved, completely eliminating the zones where flour residues could stop. The trabatto is the traditional machine that removes excess flour transporting with vibratory movement the fresh gnocchi coming out of the forming machine. In addition to the vibrating tables, the shaker is provided with an intermediate tray and a lower tray for the collection of the excess flour, which is evacuated outside of the machine. Furthermore, the side panels are opened and the fans are mounted so to be



Gnocchi cooler

easily removed at the time of washing. A valuable and qualifying experience for Foodtech is the realization of equipment for pre-cooked gnocchi, a product that is popular particularly in France, easy to prepare (just for a few minutes in a pan with the addition of sauce) and has aroused considerable interest among consumers. In the last years Foodtech has built various treatment lines (pasteurisation and cooling), extending shelf life to 60 days. In design and construction the focus was on constant performance, as the lines work on a 24-hour basis for three days, with a 4-hour pause for cleaning. Since the machines have to be sanitized very quickly,

flat surfaces have been eliminated to facilitate the detergents' outflow. The treatment lines are operated by electric panel with PLC, prearranged for remote assistance and supervision.

Tel: 0039 049 9303590  
[info@food-tech.it](mailto:info@food-tech.it)

**FOODTECH** S.R.L.  
FOOD PROCESSING EQUIPMENT

**LINEA DI TRATTAMENTO PASTA FRESCA (150-1500 kg/h)**  
**FRESH PASTA TREATMENT LINE**



*Pastorizzatore – Pre-essiccatore*  
*Pasteurizer – Pre-dryer*

*Pastorizzatore con zona di asciugatura*  
*Pasteurizer with drying area*

*Raffreddatore*  
*Cooler*



*Quadro elettrico generale*  
*General electric panel*



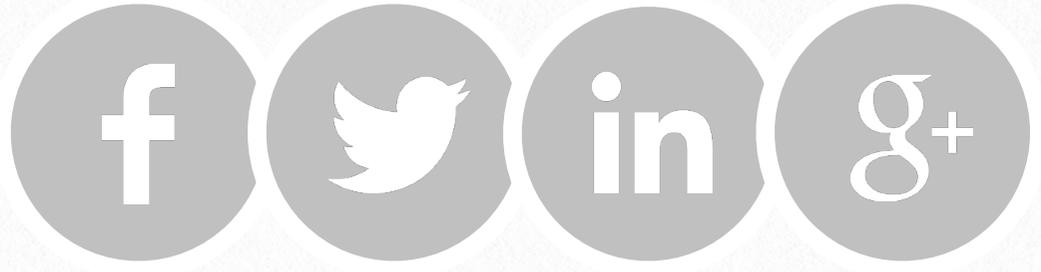
*Carico prodotto*  
*Product inlet*



**AZIENDA CON SISTEMA  
DI GESTIONE QUALITÀ  
CERTIFICATO DA DNV  
= ISO 9001 =**

TECHNOLOGY PERFORMANCE RELIABILITY

# 2



## World Pasta Day 2016 was celebrated in Russia at first

International Pasta  
Organisation



October 25 Moscow hosted worldwide gathering top pasta producers.

World Pasta Day, celebrated since 1998, recognizes the important role pasta plays in helping to feed the world through a variety of healthy and tasty cuisines. Earlier “the queen of Mediterranean diet” has been honored in such world capitals as Milano, New York, Barcelona, Rio de Janeiro, Istanbul, and now in Moscow.

On Tuesday, October 25, 2016, hundreds of pasta makers, industry members, scientists, media and other opinion leaders from around the world have convened a veritable United Nations of Pasta in Russia in honor of the 19<sup>th</sup> Annual World Pasta Day. The conference was held at the Ritz Carlton Hotel.

World Pasta Day has been organized by the International Pasta Organisation (IPO) and AIDEPI, in partnership with ICE-Italian Trade Agency ITA. The event was moderated by Sergey Malozemov, Russian author and TV presenter.

“Pasta can really make a difference at tables all around the world, not only from a nutritional and environmental point of view, but also for its gastronomical value, its versatility and its power to gather people together”, said Riccardo Felicetti, IPO Chairman and President of the AIDEPI Pasta Group. “Pasta is good and brings joy to the table. World Pasta Day, celebrated since 1998, recognizes the important role pasta plays in helping to feed the world through a variety of healthy and tasty cuisines. I’m thrilled to be taking on the leadership of the International Pasta Organization. Pasta is an Italian excellence that is becoming increasingly popular around the world because it’s delicious, healthy, very affordable and extremely flexible in adapting to different food cultures and lifestyles.” – Incoming IPO President Paolo Barilla said.

The moderator Sergey Malozemov led four panels in public talk format: *Pasta is good for your health, Pasta is tasty and brings people together, Pasta is a global food and Pasta is good for the environment.*

# Italian Culinary Tradition Meets American Innovation



Demaco **Simplicity** The Ultimate Pasta Press



**Is it possible for a pasta press to start up and run it's first 10 years with zero unscheduled downtime?**

It is with **DEMACO**.

Call us at **321-952-6600**  
or email us at  
**[pastahelp@demaco.com](mailto:pastahelp@demaco.com)**





## Pasta is good for your health

When combined healthy pairings such as vegetables and legumes, and in proper portion sizes, pasta is one of the easiest and healthiest of mealtime choices. This was confirmed in October 2015, when 20 scientists from nine countries gathered to update the *Scientific Consensus Statement on the Healthy Pasta Meal*. Organized by the non-profit Oldways, IPO and AIDEPI, in conjunction with the 5<sup>th</sup> World Pasta Congress in Milan, the scientific conference produced a collaborative statement that reinforced the many healthy aspects of pasta and ad-

ressed topics including gluten-free fads, sports nutrition and sustainability.

This year, top Russian scientists added their names to the Consensus Statement: Elena Tikhomirova – Nutritionist, Vasily Isakov, MD, PhD, AGAF – Professor of Gastroenterology at the Institute of Nutrition (Moscow), Ksenia Sergeevna Selezneva, PhD, MD – Physician, dietitian and gastroenterologist, Oleg Stephanovich Medvedev, PhD – Founder and Chairman of the Board of the National Research Center “Zdorovoe Pitanye” (“Healthy Eating”); Head of the Lomonosov Moscow State University Department of Pharmacology (Moscow).




**I.P.O.**  
International Pasta Organisation

**INTERNATIONAL PASTA ORGANISATION (IPO)**  
Founded in Barcelona on World Pasta Day 2005  
Formally constituted in Rome on World Pasta Day 2006



## MISSION

The IPO is a nonprofit association dedicated to:

- Educating consumers, health professionals, journalists, government officials and others about the merits and benefits of pasta, its great taste, its healthfulness and its simple convenience.
- Increasing consumption of pasta around the world.

## ACTIVITIES

- Organizes research, promotional and educational programs and events about pasta, such as World Pasta Day and World Pasta Congress.
- Collects, organises and distributes nutritional, statistical and other information about pasta.
- With the support of a Scientific Advisory Committee, currently formed by a panel of 25 experts from 17 different countries, educates consumers and others through the media, conferences, research, publications, workshops, and other related activities.



## MEMBERSHIP

The International Pasta Organisation now has 25 members (including two European Federations, UNAFPA and SEMOULIERS) representing 18 countries (Argentina, Belgium, Brazil, Canada, Chile, Colombia, Costa Rica, France, Guatemala, Iran, Italy, Mexico, Portugal, Spain, Turkey, United States, Uruguay and Venezuela).

[WWW.INTERNATIONALPASTA.ORG](http://WWW.INTERNATIONALPASTA.ORG)

IPO Secretariat General c/o  
AIDEPI  
(Associazione delle Industrie  
del Dolce e della Pasta Italiane)



Viale del Poggio Fiorito 61 - 00144 Rome  
Tel. +39 06 8091071 - Fax +39 06 8073186  
ipo@internationalpasta.org - www.internationalpasta.org



## **Pasta is tasty and brings people together**

Two top food experts have been onsite to discuss and showcase the irresistible draw of a delicious pasta meal:

- Davide Scabin, Chef, Combal.Zero, Rivoli. “Pasta enables you to create a culinary masterpiece in 10 minutes,” said Chef Scabin.
- Anna Maslovskaya, Food Expert and Editor. “Pasta in all its variations, in cuisines of the different countries, is not only everyone’s favorite food, but also an ideal form for chefs to express their special cuisine views. Basics are clear, but everything around pasta and its different ingredients are a huge field for imagination and self-expression,” said Maslovskaya.

## **Pasta is a global good**

Jack Skelly – market analyst, Euromonitor, assessing the evolution and opportunities of pasta around the world has provided an overview of pasta market trends in the world with particular focus on Russian pasta market .

Despite the challenges faced by pasta manufacturers, opportunities for growth remain. Those challenges concern the spectre of sclerotic sales growth looms in developed markets, and the difficulty of convincing people to choose pasta instead of noo-

dles and rice in emerging markets (see the article [\*Growth opportunities in pasta: hot air or legitimate prospect?\*](#)).

As noted by Pier Paolo Celeste, Director of ICE Italian Trade Agency office in Moscow, “Pasta has always been an important part of food range exported by Italy to the Russian market. Not only does it have excellent nutritional qualities, it also is a pivotal part of our country’s food culture and cuisine history. No wonder Italy is traditionally a leading pasta supplier in Russia.”

## **Pasta is good for the environment**

As one of the least intensive foods to produce, energy dense and easy to store and distribute, pasta is a great choice for a more environmentally friendly, plant-based diet.

Professor Valentini – scientist and winner of the Nobel Peace Prize for his work on sustainability with the Intergovernmental Panel on Climate Change (IPCC) and Professor at the University of Tuscia in Italy along with Russian colleague, Professor Ivan I. Vasevnev, Professor at Russian State Agrarian University – MTAA Moscow, explained how food like pasta can contribute to reducing the global warming of our planet.

“Feeding the planet sustainably has become one of our greatest challenges.

Plant-based foods like pasta have a very

VIENI A  
TROVARCI A  
SIGEP

Rimini  
21-25 Gennaio 2107  
PAD. B7  
Stand 148



can you smell  
the Fragrance?



### POTATO DUMPLINGS MIXES MOLINO PASINI

Our potato dumplings mixes arise from the constant selection of the best raw materials. They enhance the traditional potato flavour and all the characteristics of the best dumplings made at home. The best solution for cold-working, mechanical or automatic production.



**Molino Pasini S.p.A** via Buscoldo, 27 bis | 46010 Cesole (MN) | Italy | tel. +39 0376 969015 | [info@molinopasini.com](mailto:info@molinopasini.com)

[www.molinopasini.com](http://www.molinopasini.com)



Vladimir Mukhin (left) and Davide Scabin

low carbon footprint. As a simple and nutritious food available worldwide, pasta can be part of the solution,” said Prof. Valentini. In addition at the evening for the all of participants, speakers, food-journalists two worldwide the famous chefs – Davide Scabin and Vladimir Mukhin – prepared a variety of pasta creations in one of the best world restaurant “White Rabbit”. The guests tasted: “Crab, carrots, pike caviar and salted egg yolk”, “Warm tomatoes with duck”, “Pasta with sea urchin”,

“Black&White spaghetti, carbonara Piedmont style”.

Vladimir Mukhin, Chef, White Rabbit noted: “Pasta only appeared in Russia a little more than 150 years ago, but now we can’t imagine our life without it. And even many Russians believe pasta is a Russian dish!”

For more information on World Pasta Day in Moscow, please visit:

[www.worldpastaday2016.org](http://www.worldpastaday2016.org).

# PASTA AND CONFECTIONERY TOGETHER

*with  
passion*



This union collected the passion and the experience of two important realities: the Italian Association of Confectionery Industries and the Italian Union of Pasta Industries, to create a single, large associative entity, able to represent and protect the best Italian manufacturers of **pasta, confectionery, chocolate and cocoa-based products, cookies and sweet baked goods, ice cream, desserts, industrial pastry and breakfast cereals.**

Today AIDEPI, with the support of **125 member companies** the extraordinary expertise, and authority of its components, is a reference point, authoritative and valuable to anyone who wants to deal with the Italian sector of confectionery and pasta industries.

**AIDEPI**  
Italian Association  
of Pasta and Confectionery  
Industries



**80%**

SHARE OF THE ITALIAN CONFECTIONERY AND PASTA MARKET



**15%**

SHARE OF THE ITALIAN FOOD TURNOVER



**125**

MEMBERS



**5,3**

BILLION EUROS EXPORT



**20%**

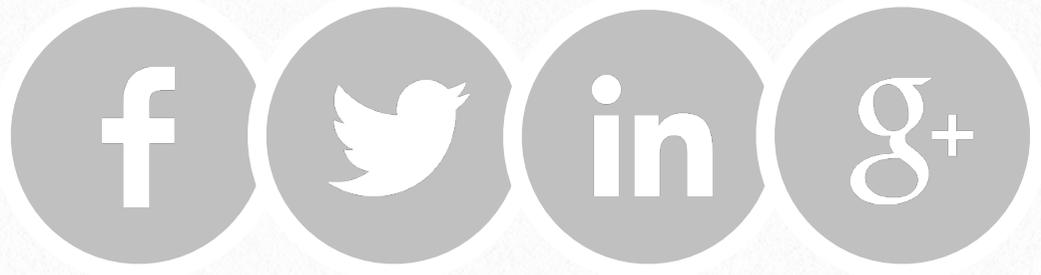
SHARE OF THE ITALIAN FOOD EXPORT



**18,5**

BILLION EUROS TURNOVER

# 3



## “Enriched” pasta in the scientific literature

Eleonora Carini

Elena Curti

Department of Food Science  
Siteia.Parma - Interdepartmental Center  
University of Parma



A review of some of the most interesting studies in the scientific literature on the effect of adding “functional” ingredients such as egg, fiber, legumes and different types of flours to pasta.

In the face of increasing market demand for products with enhanced nutritional characteristics, it is becoming increasingly easy to find enriched pasta on supermarket shelves, i.e., pasta whose composition includes not only semolina or flour and water, but also other ingredients that give them functional properties. This article will present a number of studies from the scientific literature that examine the effect of the addition of “functional” ingredients such as egg, fiber, legumes and different types of flours to pasta.

## **Fresh egg pasta**

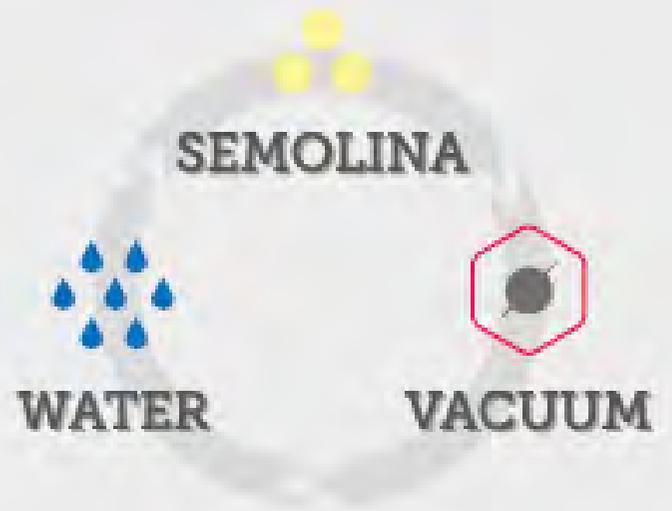
Adding egg to fresh pasta gives it a yellower color and enhanced nutritional value, but at the same time also influences its characteristics and quality.

One study (Alamprese et al., 2005) assessed the effect on the protein network of pasteurization of the eggs and heat stabilization treatment of fresh egg pasta.

Samples of pasta were produced using whole raw or pasteurized eggs, and these samples were subsequently subjected to one or two consecutive treatments. Only after the double pasteurization treatment did pasta quality improve (greater elasticity and lower water absorption during cooking), causing the formation of a stronger protein network thanks to the creation of more disulfide bonds resulting from the presence of egg white. The intensity of the heat treatment, which affects protein interaction, is also important in fresh egg pasta, according to the study by Alamprese et al. (2008). The results of the study involving fresh egg lasagna indicated that heat treatment involving greater  $C_0$  (effect of cooking in relation to the formation of Maillard compounds) results in improved rheological quality and cooking performance of the pasta, thanks to the presence of a protein network with stronger interaction. For the shaping process, greater thermal stress from extrusion compared with lamination can strengthen the pasta and increase water absorption during cooking, but it can also cause greater release of solids due to partial damage of the starchy phase (Zardetto and Dalla Rosa, 2009).

The albumen/yolk ratio was also shown to have an inverse correlation to lipid content and a direct correlation to Young's modulus and pasta strength [(tensile test); Alamprese et al., 2009]. Higher yolk content, bringing with it a higher lipid

# The essential in three ingredients



**Pavan**  
GROUP  
TECHNOLOGY TO FEED A GROWING WORLD

[www.pavangroup.com](http://www.pavangroup.com) - [sales@pavan.com](mailto:sales@pavan.com)

content, can actually weaken the gluten network and promote swelling of the starch granules and water absorption during cooking.

## Fiber

Bustos et al. (2011) studied the effect of adding four types of fiber to dried pasta (made from bread flour), through partial substitution using types II and IV resistant starch, oat bran and inulin in various amounts (from 2.5% to 10%). The study showed improved pasta quality in the sample with types II and IV resistant starch and oat bran up to a substitution level of 5% (lower loss of solids during cooking and firmer pasta texture). The pasta that contained inulin resulted in poorer quality due to the negative impact of inulin on the formation of the gluten network. In addition, inulin was lost during cooking which meant the final product lacked a high fiber content.

Tudorica et al. (2002) studied the effect of the addition of soluble (guar gum) and insoluble (peas and inulin) fiber on the texture and physical-structural properties of extruded (fresh) spaghetti in relation to starch degradation and the glycemic index. The study showed that fiber alters pasta texture differently, depending on the type of fiber utilized. Guar gum interacts

by forming a network with starch and protein, “trapping” the starch and potentially reducing the glycemic index and starch release. On the other hand, insoluble fibers (inulin and peas) interfere with and damage the protein matrix, thus promoting starch release and increasing the glycemic index of the product.

A study by Bagdi et al. (2014) examined the properties and cooking firmness of dried egg pasta containing aleurone-rich flour. The pasta obtained had a higher protein and fiber content compared with traditional pasta, lower water absorption during cooking, greater tensile strength, and lower firmness and stickiness.

Aravind et al. (2012) studied the effect of the addition of bran (0-30%) and pollard (10-60%; a flour by-product, similar to bran) to pasta in the production of pasta dried at high temperatures (spaghetti), in relation to its cooking quality, color, sensorial characteristics, fiber content, antioxidants and starch digestion in vitro. They observed that, up to a level of a 10% addition of pollard, the sensorial and rheological characteristics of the pasta remained good with higher fiber and antioxidant content and no effect on starch digestion. On the other hand, pasta containing bran showed worse characteristics at all additive levels.



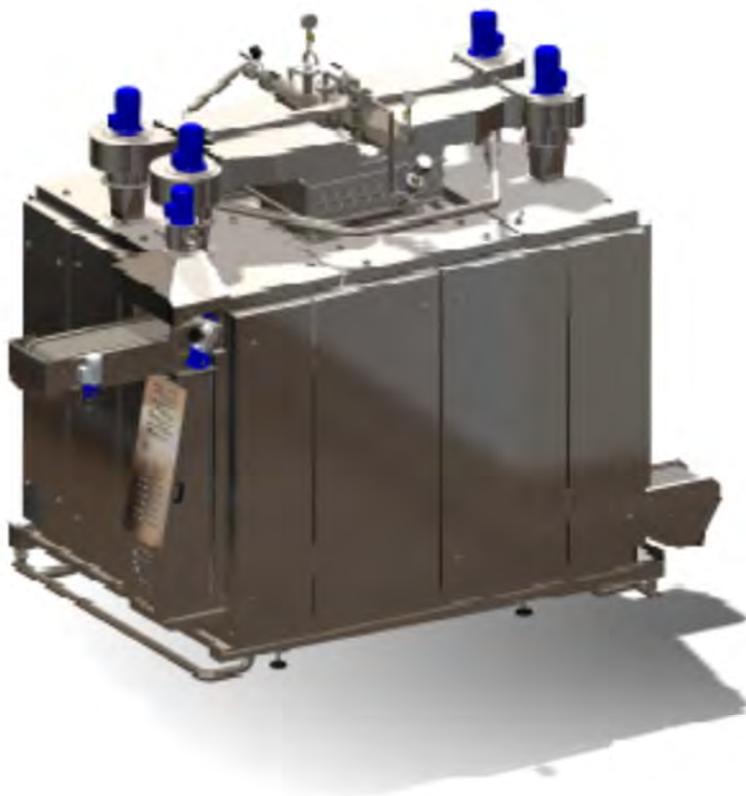
**CASTIGLIONI**

ITALIAN FOOD AND PACKAGING MACHINES

**NEDO**

Machines and complete lines for pasta production, processing and packaging

**SPIRAL PASTEURIZER**



**CONTINUOUS MIXING SYSTEM MOD. GRIM**



**GNOCCHI MACHINE  
14 HOLES**



**VERTICAL EXTRUDER**



**DOUGH SHEETER  
MOD. LX 800**



[www.castiglioninedo.it](http://www.castiglioninedo.it)



## Legumes

Shogren et al. (2006) studied the effect of substituting semolina with soy flour (up to 50%) in spaghetti, in order to produce a pasta that is nutritionally enriched (high content of protein and lysine, an essential amino acid). The resulting spaghetti were acceptable from a sensory standpoint up to a level of 35% substitution, with a protein (33%) and lysine (1.75%) content significantly higher than the spaghetti control group.

The study by Petitot and Micard (2010a) examined the effect of substituting semolina with dehulled pea and fava bean flour (35%) in dried spaghetti to enrich it with two essential amino acids, lysine and threonine. Pasta samples were subject to various technological treatments (drying at low and high temperatures, 55°C and 90°C, at low humidity, freeze-drying or pre-cooking

followed by low-temperature drying), and assessed in terms of starch digestion and structure. Freeze-drying resulted in enhanced starch digestibility (probably due to the greater porosity of the pasta) and the formation of a weaker gluten network, while high-temperature/low-humidity drying caused lower starch digestibility, probably the result of the stronger structure of the gluten network. Their conclusion was that enriching pasta using legume flour in combination with high-temperature thermal treatment can result in pasta that is good quality with a reduced glycemic index and improved nutritional value of the product.

Zhao et al. (2005) produced spaghetti by partially replacing the semolina (5-30%) with green and yellow pea, chickpea and lentil flours and then evaluated the chemical/physical characteristics and sen-



Promotion of genetic research of varieties suitable for semi-finished **Tailor-made products** – on durum, bread wheat, small grains, tomato and chili – up to the organization of Identity Preserved food lots.



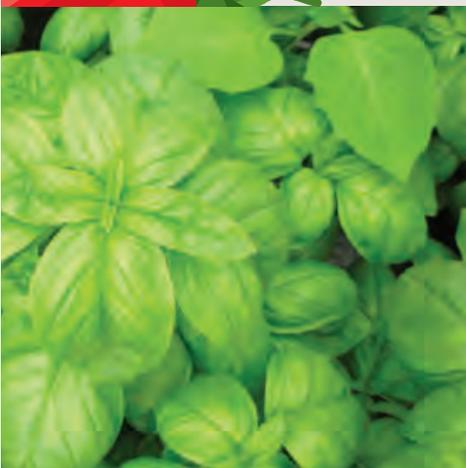
Analysis and interpretation of public and private research and **Projections of business** of any innovations derived.



Development of **Funded research projects** both at national and European levels in partnership with our industrial clients.



Innovative applications for the **Technologies of primary processing**, particularly in durum wheat debranning, wheat sorting for the main hygienic and quality parameters, and air classification.



## OPEN FIELDS, innovation broker

**We are a company committed to the agri-food industry, providing services for innovation and technology transfer. We offer R&D project expertise and consultancy. We promote meetings between companies interested in developing complementary business activities. We work with international industrial groups and small-medium sized companies focused on evolving markets.**

sory acceptability. Loss of solids during cooking, firmness and the legume “flavor” increased significantly with the increase in the percentage substituted. The study also identified those pasta samples that were acceptable from a sensory standpoint, as those with a 15% content of lentil and green pea flour, and 20% of chickpea and yellow pea flour.

Petitot et al. (2010b) created nutritionally-enriched spaghetti with 35% legume (pea and fava bean) flour and optimizing the production process (greater amount of water in the dough and speed of dough formation) to limit the formation of agglomerates. The presence of legumes results in lower pasta quality in terms of firmness, probably due to the presence of non-gluten protein and insoluble fiber which weaken the structure. Greater loss during cooking can be reduced by using high temperatures during the drying phase in order to promote the formation of a strong gluten network.

Sabanis et al. (2006) considered the effect of added chickpea flour to lasagna with the goal of increasing protein content. Up to the level of a 20% addition of chickpea flour, an increase in the strength and elasticity of the dough was observed, as well as a final product with a higher protein level characterized by acceptable levels of firmness and elasticity. At higher additive

levels, the chickpea flour inhibited the formation of the gluten network, rendering dough handling and cooking performance more complicated, with a worsening in color and consumer satisfaction.

In the study by Doxastakis et al. (2010), spaghetti was produced by partially substituting the semolina with lupin protein (up to 20%), then analyzing dough properties and cooking performance of the final product and non-enzymatic browning (furosine formation), compared with both the quality of the semolina and the heat damage “suffered” by the pasta during the production process. The results showed that the characteristics of spaghetti with 5% substitution were fully similar to those of semolina alone, including cooking firmness and heat damage.

## **Inulin**

Brennan et al. (2004) studied the effect of the addition of inulin (up to 10%) as an ingredient to reduce the glycemic index, reducing it by up to 15%, likely the result of the formation of a semi-solid gel of inulin and water that traps the starch particles which could be less-available for gelatinization and enzyme activity.

Manno et al. (2009) studied the effect of the addition of inulin (5% to 15%) on the structure, texture and morphological char-

**this is our contribution**



**landucci**  
SINCE 1925

[www.landucci.it](http://www.landucci.it)

acteristics of semolina pasta. They suggest that inulin can alter the structure of pasta by damaging the gluten network and the starchy phase entrapped within it, thus becoming hydrated more easily to compete with the starch and gluten for the available water (as seen in the images from a scanning electron microscope). The sensory analysis from this study also indicated 10% as an acceptable inulin level for pasta that is rich in fiber and pleasing to consumers.

## Pseudocereals

In the study by Manthey et al. (2004), the effect of the addition (0, 10%, 20% and 30%) of buckwheat bran flour to dried spaghetti (at various levels of hydration) on drying temperature and cooking quality was examined. The results indicated that higher hydration levels of the mixture caused a reduction in the firmness of the cooked spaghetti. In addition, as the level of buckwheat flour increased, the loss of solids during cooking also rose significantly, probably due to the lower density of the product itself and the presence of a considerable amount of hydro-soluble components contributed by the buckwheat flour. But, under conditions of high drying temperatures (70°C and 90°C), enhanced cooked quality was possible. The study

also identified the optimal formulation, with good mechanical properties and good cooked quality, in the product with a 30% level of buckwheat bran flour dried at 90°C.

In the study by Chillo et al. (2008) nine formulations of spaghetti with (10%, 15% and 20%) and buckwheat (10%, 20% and 30%) traditional bran were examined, and the impact on the color of the dried spaghetti, cooked quality, stickiness and optimal cooking time were assessed. The results showed a significant difference in the color of the spaghetti, while the cooked quality (loss of solids) and measured stickiness were seen to be comparable with the control sample.

## References

- Alamprese, C., Casiraghi, E., & Rossi, M. (2008). *Structural and cooking properties of fresh egg pasta as a function of pasteurization treatment intensity*. Journal Of Food Engineering, 89(1), 1-7.
- Alamprese, C., Casiraghi, E., & Rossi, M. (2009). *Modeling of fresh egg pasta characteristics for egg content and albumen to yolk ratio*. Journal Of Food Engineering, 93(3), 302-307.
- Alamprese, C., Iametti, S., Rossi, M., & Bergonzi, D. (2005). *Role of pasteurisation heat treatments on rheological and protein structural characteristics of fresh egg pasta*. European Food Research and Technology, 221(6), 759-767.
- Aravind, N., Sissons, M., Egan, N., & Fellows, C. (2012). *Effect of insoluble dietary fibre addition on technological, sensory, and structural properties of durum wheat spaghetti*. Food Chemistry, 130(2),



OGNI CLIENTE  
È UNICO.  
LE SOLUZIONI  
SONO MOLTEPLICI.

*Each client is unique.  
The solutions are numerous.*



**IMPIANTI E MACCHINARI  
PER LO STOCCAGGIO E TRASPORTO  
DI PRODOTTI GRANULARI**

*Systems and equipment for handling and storing granular products*



CERT. CE N° 1381-CPR-357

**50<sup>TH</sup>**  
1964 - 2014



**CUSINATO**

*Innovative Conveying and Storage Technologies*

Via Monte Pelmo, 8  
**San Martino di Lupari (PD) Italy**  
T. +39 049 9440146 - info@cusinato.com

**[www.cusinato.com](http://www.cusinato.com)**

299-309.

Bagdi, A., Szabó, F., Gere, A., Kókai, Z., Sipos, L., & Tömösközi, S. (2014). *Effect of aleurone-rich flour on composition, cooking, textural, and sensory properties of pasta*. *LWT-Food Science and Technology*, 59(2), 996-1002.

Brennan, C. S., Kuri, V., & Tudorica, C. M. (2004). *Inulin-enriched pasta: effects on textural properties and starch degradation*. *Food Chemistry*, 86(2), 189-193.

Bustos, M., Perez, G., & Leon, A. (2011). *Effect of Four Types of Dietary Fiber on the Technological Quality of Pasta*. *Food Science And Technology International*, 17(3), 213-221.

Chillo, S., Laverse, J., Falcone, P. M., Protopapa, A., and Del Nobile, M. A. (2008). *Influence of the addition of buckwheat flour and durum wheat bran on spaghetti quality*. *Journal of Cereal Science*, 47: 144-152.

Doxastakis, G., Papageorgiou, M., Mandalou, D., Irakli, M., Papalamprou, E., D'Agostina, A., Resta, D., Boschin, G. & Arnoldi, A. (2007). *Technological properties and non-enzymatic browning of white lupin protein enriched spaghetti*. *Food Chemistry*, 101(1), 57-64.

Manno, D., Filippo, E., Serra, A., Negro, C., De Bellis, L., & Miceli, A. (2009). *The influence of inulin addition on the morphological and structural properties of durum wheat pasta*. *International Journal Of Food Science & Technology*, 44(11), 2218-2224.

Manthey, F. A., Yalla, S. R., Dick, T. J., & Badaruddin, M. (2004). *Extrusion properties and cooking quality of spaghetti containing buckwheat bran flour*. *Cereal Chemistry*, 81(2), 232-236.

Marti, A., Fongaro, L., Rossi, M., Lucisano, M., & Ambrogina Pagani, M. (2011). *Quality characteristics of dried pasta enriched with buckwheat flour*. *International Journal of Food Science & Technology*, 46(11), 2393-2400.

Petitot, M., & Micard, V. (2010a). *Legume-fortified*

*pasta. Impact of drying and precooking treatments on pasta structure and inherent in vitro starch digestibility*. *Food Biophysics*, 5(4), 309-320.

Petitot, M., Boyer, L., Minier, C., & Micard, V. (2010b). *Fortification of pasta with split pea and faba bean flours: Pasta processing and quality evaluation*. *Food Research International*, 43(2), 634-641.

Sabanis, D., Makri, E., & Doxastakis, G. (2006). *Effect of durum flour enrichment with chickpea flour on the characteristics of dough and lasagne*. *Journal of the Science of Food and Agriculture*, 86(12), 1938-1944.

Shogren, R. L., Hareland, G. A., & Wu, Y. V. (2006). *Sensory evaluation and composition of spaghetti fortified with soy flour*. *Journal of Food Science*, 71(6), S428-S432.

Tudorica, C. M., Kuri, V., & Brennan, C. S. (2002). *Nutritional and physicochemical characteristics of dietary fiber enriched pasta*. *Journal of Agricultural and Food Chemistry*, 50(2), 347-356.

Zardetto, S., & Dalla Rosa, M. (2009). *Effect of extrusion process on properties of cooked, fresh egg pasta*. *Journal of Food Engineering*, 92(1), 70-77.

Zhao, Y. H., Manthey, F. A., Chang, S. K., Hou, H. J., & Yuan, S. H. (2005). *Quality characteristics of spaghetti as affected by green and yellow pea, lentil, and chickpea flours*. *Journal of Food Science*, 70(6), s371-s376.

M O L I N O

DeVita



*Durum wheat semolina  
cultivated wheat and milled  
in Italy*



[www.molinidevita.it](http://www.molinidevita.it)

**Industria Agroalimentare De Vita srl**

Sede Legale: Via Donizetti 16 - 71033 Casalnuovo Monterotaro (Foggia - Italy)

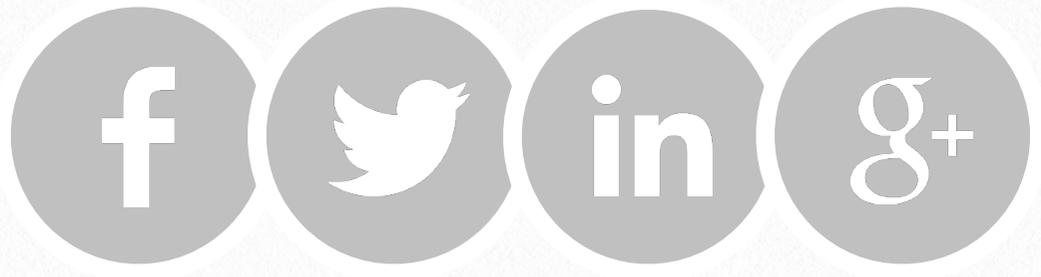
Stabilimento: S.P. 11 Torremaggiore - Casalnuovo Monterotaro Km 14  
71030 Casalvecchio di Puglia (Foggia - Italy)

Tel. +39 0881.558556 - Fax +39 0881.558451 Tel. +39 3409832238 +39 3409641335

[www.molinidevita.it](http://www.molinidevita.it) - mail: [info@molinidevita.it](mailto:info@molinidevita.it)



4



# ***The Scientific Consensus Statement on the Healthy Pasta Meal***

International Pasta  
Organisation



**Russian scientists agree: pasta, a tasty food that brings people together, is healthy for people and the planet.**

Pasta continues to be one of the world's favorite foods. Its increasing popularity in cultures around the globe can be attributed not only to its delicious versatility but also to its contributions as a nutritious complex carbohydrate that, when combined with vegetables and legumes and other healthy pairings, is one of the easiest and healthiest of mealtime choices.

## **Scientific Consensus on Pasta's Health Benefits**

In October 2015, 20 scientists from nine countries gathered to update the *Scientific Consensus Statement on the Healthy Pasta Meal* that was originally formulated and signed in Rome in 2004 and updated in 2010. Organized by the non-profit Oldways, the International Pasta Organisation (IPO) and AIDEPI, in conjunction with the 5<sup>th</sup> World Pasta Congress in Milan, the scientific conference produced a collaborative statement that reinforced the many healthy aspects of pasta and addressed topics including gluten-free fads, sports nutrition and sustainability.

During this year's World Pasta Day on October 25, Russia, in Moscow four top Russian scientists added their names to the Consensus Statement.

“As one of the world's top producers and consumers of pasta, the signature of these top Russian experts is an important addition to our ongoing effort to gain worldwide recognition of the important health, cultural and environmental benefits of pasta,” said Sara Baer-Sinnott, president, Oldways.

The new signatories are:

- Elena Tikhomirova – Nutritionist
- Vasily Isakov MD, PhD, AGAF – Professor of Gastroenterology at the Institute of Nutrition (Moscow)
- Ksenia Sergeevna Selezneva, PhD, MD – Physician, dietitian and gastroenterologist
- Oleg Stephanovich Medvedev, PhD – Founder and Chairman of the Board of the National Research Center “Zdorovoe Pitanye” (“Healthy Eating”); Head of the Lomonosov Moscow State University Department of Pharmacology (Moscow).

“If you want to be slim and healthy, remember – pasta is a main course, not a side dish,” said Tikhomirova.



# We care about your product.

BUCKET ELEVATORS • CONVEYOR BELTS • REVOLVING TABLES • SPIRAL DESCENDERS • CONTINUOUS LOADING ELEVATORS • CUSTOMIZED SOLUTIONS



The quality of the project is our top priority. The attention we pay to our clients is another cornerstone of our mission. And then there is that passion that has driven us since our founding forty years ago. This is why our conveyor systems for handling products like pasta, cereals, dried fruit, pet food, and pharmaceuticals are on the cutting-edge for their efficiency and reliability: because every detail of the construction, functions, and performance is studied ad hoc to carefully and safely handle your product.



Commenting from a sports and health perspective, Ruslan Nigmatullin, former goalkeeper of the Russian national team, said, “Pasta is the perfect combination of all the necessary elements for an athlete – carbohydrates and protein. But in addition pasta is truly delicious.”

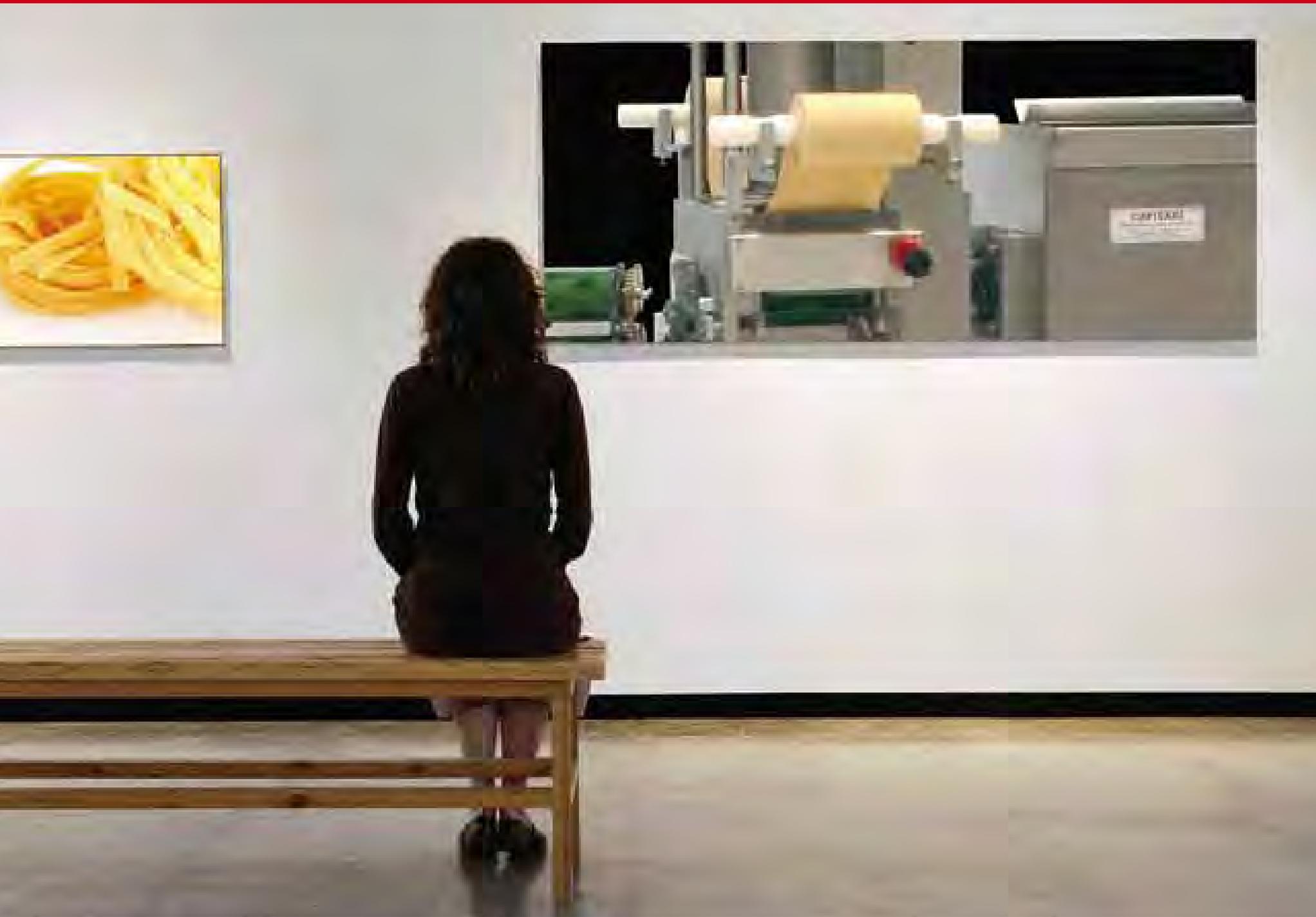
## **Pasta: the healthy option**

- Made from durum wheat semolina or from the flour of other grains mixed with water and/or eggs pasta is simple and nutritious on its own.
- Because of the way pasta is made, its glycemic index is lower than many other carbohydrate foods like bread and white rice. This means it has a better impact on blood sugar.
- Pasta is digested slowly, providing steady energy and a prolonged feeling of fullness, which can lead to less consumption of food at the next meal.
- An ideal portion of is one-half to two-thirds of a cup of cooked (80 grams uncooked) pasta.
- When the plate is filled out with fiber-filled vegetables, heart-healthy olive oil and lean sources of protein like fish or beans, healthy pasta meals are linked with higher fiber intake and better diet quality.

- When trying to lose weight, it is important to take a balanced approach. Diets successful in promoting weight loss can emphasize a range of healthy carbohydrates, protein and fat.
- A [study](#), published in Nutrition & Diabetes, links pasta intake with significantly lower body mass indexes (BMIs) and central obesity. In the study, regular pasta consumption was associated with better adherence to a Mediterranean-style Diet (foods such as tomatoes, onions, garlic, olive oil and seasoned cheese) than less regular consumption of pasta.

For more information on health studies related to pasta and the Mediterranean Diet, please see this [health summary](#). You can also learn more through these TEDEd Lessons: [Pasta is good for you](#), [Pasta does not make you fat](#) and [Pasta is energy that keeps you fuller longer](#).

the whole **Italian art** of pasta in one machinery

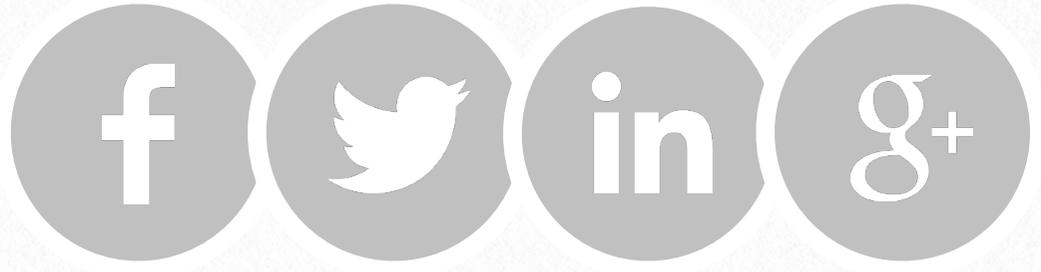


MACCHINE PER PASTA FRESCA

**CAPITANI**

Vicolo Novaia, 10  
22074 Lomazzo - CO  
Tel. + 39 02 96778142  
Fax + 39 0296778193  
info@capitanionline.com  
www.capitanionline.com

# 5



## **Tuttofood 2017 is launching a new “Food Week”: in may, Milan will come alive with flavours, experiences and ideas**

Press release



Thanks to the inspiration provided by Tuttofood – and with support from the Lombardy Region, the City of Milan and Confcommercio – now food and wine will also have its own dedicated week. There are to be dozens of events over the eight days, from the streets to the most prestigious locations, and ranging from cooking demonstrations to lifestyle events to laboratories, all the way to cultural seminars and charity initiatives,



---

**For information**  
**Tuttofood**

T.+39 (0)2 4997.6239

[info@tuttofood.it](mailto:info@tuttofood.it)

[www.tuttofood.it](http://www.tuttofood.it)

---

The famous “Three Fs” – Fashion, Furniture and Food – have notoriously been the flagship products of “Made in Italy” throughout the world. And all three see Milan as being the hub most open to innovation and experimentation. While the city already celebrates the first two industries with its fashion and design weeks, the third area of excellence – food and wine – has been missing its time in the spotlight throughout the season, with an event able to condense a series of one-of-a-kind appointments into just a few days.

Tuttofood, the leading food & beverage show in Italy and among the top three events of its kind in Europe, has decided to fill this gap. As part of its 2017 edition, Tuttofood will take its know-how outside the exhibition centre gates in order to promote a large celebration of healthy eating from 4 May to 11 May. This event is to involve the entire city, with which it has had an ever greater exchange of ideas thanks to the legacy of the spirit of EXPO, which was focused on themes of nutrition. “At a time in which food themes seem to almost have been overdone, often linked to events of all kinds in an inconsistent manner, and with results that don’t always deliver – says Corrado Peraboni, CEO of Fiera Milano – Tuttofood has chosen to share its wealth of contacts unique in Italy and to spark a movement that involves all of the key players to offer Milan the ‘Food Week’ that it has been missing and that lives up to its reputation. By combining our expertise with that of the industry associations – and with the support of various institutions – we are planning for an unforgettable experience that, for a week, will draw citizens and visitors into a whirlwind of flavours, aromas, ideas and true substance.”

Details are still being decided upon, but the initial information to come out suggests that – thanks as well to the collaboration with the Lombardy Region, City of Milan and Confcom-

mercio – a series of mouth-watering events for aficionados of all areas of the theme, are to be brought together under Tuttofood's direction.

The evening events to take place as part of Tuttofood Nights in the most characteristic squares in Milan will also be part of this brand new Food Week. While the very Milanese ritual of aperitivo (in Italian) is famous throughout the world, the ones held in the most spectacular 5-star luxury hotels are to be especially trendy. They are to be organized by young, talented chefs from the Jeunes Restaurateurs d'Europe Italia, and they have other equally trendy surprises in store.

And in order to take place at the same time as Food Week, the Taste of Milano will bring forward its event, usually held in mid-May. This flagship event for the most refined palates is dedicated to high-end cuisine where starred chefs and new talents are to be featured with their most innovative creations. Exciting cooking demonstrations featuring both Italian and international cuisine will be held along with cultural studies.

What's more – in collaboration with various associations that are part of Confcommercio and FederBio – there are to be many events dedicated to organic foods, in-depth information on food-and-wine tourism and many initiatives that will enliven

the streets and bars of the city. These initiatives will range from street food to bread making classes, from the pairing of food with the most refined mise en place styles, all the way to initiatives focused on charity and nutritional education.

As the organizer, Tuttofood 2017, along with various institutions and associations, will guarantee that these events are professional and high in quality. These events are to be defined in greater detail over the coming months. For the first time, Tuttofood will “take to the streets” to share its expertise, which is normally reserved for the professionals at the show, with the general public. This event is shaping up to be a must-attend for experts as well as for foodies.

For more information about Tuttofood: [www.tuttofood.it](http://www.tuttofood.it), @TuttoFoodMilano, #Tuttofood 2017.



**FEEDING THE WORLD, ENJOYING YOUR BUSINESS**  
**FIERA MILANO MAY 8 -11 2017**

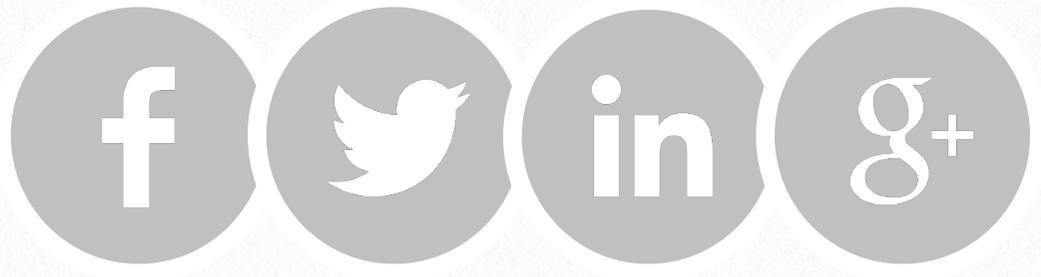
WWW.TUTTOFOOD.IT  
INFO@TUTTOFOOD.IT



co-located with



6



# Culurgionis d'Ogliastro and Pizzoccheri della Valtellina: PGI pasta on the rise

Editorial staff



**Culurgionis d'Ogliastro and Pizzoccheri della Valtellina obtain Protected Geographic Indication status** Discussed here is the procedure for how to register for this status, in the conviction that there are many Italian and European types of pasta that can justly aspire to this important goal.

Excellence of food in Common Market countries is enhanced daily by new European designations. Among the Italian appellations granted several weeks ago, pasta plays a leading role. Specifically, Culurgionis d'Ogliastra and Pizzoccheri della Valtellina, both with Protected Geographic Indication status, which have now joined the ranks of Pasta di Gragnano, Maccheroncini di Campofilone and Cappelacci di Zucca Ferraresi, all PGI. However, pasta is a relatively new entry compared with other types of products, such as cheeses and meats.

The two most recent designations are products with their own unique characteristics and with strong ties to the local areas in which they are produced. Culurgionis d'Ogliastra pasta, from Sardinia, is a special type of fresh filled pasta (only the second of this type to receive PGI status) that is sealed, exclusively by hand, in the form of an ear of wheat, and with a filling of potatoes and local cheeses. Pizzoccheri della Valtellina, from the Lombardy region and unquestionably better-known than Culurgionis pasta, have received designation in both their fresh and dried versions, and in both a tagliatella and wrapped tagliatella shape. What characterizes them are the raw materials used which are a mixture of durum wheat semolina and buckwheat flours.

However, the significant number of designations in countries such as Italy and France should not lead to the erroneous conclusion that acquiring a designation is an easy or fast process. Not only is the process long and grueling, but even the phase that precedes the presentation of the application is, by its very nature, hard and demanding because from the very beginning it implies strong cohesion among producers.

In Italy, generally speaking, because of the legal requirements, the process always requires a number of years. In addition, rarely are difficulties not encountered during the process. In fact, as the ample reservoir of case studies shows, obstacles seem to be par for the course. The most recent designations are just further proof of this. Culurgionis d'Ogliastra pasta achieved its goal after 13 long years of activity by the promoting committee. The same cannot be said of the Pizzoccheri della Valtellina, but even here there were different points-of-view that required extensive and arduous negotiations regarding the content of the specifications and the area of reference. Negotiations which, despite the positive outcome, in both cases were not sufficient to calm emotions or definitively put to rest all the controversy. On the other hand, you could discuss the nature, history, tradition and production proc-

**La vera pasta ruvida si riconosce  
al tatto, alla vista, al palato.**

**Prodotta con il metodo delle micro cave a sagome  
difformi, uno standard unico, inimitabile.**



Per informazioni

[info@pastaruvida.com](mailto:info@pastaruvida.com) / [www.pastaruvida.com](http://www.pastaruvida.com)

ess of most food products for weeks or even years without ever reaching a solution that would satisfy everyone. In essence, the characteristic of the immense European and Italian gastronomic heritage is also this: an innumerable series of variations in products with even the very slightest variations between different areas.

Variations that affect preparation methods or raw materials and which are difficult to incorporate into specifications.

When the decision is made to request the highest protection possible on an international level, the first question producers must ask themselves is if they want to seek PDO or PGI appellation. Both could be considered the most prestigious recognition for a product, but there are significant differences with implications of extreme importance on a practical level. The first thing to note is that—despite what the majority of the general public believes—the protection provided by these appellations has not been developed from the standpoint of creating an advantage for producers. Consumers are the ones the EU wants to protect by providing adequate information. This remains the starting point for maintaining the quality level high and guaranteeing companies a proper return on their investments. These appellations are, in fact, a voluntary system to which there is no obligation to comply, although,

clearly, given the number of requests that have been received for this sort of protection (especially in Italy, but not only), they are also looked on favorably by the agribusiness sector.

The basic difference between PDO and PGI is that the former is attributed to foods whose unique qualitative characteristics essentially or exclusively depend on the area in which they are produced. The geographical area, natural factors such as climate and environmental conditions, together with human factors, make it possible to obtain a product that cannot be imitated outside a given area of production. For this reason, with PDO designations, the production and processing phases all take place strictly in the geographical area indicated in the specifications.

PGI designation, on the other hand, is a less-rigid alternative and refers to products for which only a given level of quality, reputation or other characteristic depend on their geographical area of origin. In this case, production and/or processing take place within the circumscribed area, but only a phase of the production process must necessarily take place within the given area. What this means is that while with PDO products the production process and origin of the raw materials must be able to be traced back to the designated zone as the area of production, for PGIs,

***Dal 1949 In tutto il mondo,  
macchine e impianti per pasta***

Since 1949 all over the world,  
pasta machines and plants



[www.laparmigiana.com](http://www.laparmigiana.com)  
[laparmigiana@laparmigiana.com](mailto:laparmigiana@laparmigiana.com)  
Fidenza - Italy +39 0524 528688

the raw materials, in whole or in part, could come from a different area.

A classic example is that of Bresaola della Valtellina which, because it is registered PGI, is not necessarily made from the meat of animals born and raised in the Valtellina. However, it is produced with great skill utilizing traditional production methods and benefiting, during the aging process, from a particularly favorable and suitable climate. Above all, it is subject to a series of controls involving the application of the product specifications and applicable laws. All this results in a product of excellence, even if the meat is not necessarily local.

In general, PDO designation tends to be used for agricultural products, while PGI recognition is used for secondary processed products, especially when it is necessary (and Culurgionis d'Ogliastra pasta is a classic example) to use different types of raw materials with a long and complex production process. This is the general approach of companies, but also government ministries. In fact, for secondary processed foods, to avoid one day discovering that all the raw materials required for the brand are no longer available locally, PGI designation is preferred, even when the objective is to use exclusively local raw materials.

Discussion between producers thus arises even at this initial phase when they have to decide which route to take. But even this step which, normally, is neither painless nor quick (given that there are almost always differences of opinion, even for questions of seemingly little importance), it is just the first hurdle in preparing the application and all the corroborating documentation required.

In Italy, the application for recognition is sent to the Ministry of Agriculture, Food and Forestry Policies, only and exclusively by producer associations. The application must contain important, detailed information and, as a result, is normally divided into separate dossiers. Sufficient documentation must be provided regarding product identification, its origin and the economic impact of its production. This results in a broad-ranging historical report (including an extensive bibliography to prove that the product has been produced for at least 25 years), a social-economic dossier, a technical dossier, maps, a proposed logo, the certifying body that will carry out controls and, above all, the production regulations. This invaluable element that is the linchpin of the request, must include the name of the food product to be registered, its description, the raw materials used and the main physical, chemical, microbiological and/or organoleptic characteristics, a

# Italiani...



DRG COMUNICAZIONE



We will be at  
  
**Sigep**  
Pad. B5  
Stand. 067

Sure, we like to go crazy, laugh and party. But there is one thing that we never joke about: good food. Since 1832 Molino Dallagiovanna has been creating and producing Special Flours that, wherever you are in the world, will speak authentic Italian to you.

**Try LA TRIPLOZERO – special for fresh pasta.**

Discover also: Granito for gnocchi and the two Semolina for dry pasta.



**Our Story, your Future. Everywhere.**

[www.dallagiovanna.it](http://www.dallagiovanna.it)

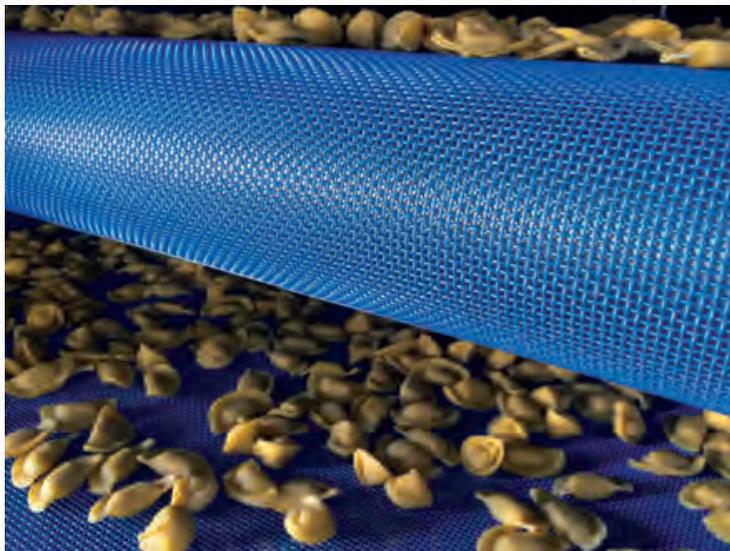


proof that the product is native to the designated geographical area, a description of the production process, and details of the denomination labeling.

If the Ministry of Agriculture, Food and Forestry Policies deems the application admissible, a local assessment meeting is organized where the specifications are presented and anyone interested can speak and, if they desire, present the reasons behind their disagreement. At this point the version of the specifications agreed upon in the public meeting, is published in the Italian Official Journal in the event of any

objections and, once these are resolved, the ministry approves the application and sends the file to the European Commission where a further internal evaluation process is initiated, followed by publication in the Official Journal of the European Union. In this phase, if desired, member states have the right to appeal. Once this phase has concluded, the product is finally added to the Protected Designation of Origin and Protected Geographic Indication Register and, subsequently, in the Official Journal of the European Union.

# great solutions, for small spaces



The need of the pasta factories to produce in small spaces has become over the years a necessity. For this reason we have designed and constructed a machine with overlapping lines for the heat treatment.



In the upper part is arranged to pre-drying of the various types of formats fresh and stuffed pasta, and in the lower part to the cooling and stabilization of pasta.

## PE/RF

Once assembled, the two sides form a single machine, with the two treatment areas completely independent and thermally separated in the management of temperature, moisture and treatment time for a fresh pasta safe and high quality.



Machines and plants  
for fresh pasta

[www.pamaroma.it](http://www.pamaroma.it)  
Tel +39 06.9570662

However, this lengthy and arduous process is only the beginning of a complex journey that redefines, totally or in part, the way each company which adheres to the control system produces. Those companies which intend using the PDO or PGI logo are constantly subject to checks that they conform to the production specifications and their marketing activities are constantly monitored.

The costs of certification are borne by producers, but the benefits are significant. First of all, the prestige the product acquires on the market and the resulting opportunity to raise prices. PDO and PGI designations are excellent calling cards, not only in specialty stores, but all with mass distribution channels, both in Italy and abroad. In addition, thanks to EU funding, innumerable measures of support both on a national and local level are activated in aid of designated products. Consumers are guaranteed the highest level of quality, while the name of the product is not only safeguarded by special bodies (which are able to take action even if no specific complaints are lodged), but also by protection consortia which are entrusted with the important task of monitoring.

Any use of a designation for products not subject to controls or which have not agreed to being governed by the product specifications, are subject to extremely se-

vere sanctions. Similarly, the use of any false or deceptive information regarding the provenance, origin, nature or basic qualities of products that could, in some way or other, mislead the consumer, is also punishable.

Therefore, PDO and PGI designations are invaluable tools. They represent recognition to which every traditional product should aspire.

Our editorial offices are available to answer any questions pasta producers interested in embarking on the process described above might have, providing them with support and offering our know-how in the knowledge that for this extraordinary product which is our life blood, the opportunities for capitalizing on it are still enormous.

# Insieme possiamo raggiungere nuovi grandi traguardi.



**Associazione  
Produttori  
Pasta Fresca**

*"Il Presidente"  
Giovanni Rana*



**Tra le nostre  
specialità da oggi  
piatti pronti.**



## I NOSTRI OBIETTIVI

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

## I NOSTRI SERVIZI

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

## SOSTENITORI - FORNITORI

• MOLINO CASILLO | Corato - BA  
• EUROOVO | Imola - BO

• PAVAN IMP. | Galliera Veneta - PD  
• PARMOVO | Colorno - PR

• GRISMEC | Ornago - MB  
• SALUM. LANZARINI | Bassano - VI

• MOLINO SONCINI | Sorbolo - PR  
• CARTA STAMPA | Briosco - MB

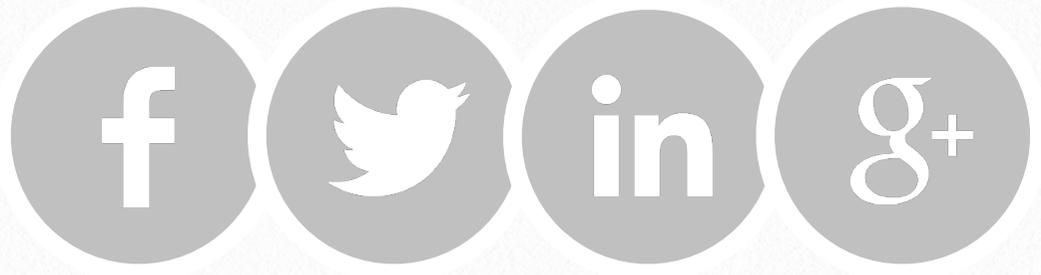
• ADEA | Busto Arsizio - VA  
• TECNESSENZE | Minerbio - BO



via Dei Borromeo, 16  
Padova - Italy  
T. +39 049 8760941

E. info@appf.it  
W. [www.appf.it](http://www.appf.it)

7



***News from ABIMAPI.***

**Fifteenth ABIMAPI**

ABIMAPI

# International Congress promoted high-level talks and generate international business



“News from Abimapi” is the regular column of the Brazilian Manufacturers Association of Biscuits, Pasta and Industrialized Breads & Cakes, to keep those in the trade informed about the association’s activity and what’s new on the Brazilian pasta and baked goods market.



The 15<sup>th</sup> International Congress of Manufacturers of Biscuits, Pasta and Industrialized Bread & Cakes, held in September, in Florianópolis (Santa Catarina, Brazil), brought together more than 300 participants, including members, partners, friends, exhibitors and sponsors.

Three days dedicated to the food sector, especially of pasta, in which we promote debates on important current issues such as the impacts of the crisis in the country, led by economist José Roberto Mendonça de Barros and journalist Cristiana Lobo; regulatory issues in Brazil and in the world, with Thalita Antony de Souza Lima, of the National Health Surveillance Agency (ANVISA), and the consultant Lucia Cruz; the

use of technology and emotions in favor of the marks, the panel devoted to marketing, with designers Mario Narita and Fred Gelli creator of the brand of the Olympics Games in Rio 2016; consumer trends and market analysis of products derived from wheat and other cereals, by Fabiana Furquim, Nielsen consulting, and Tathiane Frezarin, Kantar WorldPanel; and a block on innovation, with the participation of Fabio Gandour, chief scientist at IBM Research Division, in partnership with the executive and consultant Martha Gabriel. The trade fair has boosted integration between suppliers of equipment, supplies and services and representatives of the pasta industry. In all, was 25 stands pre-



# Abimapi

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

## SOLUTIONS AND INNOVATION TO DEVELOPMENT OF THE SECTOR

### Together we are stronger

- + Assistance and solutions for export
- + Technical and legal advice available
- + Information and official sector data
- + Strategic partnerships for industries
- + Representation with public and private agencies

32 billion in sales per year



3.4 million tons of products



75 % of national consumption



### ABIMAPI Project



[www.happygoods.com.br](http://www.happygoods.com.br)

### SUPPORT



[www.simabesp.org.br](http://www.simabesp.org.br)



## Contact

+55 11 5188 6200

[contato@abimapi.com.br](mailto:contato@abimapi.com.br)

[www.abimapi.com.br](http://www.abimapi.com.br)

Paulista Avenue 1754 – zip code 01310-920 – São Paulo - Brazil



presenting the main news, trends and solutions for manufacturers.

The International Business Meeting Roundtable, held during the congress for members of the export project - Brazilian Biscuits, Pasta and Industrialized Breads & Cakes, in partnership with the Brazilian Trade and Investment Promotion Agency (Apex-Brasil) was a success. We bring together 23 companies in search of promoting products and increase sales in foreign

markets, with 13 buyers and distributors in specific countries like South Africa, UAE, Chile, Colombia, United States, among others. To strengthen the domestic industry abroad, we receive journalists from leading magazines of world trade: BBM, Snack Food & Wholesale Bakery, Food Industry and Food Business Magazine Gulf & Middle East.



# SYNTHESIS

## TECHNOLOGY ENLIGHTENED

**GOLFETTO SANGATI**

A COMPANY OF PAVAN GROUP

[www.golfettosangati.com](http://www.golfettosangati.com) - [info@golfettosangati.com](mailto:info@golfettosangati.com)



SANGATI BERGA



8



# Molino Grassi protagonist of FICO Bike Tour 2016

Press release



From left to right, Silvio Grassi, Simone Greco, Massimo Grassi

**A cycling journey of discovery into Italian foods, whose route stretches from the north to the south of the country, stopped in at Molino Grassi.**



---

**For information  
Molino Grassi**

T. +39 (0)521 662511

[info@molinograssi.it](mailto:info@molinograssi.it)

[www.molinograssi.it](http://www.molinograssi.it)

---

Molino Grassi, with its 80 years of history, is a leading family business in the production of traditional and organic semolina and flour, and one of the companies selected as a stop in the FICO (Fabbrica Italiana Contadina) Bike Tour 2016, a cycling journey which Simone Greco, an agricultural student as well as food and cycling enthusiast, embarked upon, a 46-day tour to discover Italian food. Covering a total of 1,000 km, the cycling journey stopped off at the same companies which, within the FICO Eataly World (the huge agrifood park which will be built in Bologna in the second half of 2017), will supply the best wine & food products Italy has to offer: from coffee to pasta, cured meats to desserts, through to truffles, licorice and spices.

The young cyclist, who set out on 13<sup>th</sup> September from Turin, reached Molino Grassi in Parma on 4<sup>th</sup> October.

The company welcomed Simone and showed him through the milling processes used to make flour and semolina from soft and durum wheat, produced in accordance with a process which is monitored step by step, from research to experimentation through to the final product.

Simone also had the opportunity to visit the bakery where the “Impastando s’impara” (“Learn through kneading”) courses, organized by the Molino Grassi bakery school are held, and was allowed to participate in a “long-leavened Ligurian focaccia” course given by Master Baker Ezio Rocchi. To finish off, Simone enjoyed the taste of the delicious, freshly baked focaccia made during the course. The focaccia was baked using flour made from ancient wheat varieties which Molino Grassi will supply to FICO Eataly World for the Calzolari bakery.

FICO Bike Tour is a FICO Eataly World project realized in collaboration with Bianchi Bicycles and the patronage of Rai Television and Touring Club Italiano.

# Kronos<sup>®</sup>

## Better a seed than a ship.



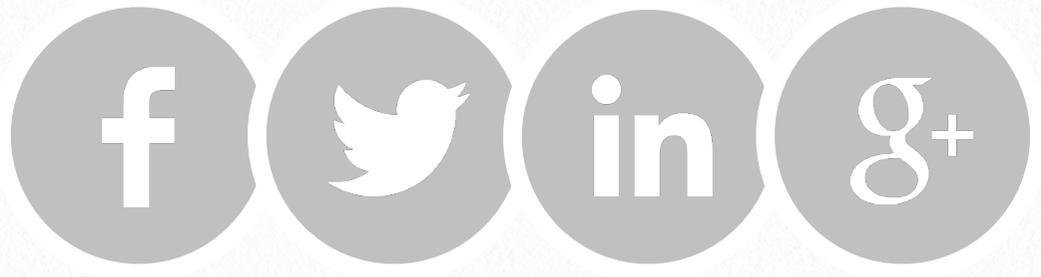
The Kronos project. It originated from a collaboration with Albert Carlton, an American breeder, father of Desert Durum from Arizona, the durum wheat of high quality, imported from the best Italian pasta factories to produce premium pasta. Molino Grassi since 1992 has managed to have the exclusive copyright to reproduce the

seeds and cultivate them in Italy, adopting and improving farming techniques adapted to the Mediterranean climate, thus keeping the organoleptic features intact. Kronos is a durum wheat with a unique protein content, resistance to cooking, taste and color, ideal for tasty and always al dente pasta.

Per saperne di più: [www.molinograssi.it](http://www.molinograssi.it)



9



# Growth opportunities in pasta: hot air or legitimate prospect?

Jack Skelly  
Euromonitor International



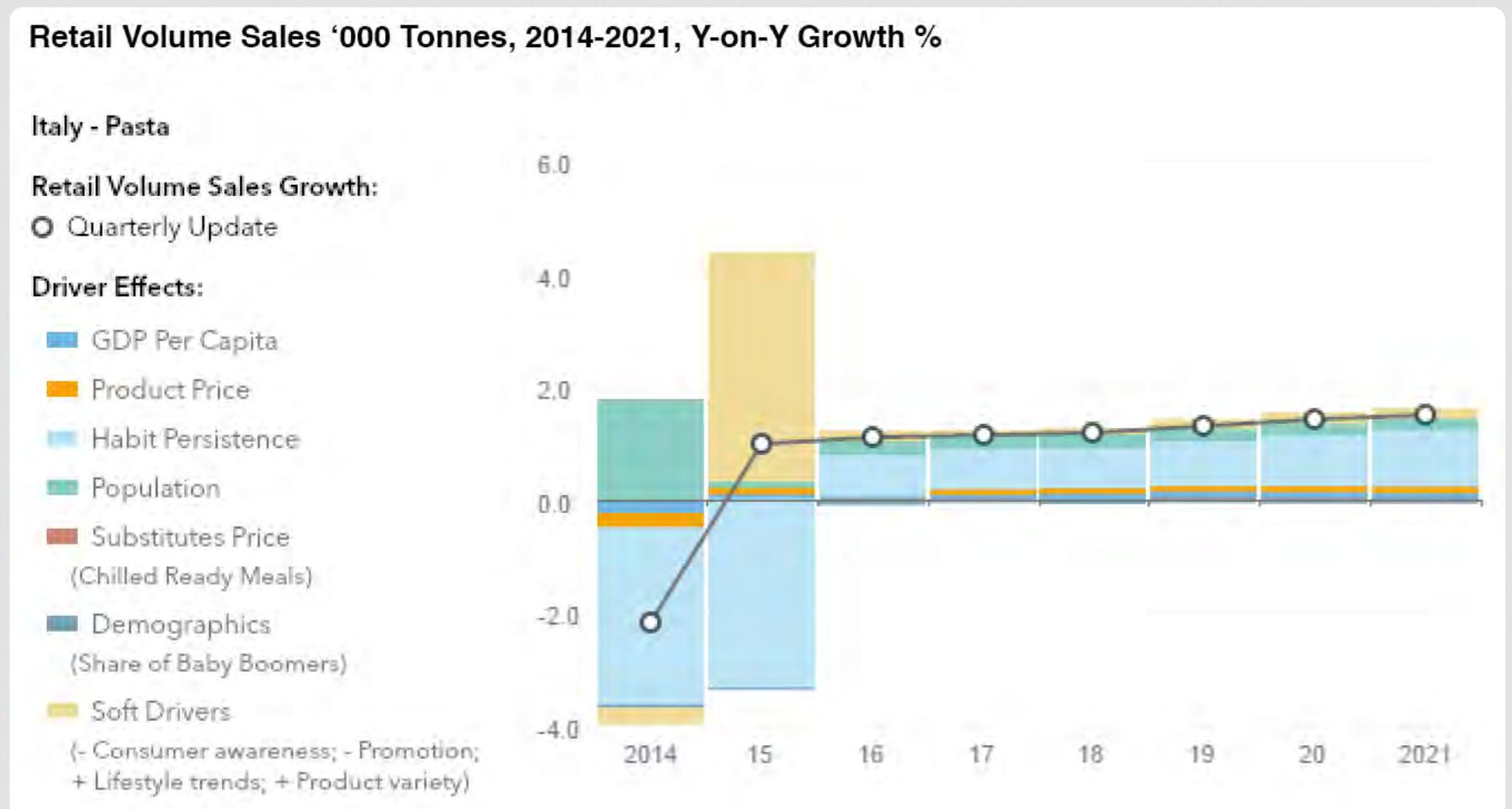
Whilst pasta's growth is not particularly phenomenal – globally achieving a volume sales CAGR of just 1% between 2011 and 2016 – this performance must be put in the context of a global packaged food market that achieved similarly meagre growth over the past five years (2% volume sales CAGR). Like most food products, pasta has suffered from a severe slowdown in growth in Western markets due to their saturation. Yet, that said, opportunities exist both within the West and elsewhere that will further cement the product's position as a global food item.

## **Where do opportunities lie?**

With regards to saturation, the situation is stark in Italy, pasta's iconic market. Consumption per capita is 25kg – if the average serving size of pasta is 100g, this means that Italians consume pasta on two out of every three days. It is simply impossible to increase consumption in Italy, and, given the influx of competition from other grains as well as the de-



**Figure 1 VOLUME SALES OF PASTA IN ITALY AND ITS GROWTH DRIVERS 2014-2021 (%)**



Source: Euromonitor International

cline of set mealtimes, consumption actually declined slightly between 2011 and 2016.

Whilst the problem is most acute in Italy, Germany and France – the fifth and sixth largest markets with regards to volume sales – also have ceilings to how much further they can grow. Beyond the 2% volume sales CAGR rise anticipated in France between 2016 and 2021, there is limited additional potential for growth; German volume consumption will remain flat over the same period.

The main opportunities with regards to volume growth will be in the Middle East and Africa, as well as in small pockets within

Asia Pacific. Turkey (considered a Western European market here but geographically in the area) Iran and Egypt are particularly appealing markets, as volume sales are already extremely high (combined volume sales totalled 1.6 million tonnes in 2016) and are anticipated to rise at a 4% CAGR between 2016 and 2021. Pasta is a locally produced staple in these countries and an important contributor to food security. It has grown in popularity in Iran (and, indeed, Russia) in the past five years as sanctions have increased prices or prevented goods from being imported. Yet whilst the affordability of pasta in these markets is a significant advantage,



## PASTA MACHINES AND SYSTEMS

Cappelletti machine 540  
Completely washable

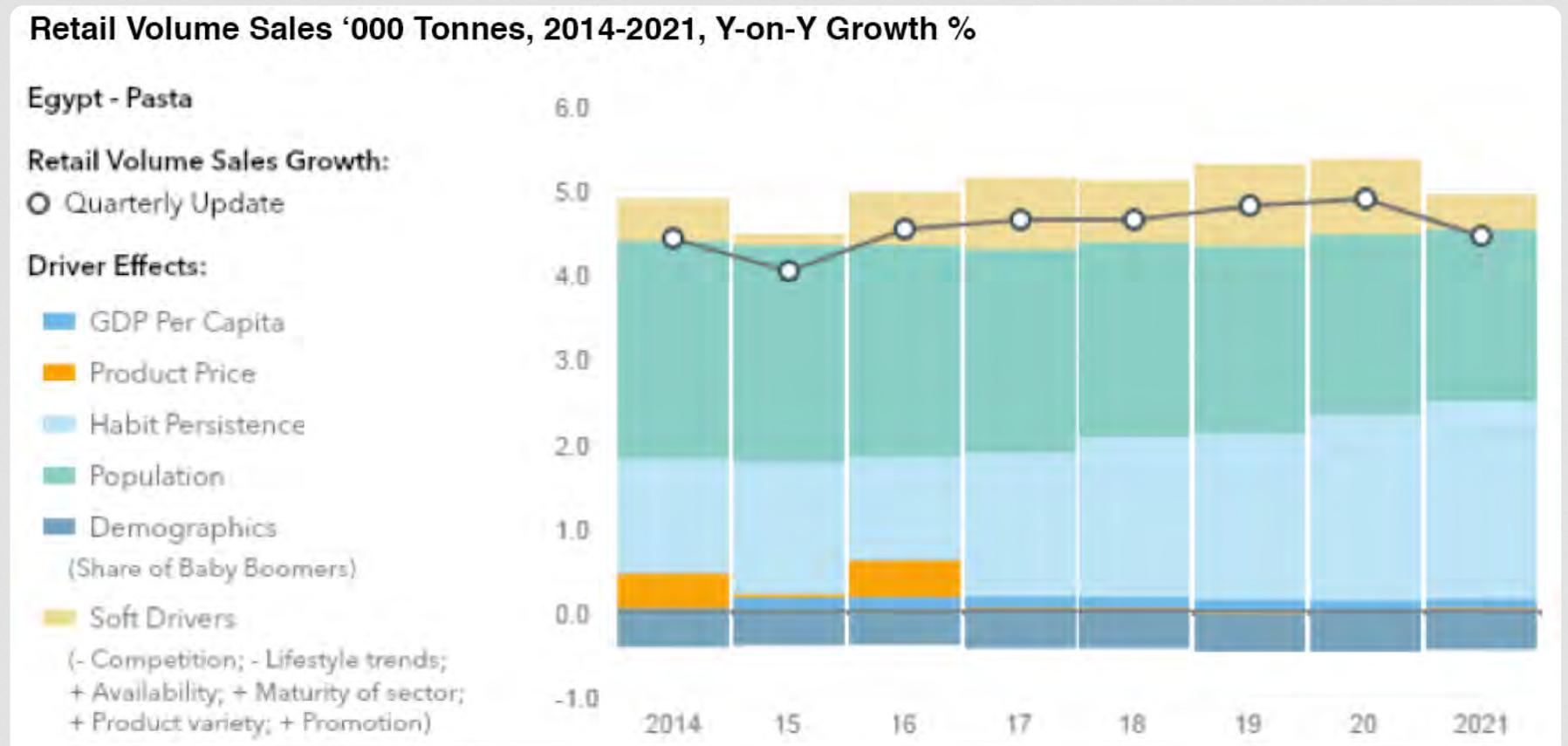


TECNA (TECNOLOGIE ALIMENTARI) SRL Via Milano 52 – 22070 BREGNANO (CO) - ITALY  
Tel. +39 (0)31 774293 Fax +39 (0)31 774308

[www.tecnasaima.it](http://www.tecnasaima.it)

[tecna@tecnasaima.it](mailto:tecna@tecnasaima.it)

**Figure 2 VOLUME SALES OF PASTA IN EGYPT AND ITS GROWTH DRIVERS 2014-2021 (%)**



Source: Euromonitor International

Euromonitor International’s industry demand model highlights that it is population growth and habit persistence that will have a stronger bearing on how these markets perform in the next five years. Put simply, pasta could fill the gap – and stomachs – of increased populations in these countries. In Egypt, where pasta is expected to grow at a 5% volume CAGR over the next five years, over two percentage points of this growth will stem from population growth; habit persistence – the cumulative lag effect of growth drivers from previous years – will contribute a further two percentage points as pasta becomes even more embedded.

## Who could benefit and how will they?

As with many products, then, strategies for manufacturers can be split between achieving value growth in countries such as Italy and focusing on volume growth in unsaturated markets such as Iran, Turkey, Egypt and Brazil. Yet, in the majority of these markets, international manufacturers are unlikely to enjoy the benefits as local manufacturers with close relationships to producers dominate these markets. The likes of Barilla, Pasta Zara and Ebro would be unaffordable to most consumers, barring exorbitant investment to set up local production on the part of these manufacturers.



**CEREALICOLA  
ROSSI s.r.l.**



Raw and heat treated cereal and pulse flour for pasta

**“FREE FROM Gluten, Allergens and GMO”**



We know the whole history of our products because  
**we sow, we grow and we harvest**  
raw materials directly. We guarantee the best quality



International pasta manufacturers should focus far more on value-oriented growth markets. Given that private label has significantly increased its share in most Western markets over the past five years (private label's value share stood at 33% in Western Europe, for example, in 2016), manufacturers will need to leverage marketing options as well as their genuinely superior quality to private label counterparts. One such example of this success has been seen in France, where Ebro achieved a 3% value sales CAGR over the past five years, rising to over USD500 million, as a direct result of the improved performance and positioning of its Panzani range as a premium product.

Pasta manufacturers would also be wise to see how consumption habits are evolving and how this is affecting pasta's main consumers. People who choose to grocery shop online are likely to spend more on the food they purchase, and there could be overlap opportunities for premium pasta manufacturers here. Those who value high-quality pasta could be more likely to prefer scratch cooking (buying all necessary ingredients), and so positioning pasta at the perimeter of shops, next to fresh produce, could cultivate this premium image further. All in all, the future is optimistic for pasta if manufacturers can tap in to these trends.



# MULTILINE CO-EXTRUSION MACHINE FOR STUFFED GNOCCHI

ideal for any type of filling, from the softest to the most compact or with pieces.



## **SANDORÈ**

Via Monte Summano, 58  
36010 ZANÉ (Vicenza) Italy

Tel. +39 0445 314388 - Fax +390445 314858

sandore@sandore.com

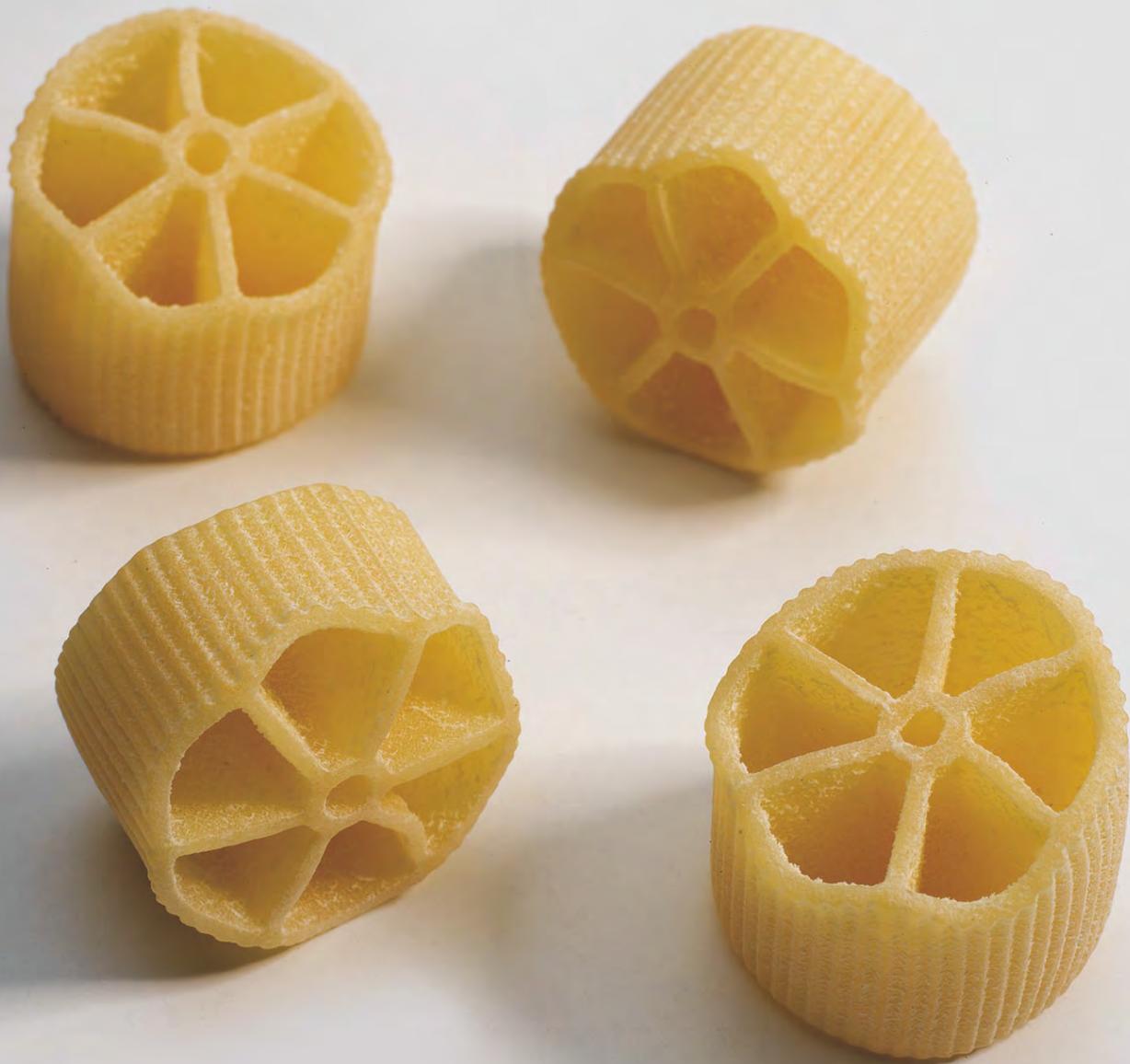
[www.sandore.com](http://www.sandore.com)

# 10



## The Argentine Dried Pasta Yearbook 2016

UIFRA



The first edition of the *Argentine Dried Pasta Yearbook* has been recently published by UIFRA, the association of Argentinian producers.



[Download  
the Yearbook](#)

The *Argentine Dried Pasta Yearbook 2016* is the new year-on-year publication of the UIFRA (Unión Industrial de Fideeros de la República Argentina), the association of companies that joins together all the dry pasta manufacturers at a national level.

The main objective of this publication is to become an open window to our sector's reality, therefore contributing to a better understanding of the dynamics of this industry, and the perspectives for this region.

This first edition comes in a transition moment for the Argentine Agroindustry. After years of uncertainty, the recent change of government has restored the expectations, and the exports of food with added value are considered a priority. For foreign readers we recommend the following articles:

- *From scratch: exporters Relaunch their strategy facing the new scenario*
- *What was the experience of exporting dry pasta in a transition year?*

You can find the English version of all the articles in the last pages of the yearbook.



# INNOVATIVE DRYING FRAME



**NEW TECHNOLOGY  
UP TO DATE WITH THE TIMES**



**[www.iftmantova.com](http://www.iftmantova.com)  
tel.0376 663667**

# 11



## China: leap in pasta imports

Centro studi economici  
Pastaria



**Pasta imports to China reach 130 million dollars.**

The size of the food & beverage market is now the largest on a global scale. Increasing salaries, rapid development of the logistics network and growing consumer awareness of food safety and quality are the main factors which, in recent years, have brought about a major push in Chinese imports of food and beverage products that in 2015 jumped to nearly 94 billion dollars from less than 20 billion ten years ago.

This is also true for pasta which has become popular among Chinese consumers, where imports to this Asian giant have grown at a decidedly high rate.

Just consider that from less than 8,000 tons at the turn of the millennium, last year's level was over 56,000. In value terms, this was an increase from 5.5 million dollars to nearly 130 million.

However, many problems remain regarding the former Celestial Empire. To begin with, the scale of measurement is not that of other markets. Investing in China means tapping into a market with a population of 1.4 billion people and hundreds of millions of sophisticated consumers who live the country's major urban centers. Potential buyers who are capable of assessing the differences in product quality and are aware of Western trends (an example is the progress already made by major French, Australian and Italian wine labels) and are open to new food experiences.

But above and beyond the size of the market and the need to carefully assess the financial requirements dictated by the level of investment, there is also—especially for Italian companies—the need to consider fully the risks from unfair competition in the face of frequent “Italian sounding” cases (products that communicate an Italian image, but have nothing to do with authentic Italian products) and the strong pressure exerted by local products that are direct competitors of pasta.

This involves noodles, especially instant noodles, better known as packaged oriental spaghetti which is widely consumed on the other side of the Great Wall and is also gaining popularity in Europe.

The complexity of the distribution channels is also a major barrier to entry, as are the frequent difficulties encountered in creating commercial relations with local buyers.



**FOR LITTLE PASTA MAKERS**

## PASTO-DRYER

ONLY ONE MACHINERY  
DOUBLE TECHNOLOGY

- Pasteurizing
- Pre-drying

Able to thermic treatments of fresh pasta to be packed in ATM.

- Increasing markets and sales distribution
- Minimal investment
- Minimal amount of space
- High quality of the finish product
- Easy to clean

**ZINDO**  
Pasta Machines & Processing



**WHAT YOU MISS  
FOR YOUR GROWTH**

**la baresina**

| <b>PASTA IMPORTS TO CHINA (US DOLLARS)</b> |                  |                   |                   |                    |
|--|------------------|-------------------|-------------------|--------------------|
| <b>COUNTRY</b>                             | <b>2000</b>      | <b>2005</b>       | <b>2010</b>       | <b>2015</b>        |
| <b>World</b>                               | <b>5,579,774</b> | <b>11,365,256</b> | <b>32,681,852</b> | <b>129,191,211</b> |
| <i>of which:</i>                           |                  |                   |                   |                    |
| Taiwan                                     | 94,756           | 626,000           | 3,384,351         | 32,809,402         |
| South Korea                                | 843,663          | 1,837,914         | 4,872,050         | 26,023,940         |
| Italy                                      | 730,422          | 1,830,279         | 5,042,689         | 21,243,751         |
| Hong Kong                                  | 404,987          | 1,459,320         | 3,995,940         | 14,069,990         |
| Thailand                                   | 25,960           | 866,166           | 3,011,421         | 7,155,935          |
| Singapore                                  | 958,075          | 88,111            | 261,874           | 5,994,730          |
| Japan                                      | 293,478          | 1,269,446         | 3,658,104         | 4,912,748          |
| Turkey                                     | n.a.             | 97,500            | 594,750           | 3,093,873          |
| Spain                                      | 6,297            | n.a.              | 799,388           | 2,188,260          |
| Malaysia                                   | 60,143           | 9,214             | 46,494            | 2,167,753          |
| Greece                                     | 6,386            | 109,289           | 528,039           | 1,565,337          |
| USA  | 1,522,957        | 1,982,809         | 3,174,402         | 1,432,924          |
| Indonesia                                  | 1,064            | 677,288           | 96,312            | 1,383,932          |
| Vietnam                                    | 1,676            | 129,602           | 1,110,354         | 1,132,578          |
| Australia                                  | 111,308          | 69,543            | 1,425,490         | 707,594            |
| Germany                                    | n.a.             | 51,290            | 149,076           | 321,795            |
| Belgium                                    | n.a.             | 6,045             | 58,168            | 259,705            |
| France                                     | 39,201           | 151,975           | 233,626           | 235,920            |
| Russia                                     | n.a.             | n.a.              | 9,702             | 213,400            |

*Source: Un Comtrade*

According to the figures released by AFGC, the Australian Food and Grocery Council, mass distribution networks in China account for 70% of the food & beverage market. Almost all supermarkets are in the hands of local businesses, while hypermarkets, where imported products are more commonly distributed, are controlled by foreign groups, primarily French, British and US.

There are also chains of supermarkets that specialize in higher-quality products, most of which are imported, which exist along-

side a significant presence of smaller-sized, traditional stores that are part of a fragmented logistics and distribution system of a predominantly local character. Impetus for the sale of imported products is provided above all by the Horeca channel which numbers 6.5 million points-of-sale in China, including restaurants, hotels, bars and coffee shops. Online sales have also registered significant growth, although less-so for food products, but they are expanding rapidly and the prospects for growth are excellent.



# Jelex Seafood A/S

– Your salmon ingredients supplier

- Trimmings 95/5% & 70/30%
- Granules (pellicle mince)
- Salmon mince, smoked and raw
- Salmon cubes smoked and raw
- Scrapemeat



## Try our new salmon Granules

- Deep red color
- Intence flavour
- Low fat
- Guaranteed skinless, boneless



Jelex Seafood A/S  
Brendelsig 9  
DK 9370 Hals  
+45 98258500  
info@jelex.dk  
[www.jelex.dk](http://www.jelex.dk)

**jelex**  
Seafood a/s

Customized orders · Quality products · On time deliveries

| <b>PASTA IMPORTS TO CHINA (TONS)</b> |                  |                   |                   |                   |
|--------------------------------------|------------------|-------------------|-------------------|-------------------|
| <b>COUNTRY</b>                       | <b>2000</b>      | <b>2005</b>       | <b>2010</b>       | <b>2015</b>       |
| <b>World</b>                         | <b>7,785,296</b> | <b>11,049,711</b> | <b>18,645,199</b> | <b>56,098,393</b> |
| <i>of which:</i>                     |                  |                   |                   |                   |
| Italy                                | 1,933,785        | 2,204,795         | 4,349,516         | 18,902,978        |
| South Korea                          | 2,115,766        | 1,380,154         | 2,043,999         | 8,963,584         |
| Taiwan                               | 167,464          | 577,051           | 1,858,116         | 7,966,403         |
| Hong Kong                            | 560,827          | 1,139,692         | 1,103,460         | 3,716,796         |
| Turkey                               | n.a.             | 150,000           | 823,047           | 3,380,414         |
| Spain                                | 6,748            | n.a.              | 705,388           | 2,109,393         |
| Thailand                             | 40,753           | 1,628,642         | 2,727,563         | 1,962,301         |
| Singapore                            | 597,738          | 49,777            | 102,063           | 1,846,709         |
| Japan                                | 502,252          | 532,367           | 621,167           | 1,174,670         |
| Greece                               | 12,140           | 188,025           | 350,698           | 910,460           |
| Vietnam                              | 1,210            | 345,933           | 866,249           | 890,351           |
| USA                                  | 1,287,676        | 1,781,645         | 1,848,287         | 835,731           |
| Indonesia                            | 2,136            | 903,628           | 52,117            | 804,953           |
| Malaysia                             | 50,815           | 10,580            | 34,409            | 736,630           |
| Australia                            | 170,581          | 53,336            | 916,401           | 352,664           |
| Russia                               | n.a.             | n.a.              | 11,936            | 262,873           |
| Belgium                              | n.a.             | 2,217             | 18,315            | 124,837           |
| France                               | 34,845           | 32,877            | 64,845            | 70,572            |
| Germany                              | n.a.             | 21,289            | 39,605            | 48,068            |
| <i>Source: Un Comtrade</i>           |                  |                   |                   |                   |

Official statistics for pasta imports to China (source: Un Comtrade) place Italy as the leading supplier in terms of volume, and Taiwan (which acts primarily as a triangulator) as the leader in terms of sales. In 2015, exports of Italian pasta were just under 19,000 tons, up from around 4,000 in 2010 and less than 2,000 tons at the beginning of the millennium. In addition to Taiwan, the main competitor, also considering the role of noodles, is South Korea, followed by Hong Kong, Thailand, Singapore and Japan.

The presence of Turkish pasta is still modest. In 2015, Ankara exported just under 3,400 tons to China, with a value of 3 million dollars. Italian sales were seven times greater at 21 million, although still distant from Taiwan's 33 million and South Korea's 26 million.

**PASTA  
TECHNOLOGIES  
GROUP**



*Over 60% of  
chunky fillings,  
with us*

*you can!*

*Ultra quick die  
changeover*

*without tools*

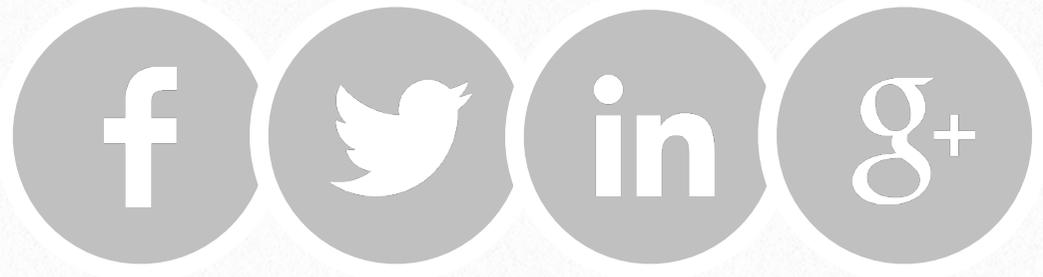
*Try it now!!*



Via Martiri delle Foibe, 13 - 35019 Onara di Tombolo (PD) - Italy  
Tel. +39 049 7968840 - Fax +39 049 7968841 - info@pastatechgroup.com

**[www.pastatechgroup.com](http://www.pastatechgroup.com)**

# 12



## Italian pasta exports moving ahead slowly

Centro studi economici  
Pastaria



First 6 months of 2016 positive for Italian pasta exports.

The first 6 months of 2016 closed on the plus side for Italian pasta exports. It represented an upturn, albeit partial, following the significant downward trend in 2015. An upturn that partially returned some smiles to the faces of those in the sector, but without raising any long-term hopes. In fact, the current economic situation remains complex, fraught with too many uncertainties.

In fact, last month, the World Trade Organization (WTO) revised downwards the forecast for trends in world trade, predicting for the first time in fifteen years a slower growth rate in global GDP. Analysts estimate that in 2016, imports and exports should grow by just 1.7%, compared with the 2.8% predicted in the April forecasts.

A scenario that would seem increasingly critical in which, although with difficulty, pasta exports have been able to regain some of the ground lost over the previous twelve months with a jump of over one percentage point in the figures for the first two quarters of 2016.

It is no surprise that, in the face of this (not particularly impressive) growth in the volume of exports, turnover for this year experienced a halt, dropping nearly 3 percentage points, according to ISTAT figures. In this case, it was the result of a realignment following a year of a major increase in prices that brought unit prices back into line with past price levels.

On the other hand, data regarding trends in the global pasta market indicate major elasticity in foreign demand in terms of price. Clearly, the question of competitiveness in general, but especially in terms of the pressing from new global players such as Turkey, is having a decisive role that can tip the scales when importing countries choose suppliers.

Within this context, Italian pasta, which has maintained its leadership worldwide, this year regained ground in terms of competitiveness compared with 2015, a year in which Made in Italy products saw themselves penalized.

Excluding the negative performance in the French market, in all the key export markets, sales results were positive in the first six months of the year.

Export volumes increased to Germany and the United Kingdom, with performance levels (+6%) even better than in the United States, and on the Japanese market with a growth of 3%.

Among the followers, ISTAT figures also indicate a solid trend in Belgium, Austria and Spain, while outside the European Union a decisive increment in exports to Australia, Israel and Canada was seen.

The turnover dropped somewhat across-the-board, with a substantially holding steady only in the US and Japan.

| ITALIAN PASTA EXPORTS |                            |                            |             |                            |                            |              |
|-----------------------|----------------------------|----------------------------|-------------|----------------------------|----------------------------|--------------|
| Country               | Tons                       |                            |             | 000s of euros              |                            |              |
|                       | 1 <sup>st</sup> 6 mos 2015 | 1 <sup>st</sup> 6 mos 2016 | Variation   | 1 <sup>st</sup> 6 mos 2015 | 1 <sup>st</sup> 6 mos 2016 | Variation    |
| <b>World</b>          | <b>955,931</b>             | <b>967,706</b>             | <b>1.2%</b> | <b>1,183,549</b>           | <b>1,149,334</b>           | <b>-2.9%</b> |
| EU-28                 | 636,800                    | 645,896                    | 1.4%        | 785,912                    | 766,993                    | -2.4%        |
| Extra Ue              | 319,131                    | 321,810                    | 0.8%        | 397,637                    | 382,341                    | -3.8%        |
| Germany               | 191,438                    | 195,448                    | 2.1%        | 208,653                    | 201,701                    | -3.3%        |
| UK                    | 129,582                    | 131,519                    | 1.5%        | 165,812                    | 158,295                    | -4.5%        |
| France                | 127,175                    | 122,074                    | -4.0%       | 158,838                    | 151,764                    | -4.5%        |
| United States         | 79,048                     | 84,215                     | 6.5%        | 128,307                    | 127,739                    | -0.4%        |
| Japan                 | 33,589                     | 34,577                     | 2.9%        | 38,194                     | 38,359                     | 0.4%         |
| Sweden                | 24,309                     | 24,516                     | 0.9%        | 32,144                     | 32,510                     | 1.1%         |
| Belgium               | 23,472                     | 24,250                     | 3.3%        | 32,667                     | 34,118                     | 4.4%         |
| Netherlands           | 24,154                     | 23,944                     | -0.9%       | 33,057                     | 31,687                     | -4.1%        |
| Spain                 | 17,921                     | 18,813                     | 5.0%        | 35,079                     | 36,399                     | 3.8%         |
| Austria               | 17,901                     | 17,351                     | -3.1%       | 22,438                     | 20,514                     | -8.6%        |
| Switzerland           | 16,208                     | 16,693                     | 3.0%        | 28,089                     | 26,468                     | -5.8%        |
| Australia             | 14,099                     | 15,619                     | 10.8%       | 17,953                     | 19,733                     | 9.9%         |
| Israel                | 12,861                     | 13,907                     | 8.1%        | 11,497                     | 12,067                     | 5.0%         |
| Canada                | 12,084                     | 13,524                     | 11.9%       | 18,097                     | 18,633                     | 3.0%         |
| Czech Republic        | 10,713                     | 13,070                     | 22.0%       | 10,650                     | 12,309                     | 15.6%        |
| Poland                | 11,235                     | 12,419                     | 10.5%       | 14,441                     | 14,030                     | -2.8%        |
| Denmark               | 10,605                     | 11,450                     | 8.0%        | 13,884                     | 14,822                     | 6.8%         |
| Russia                | 16,093                     | 10,693                     | -33.6%      | 16,742                     | 9,372                      | -44.0%       |
| China                 | 8,558                      | 9,917                      | 15.9%       | 8,353                      | 9,252                      | 10.8%        |
| Brazil                | 9,529                      | 9,108                      | -4.4%       | 11,841                     | 9,743                      | -17.7%       |
| Venezuela             | 255                        | 1,099                      | 330.9%      | 282                        | 958                        | 240.2%       |
| Chile                 | 902                        | 1,052                      | 16.7%       | 1,220                      | 1,650                      | 35.2%        |

Source: Istat

In terms of emerging markets, the trends are contradictory and also reflect the different economic/financial and currency situations which are critical, above all, in Russia and Brazil.

ISTAT figures indicate positive developments in the sales of Italian pasta in China, both in terms of volume and monetary values (for a more detailed examination,

please refer to the article, *China: leap in pasta imports*). On the other hand, exports to Russia registered a significant hiatus during a 6-month period that was also negative for exports to Brazil.

# IDEA 500 SINGLE-SHEET RAVIOLI MAKER



The IDEA 500 is the new **single-sheet ravioli maker** for the production of single-sheet ravioli, **as though made by hand.**

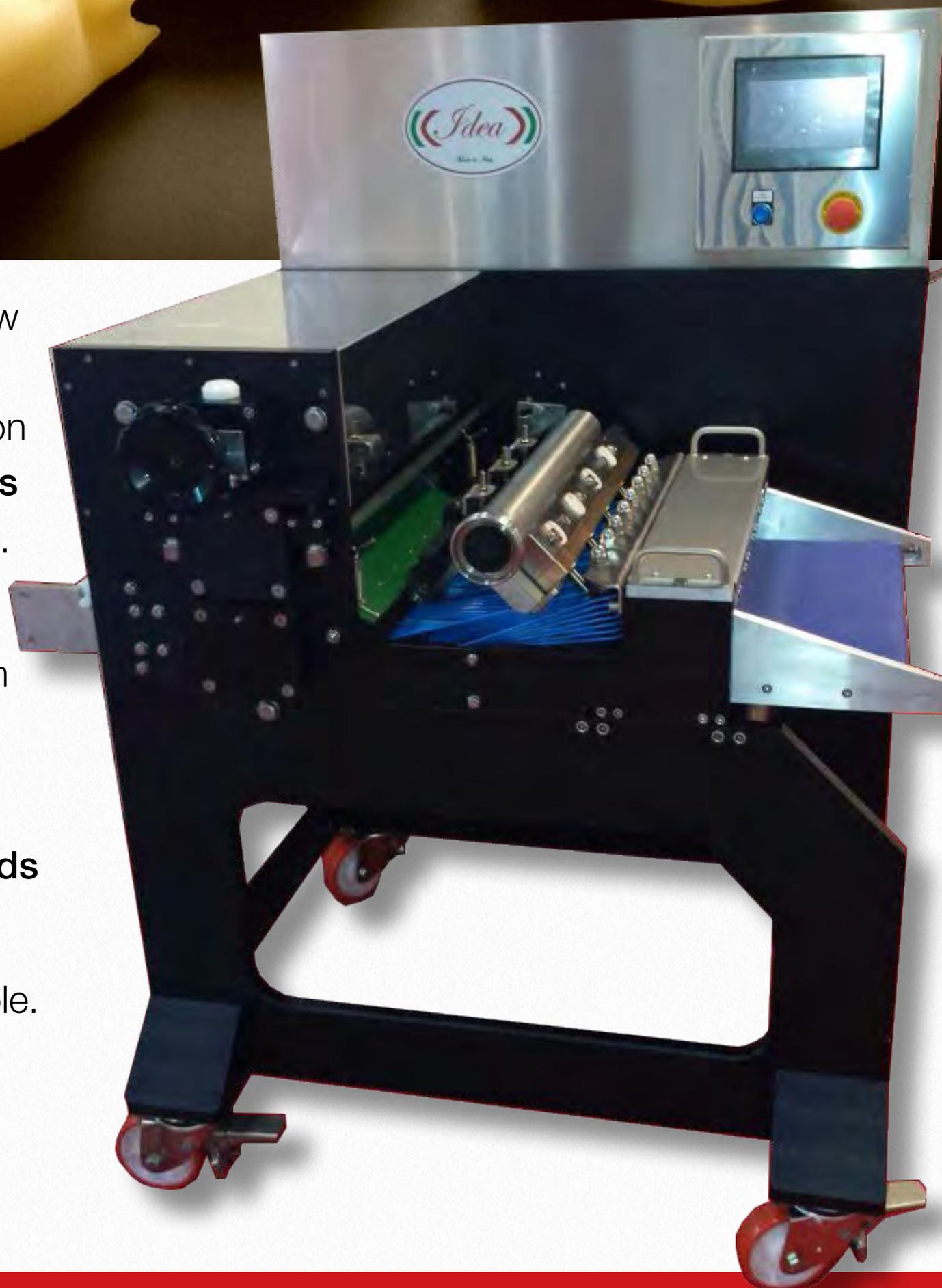
Its innovative and patented dosing system makes it suitable for **all types of filling.**

**Interchangeable moulds** of any shape or size.

Washable and sanitisable.

*For further information*

**T. +39 (0)523 949451**



# 13

## Short news



Editorial staff



## **Rana wins the “Family Business 2016” award**

Not just quality, not just a respect for tradition and not just a capacity for innovation. Pastificio Rana has something else: it manages to surprise the whole world. And this characteristic has been recognized by the AidaF - Associazione Italiana Delle Aziende Familiari (Italian Association of Family Businesses). The “Aidaf – Alberto Falck – Family Business 2016” award was presented by the Association’s president, Elena Zambon, to Giovanni Rana and Gian Luca Rana in Taormina, Sicily. The award went to a company which, building on its 1950s’ tradition, has understood how to invest in high quality production and successfully reach beyond the confines of Italy. Today the pasta factory sells products in 38 countries all over the world. “My joy and my challenge lies in identifying and multiplying the talents of those individuals who dedicate their work to our pasta factory”, said Gian Luca Rana in an interview.

## **Pastificio Andalini celebrates 60 years**

Sixty years of love for pasta. Pastificio Andalini celebrated an important birthday with an event which involved the whole town of Cento in the Province of Ferrara, with numerous artists taking to the stage. All donations collected over the evening were given to ANFFAS, the Italian National Association of the families of people with intellectual and/or relational disabilities. The company was founded in the small Romagna town in 1956 as a small artisanal fresh pasta making facility. Six years later, the first production plant for fresh pasta opened. In 2005 the company acquired the La Sovrana di Puglia pasta factory based in Canosa, Apulia to manufacture special durum wheat pasta.

## **A Verrigni product ranks as one of the world’s best foods in *The Telegraph***

Verrigni gold-drawn pasta listed as one of the 50 foods to be eaten at least once in a lifetime. This is what *The Telegraph*, a prestigious British broadsheet has to say in its unusual list of “foods to try before you die”. “The

# L'ARTE DELLA PASTA.

Since 1957 we build the best pasta machines

Gnocchi machines



Combined pasta machines



Machina per la produzione automatica dell'impasto, della sfoglia laminata, della pasta lunga e dei ravioli in differenti formati. Ideale per aziende negozi e laboratori per qualità, si distingue per la facilità d'uso e l'elevata affidabilità. Dotata di tre motori indipendenti, vasche in acciaio inossidabile e tutti costruiti in cinesetti.

Automatic pasta sheeters



Ravioli machines



Troffie and cavatelli machines



Pasta extruders



Tortellini and cavatelli machines

Le Cappelletti Mod. 85 sono per la produzione di cappelletti e tortellini in diverse forme e ravioli a "sacchetto", a stoffa unica, grazie alla possibilità di intercambiare gli stampi.



Le Cappelletti Mod. 85 sono per la produzione di cappelletti e tortellini in diverse forme e ravioli a "sacchetto", a stoffa unica, grazie alla possibilità di intercambiare gli stampi.

Questa linea è stata progettata con lo scopo di diminuire il tempo per la pulizia delle macchine ed eliminare sprechi di ripieno a fine lavorazione. La struttura delle macchine è in lega alluminata senza verniciatura. L'impianto elettrico è in nichelcromo in un apposito contenitore con protezione dall'acqua e dagli urti, dotato di blocco porta di sicurezza. L'impianto di sicurezza ha uno sportello di sicurezza a 24 Volt e bassa tensione a 50/60 Hz. Si richiama al tecnico per fornire voltaggi speciali.



La macchina Mod. 85 è adatta per la produzione di cappelletti e tortellini in diverse forme e ravioli a "sacchetto", a stoffa unica, grazie alla possibilità di intercambiare gli stampi.



La macchina Mod. 85 è adatta per la produzione di cappelletti e tortellini in diverse forme e ravioli a "sacchetto", a stoffa unica, grazie alla possibilità di intercambiare gli stampi.

MACCHINE PER LA PASTA FRESCA

Italy - 16165 Genova - Via Gualco, 4b - tel +39.010.8360680 - +39.010.8361391  
www.deaoff.com - www.scuoladipasta.it



gold die”, the paper says, “gives the pasta a distinctive texture: uncooked, the pasta has a raw look; when cooked, the texture is smoother, with a more intense wheat taste and richer yellow color”. It then goes on to complete the description with the words “Not available in the UK”. Gold-drawn pasta is a product exclusive to the Verrigni pasta factory, founded in 1898 in Roseto degli Abruzzi in the province of Teramo. An important turning point towards internationalization was reached in 2008 with a branding and packaging restyl-

ing and an increasingly intense presence at international trade fairs.

## **Granai di Toscana, “made in Maremma” pasta**

All for one and one for all, in the name of Tuscany. Seven Tuscan farming cooperatives with a total of 1800 members decided to join forces to celebrate their territory through quality pasta. This is the operation of the “Granai di Toscana” farming organization which chose this name for the product it has decided to launch on the mar-

# INSIEME PER ESSERE PIÙ FORTI!

**A.P.P.A.F.R.E.** è stata costituita a Milano, il 28 febbraio 2002, da imprenditori artigianali della piccola e media impresa di pasta fresca e gnocchi, per meglio tutelare gli interessi di una categoria di produttori, troppo spesso dimenticati.

I nostri associati, sono oggi finalmente 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 ed apprezzata all'estero.

L'associazione, si caratterizza per la capacità di offrire gratuitamente, ai propri associati, qualsiasi consulenza di carattere tecnico e normativo.

Per informazioni rivolgersi al segretario Luigi Pelosini, telefonando in sede, o al 347 7219626.



## APPAFRE

*Associazione produttori pasta fresca  
della piccola e media impresa*

A.P.Pa.Fre. Sede: località Molino Marco, 20 - 28010 Fontaneto d'Agogna (NO)  
tel. 347 7219626 fax 0322 806654 e-mail: [appafre@hotmail.com](mailto:appafre@hotmail.com)

[www.appafre.it](http://www.appafre.it)

ket. The pasta operation focuses mainly on three key aspects: quality, ties with the territory and wholesomeness. The reference territory stretches out between the provinces of Grosseto and Pisa; with the individual farms producing a total of around 15,000 tons of durum wheat. The pasta is manufactured in 7 different shapes: millerighi, farfalle, penne rigate, fusilli, linguine, spaghetti and tagliatelle.

## **Pastificio Spighe Molisane, all pretty in pink**

Run entirely by women, the company produces cavatelli following grandma's recipe and even exports to the United Arab Emirates. Vincenza Petraglione and her daughters, Lina, Katia, Patrizia and Maria are the heart of the Pastificio Spighe Molisane, a company based in Cercemaggiore in the province of Campobasso, established in 2002 almost for fun. "Our main characteristic", explains Lina in an interview "is that we keep as close as we possibly can to homemade pasta". Today the pasta factory produces around 5,000 kg of fresh bronze-drawn pasta and fresh bronze-drawn egg pasta in a total of 17 different shapes. The company exports to Germany, Switzerland, France, the United Arab Emirates, Singapore and the United States.

## **Fini's new "Gusto & Benessere" line**

The name, which translates as "Taste and Well-Being", says it all: Fini's new Gusto & Benessere line focuses on taste and nutritional quality. "We know these days that it's not enough to just talk about good food," said Andrea Ghia, CEO of the group, "which is why we have focused on innovation in our market and are offering a reference line of nutritionally balanced fresh pasta". On this basis a collaboration was initiated with the Art Joins Nutrition Academy training body which resulted in the creation of three recipes for fresh pasta in which food science meets tradition. Gusto & Benessere is produced in the Ravarino plant in the Province of Modena which has recently been extended and upgraded.

## **Pasta Rummo, a dinner in favor of earthquake victims**

A charity dinner in Rome to help the inhabitants of the areas hit by the recent earthquake. This is the support which Pasta Rummo (Benevento) wanted to give to those affected by the August earthquake, donating enough pasta to make hundreds of plates of pasta all'amatriciana. A contribution to this very special evening was also provided by several Italian film stars

**QUALITY**

Processing of pasta which is always fresh with minimum recycling of dough scraps (less than 7%). Special filling injection system which ensures that the quality of the filling is maintained intact.

**SAVINGS**

Exceptionally efficient use of the pasta sheets: up to 90%. For the diagonal cut – unique and patented – shaping of several different products using the same sheet (up to 30% more than competitors).

**TORTELLINI 2 and 3,5 g - TORTELLONI 15 g**

**TORTELLINI TO A T**

Only the combination of love of tradition and twenty years' experience in the production of automatic shaping units for filled pasta could develop industrial machines with the capacity to produce tortellini and tortelloni that seem handmade. Indeed, our high performance machines follow to a t the manual techniques of the dexterous Emilian "sfogline" (female pasta makers), thereby guaranteeing continuity with the local tradition.



**MODEL NP500-13F**

**TRADITION**

Innovative front closure in keeping with the typical shape of the original recipe for real Emilian tortellini and tortelloni.

who acted as waiters: Raoul Bova, Alessandro Gassman and Claudio Amendola. In October 2015, Pastificio Rummo was hit by terrible flooding. The news triggered a chain reaction of solidarity on social networks where numerous photos were posted with the hashtag #SaveRummo. Well aware of the importance of solidarity in moments of adversity, the company wanted to make its own contribution to those who are now facing difficult times. The evening raised €24,000.

## **De Cecco expanding both in Italy and abroad**

Growth in both production and turnover. The De Cecco pasta factory in Fara San Martino, Chieti, is not feeling the effects of the economic crisis and in the first half of 2016 declared a growth of 6%, reaching over 64,100 kg of pasta sales in Italy and abroad, recording +4.2% in terms of turnover. The foreign market has had a strong impact with sales going up in many countries (+21.4% in the USA, +14.3% in France, +6.1% in Germany, +17.2% in Holland, +12.4% in Mexico and +9.5% in Switzerland). Attention on the part of consumers is growing too, above all for pasta made from whole-wheat, organic and kamut flour. In particular, wholemeal pasta has recorded a +132% rise in sales vol-

umes and kamut pasta is up +33%. Manufacturing was carried out in Italy in Fara San Martino and Caldari di Ortona. In Russia, the company acquired three local companies five years ago which produce pasta under the trademarks Extra M, Znatnie and Saomi.

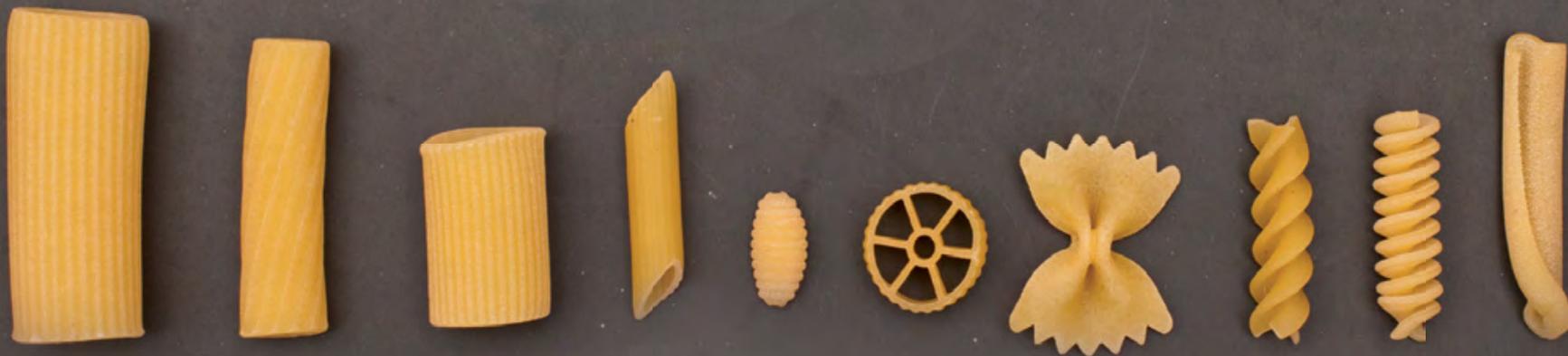
## **Farewell Giuseppe Amato, King of Pasta Makers**

He passed away while on holiday in Castelabate, in Campania. Giuseppe Amato, former patron of the Salerno pasta factory of the same name, died at the age of 91.

Grandson of Antonio Amato who took over the pasta factory in the 1950s, he made a profitable business out of pasta. The company had 300 employees, produced 300,000 kg of pasta a day and had a turnover of 100 billion Lire. In 2006 the pasta factory sponsored the national football team in the FIFA World Cup in Germany and in 2009 it sponsored the Swiss national ski team. In 2011 the company was declared bankrupt and was taken over by Pastificio Di Martino the following year.

Made a Cavaliere del Lavoro (Knight of the Order of Merit for Labour) in 1982, Mr. Amato was President of Italian Pasta Makers and President of Industry for the Campania region.

MANY SHAPES TO TELL IT.  
ONLY ONE ASSOCIATION  
TO REPRESENT IT.



11  
ADHERING  
COUNTRIES

11.025  
EMPLOYEES

5.147.403  
TONS OF PASTA  
PRODUCED

2.553.168  
TONS OF EXPORTED  
PRODUCT

OVER 35%  
OF THE WORLDWIDE  
PASTA PRODUCTION

Since 1960 UN.A.F.P.A represents the Union of Organisations Manufacturers of Pasta products of the European Union. It grants representation and protection of the interests of European Pasta industries. It promotes the continuous improvement of the quality of European pasta, disseminating worldwide, directly or indirectly, the value of pasta, as basic, essential, fundamental nutritious food product for a correct diet. It liaises with European institutions and World Trade Organizations that could affect, directly or indirectly, whether through decisions or consultations, European pasta producers.



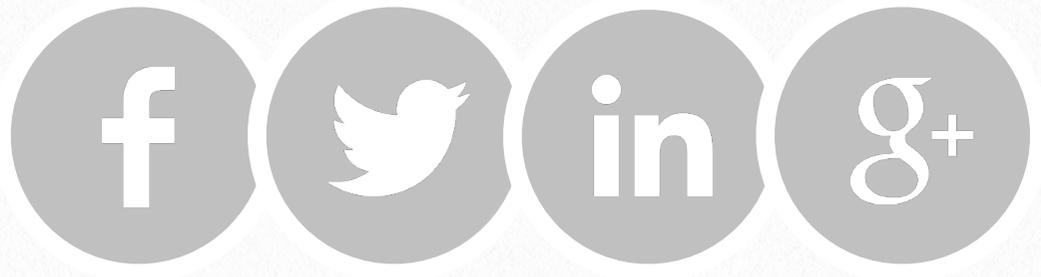
**UN.A.F.P.A.**

Union des Associations de Fabricants de Pâtes Alimentaires de l'U.E  
Union of Organizations of Manufactures of Pasta Products of the E.U.

FOR FURTHER INFORMATION:

Secretariat c/o AIDEPI | Viale del Poggio Fiorito, 61 | 00144 Rome ITALY | Tel: +39 (06) 8091071 | Fax: +39 (06) 8073186 |  
Email: [unafpa@pasta-unafpa.org](mailto:unafpa@pasta-unafpa.org) | [www.pasta-unafpa.org](http://www.pasta-unafpa.org)

# 14



## Food hygiene and safety in fresh pasta production facilities

Massimo Gelati  
Gelati Group



**Certain simple measures help to make each fresh pasta production facility a healthy environment for both operators and products. In this way a necessary task becomes easy to implement.**

As we have already seen in previous issues of Pastaria , no two fresh pasta production facilities are alike and every HACCP self-assessment with relative manual needs to be personalized.

Evaluating hazards and risks and establishing control measures to prevent the emergence of health and hygiene issues is an absolute must. Contamination (which can be of three kinds: physical, chemical, biological) is averted by implementing certain “good practices” which may seem trivial (and for this reason are too often overlooked) but have an enormous impact on the percentage of hygiene risk the operator runs on a daily basis.

Anti-contamination strategies are therefore concretized in a number of methods which must be followed every day and enforced by the HACCP officer who will also be responsible for the relative results.

## Selecting suppliers

This may seem odd, but the correct selection of suppliers prevents external contaminants from entering the fresh pasta production facility. To give a few examples: Sacks of flour containing stones or other foreign bodies; packets of raw materials which are not sealed or correctly stored; food which is overly discounted because it is nearing its sell-by date or has been subjected to breaks in the cold chain and is therefore rapidly deteriorating... The relationship of trust between supplier and customer must ensure that the pasta manufacturer can expect not to encounter any of the above or be exposed to the risk of harming himself, his business or the consumer.

### PERSONAL HYGIENE

- Always keep nails short, clean and free of nail varnish.
- During working hours never wear rings, bracelets and watches which may constitute a receptacle for dirt and bacteria and may inadvertently get dropped into foods.
- Cover any wounds, spots, eczema or other lesions on the hands and arms with brightly colored plasters which are resistant to water to ensure they don't inadvertently fall into the food; wear disposable food processing gloves.
- Avoid touching your nose, mouth and ears when working.
- Avoid sneezing, coughing or talking over foods because if you are suffering from a minor infection of the respiratory tract you risk contaminating foods with huge quantities of microorganisms.
- Never eat, smoke or make phone calls in the workplace.
- Do not touch your hair.
- Hair must be kept clean, short or tied back and completely contained in a suitable and clean head covering.



# MACCHINE ED IMPIANTI PER PASTA



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

## CHARACTERISTICS OF THE PRODUCTION AREAS

Production areas must be:

- in good structural condition: walls and floors must have smooth, easy-to-clean/disinfect surfaces to ensure correct cleaning operations; damaged and uneven surfaces promote the accumulation of dirt.
- clean and tidy: cleanliness and tidiness prevent contamination;
- well-ventilated: adequate ventilation prevents the build-up of humidity and consequently impedes the development of mold and bacteria. Consequently the extractor hoods on the ventilation systems provided as an alternative or addition to natural ventilation must be kept well-maintained.
- well-lit: good lighting makes it possible to work better and monitor the hygiene conditions of the processing areas and equipment.
- organized to facilitate work: the areas designated to processing foods must not be “throughfares”, promiscuity between the various preparation areas must be avoided, spaces must be divided so that raw foods are handled separately from cooked foods; work surfaces and product washing areas must be separate so that food items which are contaminated at source (e.g. egg shells soiled with excrement, fruit and vegetables contaminated with soil and pesticides) do not contaminate foods which have already been “washed”, there must be a net separation between the “dirty” and “clean” circuits, the principle of “moving forward” of food items must always be observed, fixed equipment must be arranged with enough clearance for performing cleaning operations.

It goes without saying that toilet facilities and personnel changing rooms must always be kept clean and disinfected, using different tools, such as scrubbing brushes, brooms, detergents and sponges, from those used in the work areas.

## Personal hygiene of operators

Washing hands, removing jewelry and watches, always wearing clean workwear, head covering and footwear used exclusively inside the production facility... Trivial? It's obvious and everyone does it, right? No.

Quite often the high temperatures in the production facility, especially in summer, force operators to take breaks. So they light a cigarette, take off their head covering, wipe the sweat off their brow on their forearm; they go outside without changing

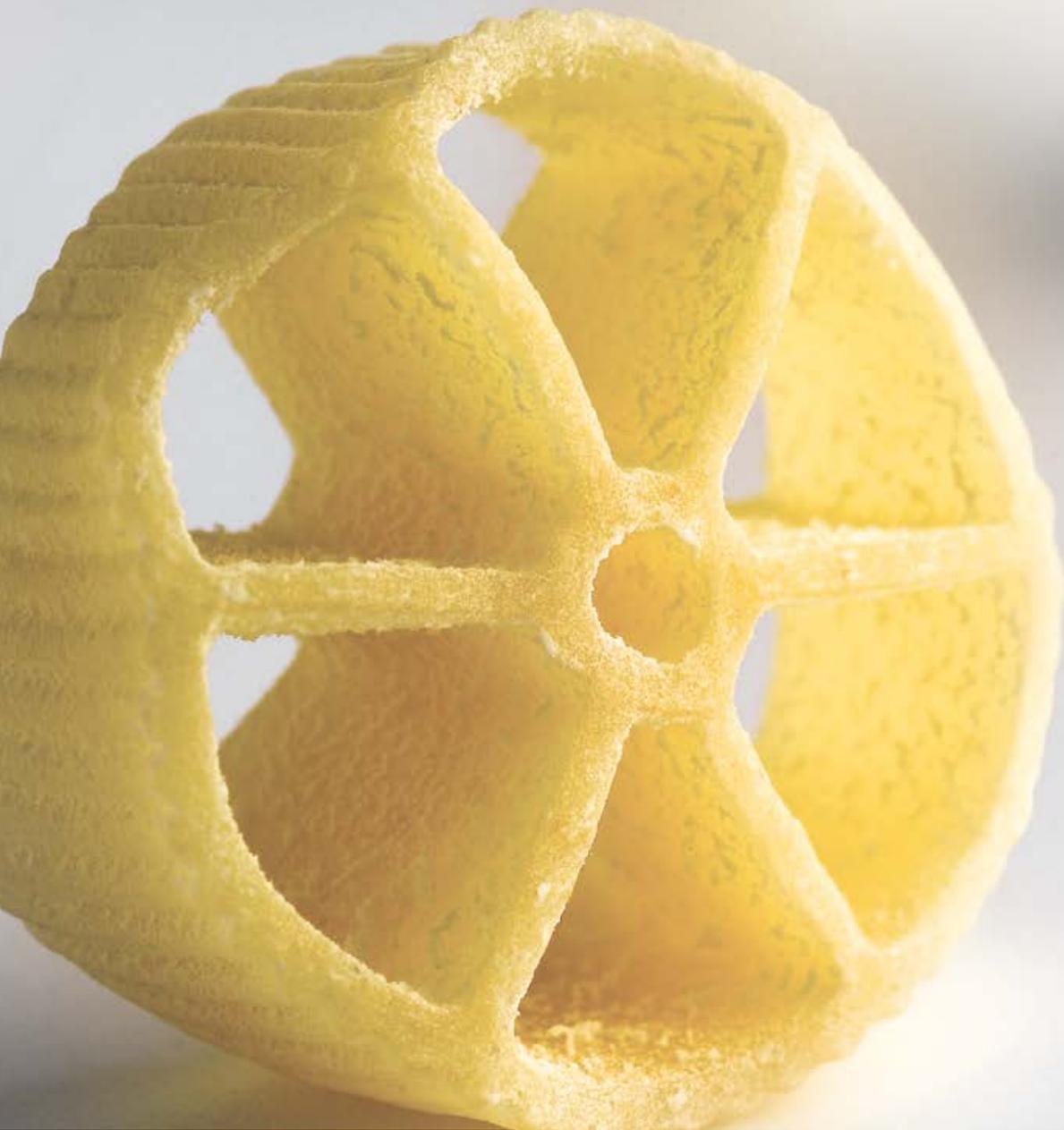
their footwear (“hey, I'm here on the threshold...”), they lean against walls, etc..

Nothing too serious, but then they go back to work without washing their hands or their forearms (“Well, I only smoked a cigarette...”), they haphazardly put their head covering back on but dandruff and hair may already have ended up on their shoulders and in just a few minutes the soles of their shoes have picked up earth, dust, dirt, animal waste, pathogens and who knows what else.

Not a pretty picture, is it? “Well, that's not me, I don't smoke” Not so. Even if you

# **pasta** *bid*

THE GLOBAL MARKETPLACE FOR PASTA



## **PASTABID IS HERE, A NEW WAY TO SELL PASTA.**

- ✓ register free of charge
- ✓ present your products
- ✓ receive requests from buyers
- ✓ take part in supply tenders.

*P* an initiative  
**Pastaria**

[www.pastabid.com](http://www.pastabid.com)

don't smoke there will always be times when you pop out to make a phone call. The amount of dirt and bacteria living on our cellphones and smartphones is so high that if we only knew about it we wouldn't carry them about with us all day! So you can imagine what it means to use one with your bare hands... (oh, and let's not forget... the headphones which go from pocket to ears?).

## **Precautions to be taken in the event of staff illness**

Working in contact with foods when suffering from any type of gastrointestinal ailment or respiratory illness (cough, cold, sore throat) represents a significant risk of contamination. Unfortunately, especially in small businesses, it's common for the owner or family members to carry on working in the production facility even when they are not feeling 100%. In these cases it is always best to stay at home and have someone else do the work.

It is possible to hire additional personnel on a daily basis with vouchers, without this adversely affecting company finances, but above all safeguarding personal health and the health of colleagues and customers. It is important, because if we neglect our illness and it gets worse, a company which normally counts on us and our perfect effi-

ciency will doubtlessly be affected in the long run.

And if taking time off work simply isn't an option, every possible precaution must be taken to avoid contaminating foods (e.g. protective mask).

## **Hygiene of work areas**

The characteristics and requirements envisaged by the standards governing environments where foods are processed are stringent and dictated by precise hygiene concerns.

Every day they must be sanitized using specific procedures and additional procedures, at weekly and monthly intervals (cleaning the walls, for example, including those of the storerooms) must also be executed.

In Italy checks by control authorities are frequent and the sanctions for non-compliance are high and may include the closure of the work areas and the stopping of business activities.

A frequent error, in cleaning work areas, is that of mixing up the cleansing (washing), disinfection and pest control phases. The latter concerns any unwanted cases of attacks by insects, maggots or rodents. Pest control is only applied as and when necessary and must be carried out by specialized companies.

# ONBOARD

A TECHNICAL APP BY PAVAN GROUP



Download now for  
**iPhone / iPad**

## CLEANING SEQUENCE

1. Pre-washing with water to remove thick dirt.
2. Washing (cleansing): dirt is removed from surfaces using hot water and soap or other detergents;
3. Rinsing to remove all traces of detergent and food particles using warm, clean water;
4. Disinfection: hot water (80°C) or a chemical disinfectant must be used, taking care to observe the relative contact times;
5. Final rinse using clean, hot water to remove any traces of disinfectant;
6. Drying: natural air drying is preferable, otherwise clean or disposable cloths can be used.

The two previous phases on the other hand must be carried out on a daily basis following a fixed procedure divided into steps.

It is absolutely essential to always carry out the washing operations before the disinfecting procedures because the effectiveness of disinfectant on a dirty surface is all but null being as bacteria hide in particles of dirt.

## Equipment hygiene

The equipment used to prepare foods must be in good condition, clean and disinfected.

Equipment must be cleaned every day, sometimes more than once a day if it is used to prepare different foods.

In this case special care must be taken to keep the processing of raw and cooked foods completely separate. It may seem trivial, but many pathogens and microbes (many of which are naturally present in raw foods and are eliminated through cooking) can be transferred to finished products simply because the operator used a knife, container or tray which hadn't been properly cleansed between one operation and the next.

## EQUIPMENT HYGIENE

|  |  |
|--|--|
| Disassemble the various parts of the appliance/<br>machine | At the end of the working day  |
| Remove food residues                                       |  |
| Wash with hot water and detergent                          |  |
| Rinse with clean, hot water                                | Between one processing and the next if the same equipment is used for: |
| Disinfect  |  |
| Rinse again  |  |
| Dry, if necessary, with a clean cloth                      |  |

- different foods
- raw foods/cooked foods
- different processes

VIENI A  
TROVARCI A  
SIGEP

Rimini  
21-25 Gennaio 2017  
PAD. B7  
Stand 148

|   |   |   |   |   |   |
|---|---|---|---|---|---|
| F | A | R | I | N | A |
| D | E | L | M | I | O |
| S | A | C | C | O | ® |

PASTA D'ORO®



**FARINA  
DEL MIO  
SACCO®**