



# PARMA 25 SEPTEMBER 2020



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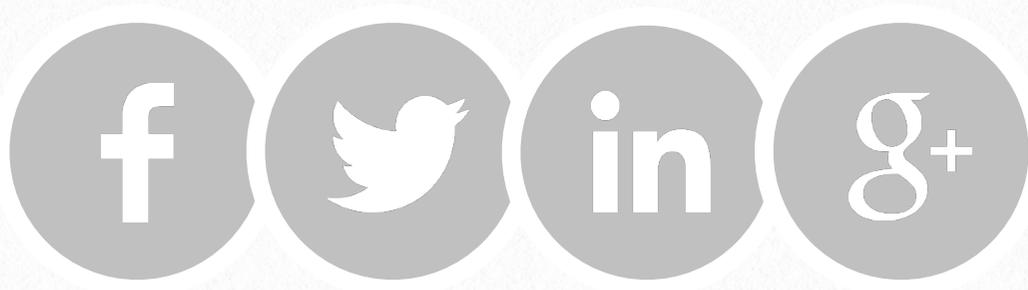
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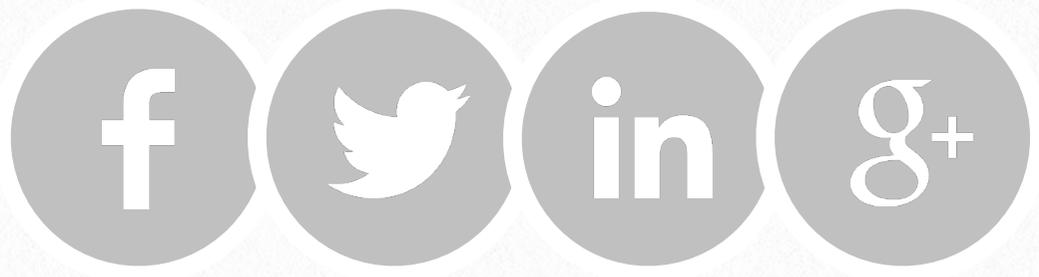
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# 1



## The fourth, and increasingly international Pastaria Festival will be in Parma on 25 September 2020

Editorial staff



The date has been announced for Pastaria Festival 2020, the free event dedicated to professional updating on the work of pasta production, organised by Pastaria, in collaboration with associations, universities, professional bodies, companies and sector experts. The event will take place in Parma (Italy) on Friday, 25 September. The assembly of the International Pasta Organisation (IPO) that will, for the first time ever, be held as part of Pastaria Festival, will – following the successes of the previous edition – contribute to making the event even more international.

Once again it will be Parma, Italy's Capital of Culture for 2020, that will host the fourth Pastaria Festival, the free event dedicated to professional updating for Italian and international pasta producers.

The event is scheduled to take place on 25 September 2020, when the sector's key players (associations, research institutes, universities, professional bodies, companies and experts) will gather in Parma to share their knowledge and skills on the activity of pasta production, in a free day - just as Pastaria's specialist information is free - of meetings, workshops, conferences, presentations and laboratories.

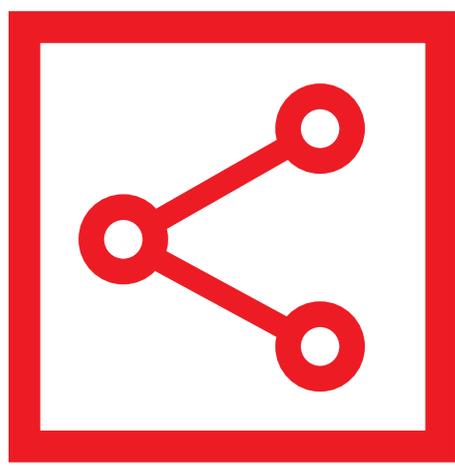
“Following the success of last year's Festival, which brought more than 340 qualified operators to Parma, we are anticipating that Pastaria Festival 2020 could grow significantly in terms of numbers attending, in particular from abroad” says Lorenzo Pini, Pastaria's publisher and editor-in-chief.

“Contributing to the presence of a larger number of international pasta factories will undoubtedly be the staging, as part of the event, of the annual assembly of the International Pasta Organisation (IPO), one of the most significant new additions to this, the fourth Festival. We send all the members of the International Pasta Organisation our heartfelt thanks for having chosen Pastaria Festival as a location worthy of hosting what is such a significant moment for the organisation, that will see the involvement of many renowned pasta factories from every continent.”

## **To take part**

Participation is free, by invitation, and reserved for pasta makers. Pasta factories interested in receiving an invitation can [register free on the website pastaria.it](http://pastaria.it).

Suppliers of equipment, ingredients and services for pasta production who are interested in sponsoring the event or participating in it, are asked to contact the Pastaria editorial offices (tel. +39 0521 1564934).



# PASTARIA FESTIVAL

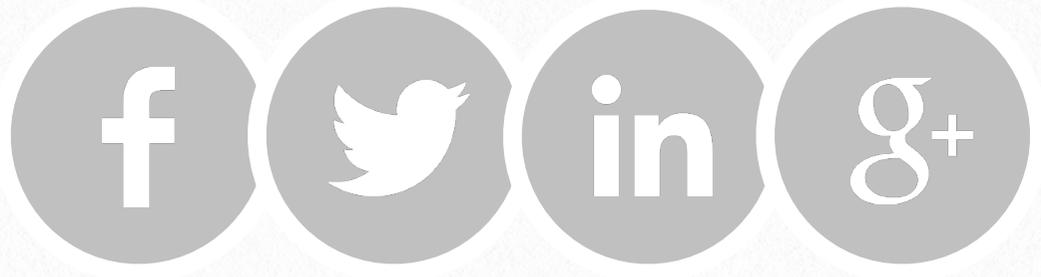
Sharing know-how on pasta manufacturing



**25**  
**SEPTEMBER**  
**2020**  
**SAVE THE DATE**  
**PARMA**



# 2



## ***Proceedings of the Pastaria Festival 2019.*** **Eco-innovative system for cooking pasta**

Alessio Cimini, Matteo  
Cibelli, Mauro Moresi  
Department for Innovation in  
Biological, Agrifood and Forest  
Systems, Tuscia University



**Here is a brief summary of Mauro Moresi's contribution at the conference *From the field to the table: state of the art of research applied to pasta* held at the recent edition of the Pastaria Festival (Parma, 27 September 2019).**

## Introduction

Cooking food is not only a basic transformation process in the food industry, but also a daily human activity. In many cases it is an energy-intensive process due not only to the large amounts of water involved (e.g. boiling) but also due to the high degree of energy inefficiency seen in today's main cooking systems. The energy consumed to cook food can represent the largest portion of total energy consumption over a food's entire life cycle (Xu et al., 2017).

Pasta is usually cooked in boiling water, because at this temperature convective motions inside the pot increase the transfer of matter and heat, accelerating both the gelatinization of starch and the coagulation of proteins. The result is a homogeneously cooked product without agglomerates or partly cooked areas.

Cooking 1 kg of dry pasta requires about 10 litres of water and 1.8 kWh of energy to boil the water plus 0.05 kWh for each minute of cooking (UNAFPA, 2018).

It would seem that the cradle-to-grave carbon footprint ( $CF_{CG}$ ) of 1 kg of dry pasta produced in Italy amounts to  $\sim 913$  g  $CO_{2e}$ . Of this, 564 g  $CO_{2e}$  are associated with growing and harvesting durum wheat, while the amount relative to the cooking phase alone stands at 607 or 1062 g  $CO_{2e}$  depending on whether a gas or electric stove is used (Barilla, 2017). Consequently, cooking pasta represents 40 or 54% of the  $CF_{CG}$  of dry pasta (Barilla, 2017). To mitigate the impact of the field phase, Ruini et al. (2013) validated the response of crop rotation in different areas of Northern, Central and Southern Italy, estimating a reduction in climate-changing gas emissions from 0.74 to 0.36 kg  $CO_{2e}$  per kg of organic durum wheat against yields of between 2.5 and 7.5 Mg  $ha^{-1}$ . Since dry pasta production processes have been widely optimized, leaving room for only marginal improvements, further carbon footprint mitigation may only lie in the consumption phase.

Having previously assessed the effect of the cooking water / pasta ratio on the quality of both long (Cimini et al., 2019ac) and short (Cimini et al., 2019b) cooked pasta, the primary objective of this study was to develop a new eco-sustainable pasta cooker (EPC) and to evaluate its effects on the quality of the



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cooked pasta produced. Said *smart* system is controlled by a low-cost open source platform (Arduino®) piloted via mobile phone or tablet.

## Materials and methods

### Raw materials

Two commercial brands of short (*Cannellone*) and long (*Spaghetti alla chitarra*) pasta were tested, kindly supplied by De Matteis Agroalimentare Spa (Flumeri, Avelino, Italy). Both samples were Armando

**Figure 1 THE ECO-SUSTAINABLE PASTA COOKER (EPC) DURING PASTA COOKING**



brand pasta made from durum wheat semolina, as indicated on the label, with a moisture and crude protein (Nx6.25) content of 125 and 135 g kg<sup>-1</sup> respectively. The dough was extruded through bronze dies with Teflon® inserts and both formats were dried under the same thermo-hygrometric conditions.

### Description of the eco-sustainable cooker and operation

The prototype, shown in Figure 1, was made by assembling a Melchioni Indu induction hot plate; a gear motor (Model 4632-370) fixed to the lid of the pot rotating at 30 rev min<sup>-1</sup> and powered by 12VDC taken directly from the hot plate; an Arduino® microprocessor, which was integrated into the circuit of the induction hot plate by which it is powered, controlling ON/OFF functions and power output; a 1-WIRE digital temperature sensor (DS18B20), housed in a stainless steel thermowell set in the lid that ends near the bottom of the pot; a current sensor (SCT 013-020) to measure current intensity and detect the hot plate power output. The entire system was managed and programmed by an *open source* application, that can be used on any Android Smartphone, which was created via the HMI platform and allows: management of the cooking process, hot plate ON/OFF control, pasta cooking time settings, stirrer

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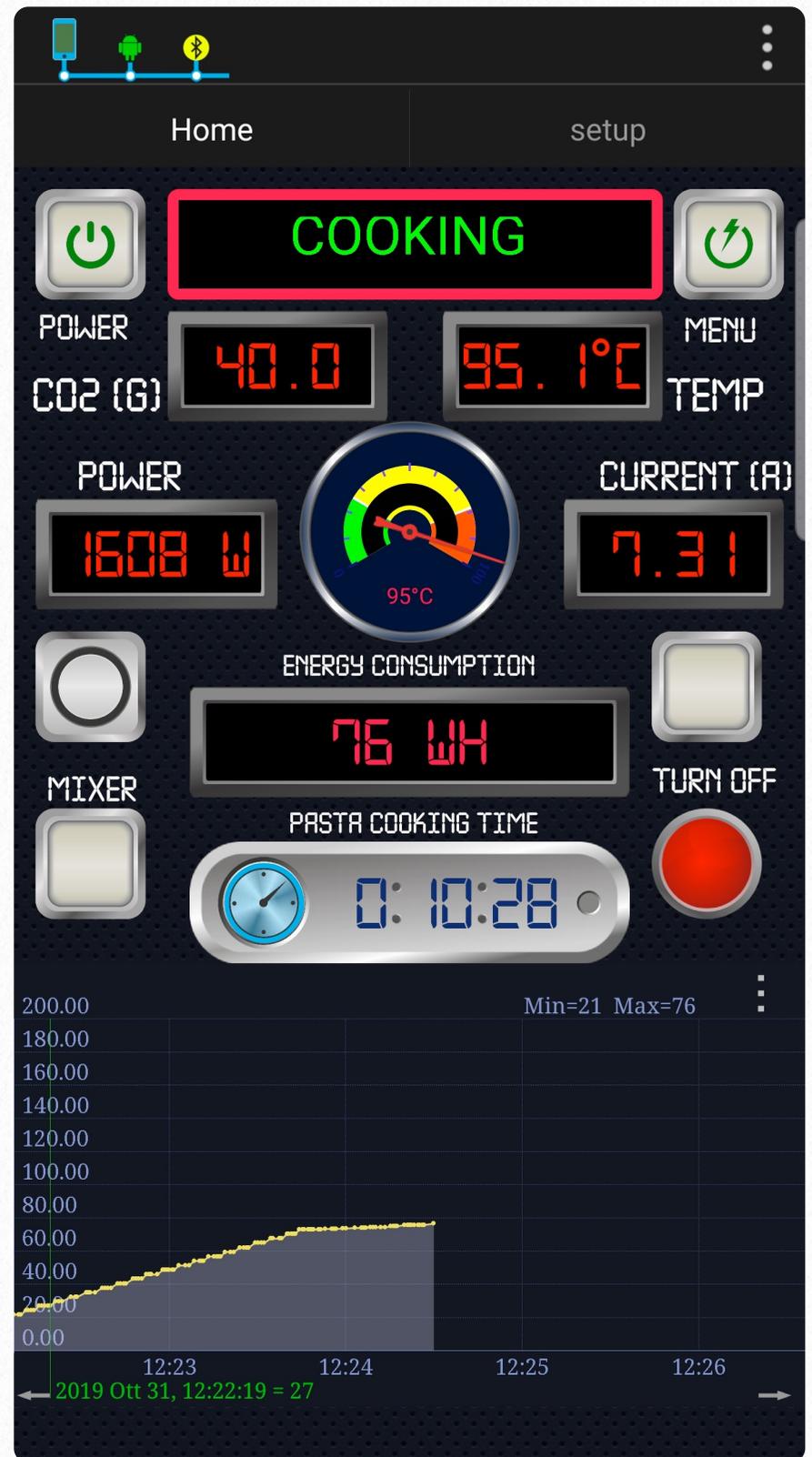
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operating times, cooking water temperature monitoring and recording (in ° C), energy consumption (in Wh), instantaneous power consumption (in W), current delivered [in A] and quantity of carbon dioxide equivalent emissions (in g CO<sub>2e</sub>) (Figure 2). Communication between Smartphone and the induction hot plate was via Bluetooth with HC-05 module.

Operation of the EPC cooker is activated as follows:

- connection between the smartphone and the hot plate via Bluetooth is activated;
- the right amount of water is added to the pot;
- the pot is closed with the lid, to which both the stirrer and temperature probe are connected;
- the *power* button on the application is pressed which turns on the hot plate and sets the maximum power (2 kW). The word *heating* appears on the app display;
- using the same interface, the user enters the pasta cooking time;
- when the temperature of 98°C is reached the hot plate emits an acoustic signal and reduces the power to 200 W;
- the user places the previously weighed pasta into the pot, lifting and closing the lid. The user then starts the timer

**Figure 2 PHOTO OF THE APPLICATION INSTALLED ON A MOBILE PHONE WITH BUTTONS, WINDOWS AND GRAPHS SHOWING THE COOKING TEMPERATURE AND ENERGY OUTPUT DURING PASTA COOKING**



which automatically activates the stirrer;

- during cooking, at each 10 s interval the microprocessor checks the tem-



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perature of the water/pasta mix and compares it with the value recorded in the previous interval and, based on the difference between the two temperatures ( $\Delta T$ ), it will either increase or decrease the power by 200 W or multiples of 200 W. When the measured temperature matches the reference temperature (98°C), the power supplied will be reduced by 200 W;

- i) once the cooking time has expired, the hot plate switches itself off and emits an acoustic notification signal.

To cook the pasta, a water-pasta cooking ratio of 10 litres/ kg<sup>-1</sup> and a minimum ratio (WPR\*) were used, estimated as indicated by Cimini et al. (2019b) based on the external surface and any empty volume of the single piece of pasta and the mass of water absorbed by the cooked pasta.

### **Analytical methods**

To measure the quality of cooked pasta, the following were determined:

- a) the optimal cooking time (OCT), i.e. the time at which the central white line is reduced to a row of dots (ISO, 2016);
- b) the water absorbed by cooked pasta (WU) referred to raw pasta;
- c) the amount of solids dispersed in the cooking water per unit of dry pasta (cooking loss, CL: D'Egidio et al., 1990);

- d) the consistency of the cooked pasta using dynamometric measurements (Universal Testing Machine UTM mod. 3342, Instron Int. Ltd., High Wycombe, UK, equipped with a 1000 N load cell), subjecting the samples to 2 consecutive compression cycles at 30 and 90% of the average thickness ( $s_{CP}$ ) of the long or short pasta sample, as described by Cimini et al. (2019abc).

### **Statistical data analysis**

All the pasta cooking tests were replicated 3 times making it possible to calculate the mean values and standard deviations of a series of dependent variables, such as: mass of cooking water at the beginning and end of cooking, cooking water temperature, electricity consumption, cooking losses (CL), specific water uptake (WU) and the consistency of cooked pasta after primary compression at 30 ( $F_{30}$ ) and secondary at 90 ( $F_{90}$ )% of the initial thickness.

## **Results and discussion**

The short pasta samples had a length of 18.2 mm, an equivalent external diameter of 11.7 mm and a thickness of 1.5 mm; while the long pasta samples had a length of 251 mm and a square section of 2 mm. If cooked with the standard WPR of 10 litres/kg<sup>-1</sup>, the OCT for *cannerone* or *spaghetti alla chitarra* was respectively 12 and

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

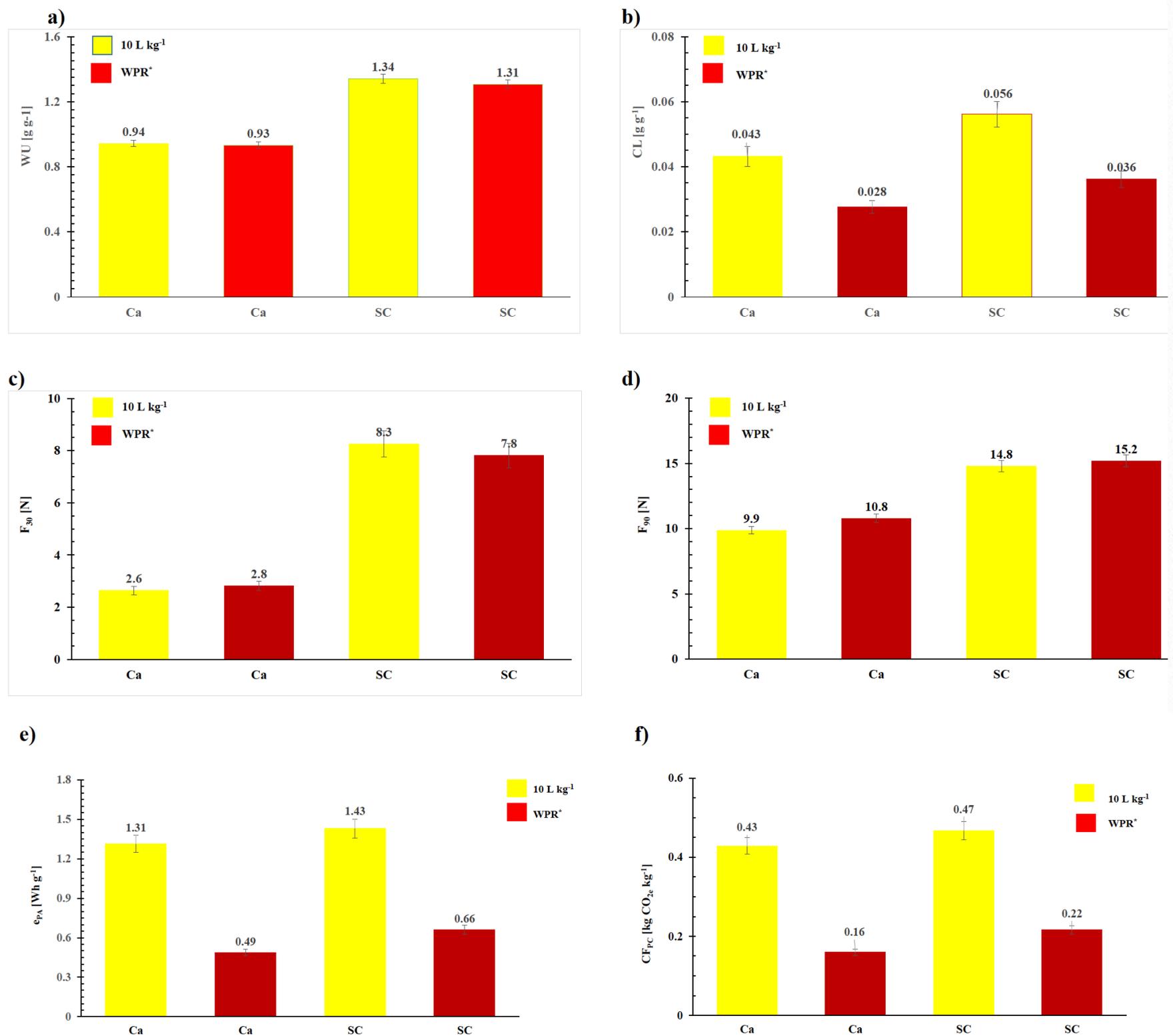


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**Figura 1** EFFECT OF THE WATER/PASTA RATIO ON CHARACTERISTIC PARAMETERS OF COOKED PASTA QUALITY [WATER UPTAKE, WU: A); COOKING LOSS: CL: B); CONSISTENCY OF COOKED PASTA AT A COMPRESSION OF 30 (F<sub>30</sub>: C) AND 90 (F<sub>90</sub>: D)%], ON THE SPECIFIC ENERGY CONSUMPTION (e<sub>PA</sub>: E) AND ON CARBON FOOTPRINT (CF: F)



15 min. Said optimal cooking time remained practically unchanged if the water to pasta ratio was reduced from the standard value (10 litres/kg<sup>-1</sup>) to the minimum ratio (WPR\*, equal to 2.7 or 2.8 litres/kg<sup>-1</sup> in the case of the short or long pasta examined in this study, estimated as indicated

by Cimini et al. (2019b). Figure 3 shows the effect of the WPR on the main characteristic parameters of cooked pasta quality. In particular, specific water uptake by the two types of cooked pasta turned out to be independent of WPR at the confidence level of 95% (Figure 3a) and in line

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with the typical values of good quality pasta (Pasqualone et al. , 2016). On the contrary, *cooking loss* (CL) dropped with the decrease in WPR from 10 litres/kg<sup>-1</sup> a WPR\* (Figure 3b), which obviously reduced the degree of solid substance dissolution. There were no statistically significant differences in the consistency of the cooked pasta in either the first compression cycle (Figure 3c) or the second cycle (Figure 3d). The energy consumed to cook 1 kg of raw pasta ( $e_{PA}$ ) decreased from 1.3-1.4 to 0.5-0.7 W h g<sup>-1</sup> when the WPR decreased from 10 to 2.7 - 2.8 litres/kg<sup>-1</sup> (Figure 3e), despite showing a slight increase as the optimal cooking time went up for each pasta shape.

Finally, the carbon footprint relative to the cooking of 1 kg of pasta ( $CF_{PC}$ ) was estimated based on the specific category rules for dry pasta (UNAFPA, 2018), multiplying global energy consumption by potential global warming in 100 years referred to thermo-electric production from renewable and non-renewable resources in Italy (0.3077 kg CO<sub>2e</sub> kWh<sup>-1</sup>) and to mean energy losses (5.8%) of the grid in 2017 (ISPRA - The Italian Institute for Environmental Protection and Research, 2019). Thanks to the eco-sustainable cooking procedure previously developed (Cimini and Moresi, 2017), the  $CF_{PC}$  was significantly lower than the reference value (1.7 kg CO<sub>2e</sub> kg<sup>-1</sup>)

for cooking pasta on electric hobs (UNAFPA, 2018). Furthermore, with this eco-sustainable pasta cooker that allows you to cook pasta with a minimum water / pasta ratio,  $CF_{PC}$  decreased from 0.43 - 0.47 kg CO<sub>2e</sub> kg<sup>-1</sup> to less than half, i.e. 0.16-0.22 kg CO<sub>2e</sub> kg<sup>-1</sup> (Figure 3f).

## Conclusions

To minimize the environmental impact of the consumer phase of pasta (home cooking), the cooking systems currently in use (gas or electric) must be replaced with systems offering greater energy efficiency, such as the EPC system created here which is able to accurately control the cooking process, minimizing water and energy consumption and, above all, guaranteeing the same chemical-physical quality of pasta cooked under standard conditions.

Similarly to what has already been done by the coffee industry, the pasta industry should also start marketing dry pasta products along with a dedicated smart cooking system, in order to guarantee cooking in a very repeatable and quick way, even when used by impromptu chefs, reducing the carbon footprint of the process by  $89 \pm 2$  or  $73 \pm 6\%$  compared to that associated with cooking pasta on the electric or gas hobs in use today.



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# 3



## **Pasta and the new consumer trends: make way for a new generation of products**

MartinoRossi  
Press release



**MartinoRossi brings us the new flours, made from legumes and cereals, destined to revolutionise the world of pasta making.**

The word pasta has always been synonymous with Italy: an excellence that the entire world envies us and an undisputed symbol of our cuisine. Recognised for its huge versatility and the enormous varieties of existing shapes and types, pasta is today undergoing a veritable revolution in order to keep pace with market trends and consumer tastes.

A pasta that's changing, therefore, without losing touch with tradition. This is the thinking from MartinoRossi, the historic producer of gluten, allergen and OGM free cereal and legume flours and semi-finished products, that has decided to focus all its energies on developing new ingredients for the food industry.

The two new products from the Cremona-based company are:

Newgen and Fiberplus, presented last December at the Food Ingredients in Paris, a globally recognised reference event, dedicated to ingredients for the food sector.

These are innovative products, conceived in particular for the world of pasta making: Fiberplus is the name for the range of stabilised and micronised fibres of cereals and legumes (chickpeas, corn and green pea); Newgen is the new range of legume-based (chickpeas, green pea and red lentil), high-protein content flours, physically modified using a special pre-cooking process.

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keeping physical and nutritional characteristics intact during the industrial production process and therefore particularly suited for the preparation of dried and fresh pasta.

It's a pasta that is not only good and resistant to cooking, but, because it is rich in fibre and protein and low in fats and sugars (in addition to being gluten and allergen free), it is also healthy, more digestible and therefore suitable for any kind of diet or dietary regime.

And there's more: all MartinoRossi flours and products come from controlled supply chains, that is to say, one where all the phases – from sowing to growing, threshing to shipping, and processing to storage – are directly managed by in-house personnel using company resources.

This is a method that not only allows the risk of allergen contamination to be eliminated, but also permits MartinoRossi to use its own fields and supply chain as though they were a huge and single research laboratory for testing new varieties and improving the quality of its products. A result that has brought with it huge potential, and that is already finding a large number of applications in numerous sectors of the food industry.



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4



# 2019 Dry Pasta Yearbook

UIFRA  
Press release

ANUARIO ARGENTINO  
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2019



Every December, the Association of Dry Pasta Manufacturers (UIFRA) publishes this distinguished yearbook containing the key aspects of the pasta industry in Argentina.

Each of the UIFRA Yearbooks has a message, or a special vision. Time after time, publicists seek to create an impact from the visual and content standpoints, and to capture the “art” of pasta manufacturing. The industry’s current situation, and its future aims are both illustrated in the Yearbook.

The slogan at the end of this year’s book is “Let’s Raise the Game!”. This is related to the inclination that Argentinian manufacturers have towards innovation and the generation of new perspectives.

Unlike the European consumer, Argentinian consumers are very conservative and are not always at ease with new shapes or ingredients. Argentina is a country where pasta has become a cultural heritage of the lower-income sectors and consumers geared to a low price.

Another factor that was shaped by this activity is related to the great abundance of bread wheat in Argentina. The fact that there are a lot of flour mills willing to finance a manufacturer or offer it discounts, leads to a great “temptation” that is contrary to quality.

## Not everything is flour

With a general context of “attacking” carbohydrates, it is bread wheat that is bearing the brunt. Moreover, in Argentina there is a particularly high consumption of bread and cookies, with poor nutritional performance.

The industry focuses on this, pointing out that “not all flours are the

**Table 1 CONSUMPTION OF CARBOHYDRATES IN ARGENTINA**

Food	Consumption (kg per inhabitant per year)
Bread	76
Potato	60
Cookies	11
Flour	8
Dry Pasta	7,9

same”. Most consumers in the country do not differentiate between durum wheat pasta from bread wheat pasta. In a context with such high bread wheat consumption, as shown in the table above, durum wheat can make the difference.

But this is only the start, because differentiation may be achieved in several ways, namely by:

- using alternative raw materials, other than wheat, including gluten-free ingredients;
- adopting manufacturing traceability and good practices;
- bringing about innovations in packaging and pasta shapes.

In conclusion, the restructuring process of a sector that was lagging behind (even in relation to management) is being accelerated in the pursuit of greater value.

## Young talents

When speaking about management, the Yearbook includes a separate chapter dedicated to “young talents” working within the management of dry pasta companies. The UIFRA chose five men and women under 40 years of age, due to their ability and professionalism in managing their plants. Among the interviewees we may find both new players, and, also, pasta companies restructured by the third generation of man-

agers.

You may read this article in English in the PDF version of the Yearbook.

## EU - Mercosur Agreement

In addition, one of the articles that stands out (even if it is not translated into English), is entitled: “Concerns on both sides of the Atlantic” (*Inquietudes a ambos lados del Atlántico*). In this piece we explain to the reader that in Europe the EU-Mercosur Agreement also creates mistrust, even more than here in the Mercosur.

Other questions that this article intends to answer are: What were the consequences for the Latin American countries that signed an FTA with the EU? Were they “flooded” with Italian pasta? It seems that, in the end, the threat is not as serious as previously thought.



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5



# Responsibility for storing foodstuffs in a poor state of preservation

Lino Vicini



Poor state of preservation and proximity of different foods: a real court case involving a laboratory in Italy where fresh pasta was produced along with other foodstuffs.

Readers of the magazine “Pastaria” are already familiar with situations in which supervisory bodies have found foodstuffs in a poor state of preservation inside production facilities or retail outlets.

It can safely be said that this irregularity is one of the most frequent among those contested against food companies and their operators in general.

Article 5 of Italian Law dated 30 April 1962 expressly states that “it is prohibited to use in the preparation of food or drink, sell, keep for the purpose of selling, give as payment to employees or otherwise distribute for consumption, food substances [...] in a poor state of preservation”.

This illegal behaviour is stated in point B) of the incriminating provision, after the prohibition stated in point A) referring to substances “deprived even partially of their nutritional elements or mixed with substances of inferior quality or otherwise treated in such a way as to alter their natural composition”.

Subsequent points C) and D) which describe the cases punishable by criminal conviction, thereby completing the list of cases, deal with sanctions for foodstuffs “with microbial loads exceeding the limits of the law” and those “dirtyed, infested with parasites, in a state of alteration or otherwise subjected to processing or treat-

ments designed to conceal a pre-existing state of alteration”.

The general formula “in a poor state of preservation” refers to irregularities in food storage methods, irrespective of the deterioration or otherwise of the foodstuffs in question.

According to the prevailing interpretation provided by case law, the term “state of preservation” although ambiguous, in most cases, indicates the series of activities designed to maintain the original characteristics of a thing (rather than the effect).

In a nutshell, the poor state of preservation sanctioned by Article 5, point B) covers those situations in which food substances have been poorly preserved, i.e. prepared, packaged or put on sale without due compliance with the requirements of the laws, regulations or general administrative acts that have been especially designed to guarantee their effective preservation, in order to safeguard against the risk of their early deterioration, contamination or alteration, even if the said food substances may still be perfectly genuine and healthy.

For that stated in point B) to be considered a criminal offence, it is sufficient not to have complied with the health and hygiene requirements designed to ensure the proper preservation of the product.

The Supreme Court of Cassation, however, clearly establishes that the existence of

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- 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.
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the dangerous offence referred to in Article 5 point B), which provides for an earlier threshold of protection than the actual occurrence of damage in practice, demands a meticulous assessment of the factual situations giving rise to the existence of the alleged danger.

So the judge must establish that the food preservation methods were actually capable of engendering a risk of danger to health or the actual deterioration of the product.

With regard to point B), we cite the incident of the boxes of fresh gnocchi, left outside on the ground in the courtyard of the production plant, near to dog excrement.

Other cases we have dealt with concern circumstances that fall into the category of those sanctioned by Article 5 of Italian Law 283 of 1962. The problems found in pasta can, as a rule, be divided into two large groups depending on whether the product is dry or fresh.

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The first group covers cases concerning product packages containing parasites as per Article 5, point D).

The second group covers cases of products intended for distribution containing higher than admissible microbial loads (point C) or fresh egg pasta containing salmonella or food polluted by *Staphylococcus aureus* and *Escherichia coli*, a clear indication of non-compliance with general hygiene rules (point D).

All the cases in question, including that referred to in point B), were considered by the public bodies in charge of controls to be cases involving responsibility, thus leading to the transmission of documents to the judicial authorities.

It should be underlined, as mentioned above, that the violation provided for in point B) is an offence relating to an alleged danger and so a prior assessment of the edibility of the food does not need to be carried out; neither does there have to be any damage to the health of the consumer. According to a consolidated interpretation of the same regulation, the proximity of different foods can, alone, give rise to the violation referred to in art. 5 point B).

Indeed, the case in point follows a general welfare objective which involves guaranteeing protection of consumer interests at an early stage, by ensuring that the food products reach them after having been sub-

jected to the hygiene conditions required by the type of product concerned.

According to this school of thought, food products with different characteristics all require different methods of preservation. In fact, different products require different preservation precautions so that, by guaranteeing the separation of the individual products, the organoleptic characteristics can be maintained intact and unpleasant contamination can be avoided.

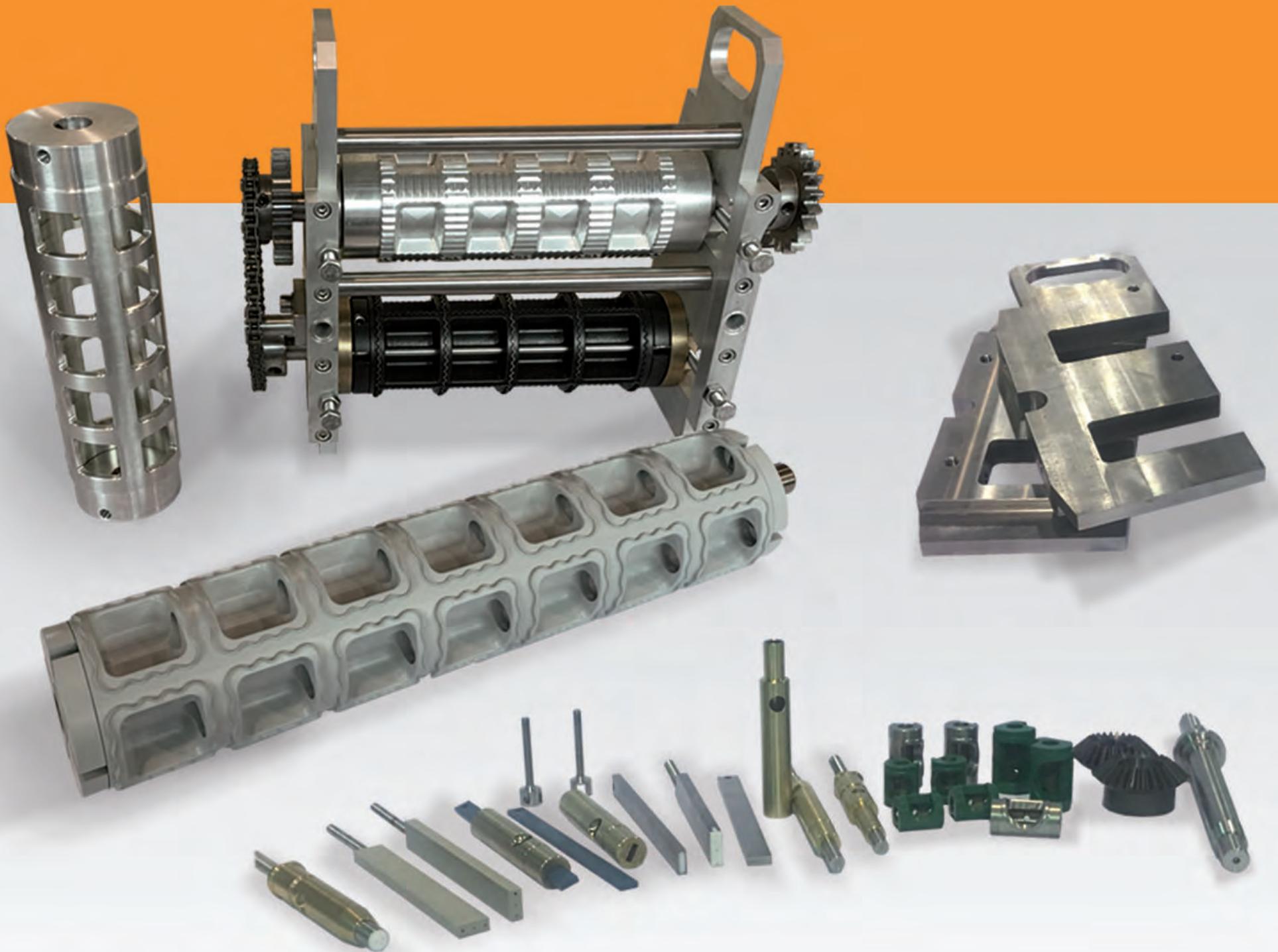
With particular regard to the proximity of different foodstuffs, it is worth mentioning an incident that took place in a production facility where fresh pasta was made, together with other foods.

During an inspection, the NAS (Nuclei Antisofisticazioni e Sanità - Anti Adulteration Unit) branch of the Carabinieri, came across roughly two kilograms of breadcrumbs inside a paper bag, originally containing type "00" soft wheat flour.

The bag itself was stored inside a stainless steel bin closed with a lid.

According to the Carabinieri, this product was in a poor state of preservation because the breadcrumbs, in addition to being stored in paper originally containing flour, were of unknown origin, with no indication of the ingredients, the production batch, the expiry date, the manufacturer and the place of production.

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The head of the production facility was questioned on the origin of the breadcrumbs and declared that they had been purchased from an undefined bakery to be used in the preparation of food products for customers.

The Carabinieri, therefore, proceeded with the probative seizure of the breadcrumbs pursuant to Article 354 of the Italian Code of Criminal Procedure and reported the manager of the production facility to the Prosecutor's Office for violation of Article 5 point B) of Italian Law 283 of 1962.

Following opposition to a criminal conviction, the proceedings were carried out in a monocratic court.

In the course of the proceedings, the Marshal of the NAS branch, who had had the breadcrumbs inspected and subsequently confiscated, was summoned.

After confirming that the bag of breadcrumbs had been found inside a steel bin, he pointed out that the staff of the production facility had presented him with a transport document from a bakery in the area in which the ingredients, production date and expiry date were specified, but this information could not be deduced from the food packaging.

With particular reference to the conditions of the breadcrumbs, the Marshal reported that he had not noticed any anomalies,, except for the way in which they were stored

and that he did not know whether the product had been analysed following its seizure.

Defense witnesses were questioned on the adequacy and validity of the production facility's self-monitoring plan and the characteristics of the breadcrumbs.

In particular, the product was dry, stable at room temperature and not subject to microbiotic and chemical alterations.

The only critical factor might have been humidity, but preservation inside a paper bag previously used for flour and closed in a metal bin with a spring-loaded lid could have ruled out any risks of alteration which, in actual fact, had not been demonstrated.

Finally, the expert witness for the defence was questioned on some particular aspects of the case, i.e. the state of the packaging and the correct indication of origin, since all the food products were accompanied by a transport document in which the batch number and expiry date were indicated.

The witness reported that the product, which had entered the production facility in an original 10 kg package at the time of the inspection, had been almost completely used in the preparation of dishes without any hygienic or sanitary problems arising during this time.



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It should be noted that, at the time of delivery, the breadcrumbs were already stored in the package originally used for the flour, and that the methods of storage inside the steel container were those recorded by the NAS branch of the Carabinieri.

At the end of the investigation, the judge passed a sentence of acquittal pursuant to Article 530, paragraph 1 of the Italian Code of Criminal Procedure with the most favourable formula because "there is no case to answer".

Firstly, in the ruling, the assessment of the constituent element of the offence was addressed.

The starting point was the complaint against the manager of the production facility, i.e. the violation of Article 5 point B) concerning the lack of traceability of the breadcrumbs.

The evidence acquired by the court disproved this allegation at the outset: the origin of the breadcrumbs from the bakery was proven by the defence by displaying the transport document already presented to the Carabinieri during the inspection. With regard to the objection relating to the finding of the foodstuff in the manner described, the judge assessed whether such a manner of preservation could affect, even potentially, the quality of the food.

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It is common knowledge that the assessment of factual situations likely to give rise to the existence of danger must be meticulous and carried out in practice by the judge, as we pointed out earlier.

In the case before the court there was no evidence that the product had been altered. The storage method also suggested that there was no danger of the breadcrumbs degenerating.

In particular, the indications provided by the expert witness for the defence based on the specific characteristics of the foodstuff appeared convincing and proved that the food was preserved in such a way as to protect it from agents that could impair its genuineness.

In particular, the Court attributed no importance to the breadcrumbs having been preserved in the paper flour bag, there being no danger of contamination between the two foodstuffs.

It should be pointed out that the reasoning followed by the judge in this case is that suggested by the case law of the Supreme Court for the investigation of such criminal offences.

First of all, the compliance of the food preservation process with specific (laws, regulations, general administrative acts) or generic (ordinary diligence and principles of experience in the common domain) requirements must be evaluated, after which a

concrete assessment is made to ascertain whether the alleged non-compliance actually resulted in the danger of contamination of the food product.

Since both assessments proved negative, the defendant was acquitted of all charges against him.

For the resolution of the case, the principle of law repeated in various precepts of the Supreme Court should be kept in mind.

The principle of typicality requires, especially for alleged dangerous offences, a particularly strict interpretation, with a view to avoiding an inadmissible extension of the type of criminal offence.

The accessory conduct to the crime must correspond exactly in the situation assumed as a parameter for the practical evaluation of the transgression.



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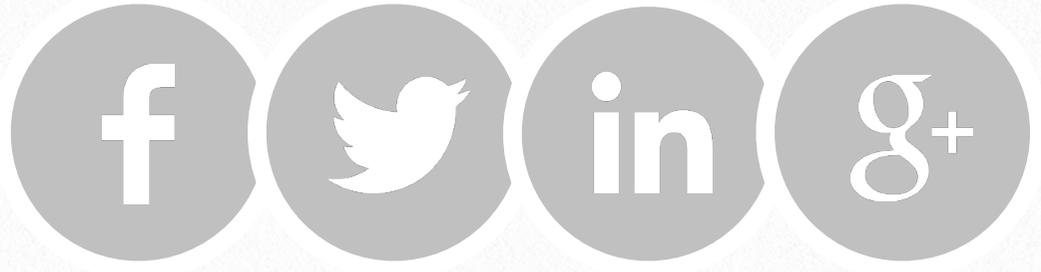


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# IpacK-Ima focuses on sustainable materials and packaging with IpacK-Mat

Press release



At IpacK-Ima 2021 ideas become solutions with the return of the IpacK-Mat project devoted to innovative materials for eco-efficient packaging.

Following its successful debut in 2018, the Ipack-Mat project devoted entirely to innovative solutions in the field of high value-added materials will be back at the 25th Ipack-Ima to be held in the Fiera Milano exhibition centre from 4 to 7 May 2021, further expanding the show's scope and contents.

In a major new development in 2021, the "Ipack-Mat - Packaging Materials for Product Development" project will be expanded and elevated from a special area to a full-scale brand capable of enhancing the identity of all packaging materials suppliers present at Ipack-Ima and MEAT-TECH. This broad-based concept will provide marketing teams in the manufacturing industry with fresh ideas and inspiration for the development of new product lines.

Another highlight will be the Ipack-Mat thematic area in Hall 14, a privileged showcase of innovative materials and eco-friendly packaging solutions linked by the common threads of the green economy, smart packaging and design. This area will host new-generation materials that cater for the needs of ever greater sustainability and rationalisation of the production process, as well as hi-tech packaging capable of extending shelf life and preserving the integrity of products.

These will include outstanding solutions for optimising production processes, such

as tough and flexible corrugated cardboard for packaging special goods, ideal for e-commerce applications, monomaterial barrier films, high temperature-resistant cellulose containers and the labels of the future.

Ipack-Mat is reaffirming its partnership with CONAI, one of Europe's largest consortia with more than 800,000 member companies that produce or use packaging. In its exhibition space, the consortium will be organizing initiatives aimed at encouraging the industry to invest in production processes inspired by the principles of the circular economy.

The 2021 show will also feature "Ipack Ima Lab - Solutions for Product Testing & Certification", a new Ipack-Mat exhibition section organised in collaboration with the Italian Institute of Packaging. This new section will host laboratories and certification and research institutes specialising in quality and conformity checks for FCM regulations on materials and objects intended for food contact.

Ipack-Ima is intensifying its collaboration with the Italian Institute of Packaging with the aim of promoting innovation in the packaging industry and will be the main partner of the Best Packaging Awards 2020 and 2021, with the celebration of the 2021 winners during the show itself.

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7



# Commodity price observatory 1/2020

Pastaria Centre for Economic Research



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

Elements of uncertainty, primarily associated with external factors, provided a boost to industrial commodity prices in the closing stages of 2019, driving an upswing in the agricultural commodities market and across the energy sector, starting with crude oil. The risk of military conflict between the US and Iran in January, yet to be entirely resolved, further contributed to the upward trend, as did uncertainties surrounding the impact of Brexit on business dealings between the United Kingdom and the European Union. Also significant is the prospect of a trade war between the US and the EU, following approval by Brussels of subsidies for the European aviation industry. This situation previously triggered an increase in US tariffs on various products, which may now be extended to Italian oils, wines and pasta. As regards China, the “Phase One” agreement, triumphantly presented by Washington as a means of defusing trade tensions with Beijing, involves a commitment by the Asian country to buy an additional \$32 billion worth of US-produced agricultural commodities over the next two years, putting competitors in Europe and Oceania, in particular, on the back foot, and forcing them to seek new markets.

Many analysts consider the target to be unrealistic, however, with China unable to absorb \$40-50 billion worth of American agricultural products under standard conditions. Imple-

mentation of phase two of the agreement, involving effective elimination of tariffs on US products, is contingent on the aforementioned goal being reached.

Though affected by the general trends of other commodities, the agri-food sector also “responded” well to the fundamental elements that, at the end of the year, led to a certain imbalance in terms of supply, particularly in the vegetable oil sector. Palm oil, in particular, experienced a major rebound, which resulted in partial recovery from the strong downward trend recorded in the first half of the year.

General figures for 2019, based on FAO indicators, suggest an overall average increase of 1.8% in agriculture and food prices compared to 2018, with increases most marked in the protein sector, which experienced significant demand from South-East Asia in particular. These dynamics have pushed meat prices up by 5.7% and dairy prices up by 3%.

Despite the general improvement in international prices, cereal prices recorded a fractional decline of 0.6%, with the exception of durum wheat, which escaped the downward trend. In Italy, in particular, following a months-long upward trend, the crop used to produce pasta reached its highest peak last November since October 2015.

The climate situation represents another element of uncertainty, following last summer’s



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**PRICES AND TRENDS OF CERTAIN FOOD RAW MATERIALS (DECEMBER 2019)**

	Price (€/ton)	Monthly variation	Annual variation	Forecast
<b>National fine common wheat</b>	193.5	1.4%	-13.5%	=
<b>Fine durum wheat from North Italy</b>	257.5	0%	17.8%	=
<b>00 type common wheat flour</b>	405	0%	-1.2%	▲
<b>Semolina above min. leg. req.</b>	477.5	0%	14.4%	▼
<b>Eggs M</b>	13.73	2.1%	4%	▼
<b>Pork hams for Prosciutto 12 kg and over</b>	3.83	-0.5%	17.8%	▲
<b>Beef – veal meat half-carcass, prime quality</b>	5.68	10.9%	6.6%	=
<b>Raw milk</b>	40	-1.2%	3.9%	▲
<b>Churned butter</b>	1.55	0.6%	-32.6%	▲
<b>Grana Padano aged for 9 months or more</b>	7.23	-3.5%	18.5%	=
<b>Extra virgin olive oil</b>	3.4	-15%	-44.7%	=

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



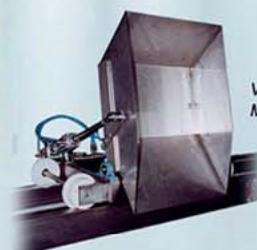
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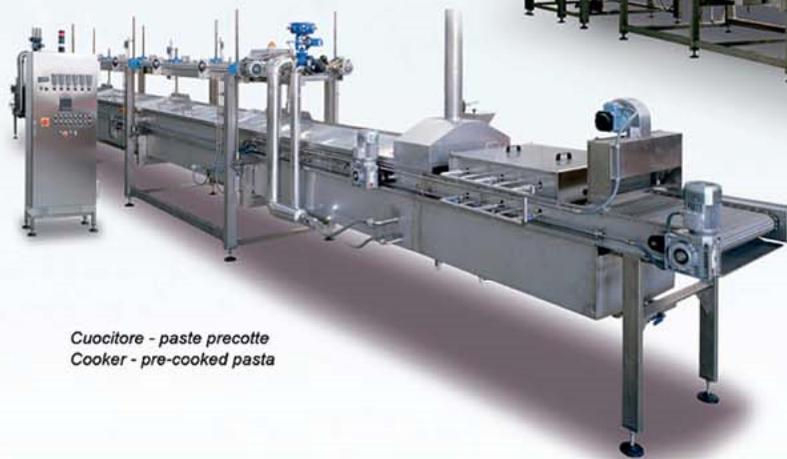
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Pastorizzatore - Pasteurizer



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Drum cooker

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**PRICE MONITORING**

FAO Food Price Index	Price (2002-2004=100)	Monthly variation	Annual variation	Forecast
	181.7	2.5%	12.5%	▼
Soft Red Winter FOB US Gulf port	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	223.54	5%	6%	=
Mais, U.S. No. 2 Yellow FOB US Gulf port	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	166.33	-0.5%	3.5%	=

*IMF Food Price Index, Soft Red Winter, Mais: November 2019*

record temperatures and the droughts affecting Australia, in particular, which is currently grappling with the most serious wildfire crisis in its history.

Such factors may lead to further increases that, in the cereals sector, and particularly within the EU, could mitigate the associated deflationary effect in relation to the leading products (soft wheat, corn and barley), given the ample stocks held in silos on the Old Continent.

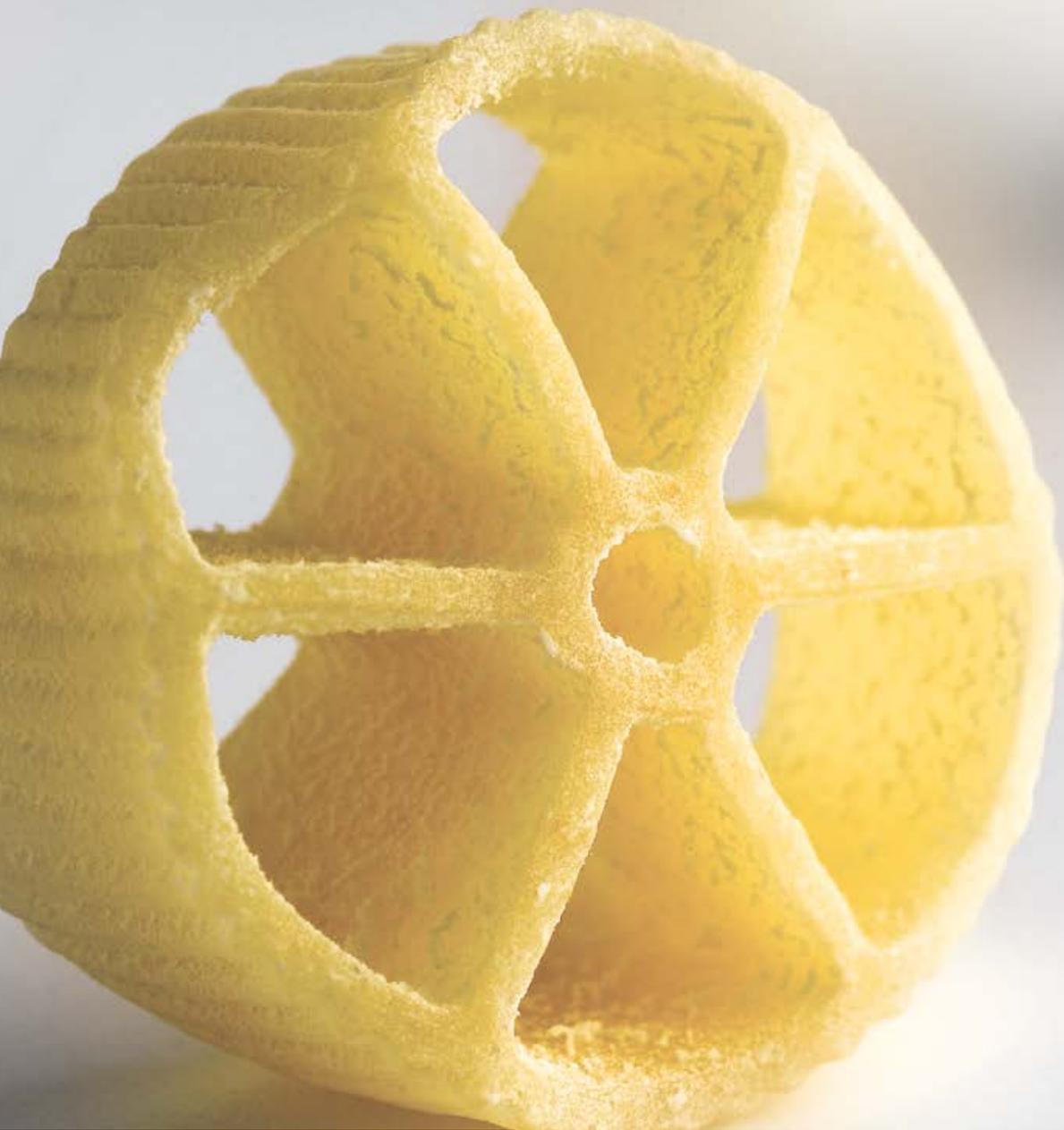
Analysts at Rabobank, a Dutch business bank specialised in the agri-food sector, suggest that the volatility that has driven trends over the last twelve months will continue to characterise markets throughout 2020, against a global economic backdrop that seems set to experience moderate growth. A divergence in wheat prices on the Italian markets was confirmed in December by a decline of 13.5% in soft wheat prices (compared to the same month in 2018) and an increase of 17.8% in the price of durum

wheat. Most recent figures for the latter product indicate a flattening out of the curve, which could quickly extend to semolina, prices of which increased by 14.4% in one year.

Also significant to this analysis is the sharp reversal in olive oil prices, which saw a hike last year. Figures recorded at the Bari Commodity Exchange, representing a national benchmark, tumbled to €3.4 per kilo, almost half the value of the previous year (-45%). The African swine fever epidemic – which saw production in China collapse to the lowest level in 16 years, with the industry unable to meet the country’s demands – explains the significant profit margin on pork meat (approximately +18% in one year). The steep demand from China, linked to increased end-of-year domestic consumption trends, has resulted in exceptional supply shortages in both the EU and Brazil.

# **pasta** *bid*

THE GLOBAL MARKETPLACE FOR PASTA



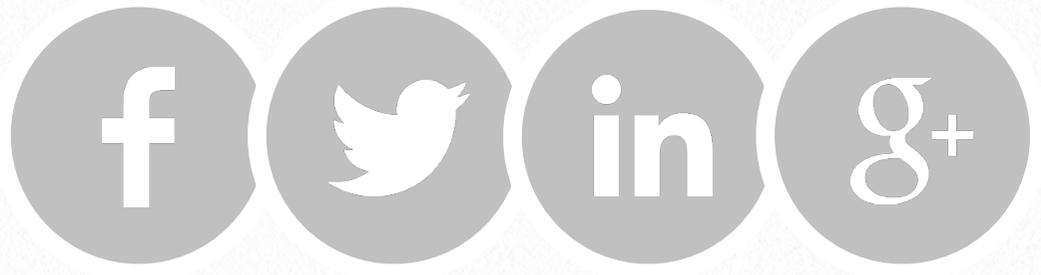
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8



# ABIMAPI and ABICAB will bring together the food industry's main

ABIMAPI  
Press release



The 17th Congress organised by the Brazilian association, ABIMAPI, will take place in Florianópolis (Santa Catarina, Brazil) from 19 to 21 March.

The 17<sup>th</sup> International Congress of Industries, organised by the Brazilian Association of Biscuits, Pasta and Industrialized Breads & Cakes (ABIMAPI) in partnership with ABICAB (Brazilian Association of the Chocolate, Cocoa, Peanut, Candy and Derivatives Industry), will take place in Florianópolis (SC), at the Costão do Santinho Resort, from March 19 to 21. It will offer an opportunity for association members, suppliers and partners to discuss initiatives, experiences and ideas that can promote the growth of the categories represented by the different bodies.

To ensure it will be as successful as previous editions, we will promote lectures on retail trends, consumer purchasing habits, market analysis, innovation and social media, as well discussion on the economy with regard to the domestic and global scenario.

“This is a high-level international event, which adds knowledge and generates ideas and solutions with which to leverage business. It contributes to the decision making of executives in order for them to become increasingly assertive. It is also an important space for integration and networking, for establishing new partnerships and strengthening old ties”, says Claudio Zanão, Executive President of ABIMAPI. With regard to the schedule of seminars, we have already confirmed speakers of the

highest level, such as: economist Ricardo Amorim, who will talk about the prospects for the Brazilian and world economy; Valéria Ragoni, leader and spokesperson for the retail industry at Nielsen, and David Fiss, responsible for leading various segments of the industry (food and beverage, cleaning, medicines and retail) at Kantar Worldpanel, who will discuss market trends and consumer habits; Arthur Igreja, advisor to the O Boticário foundation; and Lincoln Seragini, visionary, entrepreneur and teacher, who will talk about innovation and trends for retail; Hugues Godefroy, the commercial director at Cepêra, and Marcos Escudeiro, master in competitiveness management - talking about cash & carry and how this new market impacts companies and consumers; and Beia Carvalho, a publicist, with Rafael Moreira Lima, a digital marketing specialist who will be talking about social media and how these tools can be combined in promoting products. In addition to lectures, the event will feature another edition of the Exhibition Fair, with 29 stands that will present the main innovations in equipment and supplies. For the interaction of the participants, a Congress App, available for both Android and iOS smartphones, will be of help with the schedule, and, in the main, will provide integration between visitors and exhibiting companies.

In the export area, the International Business Round will welcome 10 buyers from different countries, with an anticipated 32 Brazilian companies participating in the sectorial projects of Brazilian Biscuits, Pasta and Industrialized Breads & Cakes (ABI-MAPI) and Brazil Sweets & Snacks (ABI-CAB), both in partnership with Apex-Brazil. It is still possible to register via the ABIMAPI website. Included in the rate are lectures, coffee breaks and meals. For further information please visit [www.abimapi.com.br](http://www.abimapi.com.br).

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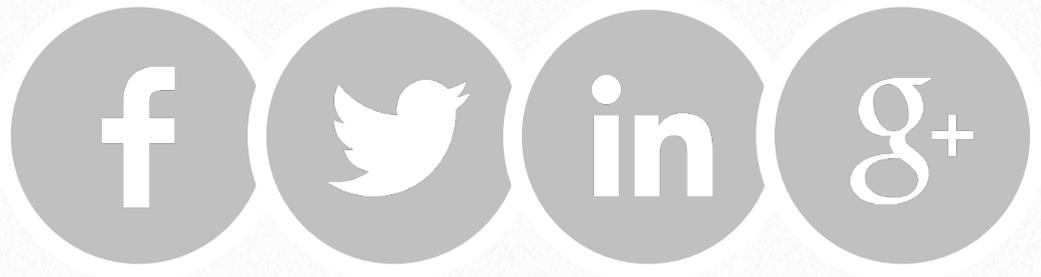
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# 9



## Nutritional aspects and technological behaviour of pasta made with einkorn

Simone Galli



In this pilot-study, various formulations of dry pasta were made with einkorn (*Triticum monococcum*) starting from hulled, pre-germinated seeds and also by enrichment with egg products. Nutritional characteristics were evaluated, including thermal damage and tocopherol content. Einkorn, despite being poor in gluten-forming proteins, has allowed to obtain a pasta with a good texture and performances during cooking, bringing also good nutritional benefits to the food. The thesis was the winner of one of the 2019 Pastaria prizes awarded during the course of the recent Pastaria Festival.

## Introduction

Einkorn, an ancient covered wheat, has better nutritional properties compared to other types of wheat, above all thanks to the high content of proteins, carotenoids and antioxidants. These nutritional properties make it an interesting ingredient for making pasta, a staple part of the Mediterranean diet and widely consumed in Italy.

The main purpose of this study was to evaluate the technological and nutritional performance of einkorn (cv. *Monarca*) in the production of dry pasta. More specifically, five different samples of macaroni were made using einkorn flours: plain einkorn flour, sprouted or hulled einkorn flour, einkorn refined flour with the addition of egg white or egg mix. For the purpose of comparison, a sample of pasta made with durum wheat semolina prepared in the same plant and in the same processing conditions, as well as two samples of commercially manufactured pasta of a similar size were evaluated.

## Materials and methods

The flours were characterized by moisture, ash, proteins, thermal damage, total carotenoid content, viscoamylographic properties, ability to form gluten and colour. The pasta types were also characterized by their lipid content and, with two cooking times (optimal and overcooked), for their technological quality in terms of colour, *texture*, water uptake, increase in size and loss of solids during cooking.

## Results and discussion

The compositional and nutritional characteristics of the einkorn ([Table 1](#)) pasta types were better than those of the durum wheat pasta made under the same experimental conditions, especially for the higher protein content (on average 20.89 g v. 11.33 g/100 g DM) and total carotenoid content (6.36 mg v. 1.83 mg lutein eq/kg DM), as well as for lower thermal damage (72.34 mg v. 141.3 mg furosine/100 g proteins). The use of flour made from partially hulled grain increased the levels of carotenoids, lipids and fu-



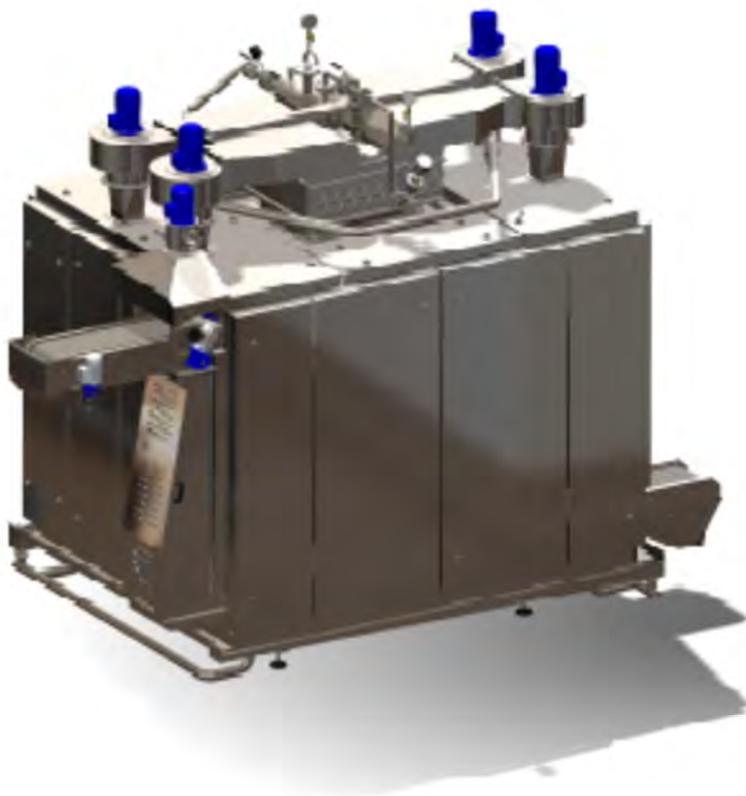
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**Table 1 CHEMICAL CHARACTERISTICS OF DRIED PASTA SAMPLES (MEAN ± D.E.)**

Pasta	Moisture (g/100g)	Ash (g/100g DM)	Protein (g/100g DM)	Fats (g/100g DM)	Total carotenoids (mg lutein/kg DM)	Furosine (mg/100 g proteins)
<b>PM</b>	9.84 <sup>e,C</sup> ± 0.02	0.71 <sup>d,D</sup> ± 0.007	20.2 <sup>b,B</sup> ± 0.3	1.87 <sup>c,C</sup> ± 0.02	4.79 <sup>c,C</sup> ± 0.16	34.0 <sup>g,E</sup> ± 2.4
<b>PM-A</b>	10.17 <sup>c,A</sup> ± 0.08	0.83 <sup>c,C</sup> ± 0.007	23.4 <sup>a,A</sup> ± 0.1	1.83 <sup>cd,C</sup> ± 0.11	4.86 <sup>c,C</sup> ± 0.09	79.5 <sup>e,C</sup> ± 0.1
<b>PM-U</b>	9.92 <sup>de,BC</sup> ± 0.01	0.93 <sup>b,B</sup> ± 0.041	23.0 <sup>a,A</sup> ± 0.0	4.40 <sup>a,A</sup> ± 0.05	11.5 <sup>a,A</sup> ± 0.6	77.3 <sup>e,C</sup> ± 2.5
<b>PM-PG</b>	10.17 <sup>c,A</sup> ± 0.02	0.71 <sup>d,D</sup> ± 0.002	18.9 <sup>c,C</sup> ± 0.5	1.84 <sup>cd,C</sup> ± 0.01	4.44 <sup>c,C</sup> ± 0.24	57.9 <sup>f,D</sup> ± 0.0
<b>PM-DC</b>	10.01 <sup>d,B</sup> ± 0.01	2.34 <sup>a,A</sup> ± 0.000	19.0 <sup>c,C</sup> ± 0.3	3.23 <sup>b,B</sup> ± 0.03	6.08 <sup>b,B</sup> ± 0.03	112.9 <sup>d,B</sup> ± 1.0
<b>PGD</b>	9.80 <sup>e,C</sup> ± 0.04	0.83 <sup>c,C</sup> ± 0.009	11.3 <sup>e,D</sup> ± 0.1	1.69 <sup>d,C</sup> ± 0.05	1.83 <sup>d,D</sup> ± 0.07	141.2 <sup>b,A</sup> ± 0.0
<b>PDC</b>	10.48 <sup>b</sup> ± 0.06	0.84 <sup>c</sup> ± 0.009	12.7 <sup>d</sup> ± 0.2	1.68 <sup>d</sup> ± 0.01	4.57 <sup>c</sup> ± 0.24	130.1 <sup>c</sup> ± 1.0
<b>PB</b>	10.92 <sup>a</sup> ± 0.01	0.81 <sup>c</sup> ± 0.000	12.6 <sup>d</sup> ± 0.2	1.71 <sup>d</sup> ± 0.02	4.67 <sup>c</sup> ± 0.24	417.9 <sup>a</sup> ± 0.1

Different letters in the same column indicate significant differences (LSD,  $p \leq 0.05$ ) between the samples (plain einkorn pasta), PM; egg white einkorn pasta, PM-A; egg einkorn pasta, PM-U; sprouted einkorn pasta, PM-PG; hulled einkorn pasta, PM-DC; durum wheat pasta, PGD; sample of commercially manufactured pasta no. 2, PDC; sample of commercially manufactured pasta no. 2, PB). Lower case letters represent the results obtained considering all the samples, upper case letters exclude the two commercially manufactured pasta types.

rosine compared to the pasta made with refined einkorn flour, while pre-germination, carried out for a single day, did not affect the carotenoid content but did result in a slight reduction in protein content (20.2 v. 18.9 g/100 g DM) and an increase in thermal damage (57.9 mg v. 34.0 mg/100 g proteins) due to the greater amount of reducing sugars released.

The addition of egg white or egg mix enriched the protein content of the pasta (23.4 g and 23.0 g/100g DM) and, in the case of egg mix, also the carotenoid content (11.51 mg lutein eq/kg DM), while still

keeping the thermal damage within acceptable levels (79.49 mg and 77.29 mg furosine/100 g proteins). The presence of egg mix also increased the lipid content (4.40 g v. 1.87 g/100 g DM), although the simultaneous presence of cholesterol (estimated at 85 mg/100 g) may not be welcomed by some classes of consumers. From a technological point of view ([Chart 1](#) and [Chart 2](#)), the proteins brought in by the egg products played a structuring role, improving the consistency of the cooked macaroni (maximum load of 668 - 538 N v. 306 and 341 of the einkorn and semolina

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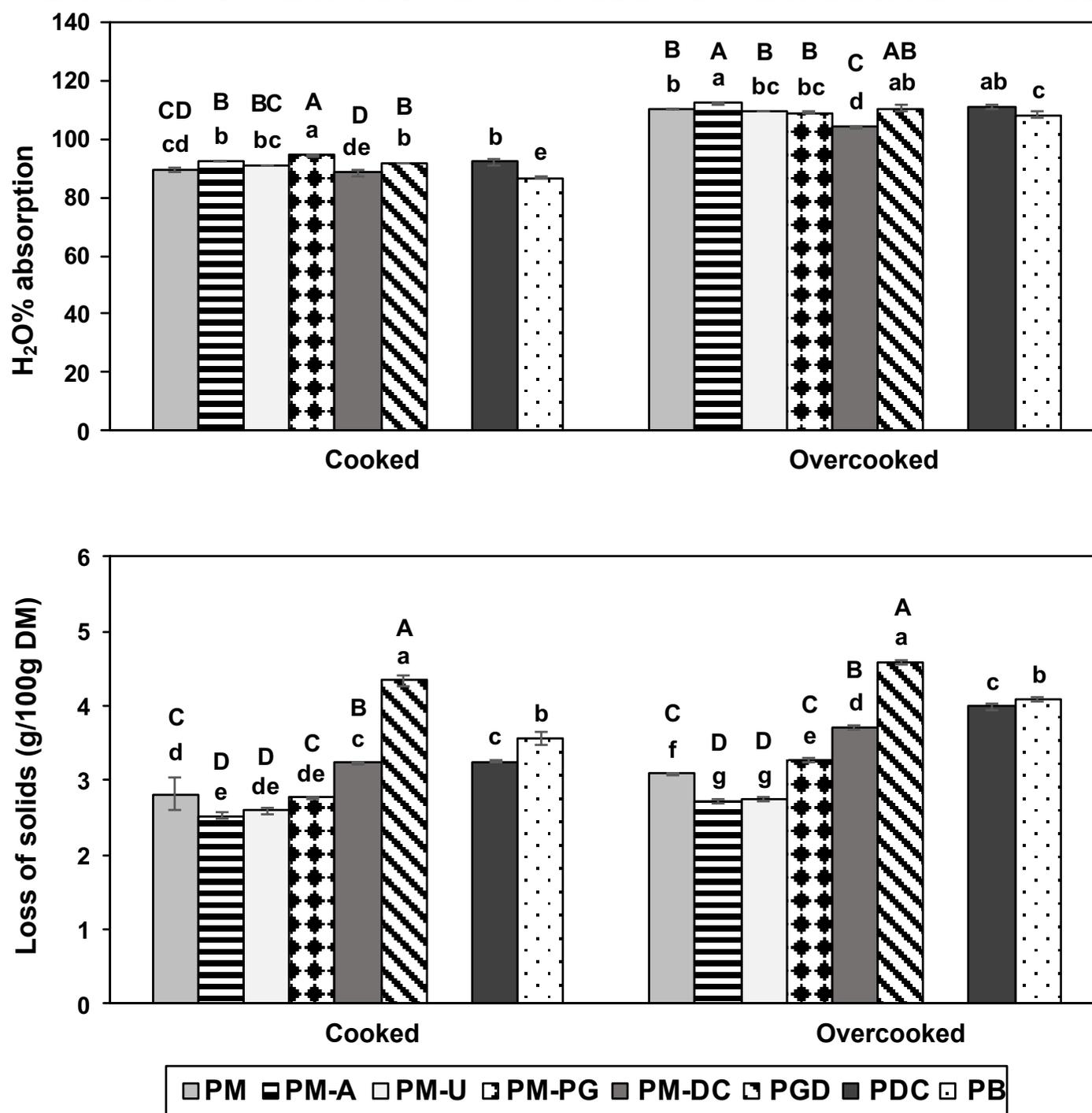
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**Chart 1 WATER UPTAKE PERCENTAGE AND LOSS OF SOLIDS OF PASTA SAMPLES FOLLOWING COOKING AND OVERCOOKING**



Different lower case letters in each group indicate significant differences (LSD  $p \leq 0.05$ ) between all the samples analysed. Upper case letters indicate significant differences detected, excluding the samples of commercially manufactured pasta. The error bars indicate the standard error.

macaroni respectively), reducing the loss of solids into the cooking water (2.52 - 2.59 g/100 g DM v. 2.81 g for plain einkorn flour macaroni and 4.34 g/100 g DM for semolina macaroni) and promoting a high cooking yield, as evidenced by the maxi-

imum swelling percentage of the macaroni section area (144 - 147%). Furthermore, these pasta types, especially the one containing egg mix, were the only ones that managed to keep all of these qualities even when overcooked.



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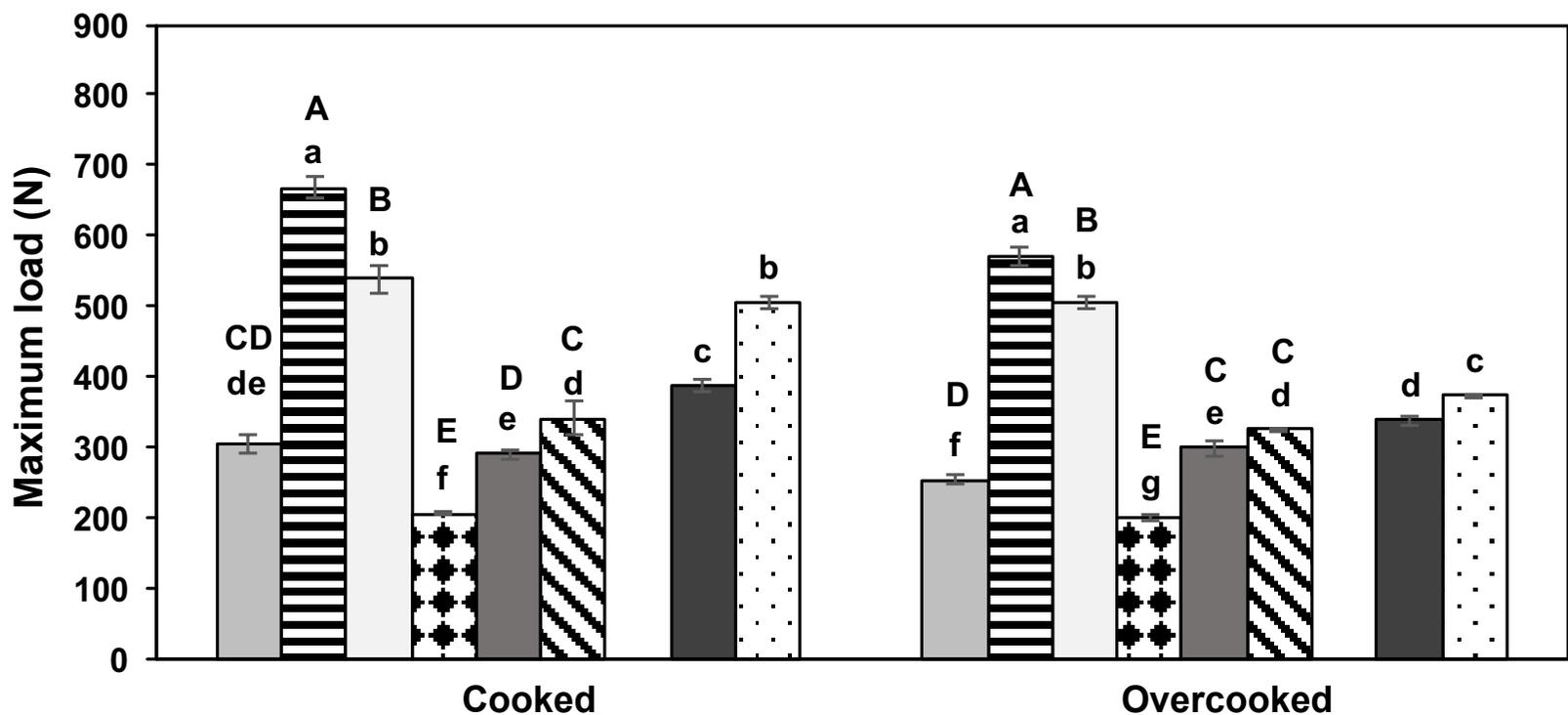
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**Chart 2 TEXTURE CHARACTERISTICS OBTAINED FROM THE COMPRESSION-EXTRUSION TESTING OF MACARONI COOKED FOR BOTH OPTIMAL TIME AND OVERCOOKED.**



Different lower case letters indicate significant differences (LSD  $p \leq 0.05$ ) between the samples. Upper case letters indicate significant differences detected, excluding the samples of commercially manufactured pasta. The error bars indicate the standard error.

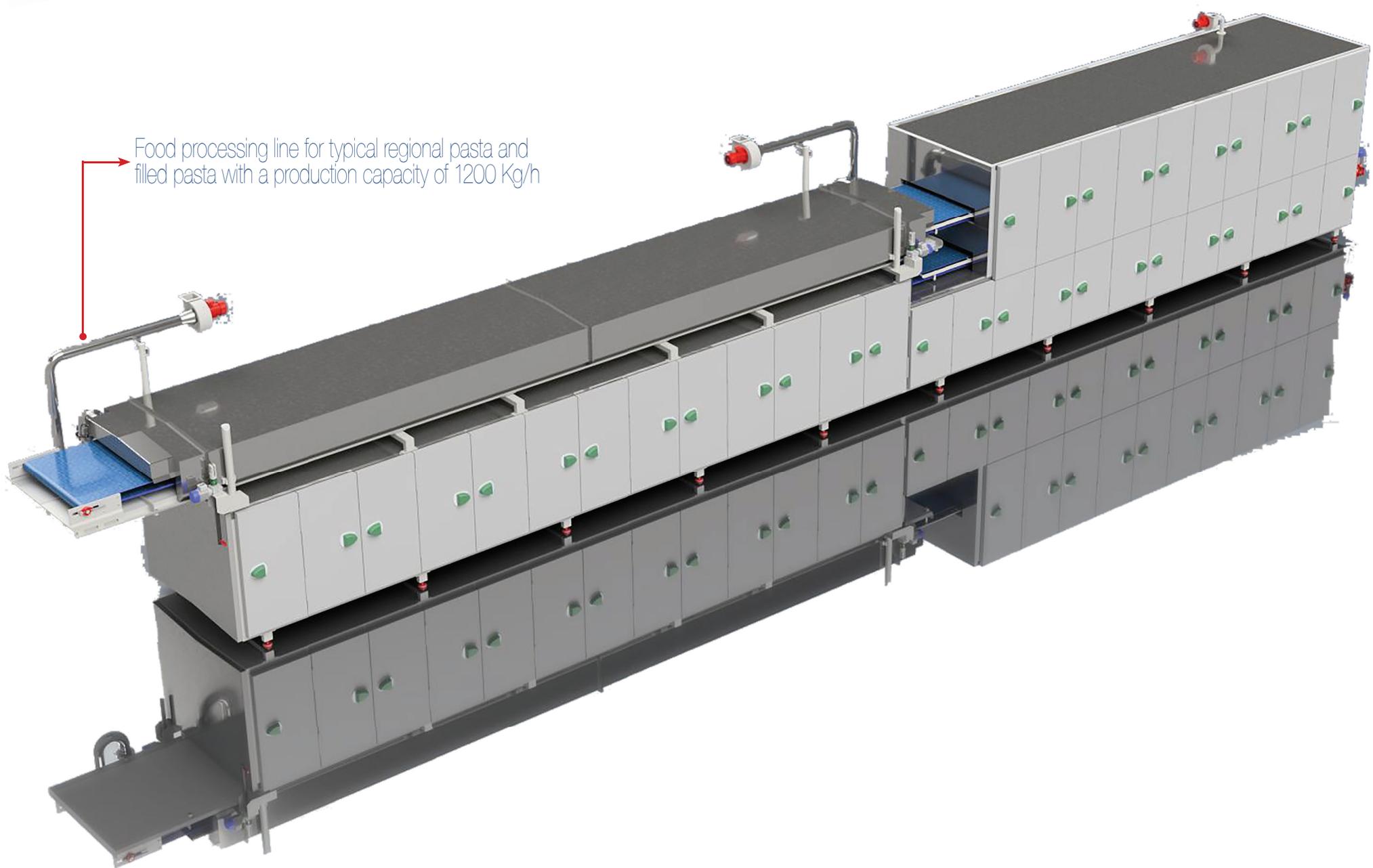
The use of refined einkorn flour only in the pasta did not result in any significant difference in the *texture* of the cooked product (maximum load: 305 N) compared to the durum wheat pasta (341 N), while sprouted einkorn flour reduced the average consistency by 33%.

Compared to the samples of commercially manufactured dry pasta, the pasta types made with refined and hulled einkorn flour reported comparable quality indexes when cooked but a lower consistency, probably due to the different ingredients and processing conditions while the samples containing egg products had superior quality characteristics.

## Conclusions

Despite the low gluten strength of einkorn flours, also confirmed by the results of the GlutoPeak® tests, it was possible to obtain a dry pasta of good technological quality with an excellent nutritional profile, especially with the addition of egg products. In particular, egg white made it possible to increase the protein content and improve the structure of the pasta without however diluting the carotenoid content while at the same time also providing a product free of added lipids and cholesterol.

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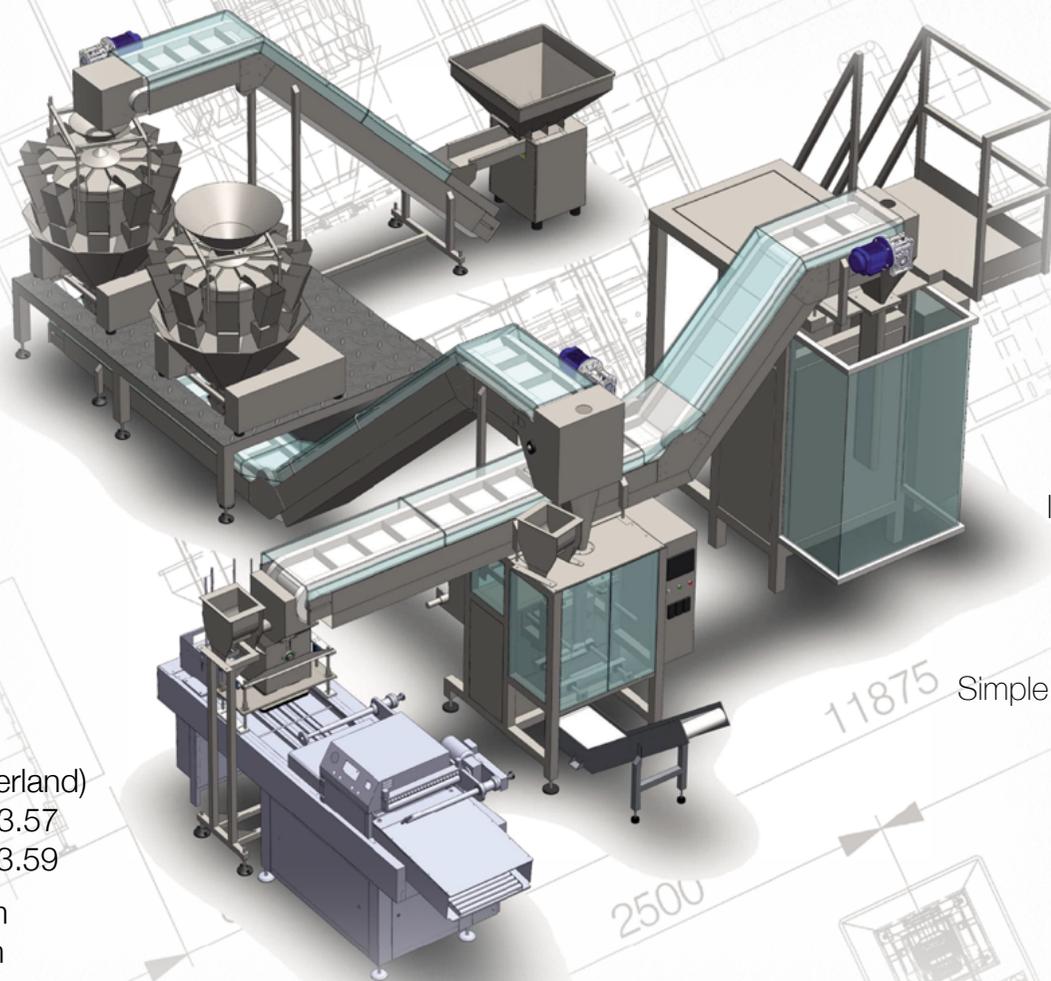
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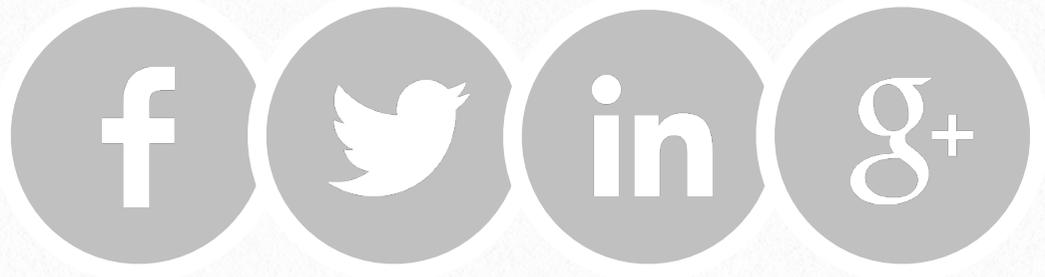
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10



**A return to positive trends in pasta**

**consumption in Italy, but not in terms of volumes**

Pastaria Centre for  
Economic Research



Sales of fast-moving consumer goods (FMCG) regained momentum in 2019, following the stagnation of the previous twelve months. Though overall figures for the year are not yet available, analyses by leading market research firms for the period ending September/October indicate growth of approximately 2% in food spending, primarily driven by superstores and discount stores.

Inflation and the growing phenomenon of “trading up” (expanding ranges and improving product quality and image) both contributed to this trend, against the backdrop of general easing of promotional pressure in relation to leading large-scale retail companies.

In terms of behavioural trends, Italian consumers are increasingly concerned with healthy living and quality, with a renewed focus on tradition; the latter phenomenon is of benefit to certain products that have suffered in the past.

A resurgence in home cooking is boosting sales of pasta, which – though consumed in smaller quantities, including due to the deconstructing of meals – would seem to be enjoying renewed popularity. These figures are underpinned by a trend towards rationalising product mix in supermarkets and more effective communications activities, with successful initiatives being launched in relation to packaging in particular.

According to Nielsen data processed by Ismea, these factors have translated into an increase in sales via modern distribution channels of 2.1% in terms of value over the first three quarters of 2019 (compared to the same period of the previous year).

A fractional decline (of 0.6%) was recorded in physical sales, meanwhile, a trend that also affected other products in the cereals and derivatives sector, with rice sales falling by 0.2% in one year, bread by 3.3% and flours/semolina by 0.9%.

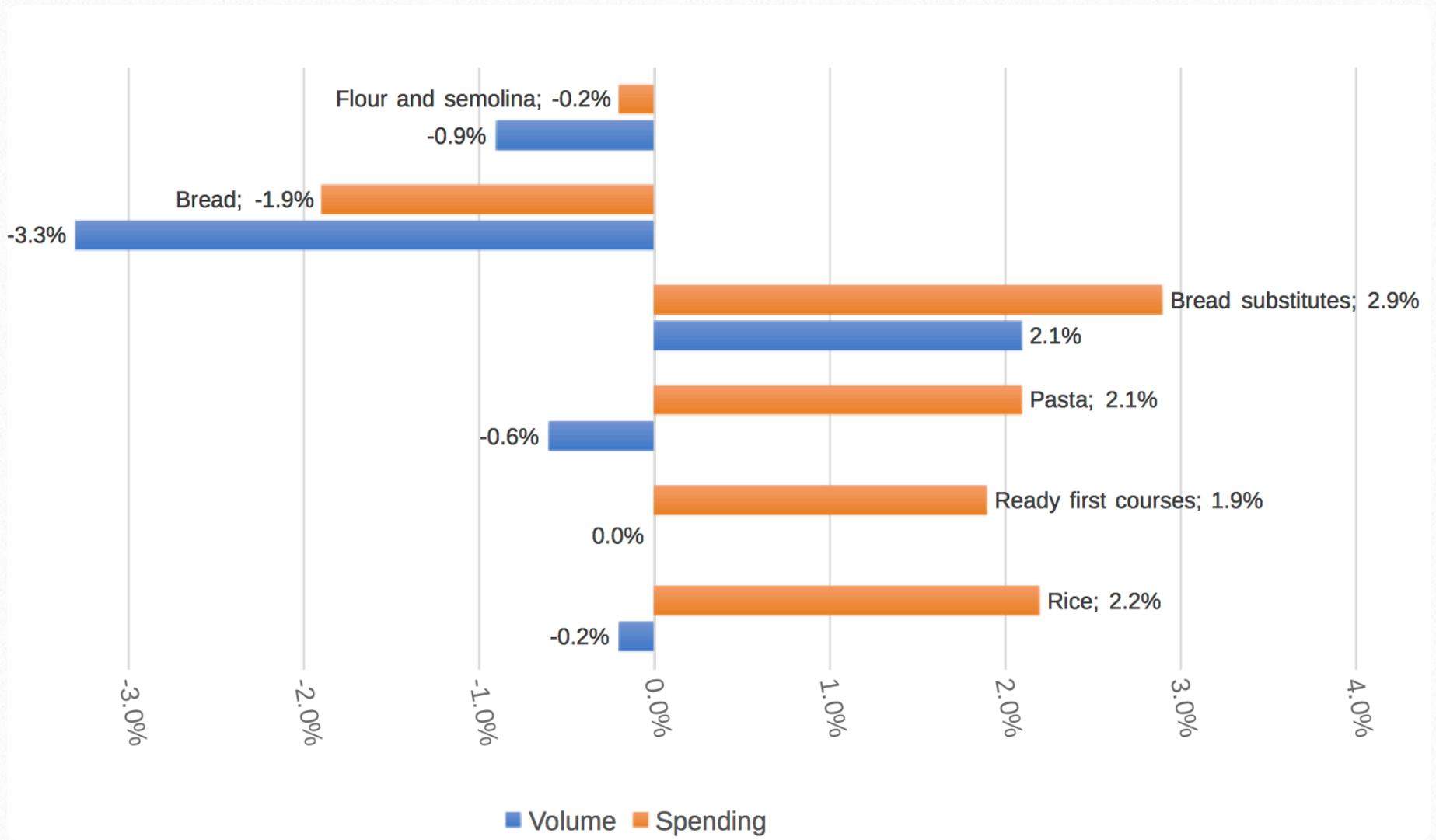
The implied values associated with the Nielsen calculations indicate an average September price of €1.33 per kilo for traditional semolina pasta. The year-on-year gap was as low as 0.9%, but the nine-month average stood at well above 2 percentage points, confirming the inflationary factor that supported sales and counteracted the negative volume trend.

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**Chart 1 SALES IN CEREAL DERIVATIVES MODERN DISTRIBUTION**



Source: Ismea-Nielsen

Finally, it should be noted that the positive performance of pasta, a product often subject to discounts, reflects a decrease in promotions characterising FMCG sales over the past twelve months. Worth noting in the context of the positive grocery market trend, meanwhile, is the excellent performance by distributors' own-brand products, which grew at a higher-than-average rate (+4.7% over the first ten months of 2019). According to estimates by the IRI Infoscan Census research firm, the private label market share rose to 19.9%, a year-on-year growth of

0.6 percentage points, primarily driven by high-end ranges and specialist lines.



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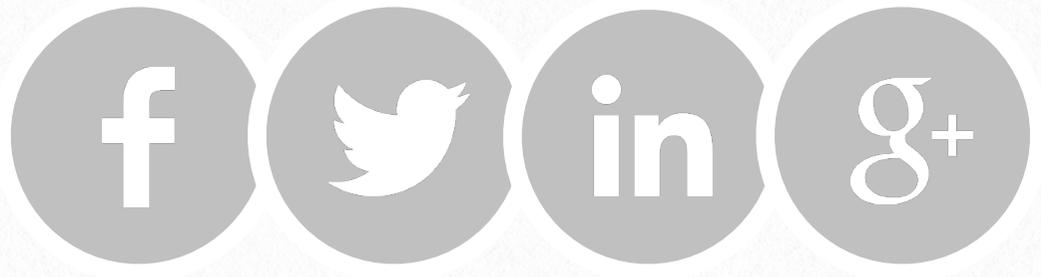


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# 11



## **New offices for Sarp, as it looks to the future with a new five-year development plan**

Sarp Food Technologies  
Press release



**Sarp Food Technologies recently opened new offices in its historic Castelfranco Veneto headquarters, an event attended by customers, suppliers and institutions.**

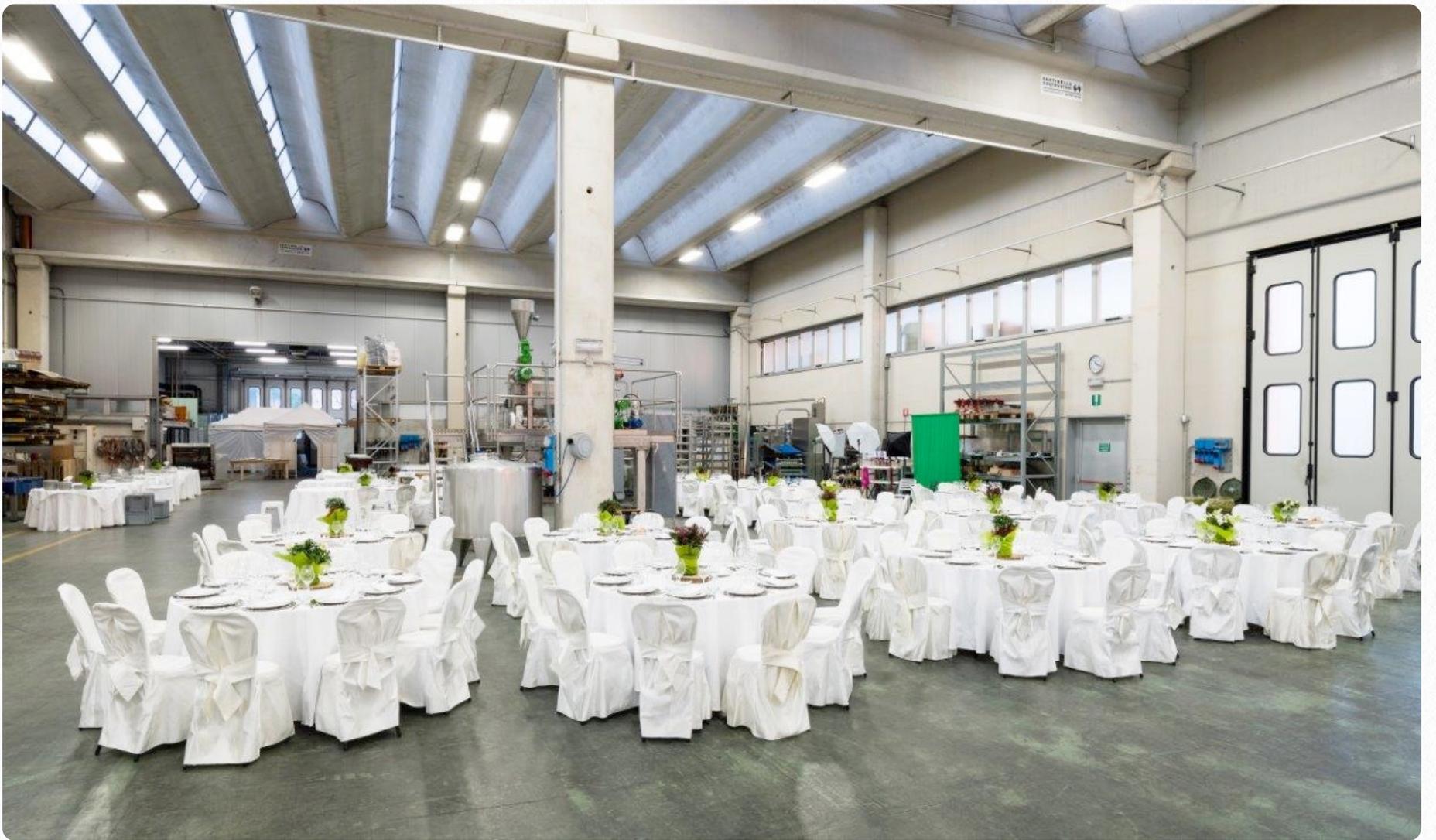


From the left: Antonio Santocono, President of the CCIAA (Chamber of Commerce, Industry, Crafts and Agriculture) of Padua, Franco Conzato, Chairman of Promex, Giovanni Salvalaggio, CEO of Sarp Food Technologies

On Friday, January 10, 2020, at 7.00 pm, Sarp Food Technologies - a company, owned by the Salvalaggio brothers, that has been present on the market for 35 years and is a benchmark in Italy and around the world for the manufacture of food production machinery, opened its new planning office in Castelfranco Veneto (Treviso) and unveiled its new five-year development plan .

Sarp has 4,000 square metres of production facilities in Italy, 1,000 square metres of new project spaces, it is present in 109 countries, and produces 300,000 kg of pasta every hour with its own machinery, with 250,000 metres of spiral conveyors developed in the world. These are the numbers that tell of an Italian excellence that boasts over 50 employees, an annual turnover of €10 million and a new commercial board, made up of senior business specialists, that will result in Sarp developing still further in the pursuit of innovation.

An account and presentation of Sarp were provided by Giovanni and Stefano, the founding Salvalaggio brothers, and their offspring, Alessandra, Alberto, Nicola, Marilisa. Also present alongside them and the two hundred invited guests, were institutions, partners, clients, suppliers and the



entire staff. They included Antonio Santocoro, President of the CCIAA (Chamber of Commerce, Industry, Crafts and Agriculture) of Padua, Corrado Bortot, Mayor of San Martino di Lupari (Padua), and the Mayor of Castelfranco Veneto, Franco Conzato, Chairman of Promex (an export company of the CCIAA of Padua), and the presidency of the CNA (National Confederation of Artisans and SMEs) of Padua of which Giovanni Salvalaggio is a member. Unismart participated in the event, presenting the research projects launched by Sarp with the University of Padua.

Luca Zaia, President of the Veneto Region, also contributed to the event with his own words of praise: "I'd like to express my per-

sonal recognition to you, Giovanni and Stefano, the brothers who founded this company that perfectly embodies the creative Veneto, that has forever known how to enliven the local entrepreneurship and the manufacturing fabric. The achieving of such a prestigious milestone, with the opening of new offices, would be unthinkable without passion, commitment, dedication and work culture - qualities that are a Salvalaggio family trait.

The event, which ended with a buffet dinner in the production facilities, was the best possible way of opening the new year, one that will be characterised by a huge drive and a strong technologically innovative impetus.



FOOD TECHNOLOGIES

*Fresh filled or non-filled pasta, dry, special, raw flour, pre-cooked, pasteurized, frozen pasta, gluten-free or not, using or not special flours: there are no limits to the customization of your industrial plant of pasta production.*



## PASTA MACHINERY



FRESH PASTA



PRE-COOKED PASTA

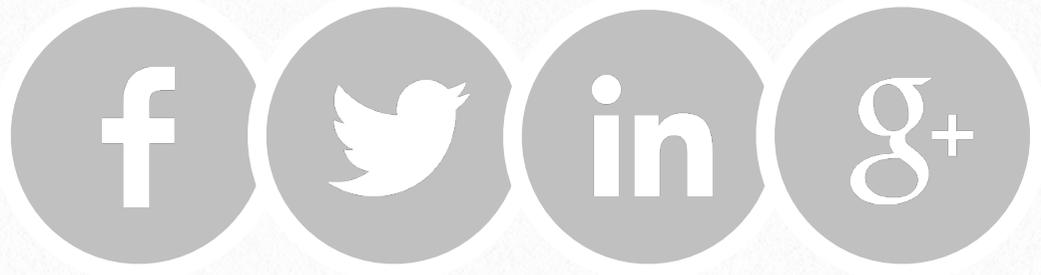


DRY PASTA



GNOCCHI

# 12



## 2019, a boom in pasta sales abroad

Pastaria Centre for Economic Research



Sales of Italian pasta abroad have recorded an upward trend, year on year, of 6.3% in volume and 7.3% in value.

Rarely do figures speak more clearly than the data compiled by ISTAT for the first ten months of 2019. The figures in question relate to exports of Italian pasta, with sales abroad exceeding even the analysts' most optimistic forecasts, recording 6.3% year-on-year growth in terms of volume and 7.3% in terms of value.

Over 1,800,000 tonnes of the product crossed national borders, representing a total value of almost €2.2 billion. To put this in perspective, turnover for the first ten months of this year almost equalled the €2.4 billion total achieved in 2018. Based on current trends, 2019 could conceivably hit the target of €2.6 billion, which would represent an all-time record high for exports of Made-in-Italy pasta. As a well-established product, volume growth at the rate observed was by no means certain, particularly in an international context replete with new players and characterised by increasingly fierce competition.

In this regard, it is worth considering which of the main export markets contributed to achieving this excellent performance. A cross-comparison of the data initially indicates significant divergence in growth between EU countries, where the bulk of sales are concentrated (64% in terms of both volume and turnover), and the rest of the world. ISTAT figures show

modest growth in exports within the EU (+2.6% compared to the first ten months of 2018), while exports to non-EU countries saw more significant growth of 13.5% in terms of volume, reaching almost 18% in both the US and Japan, two long-standing purchaser countries. Sales to Canada and Australia were also strong, with exports of Made-in-Italy pasta to the two countries increasing by 15 and 18 per cent.

No double-digit growth rates were recorded in Europe, with margins of just +0.8% in Germany and +0.7% in France, the two leading export markets.

The United Kingdom, which expanded its warehouse space to enable stockpiling of non-perishable foods (pasta, wine, oils, preserves, etc.) in anticipation of Brexit, imported 6% more in terms of volume than in 2018 and, alongside Sweden (+5.5%), was the partner country with the highest growth rate. Very modest growth (+1.6%) was recorded in Belgium, another significant market, while exports to Austria actually fell by 2.8%.

As regards follower countries, an impressive performance was recorded in Saudi Arabia, where exports nearly doubled, and in China, which purchased 17% more Italian pasta. Sales figures to Russia, meanwhile, were poor, with competition by other countries, primarily Turkey, reduc-

**Table 1 ITALIAN PASTA EXPORTS**

	Tonnes			,000 of euros		
	Jan-Oct 18	Jan-Oct 19	Variation	Jan-Oct 18	Jan-Oct 19	Variation
World	1,722,558	1,831,019	6.3%	2,014,757	2,162,365	7.3%
EU-28	1,140,550	1,170,549	2.6%	1,333,098	1,386,671	4.0%
Non-EU	582,007	660,47	13.5%	681,658	775,694	13.8%
Germany	321,411	323,914	0.8%	318,716	330,242	3.6%
France	218,043	219,634	0.7%	283,274	299,883	5.9%
United States	159,438	188,044	17.9%	244,508	288,403	18.0%
United Kingdom	228,816	242,296	5.9%	264,901	273,673	3.3%
Spain	46,487	51,878	11.6%	88,346	96,215	8.9%
Belgium	50,971	51,768	1.6%	63,538	64,722	1.9%
Japan	55,683	65,512	17.7%	54,817	63,54	15.9%
Sweden	44,426	46,86	5.5%	56,218	59,464	5.8%
The Netherlands	42,976	42,508	-1.1%	49,151	50,205	2.1%
Switzerland	30,271	31,682	4.7%	49,103	49,069	-0.1%
Australia	23,899	28,295	18.4%	30,438	39,176	28.7%
Canada	22,223	25,501	14.7%	31,886	39,085	22.6%
Austria	29,375	28,541	-2.8%	34,61	32,553	-5.9%
Poland	25,958	26,671	2.7%	26,654	27,975	5.0%
Denmark	17,604	17,795	1.1%	22,286	22,182	-0.5%
Russia	27,719	22,967	-17.1%	25,747	22,123	-14.1%
Brazil	19,139	20,346	6.3%	19,862	21,716	9.3%
Saudi Arabia	12,969	25,27	94.9%	11,337	20,596	81.7%
China	22,948	26,887	17.2%	18,741	20,421	9.0%
Israel	21,928	23,03	5.0%	17,557	18,823	7.2%
Czech Republic	21,012	21,258	1.2%	18,089	18,597	2.8%
South Korea	17,714	16,7	-5.7%	16,76	16,027	-4.4%

Source: Pastaria elaboration of ISTAT (Italian State Statistics Institute) data

ing flows by almost 17% in terms of quantity, resulting in a year-on-year loss of over 14% in terms of value.



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