



Project SARP OPEN FACTORY  
July 2019 June 2020

Automatic cutting and loading system for lasagna and tagliatelle in trays



“  
**WE PROVIDE THE BEST SOLUTIONS.**  
”

*Taylor-made projects for food technologies for production and process*



FOOD TECHNOLOGIES  
W.: [www.sarp.it](http://www.sarp.it)  
T.: +39 0423 482633

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)

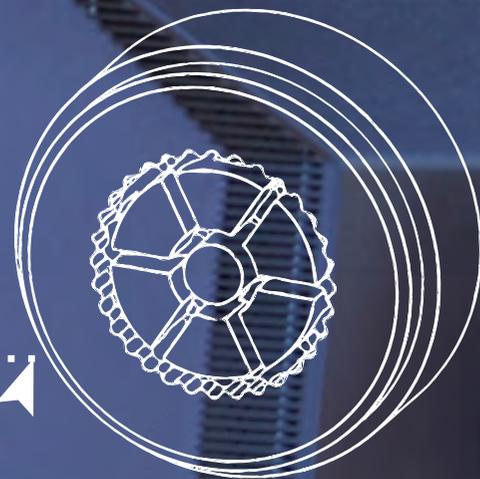




new shapes, geometry, and accuracy  
in the smallest details



**Valentina**  
*Designer*



**SINCE 1925**  
TOGETHER WITH YOU  
SHAPING EXCELLENCE

**landucci**



SINCE 1925

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



# Colophon

Pastaria International DE  
4/2019  
July



## **PUBLISHER**

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

*registered office*

Via Possioncella 1/1 • 42016 Guastalla

*operational headquarters*

Via Dall'Aglio 21/2 • 43122 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

## **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.

## **INTERNET SERVICE PROVIDER (ISP)**

xPlants.it (Levata di Curtatone, Mantova)

# PASTA TECHNOLOGIES GROUP



TECHNOLOGY FOR THE FOOD INDUSTRY

Via Martiri delle Foibe 13,  
35019 Tombolo (PD) - Italy.  
Phone: 0039 049 7968840  
Fax: 0039 049 7968841  
Email: [info@pastatechgroup.com](mailto:info@pastatechgroup.com)  
Website: [www.pastatechgroup.com](http://www.pastatechgroup.com)

## FOOD THERMAL TREATMENTS



**Pasteurized pasta line, capacity 2000 kg/h**



**Pre-cooking line for ravioli, capacity 3000 kg/h**



**Pre-cooked lasagne line, capacity 800 kg/h**





# Patrons & Sponsors



# Patrons

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

## Pastaria patrons



qualità, gusto e piacere



[uifra.org.ar](http://uifra.org.ar)

**PASTA WORLD IS BIG.  
BUT THE WORLD OF COUNTRIES ABLE TO  
OFFER GOOD QUALITY PASTA IS SMALL  
ARGENTINA, LAND OF PASTA**

FROM THE LAND OF WHEAT  
· SINCE ·  
**PASTA**  
**ARGENTINA**  
· 1860 ·

# 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



## Pastaria Festival 2019, a look ahead to the programme

Editorial staff



**There are lots of meetings, workshops, laboratories and presentations in the pipeline for the third edition of Pastaria Festival, to be held in Parma on 27 September. These pages contain a taste of what's in store. All pasta producers are given the chance to take part in the event free of charge.**

The program of initiatives planned for Pastaria Festival 2019, the event that on 27 September will bring together, in Parma, the key players in Italy's pasta production industry, is now finally taking shape.

Pasta factories, associations, universities, professional bodies, experts and companies in the supply chain will come together for a day of free meetings, conferences, workshops and exhibitions that create a unique moment of professional training and updating on activities associated with pasta production.

The Pastaria Festival – entitled Sharing know how on pasta manufacturing – is an event organised in collaboration with the Unione Italiana Food, APPAFRE (Italian Association of Small/Medium and Artisanal Fresh Pasta and Gnocchi Manufacturers) and APPF (Italian Association of Fresh Pasta Producers) associations, together with prestigious universities and various regional associations of food technologists. These pages offer a preview of the programme which will gradually become more detailed in the weeks to come

## Conferences from the world of academia

There will be five conferences from the world of academia, the contents of which have been pinpointed by the Pastaria Festi-

val Steering Committee. These will be dedicated to:

- dried and fresh pasta;
- ready meals
- markets and consumption;
- packaging;
- ingredients, health and nutrition.

## Conference on dried and fresh pasta

The conference on dried and fresh pasta includes the following talks:

- Maria Cristina Messia (University of Molise), *Functional pasta: strengths and weaknesses*;
- Giovanna Visioli (University of Parma), *Precision agriculture for the production of quality pasta*;
- Alessandra Marti (University of Milan), Maria Ambrogina Pagani (University of Milan), *Whole grain pasta: the duel between raw material and process*;
- A. Cimini (Tuscia University), M. Moresi (Tuscia University), *Eco-sustainable cooking of pasta: development of an innovative cooking system*;
- Antonella Trezzi (Rana SpA), *Gluten-free production in a traditional fresh pasta production plant: feasibility study through risk analysis*;



# We like to make life different

- Dies and inserts for pasta production
- Spare parts for pasta
- Machines and pasta lines



EMPIRE OF METALS Ltd Via Levi, 14, 3036, Fidenza, Italia

+39 349 605 04 81

+39 052 450 61 21

+38 068 348 78

janna.imperija@mail.ru

p.janna@imperija.it

[pasta.imperija.it](http://pasta.imperija.it)



- Marco Dalla Rosa (University of Cesena), *Chemical-physical changes during the storage of fresh egg pasta in MAP.*

## Conference on ready meals

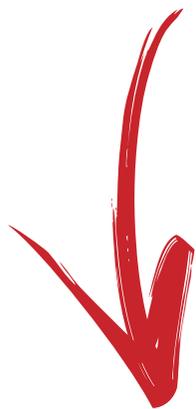
The conference on ready meals will have the following programme:

- Maurizio Vezzani (Zini SpA), Mara Lucisano (University of Milan), *The Gluten Free project 2.0: Innovative technologies for the production of fresh gluten-free pasta and new Street Food distribution formats;*
- Cristina Alamprese (University of Milan), *Technological quality of fresh filled pasta, pre-cooked and deep-frozen;*
- Carola Cappa (University of Milan), Monica Laureati (University of Milan), *Whole grain gnocchi with red rice and buckwheat: nutritional aspects, behaviour during cooking and sensory quality;*
- Riccardo Guidetti (University of Milan), Andrea Casson (University of Milan), *Analysis of environmental impact of traditional vs. gluten free deep-frozen gnocchi;*
- Alessandra Marti (University of Milan), Monica Laureati (University of Milan), *Pre-cooked, deep-frozen dried pasta: behaviour during cooking and sensory quality;*

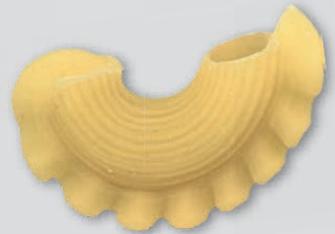
Design:  
the idea that takes shape



Construction:  
solidity without equal



Efficiency:  
timeless solutions



Training:  
always for pasta makers



pama parsi macchine s.r.l.  
tel. +39 06 9570662 - pamaroma.it

- Riccardo Guidetti (University of Milan), Roberto Beghi (University of Milan), *Designing an innovative format for the distribution of gluten free ready meals.*

## Conference on ingredients, health and nutrition

The conference dedicated to ingredients, health and nutrition will include the following talks:

- Barbara Simonato (University of Verona), *Fortified pasta and nutritional characteristics;*
- Francesco Visioli (University of Parma), *Dealing with food phobias. Carbohydrates as a paradigmatic example;*
- Donato Angelino (University of Parma), *Pasta as a vehicle of healthy compounds: the Made in Italy project;*
- Marika Dello Russo (Institute of Food Sciences National Research Council of Avelino), *The nutritional values of Italian pasta;*
- Giuseppe Pede (University of Parma), *Evaluation of the nutritional quality of pasta: focus on the Glycemic Index;*
- Gianluca Giuberti (Università Cattolica del Sacro Cuore, Piacenza), *Gluten free pasta: strategies for improving the nutritional profile.*

## Conference on markets and consumption

Once again, the conference entitled *Pasta: trends and consumption in Italy, Europe and around the world in the retail and 'out of home' channels* will focus on trends in the markets and consumption of pasta, with or without gluten, at a domestic, European and global level and will include speakers from major international companies:

- Sara Beretta (Nielsen), who will present the data from the Italian market retail channel;
- Stefano Galli (Nielsen), who will show world consumption and production data;
- Matteo Figura (NPD Italia) will present data and trends for the consumption of pasta in 'out of home' channels in Italy and Europe;
- Juri Piceni (Exmedia) will provide an overview of the trends in the production and consumption of gluten-free pasta.

## Conference on packaging

*Functions, new materials and problems in pasta packaging* is the title of the conference dedicated to packaging, the programme for which is currently being brought to completion. Speakers will include Luciano Piergiovanni (University of Milan), Sara Limbo (University of Milan), Fa-

# 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)**



bio Licciardello (University of Modena and Reggio Emilia), Elena Torrieri (University of Naples), Francesca Mostardini (Pack.co S.r.l.). The conference programme will be published soon on [pastaria.it](http://pastaria.it).

## **The board of the Unione Italiana Food, the APPAFRE conference and the APPF workshop: the initiatives of the pasta producers' associations**

In addition to the academic-based conferences, this year's edition will once again feature many initiatives organised by the pasta producers' associations, who are always in the forefront of the event.

The Pastaria Festival will host for the first time the traditional meeting in the second half of the year of the Unione Italiana Food Pasta

### **GET THE MOST OUT OF THE PASTARIA NETWORK.**

#### ✓ Read the **Digital Magazine**

Published on odd months. Download it from [pastaria.it](http://pastaria.it) or read it using the App.

#### ✓ Read the **Paper Magazine**

To receive future issues please register on [pastaria.it](http://pastaria.it) and activate a free subscription

Published on even months

#### ✓ Read the articles published on **Pastaria.it**

Log on daily to discover what's new in the sector.

#### ✓ Follow and share what we do on our **social media channels**

Facebook: <https://www.facebook.com/PastariaMagazine/>

Twitter: <https://twitter.com/rivistapastaria>

#### ✓ Take part in **Pastaria Festival**

Register on [pastaria.it](http://pastaria.it) to receive a free invitation\* to the next edition

#### ✓ Install the **Free App**

For smartphones and tablets, iOS and Android

*And there's more:*

✓ Find and request offers for machines, ingredients and services on **[pastariahub.com](http://pastariahub.com)**

✓ Place your products on **[pastabid.com](http://pastabid.com)**, in the international pasta tasting events (**Pastaria Degù**) and the year book **Eccellenza Pastaria**.

\* reserved for pasta producers




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

**INTERNATIONAL PASTA ORGANISATION (IPO)**  
Fondata a Barcellona il 25 ottobre 2005  
Formalmente costituita a Roma in occasione del World Pasta Day 2006 (25 ottobre 2006)



## MISSION

L' IPO è un'organizzazione no-profit che si propone di:

- Educare ed informare i consumatori, i media, gli operatori nel settore alimentare e della nutrizione in merito alle proprietà della pasta, evidenziandone i pregi dal punto di vista nutrizionale, gastronomico ed economico.
- Promuovere il consumo e la cultura della pasta a livello internazionale.

## ATTIVITÀ

- Organizza e promuove eventi di comunicazione a favore della pasta, come la Giornata Mondiale della Pasta ed il Congresso Mondiale della Pasta.
- Raccoglie e diffonde a livello internazionale informazioni nutrizionali, dati statistici e documentazione riguardanti la pasta.
- Con il supporto di uno Scientific Advisory Committee, attualmente formato da 25 esperti provenienti da 17 paesi, porta avanti iniziative di educazione alimentare, attraverso la pubblicazione di materiale informativo, l'organizzazione e la partecipazione a conferenze e seminari, curando inoltre rapporti con i media.



## MEMBRI

Attualmente aderiscono all'International Pasta Organisation 25 membri (tra i quali due Federazioni europee, UNAFPA e SEMOULIERS) in rappresentanza di 18 Paesi (Argentina, Belgio, Brasile, Canada, Cile, Colombia, Costa Rica, Francia, Guatemala, Iran, Italia, Messico, Portogallo, Spagna, Turchia, Stati Uniti, Uruguay, Venezuela).

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

IPO Segreteria Generale 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



Group (formerly AIDEPI), which will gather together the leading brands of the Italian pasta sector (Aldino - Mennucci, Barilla, Bia, Colacchio Food, Colussi, Dalla Costa Alimentare, F. Divella, Francesco Tamma, Il Pastaio di Maffei, La Fabbrica della Pasta, La Molisana, Liguori, Pasta Berruto, Pasta Zara, Pasta Battagello, Pastificio di Chiavenna, Pastificio di Martino, Pastificio Fabianelli, Pastificio Felicetti, Pastificio Granarolo, Pastificio Lucio Garofalo, Rustichella D'Abruzzo, Toscana).

The Italian Association of Small/Medium and Artisanal Fresh Pasta and Gnocchi Manufacturers (APPAFRE) will organise a conference entitled *Product innovation: from tradition to the market*, which will share the experiences of some of the associated pasta production plants (Bontart, Delfino Fratelli, Fontaneto, I sapori d'Ogliastro, La Romagna, Pasta Venezia, Poker). Pastaria Festival will also be hosting the technical workshop organised by APPF, the Italian Association of Fresh Pasta Producers, chaired by Giovanni Rana. Topics and speakers will soon be announced Pastaria network.

## Pastaria workshops

There will also be various Pastaria workshops that will deal with a large range of topics.

Among these we would like to draw attention to a workshop, now a tradition, on raw materials, entitled *Food commodities, scenarios and risk factors*, which will be organised by the Pastaria Centre for Economic Research.

The workshop dedicated to marketing, which is also a regular feature of the event, will focus around two talks:

- Guia Pirotti (Bocconi University), *The organisational resilience of pasta manufacturers*;
- Leonardo Cei (University of Padua), *Consumers and pasta. Health, environment or tradition?*

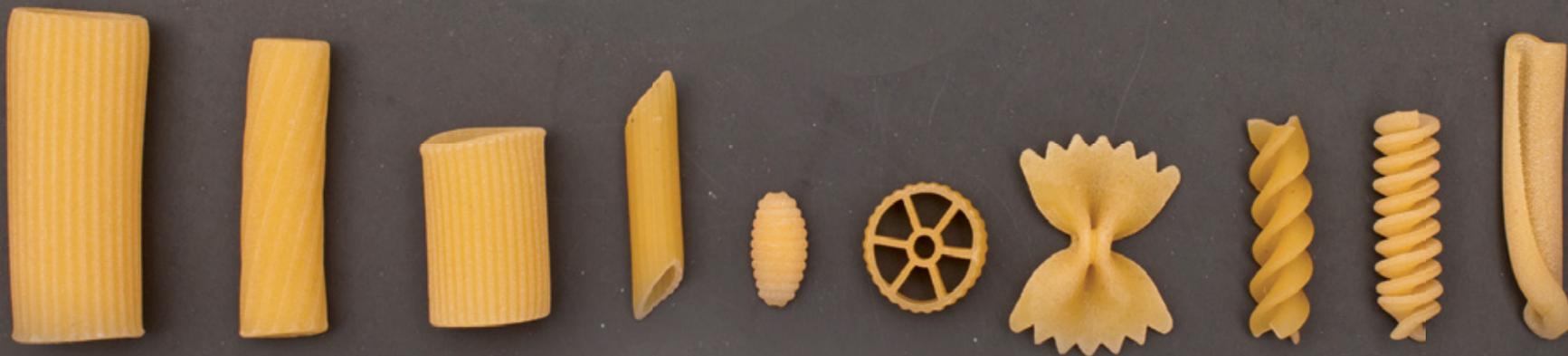
## Against fake news about pasta

One of the new features in Pastaria Festival 2019 will be a session dedicated to debunking fake news on pasta and reinstating the scientific truths about this extraordinary product.

The programme includes the following talks:

- Emanuele Marconi (Italian Association for Cereal Science and Technology), *Technological and qualitative aspects of pasta: from science to nonsense*;
- Daniela Martini (University of Parma), *Pasta consumption in the fake news era*.

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 | www.pasta-unafpa.org



## The presentations of the “Company & Innovations Space”

Innovations in the world of machinery, ingredients and services for pasta production will be the attraction in the “Company & Innovation Space” at Pastaria Festival. Experts from various companies will alternate every thirty minutes, in the area dedicated to this, to present their latest innovations to sector operators.

## The conferences of the suppliers

As part of Pastaria Festival, the companies on the supply chain may also contribute by organising conferences of their own, in

which to share their knowledge and expertise.

This is the case, for example, of Martino-Rossi, which will examine the topic of high-protein and enriched pasta, which both sector operators and consumers are starting to look at with increasing interest.

## Exhibition by suppliers of Shaping machines and desks, in the exhibition area

In addition to the detailed programme of conferences, workshops and presentations, Pastaria Festival will also provide opportunities, in the exhibition area, for visitors to make contact with suppliers of machinery, ingredients and services for pasta production.



THE CHOICE OF SEEDS  
THE CULTIVATION OF FIELDS  
THE TRANSFORMATION  
INTO QUALITY FLOURS  
ALL IN OUR HANDS



Conventional and organic,  
allergen free cereals  
and pulses flours for  
pasta from Italian  
supply chains

tel. +390372838501  
[www.martinorossispa.it](http://www.martinorossispa.it)



Also confirmed for this year is the exhibition of a variety of shaping machines, which include some of the newest arrivals, presented by some of the best-known brands and manufacturers.

## ***Problem solving and the Information Desk: food technologists tackle the problems most commonly encountered in pasta factories***

After last year's success, the food technologists of Veneto and Trentino Alto Adige (OTAV) and those of Piedmont and Valle d'Aosta (OTAP) will again organise a problem-solving session in which some of the problems most commonly found in pasta factories are tackled, identifying probable causes and describing possible solutions.

Throughout the day, pasta manufacturers will also be able to present any problems relating to production activities or food technology at the Information Desk, a brand-new feature of Pastaria Festival.

## **The steering committee**

The Steering Committee of Pastaria Festival consists of a Scientific Committee composed of Cristina Alamprese (University of

Milan), Marco Dalla Rosa, (University of Bologna), Daniele Del Rio (School for Advanced Studies on Food and Nutrition) Gabriella Pasini (University of Padua), Luciano Piergiovanni (University of Milan), Guia Pirotti (Bocconi University), Emanuele Marconi (University of Molise), Francesca Scazzina (University of Parma), and an Advisory Committee composed of Federica Calcagno (Fontaneto), Roberto Ciati (Barilla), Nicola De Battisti, (Rana), Sergio De Gennaro, (Pastificio Lucio Garofalo), Francesca Sica (La Molisana), Stefano Zardetto (Gruppo Voltan). The Steering Committee is coordinated by Lorenzo Pini, editor-in-chief of Pastaria.

## **To take part**

Attendance to Pastaria Festival is free, by invitation only, and is reserved for pasta manufacturers, with mandatory registration until all places are filled.

[In order to attend the event, pasta makers can register here.](#)

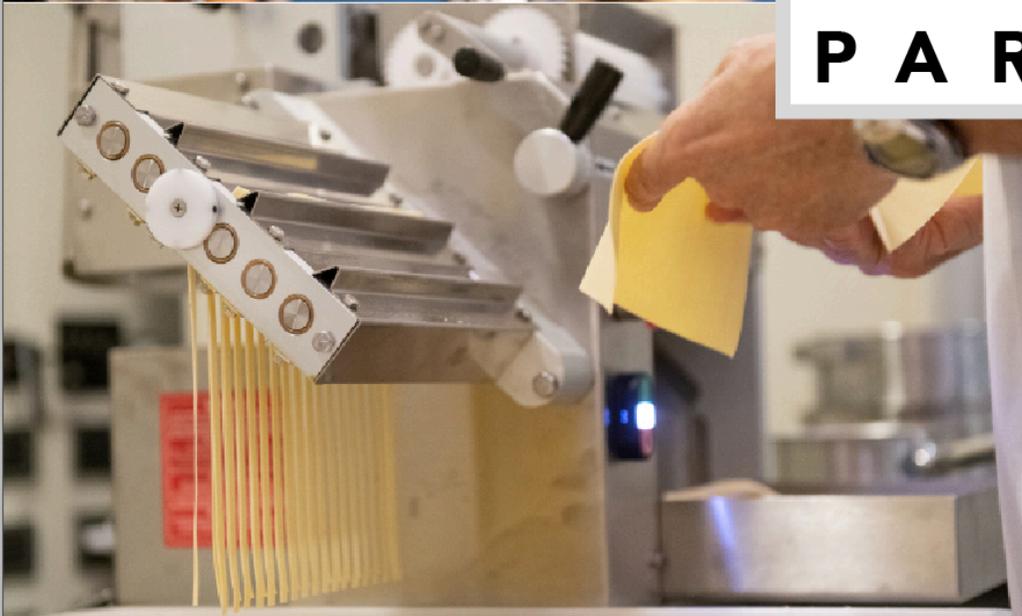
Suppliers of equipment, systems and services for pasta production who are interested in sponsoring the event or participating in it, are asked to contact the Pastaria editorial offices (t. +39 0521 1564934).

# PASTARIA FESTIVAL

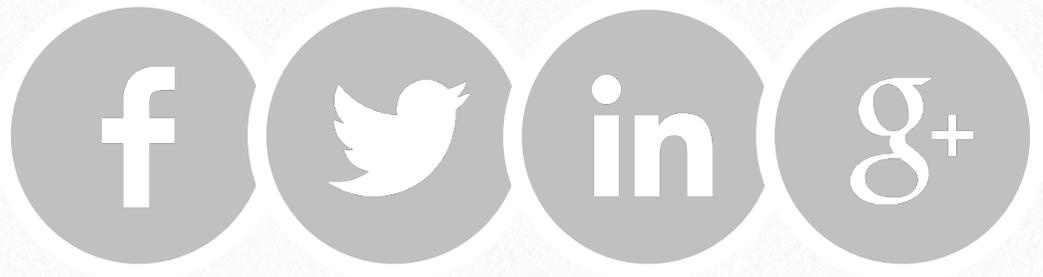
Sharing know-how on pasta manufacturing



**27**  
**SEPTEMBER**  
**2019**  
**SAVE THE DATE**  
**P A R M A**



2



# Significant honours for Molino Pasini

Press release



A really exciting time for Cesole-based Molino Pasini, that recently experienced three significant moments and received three highly prestigious accolades.

## **The only flour mill among the Champions of Lombardy**

ItalyPost and L'Economia, the supplement of the Corriere della Sera newspaper, named Molino Pasini a “Champion of Lombardy”, an award presented to the best 400 best small and medium sized enterprises in Lombardy with turnovers of between € 20 million and € 500 million and identified by the ItalyPost research centre, on the basis of economic criteria and merit, that reward constant development and the mindful and valuable activity for the growth of Italy's economic system.

The Award was presented during a ceremony organised with L'Economia, the supplement of the Corriere della Sera newspaper, on Monday 13 May at Kilometro Rosso innovation district in Bergamo. Molino Pasini is the only flour milling company present in this prestigious classification.

## **The flour miller appears in Prima Comunicazione magazine**

The flour miller, Gianluca Pasini, on the other hand, features in a three page interview published in the May issue of Prima Comunicazione magazine, the sector's most authoritative publication, that hosts entrepreneurs and personalities who have distinguished themselves in their communication work and that are inspirational case histories.

Rewarded for its great work in recent years, it has revolutionised the brand language and has created a veritable communication strategy, building the personality of the flour miller, firstly as the main character in stories on Instagram, then the narrator of the corporate digital StoryDoing and finally, the publisher of the printed magazine Il Mugnaio (The Flour Miller). Distributed to all the sector's professionals and opinion leaders, it is a valuable tool for keeping abreast of corporate activities but it also contains much sought-after content, a veritable lifestyle magazine that uses text and images to explain Molino Pasini's philosophy: the art of flour.

## Mr Viani is appointed into the Council of the President of Confindustria of Mantua

Fabio Viani, the CEO of Molino Pasini, was appointed into the Council of the President of Confindustria (Italian Employers' Federation) Mantua and, once elected, will be working on associated and development services within the industrialists' association. President Bianchi's ambitious plans will be shared by the CEO of Molino Pasini

A huge undertaking that once again places sharing and the determination to grow in an increasingly performing territory at the centre of the company's philosophy. Huge satisfaction for the key players in what has been such an exciting week, summed up in the words of Gianluca Pasini: "All these huge accolades must be shared with a working group that is cohesive and deter-



mined. These milestones reward the obsessive attention to absolute quality on which we focus unceasingly. Product quality, technological advancement and environmental awareness. But above all quality and total respect for those people who every day help us to produce the very best for our customers."



can you smell  
the Fragrance?

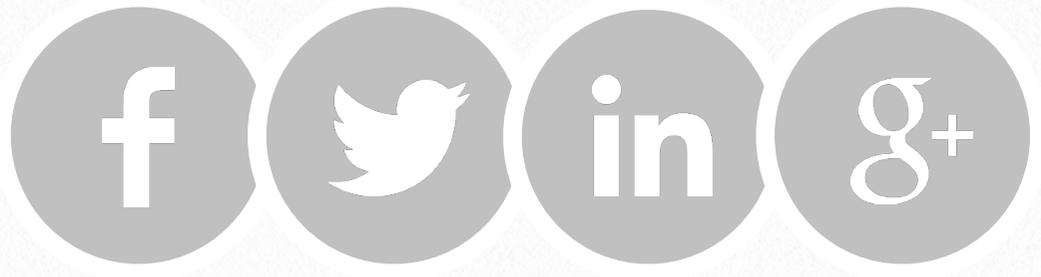


**POTATO DUMPLINGS MIXES MOLINO PASINI**

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.



3



***Proceedings of the  
Pastaria Festival 2018.***

Alessia Cavaliere  
University of Milan

**New tendencies and important critical  
issues in the Italian pasta industry**



**We publish Alessia Cavaliere's address at the *Fresh pasta: quality, safety and the markets* conference, that was part of Pastaria Festival 2018.**

According to ISMEA data, over the past 10 years, the production of durum wheat has grown by 1.9% annually, while the production of soft wheat and barley has fallen by 2.1%. Following the abundant harvests of 2016, together with the increase in the cultivated areas and yields of 2017, the supply of durum wheat fell, but stayed in line with the average values for the decade. Soft wheat also suffered a drop in production compared to 2016, falling to a minimum level in the last ten years of 2.8 million tonnes. Observing the wheat supply chain, it may be deduced that its main destination is the milling sector, with 13.9 million tonnes. Moreover, the latest available ISMEA data show that, in 2017, the pasta industry had a turnover of 4,735 million euro, a fall compared to 2016, while the turnover for oven-baked products increased to 5,359 million euro.

With regard to the consumption of pasta, according to the latest data published by AIDEPI (Italian Association of Confectionery and Pasta Industries), Italy confirms its lead with a consumption of 24 Kg per capita, ahead of Tunisia (16 kg per capita), Venezuela (12 kg) and Greece (11.2 kg) (Chart 1). On a national scale, according to the latest results of the ISTAT survey entitled *Aspetti della vita quotidiana* (Aspects of daily life) the average number of consumers who eat bread and pasta at least once a day varies

from region to region. In fact, a geographical dualism emerges, according to which the northern regions show lower percentages than the southern ones. The regions with the lowest percentages of all are Liguria and Lombardy, with 76% of the population consuming bread and/or pasta at least once a day, while in Sicily this percentage rises to 88%.

With regard to exports, according to Nielsen data, Germany confirms its status as the main market appreciating Italian pasta, with over 360,000 tonnes and an almost 20% share of the total. In second and third places we find the United Kingdom with 257,000 tonnes, followed by France with 239,000 tonnes. With regard to outlet markets outside of Europe, the United States ranks first, with 149,000 tonnes, followed by Japan with 66,000 tonnes and 3.6% of the total. The most dynamic markets for Italian pasta are: South Korea (+20.6%), China (+16.4%), and the United Arab Emirates (+67%). In the Americas, Colombian performance remains high (+22%) while the USA (+7.3%) and Canada (+6.7%) confirm their percentages.

Notwithstanding the encouraging numbers, and the fact that pasta is the most iconic dish of the Italian tradition, many diets advise against an excessive intake of carbohydrates. So to enable a “rediscovery” of



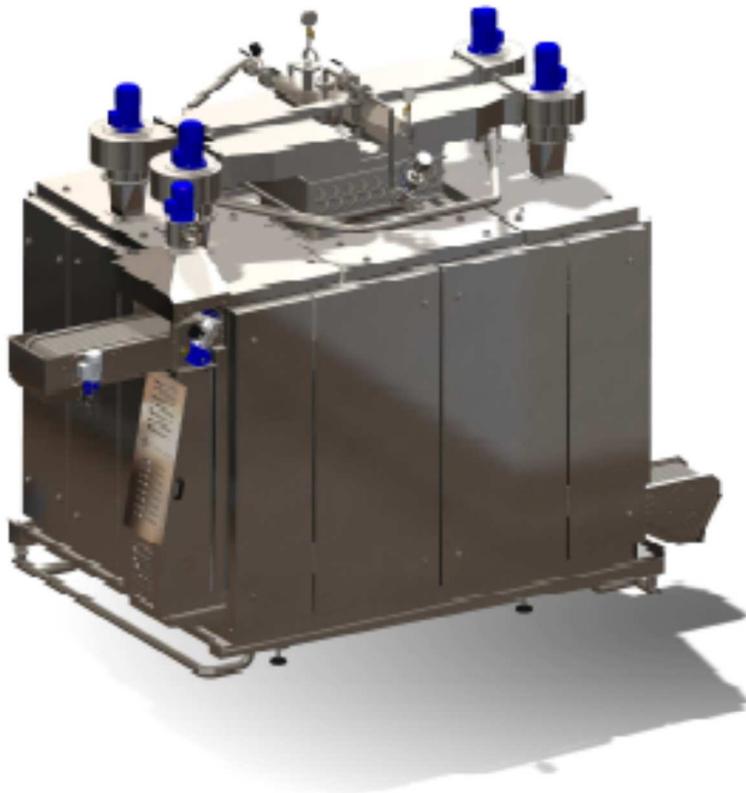
**CASTIGLIONI**

ITALIAN FOOD AND PACKAGING MACHINES

DOEDO

Machines and complete lines for pasta production, processing and packaging

**SPIRAL PASTEURIZER**



**CONTINUOUS MIXING SYSTEM MOD. GRIM**



**GNOCCHI MACHINE  
14 HOLES**



**VERTICAL EXTRUDER**

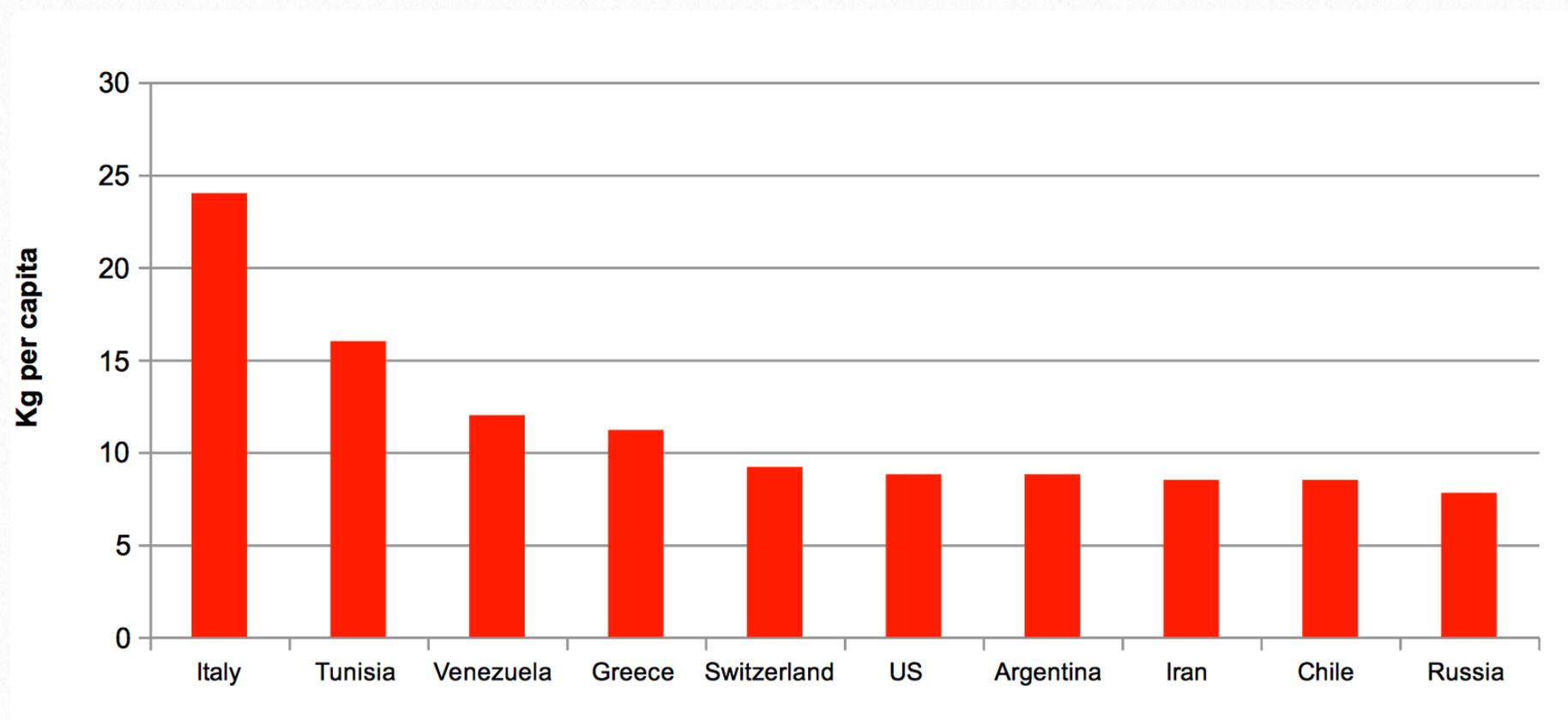


**DOUGH SHEETER  
MOD. LX 800**



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

Chart 1 HIGHEST PASTA-CONSUMING COUNTRIES



Source: elaboration of AIDEPI data

these products, we have to turn to ancient grain varieties.

In actual fact, it is due to this very trend that the consumption of certain categories of products typical of the Mediterranean diet is decreasing, such as dried pasta (which has fallen by 2 percentage points), while the consumption of whole grain pasta, spelt pasta and gluten-free pasta is growing, along with an increase in bread substitutes such as puffed cakes, crackers and taralli. In 2017, fibres proved to be the most dynamic products (+1.3%) and the best in terms of average growth. The spread of this type of product is part of a more general trend of increased consumption of food products belonging to the natural and health-food sector, such as whole grain, spelt or kamut pasta, whole grain rusks, in-

dustrially produced bread with special flours, enriched and whole grain biscuits, legumes and vegetables, and nuts. According to a survey conducted by Nielsen, the majority of the products enriched with a particular nutrient tend to be those with more wholemeal ingredients (Chart 2). In Italy, according to the data published by IRI Infoscan, the sales of wholemeal foodstuffs in 2017 increased by 21.2% compared to the previous year, for a value equivalent to 471 million euro.

Given the fact that consumers are increasingly more attracted to healthy, natural, fresh, less refined products, the food industry is making a great effort to adapt to these changes in consumers' nutritional needs. In fact, on the shelves of Large Scale Distribution outlets and in restaurants and pizzerias,

# Kronos<sup>®</sup>

## Better a seed than a ship.



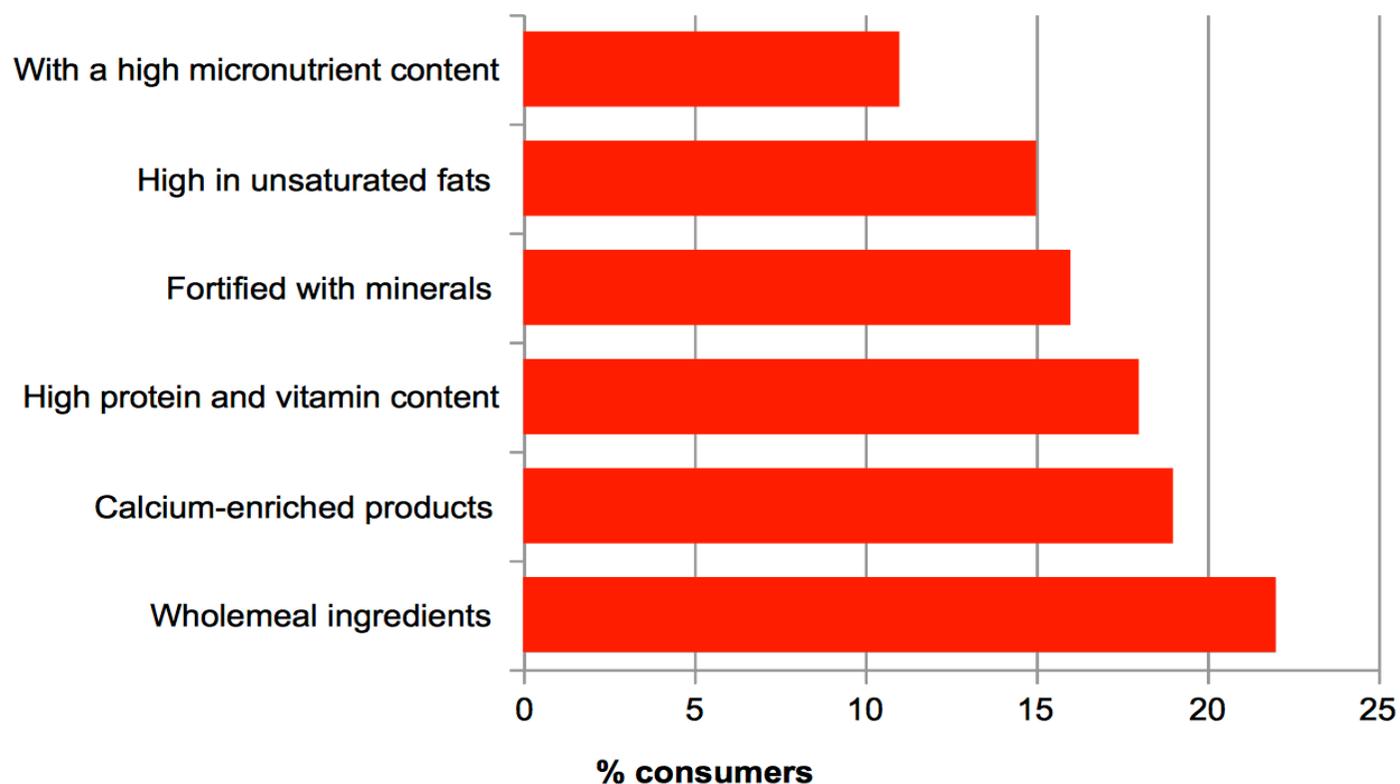
The Kronos project. It originated from a collaboration with Albert Carlton, an American breeder, father of Desert Durum from Arizona, the durum wheat of high quality, imported from the best Italian pasta factories to produce premium pasta. Molino Grassi since 1992 has managed to have the exclusive copyright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



## Chart 2 PREFERENCES FOR ENRICHED PRODUCTS



Source: elaboration of Nielsen data

it is increasingly more frequent to find whole grain cereal products. Although it is true to say that the use of whole grain products is far from being an innovation in the food industry; on the contrary, it is almost a return to the past. In fact, if we look at the first versions of the universally-known and consolidated Mediterranean diet, we see that high quantities of unrefined cereals were recommended even then. So this style of consumption is practically a return to tradition and the dietary habits of the past.

These products offer advantages that are both nutritional and environmental. From the nutritional perspective, whole grain cereals provide a precious source of fibre, antioxidants, vitamins, minerals and polyunsaturated fatty acids. All these nutrients are lost

when the cereals undergo the normal refining processes during which the outer layers of the grain are removed. These characteristics endow whole grain products with cardioprotective, antioxidant and anti-inflammatory effects.

Additionally, from the environmental standpoint, they are eco-sustainable crops. In actual fact, the Barilla Center for Food and Nutrition (BCFN) has carried out a series of studies calculating the environmental impact of the various food products and it has emerged that the footprint of vegetable products is smaller compared to that of animal products, and when whole grain products are used rather than refined ones, the impact is reduced even further.

The success of the Mediterranean diet as a nutritional model and the return to ancient cereals, market positioning and the important role played by the exportation of these products, are undoubtedly the strong points of this supply chain.

There is, however, a weak point which consists of the fact that over recent years, cereals in general, but pasta in particular, have been the continuous target of fake news.

For example, the allegation that pasta “made in Italy” is produced with imported grain that is full of pesticides and mycotoxins. The fact that Italian pasta factories are allowed to use foreign grain does not mean that the grain from Canada, the United States, France or even Australia is contaminated with pesticides. The official inspections, both for Italian and for foreign grain, are obliged to certify the degree of contamination, and the levels are always far below the legal limits. Moreover, the presence of minimum quantities of pesticides and mycotoxins in Italian pasta is also connected with particularly damp summer seasons, rather than with the use of imported grain.

Another fallacy that is often associated with pasta is that it causes weight gain. This association has not been confirmed by studies in the nutrition sector, although the problem could actually stem from the accompanying sauce rather than the carbohydrate content of the pasta. So eliminating pasta

from our daily diet is unquestionably a mistake, and this is underlined by the majority of nutritionists. Yet another fallacy is the conviction that gluten-free pasta is an aid to slimming. Of course, anyone who does not suffer from celiac disease can safely eat this product.

So from an analysis of this supply chain, the necessity arises, firstly to improve and monitor the communication of fallacious news and, secondly, to ensure that consumers are better informed and more discerning when faced with information of this kind. The second objective can be achieved through the promotion of food education programmes in order to raise consumer awareness regarding correct dietary practices, and encourage more frequent use of the information tools they have at their disposal (such as for example labelling and traceability).

In this context, in fact, the food label assumes an important role with a dual function: on the one hand it reduces information asymmetry and increases market transparency, and on the other it increases the consumers’ level of knowledge on a specific product. Thus, consumers will be able to make more responsible food choices as well as distinguish true information from false, when bombarded by news from the media.



## PASTA MACHINES AND SYSTEMS

Cappelletti machine 540  
Completely washable

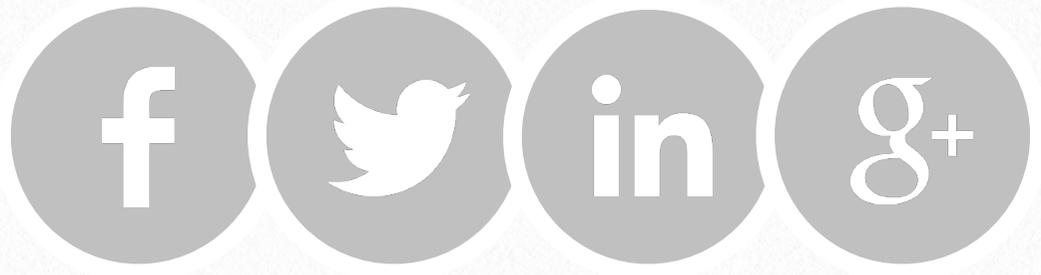


TECNA (TECNOLOGIE ALIMENTARI) SRL Via Milano 52 – 22070 BREGNANO (CO) - ITALY  
Tel. +39 (0)31 774293 Fax +39 (0)31 774308

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

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

# 4



## 2019 got off to a flying start for Italian pasta exports

Centro studi economici  
Pastaria



**Billing is soaring: the increase was over 6% compared to the first quarter of 2018. Sales in Germany and the UK are going well, but the real driver is the demand from countries outside the EU.**

If the agri-food industry continues to break records in the export sector, strengthening its role on the manufacturing scene in Italy (where the turnover is second only to that of the machinery manufacturers), it is also thanks to the producers of pasta, a supply chain not subject to seasonal or cyclical variations of any kind.

As we know, the macroeconomic situation is not giving signs of particular dynamism. On the contrary, in a global context of strong general slowing, Italy is one of the most vulnerable countries among the 28 members of the European Union.

It is worth pointing out that, traditionally, the role of the iconic products with the Made in Italy label, has been like that of oil in the gears of a mechanism that has to keep going during these stages of objective difficulty in staying afloat. The agri-food industry--especially through the stimulus of its export markets, where pasta products compete strongly, holding their own if not improving--typically performs this function, which serves to offset the negative performance of other sectors.

Let's take a closer look at how it works. We can report, first of all, that in 2018, a year that was not particularly brilliant for agri-food exports, but positive for pasta (foreign turnover increased by about 3%), the contribution of the sector was generally rather poor.

On the whole, the Food & Beverage sector brought in a total of €41.8 billion, up by just 1.2% over 2017. But in the same year, with pasta sales, Italy collected revenues of €2.4 billion from its foreign customers, 6% of the entire agri-food export turnover, its best result ever, exceeding even its previous record of 2015.

The most recent evidence, that the ISTAT data show in black and white through the month of March, certifies the continuation of a positive dynamic, with even more exceptional numbers.

In the first quarter of this year, the foreign markets (Italian pasta is exported to almost 200 destinations) absorbed just under 540,000 tonnes, with an increase of 3.7% year after year. We are talking about quantities that, when converted into currency, generated revenues of €637 million, 6.1% more than the first three months of 2018.

It is important to bear in mind that in the group of products most representative of the Made in Italy brand, nothing has performed as well as pasta in these first three months. Wine sales are increasing abroad, but at a more modest 3.8%. Olive oil exports are down in a year by more than 8%, also in terms of currency, and exports of fruits and vegetables are going in the same direction, having lost a good 3% in the first quarter.

M O L I N O

DeVita



*Semole di Grano Duro*  
*da filiera certificata*  
Italia



[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)

**Table 1 ITALIAN PASTA EXPORTS (TONNES)**

	1 <sup>st</sup> quarter 2018	1 <sup>st</sup> quarter 2019	Variation		1 <sup>st</sup> quarter 2018	1 <sup>st</sup> quarter 2019	Variation
<b>World</b>	519,834	539,167	3.7%	<b>Norway</b>	2,939	2,897	-1.5%
<b>EU-28</b>	342,736	347,301	1.3%	<b>Ireland</b>	3,473	3,687	6.1%
<b>Extra EU</b>	177,098	191,867	8.3%	<b>Greece</b>	2,175	2,164	-0.5%
<b>Germany</b>	91,511	98,635	7.8%	<b>Romania</b>	2,905	2,954	1.7%
<b>France</b>	73,915	67,509	-8.7%	<b>United Arab Emirates</b>	1,969	2,664	35.3%
<b>United States</b>	49,07	53,658	9.3%	<b>Portugal</b>	2,016	2,2	9.1%
<b>UK</b>	66,398	72,121	8.6%	<b>South Africa</b>	2,471	2,992	21.0%
<b>Spain</b>	13,549	14,294	5.5%	<b>Ukraine</b>	1,969	3,216	63.3%
<b>Belgium</b>	15,487	15,653	1.1%	<b>Slovenia</b>	2,576	2,356	-8.6%
<b>Sweden</b>	13,455	12,916	-4.0%	<b>Hungary</b>	1,818	2,461	35.4%
<b>Japan</b>	15,286	16,157	5.7%	<b>Lebanon</b>	1,812	2,437	34.5%
<b>Switzerland</b>	9,806	9,325	-4.9%	<b>Finland</b>	1,887	1,534	-18.7%
<b>Netherlands</b>	12,654	10,96	-13.4%	<b>Malta</b>	1,648	1,651	0.2%
<b>Canada</b>	7,214	7,824	8.5%	<b>Croatia</b>	2,569	2,222	-13.5%
<b>Australia</b>	6,985	7,916	13.3%	<b>Albania</b>	2,082	2,625	26.1%
<b>Austria</b>	9,541	8,705	-8.8%	<b>Hong Kong</b>	1,51	1,682	11.4%
<b>Saudi Arabia</b>	6,528	11,672	78.8%	<b>Yemen</b>	1,29	2,642	104.8%
<b>Poland</b>	8,683	8,214	-5.4%	<b>Mexico</b>	1,111	1,243	11.9%
<b>Russia</b>	9,205	7,049	-23.4%	<b>Chile</b>	776	1,231	58.6%
<b>Denmark</b>	5,14	4,913	-4.4%	<b>Colombia</b>	1,554	2,025	30.4%
<b>Czech Republic</b>	6,301	6,836	8.5%	<b>Luxembourg</b>	609	786	29.0%
<b>Israel</b>	6,936	6,953	0.2%	<b>New Zeland</b>	747	1,15	54.0%
<b>South Korea</b>	4,988	5,747	15.2%	<b>Taiwan</b>	966	1,305	35.1%
<b>Brazil</b>	5,36	4,784	-10.8%	<b>Singapore</b>	1,339	1,256	-6.2%
<b>China</b>	5,119	6,329	23.6%	<i>Source: Istat</i>			

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



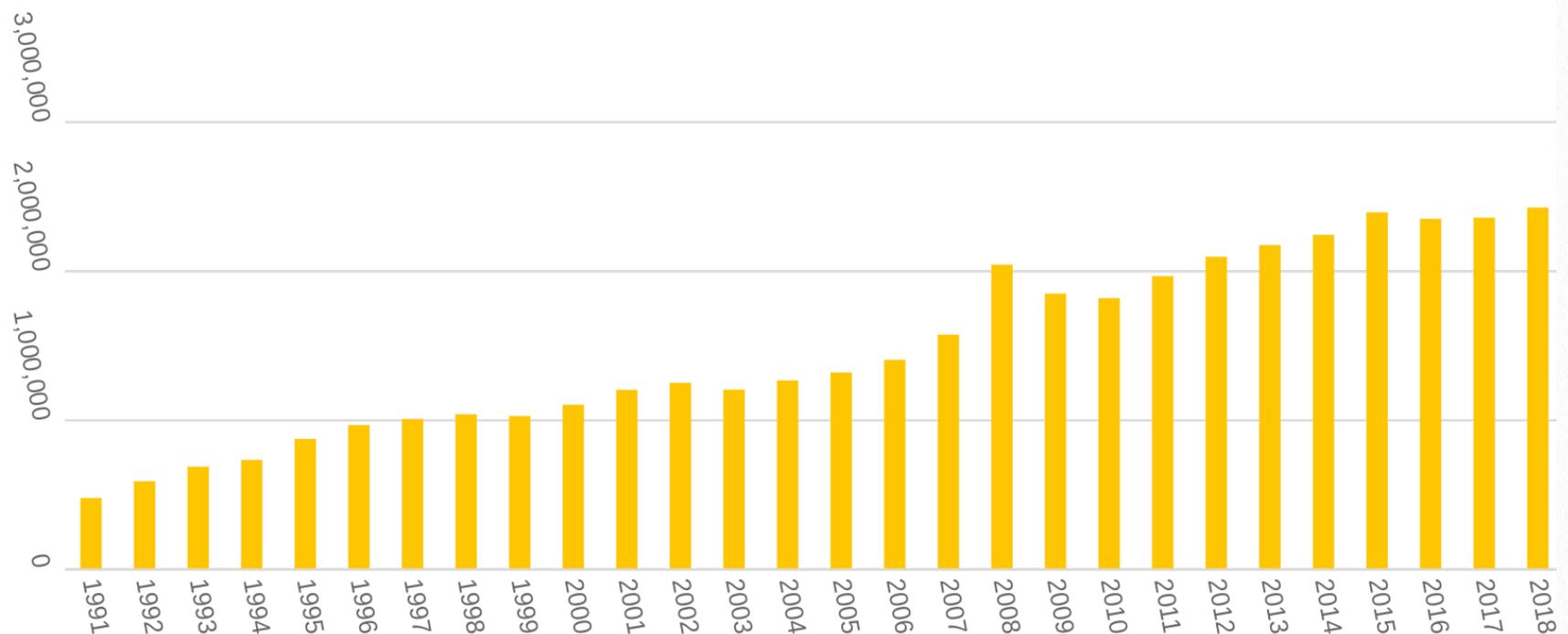
Carico prodotto  
Product inlet



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

TECHNOLOGY PERFORMANCE RELIABILITY

Chart 1 EXPORT TRENDS FOR ITALIAN PASTA PRODUCTS (€ ,000)



We also have to consider that in this first portion of the year the geography of pasta exports aligns all the main sales outlets in positive terms. The most significant result is the double-digit increase (+10.6%) in the number one export market, Germany, which in a quarter of a century has tripled its imports of Italian pasta.

A success of this kind had not been seen for years, with an increase of as much as 16.7% on the U.S. market, which is the third in importance after Germany and France. Of the three chief markets, the only one lacking dynamism was the French market, where pasta sales did neither better nor worse than last year, merely confirming the same levels as a year ago.

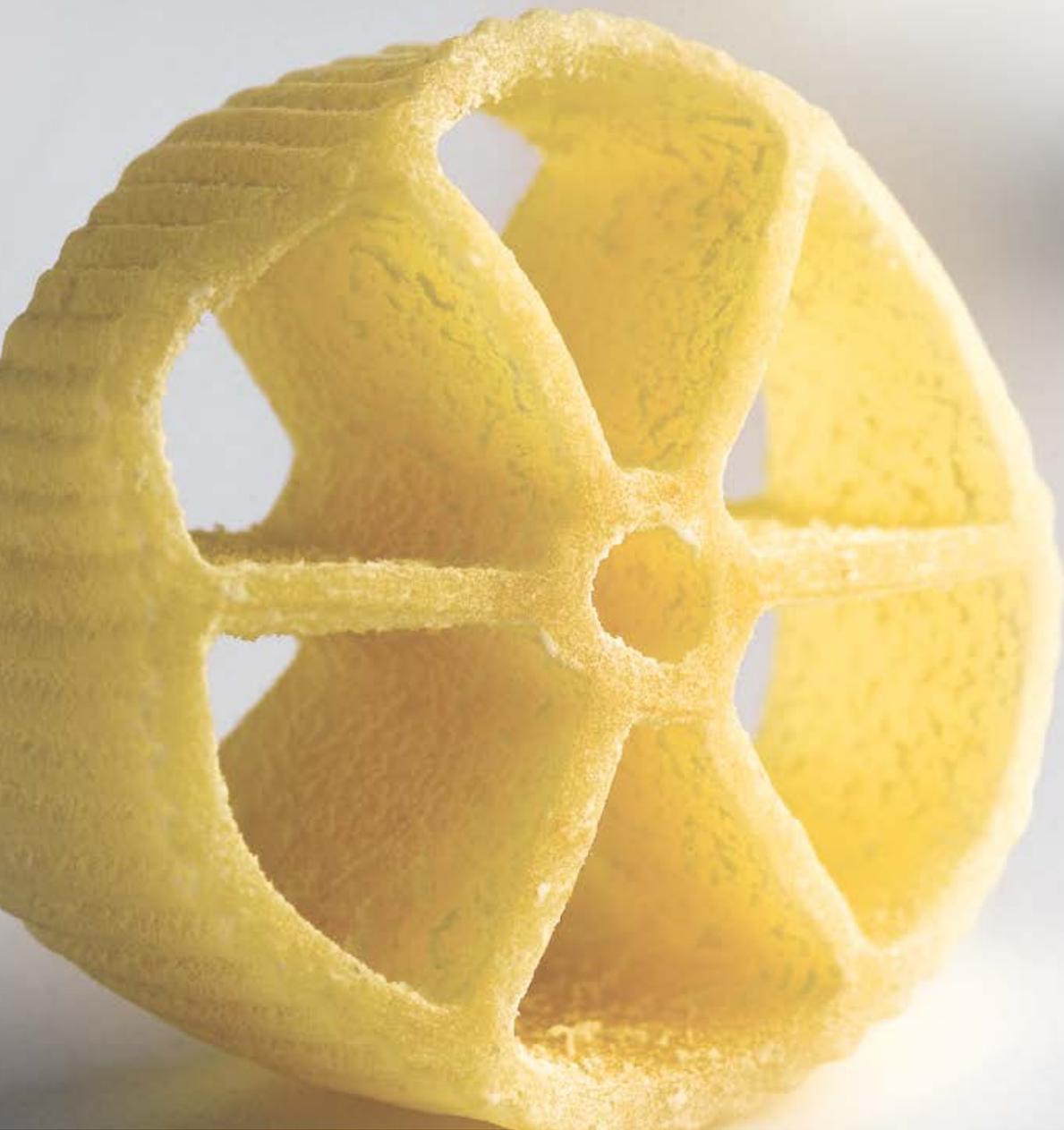
Going down the list of export countries, we see many other stunning performances. In the U.K., which had a 7% increase in turn-

over, Italian pasta makers did not seem to be aware of Brexit at all, just at the time when the official break between London and the EU was scheduled to take place, but was then postponed.

The 7.3% improvement in sales in Spain confirms the positive trend of a market that has acquired in recent years a major role among the followers. It is interesting to note that the second most important market outside the European Community, Japan, is showing signs of a positive evolution of sales in this first quarter, in contrast with the general trend of a market which in recent years has given clear signs of stagnation. The 4.3% growth in revenues and 6% increase in physical shipments to Japan are clear signs of a possible return of a market deemed mature at this point, in which the innovation factor, more than anything else,

# **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)

**Table 2 ITALIAN PASTA EXPORTS (€ ,000)**

	1 <sup>st</sup> quarter 2018	1 <sup>st</sup> quarter 2019	Variation		1 <sup>st</sup> quarter 2018	1 <sup>st</sup> quarter 2019	Variation
<b>World</b>	600,324	636,726	6.1%	<b>Norway</b>	4,178	4,246	1.6%
<b>EU-28</b>	396,396	412,033	3.9%	<b>Ireland</b>	3,971	4,046	1.9%
<b>Extra EU</b>	203,928	224,693	10.2%	<b>Greece</b>	3,537	3,805	7.6%
<b>Germany</b>	91,016	100,628	10.6%	<b>Romania</b>	3,373	3,365	-0.2%
<b>France</b>	89,776	89,904	0.1%	<b>United Arab Emirates</b>	2,178	2,806	28.8%
<b>United States</b>	71,402	83,324	16.7%	<b>Portugal</b>	2,616	2,722	4.1%
<b>UK</b>	77,304	82,666	6.9%	<b>South Africa</b>	2,349	2,676	13.9%
<b>Spain</b>	25,241	27,074	7.3%	<b>Ukraine</b>	1,611	2,586	60.6%
<b>Belgium</b>	19,722	19,629	-0.5%	<b>Slovenia</b>	2,49	2,366	-5.0%
<b>Sweden</b>	17,695	17,108	-3.3%	<b>Hungary</b>	1,699	2,222	30.8%
<b>Japan</b>	15,329	15,987	4.3%	<b>Lebanon</b>	1,713	2,2	28.5%
<b>Switzerland</b>	15,845	14,936	-5.7%	<b>Finland</b>	2,23	2,131	-4.4%
<b>Netherlands</b>	14,426	13,554	-6.0%	<b>Malta</b>	1,905	1,988	4.4%
<b>Canada</b>	9,719	11,012	13.3%	<b>Croatia</b>	2,261	1,909	-15.6%
<b>Australia</b>	8,399	10,598	26.2%	<b>Albania</b>	1,504	1,859	23.6%
<b>Austria</b>	10,836	10,052	-7.2%	<b>Hong Kong</b>	1,702	1,776	4.3%
<b>Saudi Arabia</b>	5,399	9,603	77.9%	<b>Yemen</b>	773	1,763	128.1%
<b>Poland</b>	8,905	8,734	-1.9%	<b>Mexico</b>	1,508	1,734	15.0%
<b>Russia</b>	8,381	6,407	-23.6%	<b>Chile</b>	1,272	1,659	30.4%
<b>Denmark</b>	6,34	6,368	0.4%	<b>Colombia</b>	1,207	1,595	32.2%
<b>Czech Republic</b>	5,512	5,950	7.9%	<b>Luxembourg</b>	1,3	1,476	13.5%
<b>Israel</b>	5,738	5,745	0.1%	<b>New Zeland</b>	897	1,307	45.8%
<b>South Korea</b>	4,800	5,484	14.2%	<b>Taiwan</b>	1,048	1,305	24.5%
<b>Brazil</b>	5,697	5,149	-9.6%	<b>Singapore</b>	1,449	1,267	-12.6%
<b>China</b>	4,458	4,919	10.4%	<i>Source: Istat</i>			

could give new impetus to exports.

More in general, reading the data of these first three months, we see evidence of better prospects for exports of Italian pasta products to countries outside the EU, notwithstanding the positive growth of sales on nearby markets.

Outside the EU perimeter, where exports grow at rates of more than 10%, as compared with the increase of 3.9% recorded in the EU, the most dynamic markets are Canada, Australia and Saudi Arabia, but equally significant increases are reported in South Korea and particularly in China, where shipments were up by 10.4% in this quarter.

The situation appears very depressed, on the contrary, on the Russian market, where sales of Italian pasta products, though not under the embargo provision, lost 23% in a year. Negative developments were also experienced in Switzerland (-5.7% turnover) and in some EU countries, with the biggest losses evident in Sweden (-3.3%) and the Netherlands (-6%).

## GET THE MOST OUT OF THE PASTARIA NETWORK.

### ✓ Read the **Digital Magazine**

Published on odd months. Download it from [pastaria.it](http://pastaria.it) or read it using the App.

### ✓ Read the **Paper Magazine**

To receive future issues please register on [pastaria.it](http://pastaria.it) and activate a free subscription  
Published on even months

### ✓ Read the articles published on **Pastaria.it**

Log on daily to discover what's new in the sector.

### ✓ Follow and share what we do on our **social media channels**

Facebook: <https://www.facebook.com/PastariaMagazine/>

Twitter: <https://twitter.com/rivistapastaria>

### ✓ Take part in **Pastaria Festival**

Register on [pastaria.it](http://pastaria.it) to receive a free invitation\* to the next edition

### ✓ Install the **Free App**

For smartphones and tablets, iOS and Android

*And there's more:*

✓ Find and request offers for machines, ingredients and services on **[pastariahub.com](http://pastariahub.com)**

✓ Place your products on **[pastabid.com](http://pastabid.com)**, in the international pasta tasting events (**Pastaria Degù**) and the year book **Eccellenza Pastaria**.

\* reserved for pasta producers

# PASTARIA HUB

TECHNOLOGIES  
INGREDIENTS  
SERVICES  
FOR PASTA  
MANUFACTURERS



**machines and plants**

## PASTARIA HUB

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

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

*An initiative Pastaria*



**ingredients**



**services**

# 5



## **Regulation no. 775/18: the first practical implications**

**Silvia Gonzaga**  
Logos Avvocati Associati



The article attempts to shed light on the concepts of origin, provenance and primary ingredient and on their practical implications in light of Regulation no 775/18 that becomes applicable on 1 April 2020. The issue was addressed by the author, at the sixth APPF (Association of Fresh Pasta and Gnocchi Producers) workshop in San Martino Buon Albergo and will be examined further at Pastaria Festival 2019.

As we are aware, 28 May 2018 saw the publication in the Official Gazette of the European Union of Implementing Regulation no. 775/18 laying down rules for the application of Article 26(3) of Regulation no. 1169/11 as regards the rules for indicating the country of origin or place of provenance of the primary ingredient of a food, applicable from 01 April 2020.

Art. 26.3 of Reg. no. 1169/11 establishes that in the case the place of origin or country of provenance of a food is indicated, but is different from the place of origin or provenance of the primary ingredient, the origin or provenance of the primary ingredient should be specified.

Understanding of this regulation presupposes familiarity with the notions of the terms (i) origin; (ii) provenance and (iii) primary ingredient, all of which are defined in Art. 2 of Reg. no. 1169/11.

Art. 2 lett. g) establishes that “place of provenance” means any place where a food is indicated to come from, and that is not the “country of origin” as determined in accordance with Articles 23 to 26 of Regulation (EEC) no. 2913/92. In the light of this definition, as it currently appears to be interpreted within the framework of the Commission’s operations, “origin” is indicated<sup>1</sup> each time reference is made to a State (Italy, Switzerland, etc.), while reference to a different geographical level (e.g. Florence, Veneto, Alsace, etc.) should be considered an indication of “provenance”. Pursuant to art. 2 lett. q) “primary ingredient” means “an ingredient or ingredients of a food that represent more than 50% of that food or which are usually associated with the name of the food by the consumer and for which in most cases a quantitative indication is required”.

It follows that, in order to establish which is the primary ingredient/s of a food, two criteria must be considered: a “quantitative” criterion, which is easy to determine, since it is sufficient to verify which ingredient in the list accounts for more than 50%; a “qualitative” criterion, which is much more difficult to determine, refers to what the consumer habitually associates with the name of the food.

Thus, “egg pasta” is an example to which both criteria can easily be applied, since the primary ingredient in quantitative terms is semolina (which accounts for over 50%) and the primary ingredient in qualitative terms are

# 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  
• EUROVO | Imola - BO  
• LCB FOOD SAFETY | FRANCIA

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

the eggs (the ingredient the consumer associates with the name).

Having thus briefly established the definitions, it must immediately be noted that the Regulation does not apply to protected geographical indications, registered trademarks<sup>2</sup> and customary, generic names containing geographical terms, which, although they literally indicate an origin, are not to be considered as an indication of the country of origin or place of provenance.

In effect, in the initial stage of the application of the rule, a number of difficulties of interpretation emerged, which should be (partially) addressed in the Q&A document currently being discussed by the Commission and the Member States and due this coming November.

Without considering for the moment all the questions of interpretation brought to the attention of the Commission, it is sufficient to note that the first question regards the identification of the primary “qualitative” ingredient, i.e. the ingredient that consumers are expected to associate with the name of the food, and for which, in most cases, the indication of the *quid* is required.

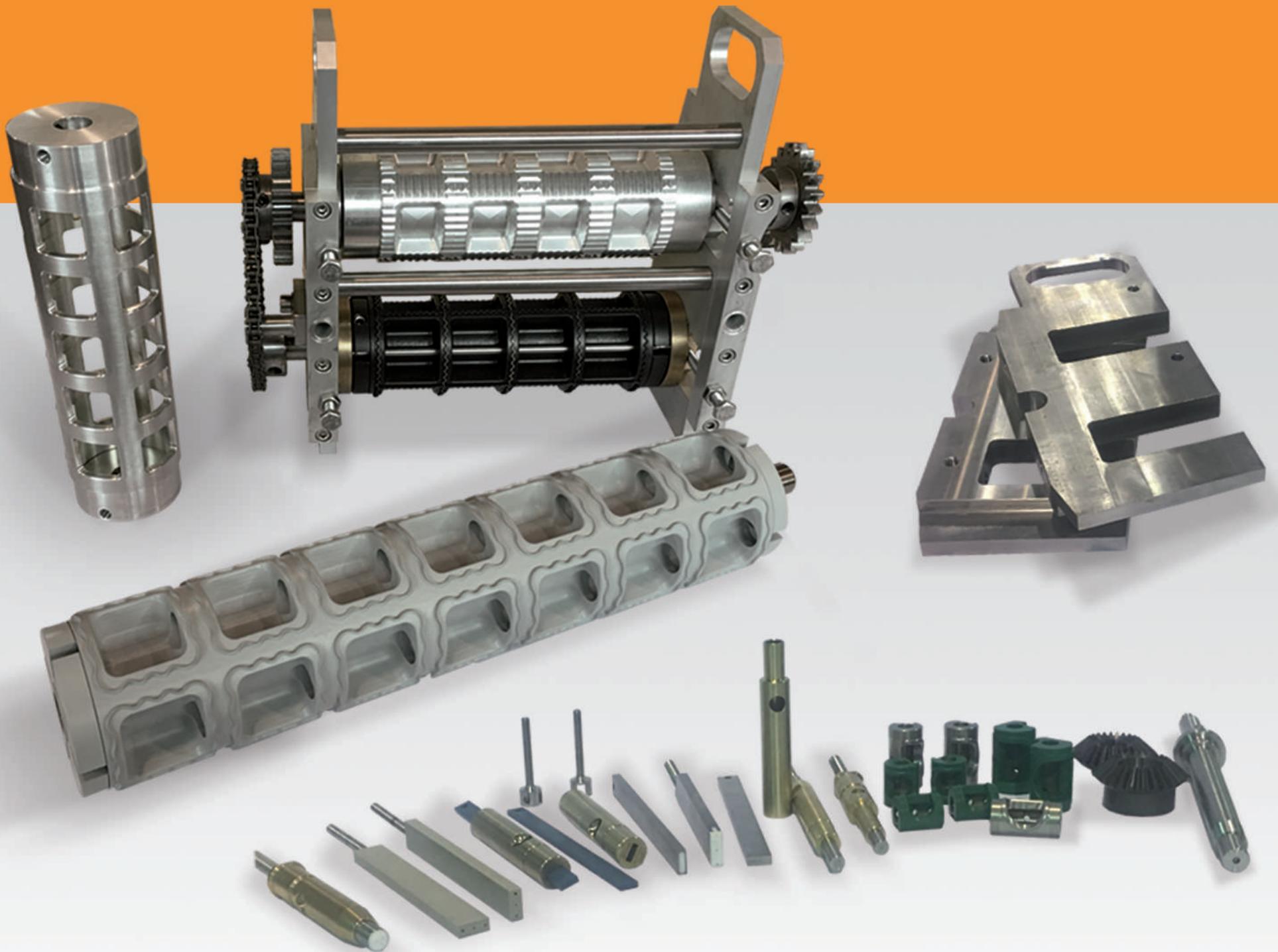
The Commission’s work has determined that it is the task of the FBO to establish which is the primary ingredient whose origin/provenance must be indicated, based on a case-by-case approach that

takes account of the consumer’s expectations, the characteristics of the food, its composition, and above all, the overall presentation of the food.

It appears evident that the definition of “qualitative” primary ingredient and the interpretation provided by the Commission inevitably leave a broad margin of discretion when it comes to determining the ingredient. It should be clear that this discretionary approach may vary not only from one FBO to another in the same State, but also between FBOs located in different Member States, and, at the end of the day, between different supervisory authorities. To remain in the area we are concerned with, for filled fresh egg pasta, it will be necessary to establish whether the ingredients that make up the filling (e.g. “meat”, “spinach and ricotta”) are to be considered “qualitative primary ingredients”, whose origin and/or provenance must be specified together with the qualitative ingredient “eggs”.

In this regard, during the discussion process, it was clarified that the obligation to indicate the *quid* for one or more ingredients highlighted on the label (in accordance with Art. 22 of Reg. no. 1169/11) does not automatically imply the obligation to indicate the origin/provenance of said ingredients. In other words, the fact that the *quid* is indicated for one or more ingre-

# Spare parts and molds for pasta machines



## PENTA ENGINEERING

Machines and Plants for fresh pasta -  
Dry Pasta - Cooked pasta - Ready meals

Via Mantova 4/6, 20020 - Lainate (MI) - T. +39 02 9370494  
info@pentapastamachine.com - www.pentapastamachine.com

dients does not automatically qualify them as “primary ingredients”, pursuant to the rule. Thus, the example is offered of “potato chips with paprika”, “taralli with fennel”, “chocolate chip ice cream”, in which the paprika, fennel and chocolate chips - although they are mentioned in the name, and for which the *quid* must therefore be indicated - do not constitute an indication of their origin/provenance, if different from that of the food product.

Therefore, in the case of fresh pasta filled with “ricotta and spinach”, the different origin (if applicable) of the ricotta and spinach - for which the *quid* is provided - may not necessarily have to be indicated. It appears clear that at this stage, it would be wise to err on the side of caution and add the specification, until, at the least, market practice and any agreements drafted for the category are able to identify, to a reasonably clear extent, which is the qualitative primary ingredient of the main fresh filled pasta products.

Together with the cases mentioned, there are others in which it appears difficult to identify the existence of either a quantitative or a qualitative primary ingredient: consider the case of “Tortellini of Modena”, the recipe for which does not contemplate any qualitative primary ingredient, and that apart from the eggs (as a qualitative ingredient the consumer typically associates

with egg pasta) does not indicate any other particular qualitative ingredients of the filling.

The example of “Tortellini of Modena” also introduces the further problem posed by all those Italian food specialities that contain a geographical indication, usually as a result of the place they traditionally come from, although in reality they may be produced anywhere in the country, since the specific quality does not derive from that place in particular.

Indeed, in Italy, the list of Traditional Agri-food Products<sup>3</sup> contains a vast number of food specialities whose name often contains a place name corresponding to the place (town, city or region) the product originated from and with which it is traditionally associated, but which are now very often perceived as references devoid of any specific territorial significance.

It will be necessary to assess, therefore, on a case-by-case basis, whether the names that appear on the lists of Traditional Agri-food Products are to be considered “customary and generic” names, and as such, excluded from the scope of application of the Regulation (and therefore without the obligation to indicate the origin of the primary ingredient), or whether it is necessary to specify the origin/provenance.

# DOMINIONI

www.dominioni.it



**GNOCCHI LINE**  
**1200 Kg/h**

**MARMON PASTA SOLUTIONS Srl**

Tel.: +39 031 495111 - info@dominioni.it



Without prejudice to the distinctively Italian characteristics of the Traditional Agri-food Products, and without prejudice to the fact that – as constantly confirmed in the case law of the Court of Justice – Member States may not introduce a system of indications of origin that overrides or is parallel to the system of Geographical Indications (PDO/PGI/TSG) regulated at EU level<sup>4</sup>, the Traditional Agri-food Products should be considered as products that, although they have their origins (in terms of the recipe and processing methods) in a particular area, do not necessarily indicate provenance from said area, since the geographical reference they contain is to be consid-

ered a reference to the recipe and the tradition rather than the provenance, strictly speaking. This is without prejudice to the correctness of the message from the point of view of the general principles, and specifically, of the unfair commercial practices referred to in the Consumer Code (arts. 22 et seq.)

It is clear that this consideration must be made on a case-by-case basis, and that it is extremely variable as a result of the different perception of Italian – and all the more so EU – consumers. It will therefore be up to the national authorities – as is written in the draft Q&A document – to decide, on a case-by-case basis, which names are

# NON-DESTRUCTIVE LABORATORY INSTRUMENT MEASUREMENT OF O<sub>2</sub> AND CO<sub>2</sub> CONCENTRATION ON FRESH PASTA PACKED IN MAP

- ✓ IT ANALYZE BAGS AND TRAYS

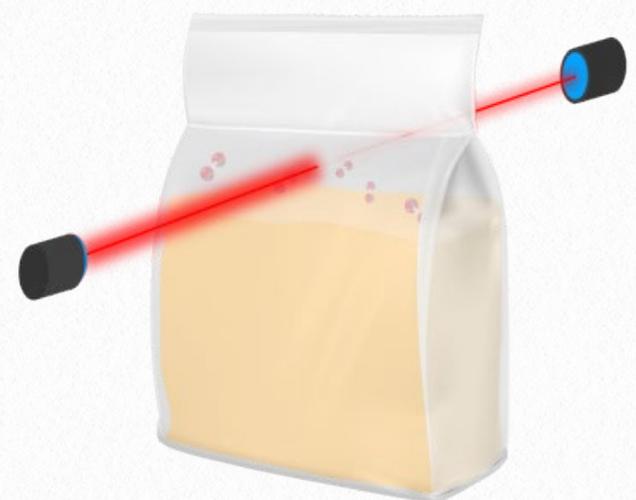


- ✓ RAPID, EASY AND RELIABLE MEASUREMENT
- ✓ MEASUREMENT REPEATABLE IN TIME ON THE SAME PRODUCT
- ✓ NO PRODUCT AND PACKAGING DISPOSAL

EVO-P



LASER SPECTROSCOPY TECHNOLOGY



to be considered generic/customary names that are clearly comprehensible for the consumer, and which imply an origin that is significant for the purposes of the Regulation.

The examples generally offered of customary names are “Milan Panettone”, “Verona Pandoro”, “Milan Salame”; “Russian Salad”, “Frankfurter Sausage”.

However, in addition to these relatively simple cases, there are others that are much more difficult to define.

The easiest, and most cautious, solution in dubious cases could be to indicate the name and highlight a clear reference to the recipe: expressions such as “style”, “recipe”, “with”, which refer to how the product is made rather than where it comes from (for example, “Bologna-style lasagne”).

That said, also derived from the terms of Art 1 of Reg. no. 775/18<sup>5</sup> is the conclusion that the use of (i) images such as landscapes or monuments that are immediately identified with a given Member State or smaller area (such as a region: for example, an image of the Colosseum, or the Tower of Pisa) or (ii) flags (such as the Italian flag)<sup>6</sup> are to be considered indicative of the origin/provenance of the food product, and make it obligatory to indicate the origin/provenance of the primary ingredient, if different.

Similarly, statements such as “Made in Italy”, “Product of Italy” are to be considered indications of origin.

Every time the conditions exist for the application of the rule, the FBO must indicate the different origin/provenance of the product in one of the ways set forth in Art. 2-3 of Reg. no. 775/18.

Specifically, the FBO must provide one of the indications mentioned in Art. 2, letters a-b, in the same field of vision of the indication of the origin (whether this takes the form of a statement or an image), using a font size which has an x-height of at least 75% of the x-height of the indication of the origin (if indicated in words). It is worth noting that it is left up to the FBO whether to indicate the different origin by means of a reference to a geographical area as indicated in art. 2 a) (e.g.: “origin of the semolina: EU”; “origin of the semolina: Italy”; “origin of the semolina: Campania”), or by means of a statement of the type “name of the primary ingredient (in our example: semolina): does not come from the country of origin or place of provenance of the food product”, or using a formula that has an equivalent meaning for the consumer. From what appears to have emerged during the discussion, the various geographical levels indicated under art. 2 lett. a) cannot be combined with one another: the FBO must choose a geographical level



# 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

from those indicated under art. 2 lett. a) points i-vi) and maintain it.

For example, if the FBO decides to use the wording at point i) “origin of the semolina: EU and non-EU”, it will not be possible to combine it with another option (e.g. the one at point iv that contemplates the indication of the State) and write “origin of the semolina: EU and Canada”.

This example above raises a further issue - which here can be mentioned only in passing - regarding the determination of the origin of the primary ingredient based on the measures set forth in the UCC (Reg. no. 2015/2446: art.59-63) and the DR (Reg. no. 2015/2447: art 57-59).

The application of these rules in the case of non-preferential origin would actually consider foreign wheat processed in Italy as “Italian”, because it is in Italy that the wheat has undergone its last substantial, economically justified processing, which leads to the making of a new product: semolina (art 60.2 UCC -32DR). Since the rule requires the indication of the origin of the “primary ingredient” as defined above, and since in fresh pasta that ingredient is technically “semolina”, it should be considered that the origin of the semolina should be indicated, and that the different origin of the wheat should not be significant.

It is clear that such an approach is in contrast with the perception and the expecta-

tions of the average consumer, who is often unaware of how wheat becomes semolina, associating pasta with a general concept of “wheat”.

However, the solution based on the origin of the semolina from a regulatory point of view, even more than from a strictly technological point of view, appears to be the most correct, although it appears to penalise the transparency of information and although the previous national regulation (which will cease to apply from 01.04.2020) dealt with this problem by imposing a much more detailed indication, specifying the country where the wheat was grown and milled.

In the light of these brief considerations and of the practical implications deriving from the meagre measures set out in Reg. no. 775/18, agreements on an association basis (also through codes of conduct) are to be hoped for and encouraged, with a view to standardising the choices made by FBOs and the variability of interpretations, also in order to minimise, as far as possible, the likely risk of disputes triggered by a different approach adopted by the market, and consequently, of the perception of the consumer and the supervisory bodies.

## Notes

1. In order to establish the “origin” of a food, reference must be made to the European

regulations on origin, and specifically, to Reg. no. 2013/952 and Reg. no. 2015/2446.

2. Cf. *considerandum* no. 6 “Indications of the country of origin or the place of provenance of a food which are part of product designations protected as geographical indications under Regulations of the European Parliament and of the Council (EU) No 1151/2012 (2), (EU) No 1308/2013 (3), (EC) No 110/2008 (4) or (EU) No 251/2014 (5), or protected pursuant to international agreements, fall within the scope of Article 26(3) of Regulation (EU) No 1169/2011. In view of the fact that for these product designations an intrinsic link between product characteristics and geographical origin exists, that they are regulated by specific rules, including rules on labelling, and taking into consideration the specific character of these names as intellectual property rights, it is necessary to further examine how the origin of the primary ingredient provided by Article 26(3) of Regulation (EU) No 1169/2011 should be indicated for said names”; art. 1 para. 2. This Regulation shall not apply to geographical indications protected under Regulation (EU) No 1151/2012, Regulation (EU) No 1308/2013, Regulation (EC) No 110/2008 or Regulation (EU) No 251/2014 or protected pursuant to international agreements, nor registered trade marks where the latter constitute an origin indication, pending the adoption of specific rules concerning the application of Article 26(3) to such indications”.

Note that these indications fall within the scope of the Regulation; however, due to their specific nature, they require further examination to establish how the origin/provenance of the main ingredient must be indicated.

3. Pursuant to “Art. 1 of Ministerial Decree no. 350/1999 – Purpose and scope of application 1. For the purpose of this decree, traditional agri-food products are considered as those whose

processing, preserving and maturing methods have been consolidated over time. 2. In order to identify traditional agri-food products, the regions and the autonomous provinces of Trento and Bolzano verify that the aforementioned methods are carried out in their own areas in the same ways and in accordance with traditional rules applied over a period of at least 25 years.”

4. Several decisions of the Court of Justice have confirmed that the system set forth in Reg. no. 2081/92 (later replaced by Reg. no. 510/2006 and today by Reg. no. 1151/2012) is both uniform and exhaustive, and that, consequently, non-registered national names may be protected only as simple names, i.e. names that indicate mere provenance from a given area, without implying a specific connection between geographical origin and the quality of the food product (which would otherwise have to fall within the scope of the exclusively EU-level PDO-PGI-TSG system: *Ex multis*: C-216/01, Sentence of 18 November 2003 (c.d. “Bud I”); C-478/07 Sentence of 08 September 2009).
5. Art 1 Reg no. 775/18 “This Regulation lays down the modalities for the application of Article 26(3) of Regulation (EU) No 1169/2011 where the country of origin or place of provenance of a food is given by any means such as statements, pictorial presentation, symbols or terms, referring to places or geographical areas, except for geographic terms included in customary and generic names where those terms literally indicate origin but whose common understanding is not an indication of country of origin or place of provenance.”
6. On the other hand, the flags that often appear on the multi-language labels for the sole purpose of identifying the language the legal information is provided in should not be considered relevant.



### “Doypack” Plant

The new trend of innovation and aesthetics in the pasta trade.

### “Compact” Plant

With a total height of 2.5 meters, is designed for companies with limited space requirements and important yields.

### “High Speed” Plant

The best G&P technology, advanced and adapted to target needs with yields up to 150 ppm. Suitable for industrial production.

### “4 Sealed” Plant

Innovation in the world of stand up bags, enhancing display products and creating the request “box” shape.

### “Economic” Plant

Simple, functional and entirely in stainless steel. Its reduced costs make it suitable for to any type of needs and products.

### G&Partners SA

Via Carvina 4

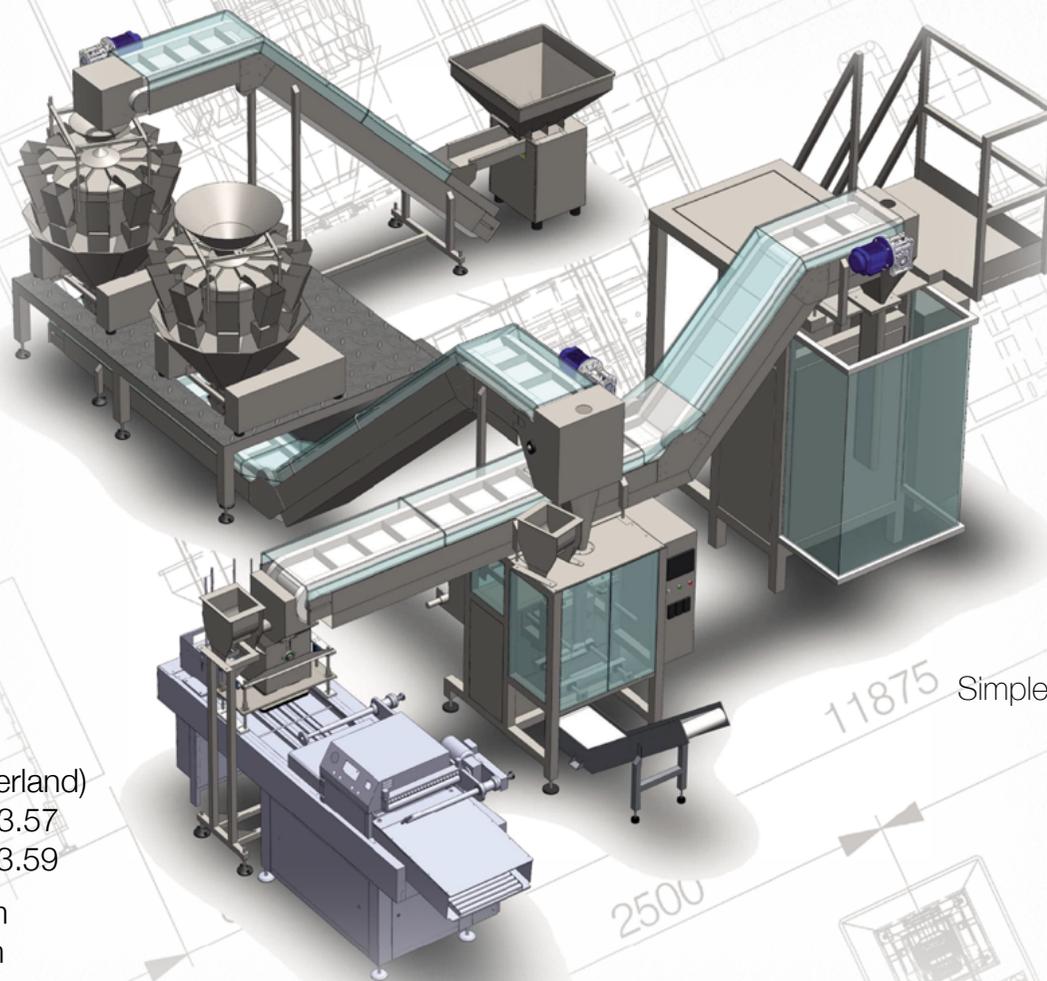
6807 Taverner (Switzerland)

tel.: +41 (0)91 930.93.57

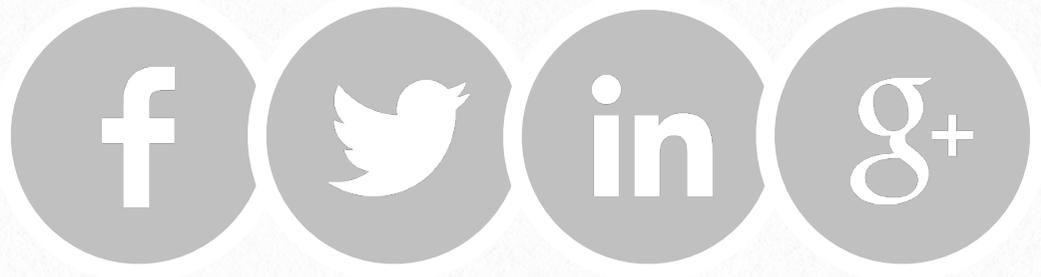
fax: +41 (0)91 930.93.59

[www.g-partners.com](http://www.g-partners.com)

[info@g-partners.com](mailto:info@g-partners.com)



6



# The Pastaria Prize has been set up for one doctoral and two master's degree theses

Editorial staff



Pastaria has established a prize for the best doctoral and master's theses on pasta. The Prizes will be awarded at Pastaria Festival 2019 (Parma, 27 September).

Kinski Editori, publisher of the specialist magazine Pastaria, has established one prize for the best doctoral thesis and two for the best two master's theses on research applied to the activity of pasta production.

## **The size of the prizes**

Each of the two best master's theses will receive a prize of €400.00 (four hundred/00) and a diploma issued by Pastaria.

The best doctoral thesis will receive a prize of €700.00 (seven hundred/00) and a diploma issued by Pastaria.

## **Awarding of the prizes**

The prizes will be awarded in Parma on 27 September, on the occasion of the third Pastaria Festival (pasta producers wishing to participate in the event can [register here](#)).

## **Prerequisites for taking part**

Condition for competing for the best two master's degree theses prize: to have been awarded a master's degree from a public or private Italian university, between July 2017 and June 2019, with a grade of no less than 105/110 in one of the following subjects: Biology (LM-06), Agricultural Biotechnology (LM-07), Industrial Biotechnology (LM-08), Pharmacy and Industrial Pharmacy (LM-13), Chemical Sciences (LM-54), Economic Sciences (LM-56), Hu-

man Nutrition Sciences (LM-61), Agricultural Sciences and Technologies (LM-69), Food Sciences and Technologies (LM-70), Industrial Chemistry Sciences and Technologies (LM-71).

Conditions for competing the best doctoral thesis prize: to have been awarded a research doctorate on a Food Science, Technology and Biotechnology course and the like, between July 2017 and June 2018.

## **Requests for taking part**

Application for taking part, together with other attachments, must be sent to the Pastaria editorial team no later than 26 July 2019.

## **Domanda di partecipazione**

La domanda di partecipazione, unitamente agli allegati, dovrà essere inviata alla redazione di Pastaria entro il 26 luglio 2019.

[Download the invitation and participation request.](#)

# DRYING FRAME IN PLASTIC MATERIAL

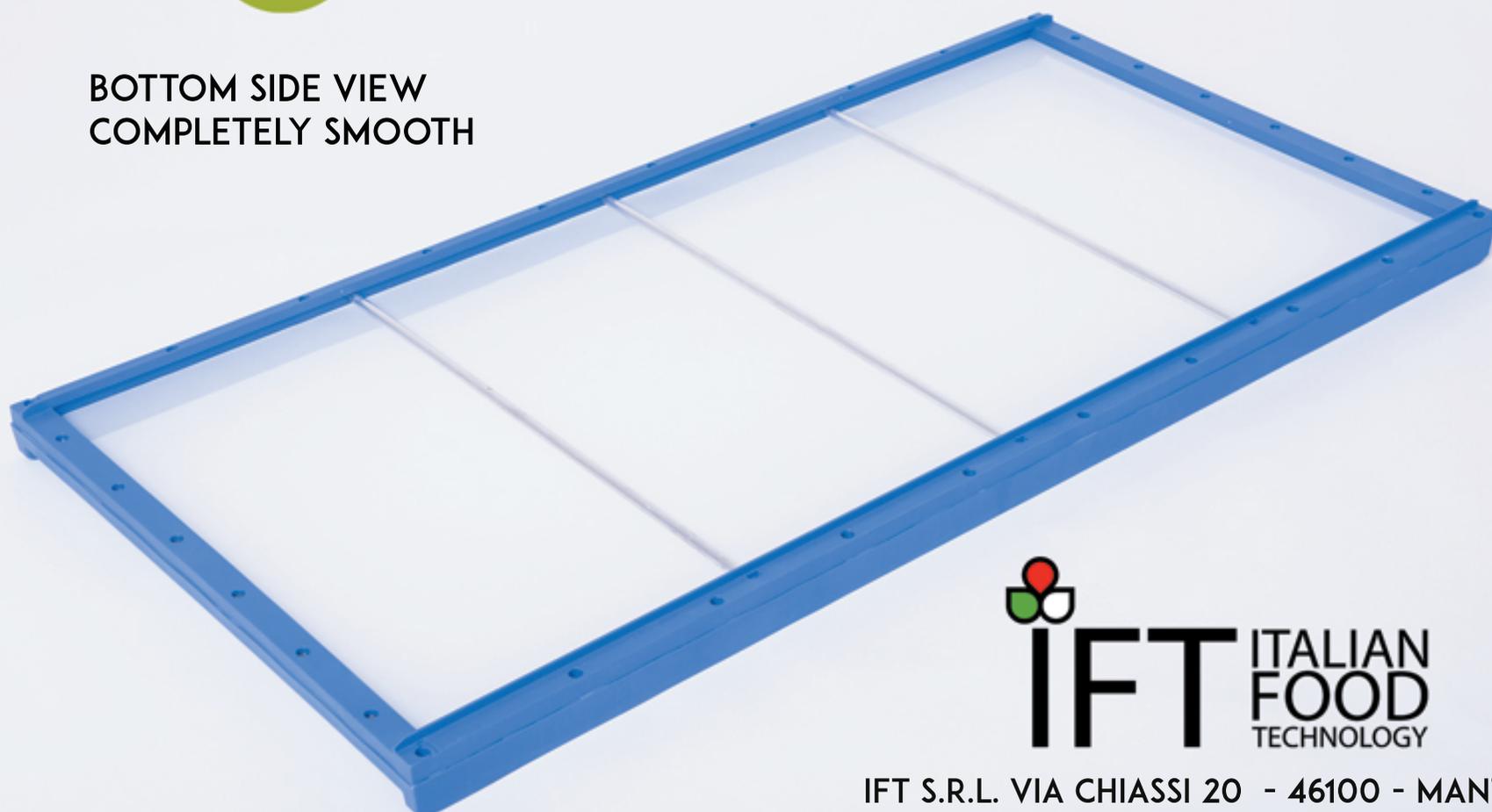
TOP SIDE VIEW



- HYGIENIC
- LIGHT
- ROBUST
- NO THERMAL CONDUCTION
- STACKABLE / COMPATIBLE WITH CURRENT FRAMES IN WOOD AND ALUMINUM
- INJECTION PRINTED IN TWO UNIQUE PIECES
- COMPLETE WITH POLYESTER MESH
- PLASTIC MATERIAL COMPLIANT WITH EC STANDARDS
- DIMENSIONS AVAILABLE: MM.1200x600x54H / 70H



BOTTOM SIDE VIEW  
COMPLETELY SMOOTH



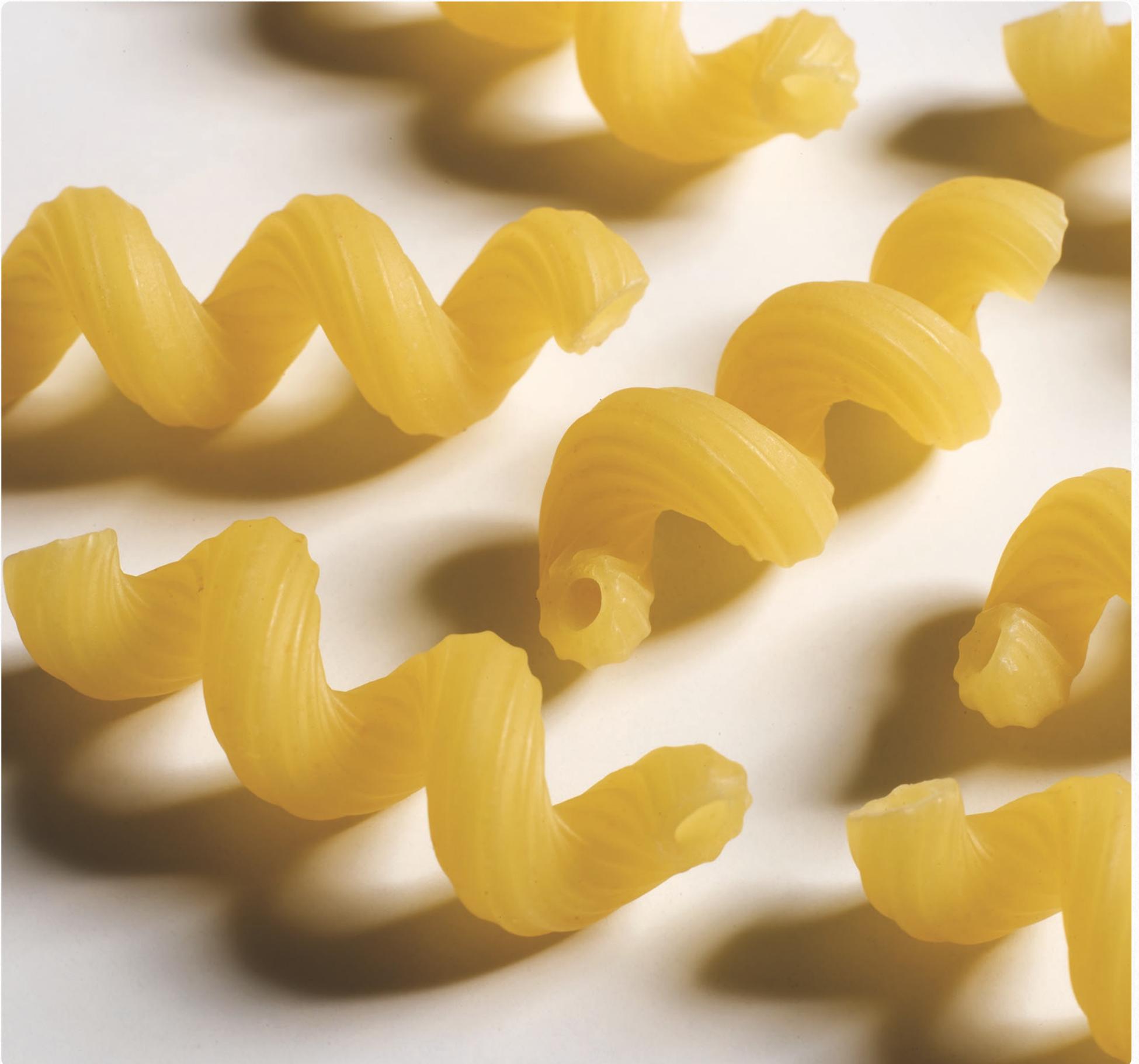
IFT S.R.L. VIA CHIASSI 20 - 46100 - MANTOVA  
TEL. + 39 0376 663.667 - INFO@IFTMANTOVA.COM  
WWW.IFTMANTOVA.COM

7

# Short news



Editorial staff



## **Rana receives an award in the United States**

Gian Luca Rana is an entrepreneurial and business icon. The CEO of Pastificio Rana received the International Awareness Award from New York's Fordham University. The prestigious American university, founded in 1841, rewarded Rana's entrepreneurial record in the United States, that has brought an Italian brand to a foreign market without altering it or causing it to lose its local identity. Pastificio Rana, a world leader in the fresh pasta sector, now operates in 58 countries around the world. The company launched in the United States in 2012, and quickly achieved really high revenues. So much so, in fact, that in 2018 the pasta maker was ranked, for the second time, among the top five companies with the greatest growth in the US market. In 2018 Rana's turnover was €700 million.

## **Barilla's turnover grows to €3.48 billion**

A 3% growth, compared to 2017, to €3.48 billion. These are the figures presented by Barilla in Berlin with the 2019 Sustainability report entitled "Good for you, good for the planet". The company achieved excellent results in the pasta sector, oven-baked products and sauces, as a result of investments in its Parma plant. It has also confirmed an

extraordinary investment plan, passed two years ago, to invest €1 billion in five years. €236 million were allocated in 2018 alone for the expansion of the plants in Ames in the USA (pasta) and Rubbiano in Italy (sauces) with a view to increasing production capacity and improving efficiency and sustainability.

In the last nine years Barilla has reformulated 420 recipes, removing palm oil from all its products, reducing the quantity of fats, sugar and salt and increasing legume based or wholemeal, rich-in-fibre formulations. In addition to improving products, the group has also focussed on reducing water consumption (-21% in ten years) and CO<sub>2</sub> emissions (-30%). One of the group's brands, Wasa, has achieved total CO<sub>2</sub> compensation.

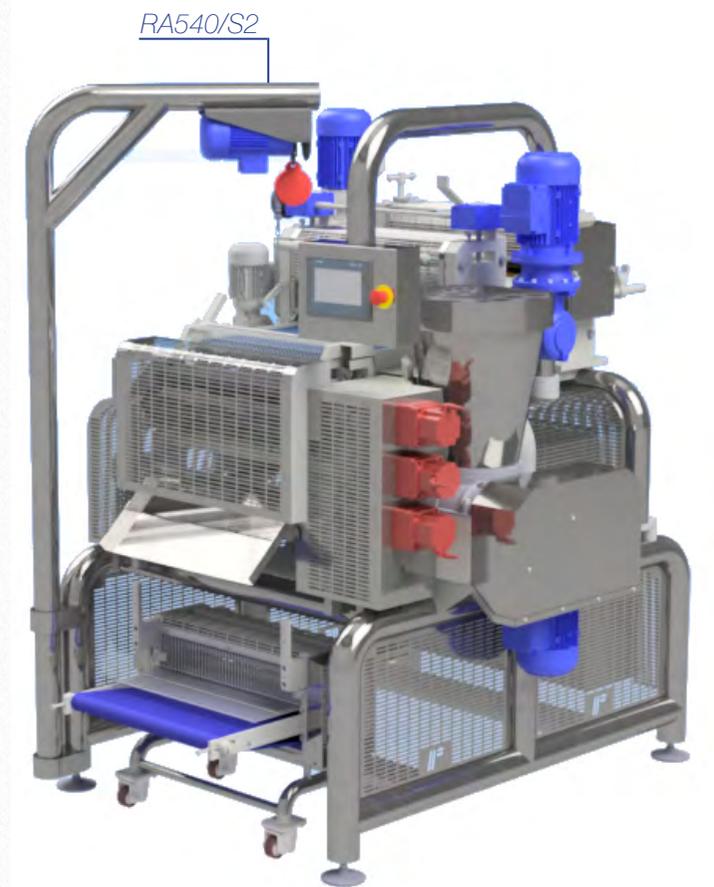
## **Setaro marks its 80th year in business**

Setaro, the Torre Annunziata-based pasta factory, celebrated its 80<sup>th</sup> anniversary. Celebrations took the form of a gala evening in the company of friends, employees and journalists. The company, that is now in its third generation of family management, sees the Setaro family carrying on the project of grandfather Nunziato who bought the pasta factory, in the historic centre of the town, in 1939. The walls of the building, made out of

## CHOOSE THE BEST FOR YOUR PRODUCTION...

*Facchini Group S.r.L.* is one of the leading manufacturing companies of machines and complete systems for high quality fresh pasta which can provide customers with a complete and efficient service.

Come and visit us or visit our website [www.facchinigroup.com](http://www.facchinigroup.com) to discover all our products.



lava rock, offer protection against temperature changes, creating an ideal environment for producing pasta. Moreover, there are still two vintage machines, dating from the early 1900s, that are still capable of producing 200 kilos of pasta in one hour. The pasta factory produces 100 shapes of pasta with special durum wheat semolina, old bronze dies and very slow drying methods, with times ranging from 24 to 120 hours.

## **Barilla buys the Pasta Zara plant**

€118 million. That was Barilla's offer (the only one received) for the purchase of the Pasta Zara plant in Muggia, in the province of Trieste, that envisages a five-year co-packing contract (wrapping, packaging and labelling of Zara products). The plant is one of the largest in the world in the pasta sector and it employs 150 people, predominantly in the area of production on 5 lines. Daily production is 610 tonnes (greater than that of the Riese plant, 470 tonnes, and Rovato, 420 tonnes) and the high-bay warehouse can accommodate 65 thousand pallets. Barilla has consequently confirmed the decision taken in November, when it announced that was interested in the purchase of the Trieste facility. Pasta Zara will operate autonomously in its Riese Pio X

headquarters in the province of Treviso and, through the subsidiary Pasta Zara 3, in its facility in Rovato, in the province of Brescia. Pasta Zara has therefore regained a certain tranquillity following last autumn's financial crisis with a debit exposure of around €240 million, €170 million of which was with the banks. In that period the Bragagnolo family had asked the courts for a so-called "blank option" which was then granted.

## **Pasta di Gragnano relaunches itself under the leadership of Aurora Casillo**

She is the first female president of the Consorzio di Tutela della Pasta di Gragnano IGP (Protection Consortium for Pasta di Gragnano PGI). At the age of 28, Aurora Casillo, at the helm of Pastificio Liguori, was unanimously elected by the 14 producer members.

Ms Casillo, who fought hard to get the Ministry to recognise the Consortium, has very clear ideas and explains that she will seek to bring those companies that are still not members into the consortium. Moreover, she intends to increase export quotas (Pasta di Gragnano PGI currently exports 20% of its production of 100 thousand tonnes). Her dream is to make "her pasta" become "like Parmigiano Reggiano cheese: a made in Italy brand that is recognised and appreciated the world over".

## **Pasta di Canossa, pasta with an “ID card”**

A pasta with an “ID card”. That’s Pasta di Canossa, the pasta factory based in the countryside around San Martino di Ferrara, uses only locally sourced ingredients. In addition to the information that is required by law, that company has also decided to include other information on the label. It is here, in fact, that one finds details of the pasta supply chain, beginning with the sowing of the wheat through to production, all phases, with the exception of the milling, that are overseen by the company itself. The label therefore shows the date of sowing, growing, earing and threshing of the wheat, as well as that of the milling and production.

## **Pastificio Antonio Amato invia due archeologi a Paestum**

Six months of excavating in the area of Paestum. This is what Pastificio Antonio Amato has funded with two scholarships for archaeologists and scholars of antiquity. The Salerno-based company is, in reality, not new to this sort of funding and it is, in fact, the third year it has supported the local area and its history through scholarships intended for the excavations. The year’s recipients are Rachele Gava and Gug-

lielmo Strappazon, two young archaeologists who will form part of a study team at the Archaeological Park in Paestum. Paestum, known also as Pesto, is located in the region of Campania in the province of Salerno, roughly 30 km south of the provincial capital and to the north of the Cilento, Vallo di Diano and Alburni National Park.

## **Pastificio Mancini presenta “Nonno Mariano”**

A new variety of durum wheat, sown over twenty hectares within the Fermo-Macerata-Tolentino triangle in The Marches. It is called “Nonno Mariano” and is the result of the collaboration between Pastificio Mancini and the seed company Cgs Sementi, mediating between the economic and performance needs in pasta production.

It is a medium to late cycle, suitable for hillsides, cold environments and northern facing fields. Next year the “Nonno Mariano” wheat will be sown across 350 hectares and will reach farmers in 2021.

The synergy between Cgs Sementi and Pastificio Mancini is focussed on becoming a new organisational model for agricultural production, aimed at obtaining varieties that are targeted and specifically suitable for pasta production.

GLUTEN FREE / LACTOSE FREE / VEGETARIAN / VEGAN / ETHNIC

# FoodNova

THE NETWORK FOR THE NEW FOOD NEEDS



16/19 November 2019  
Rimini Expo Center



organizzato da:



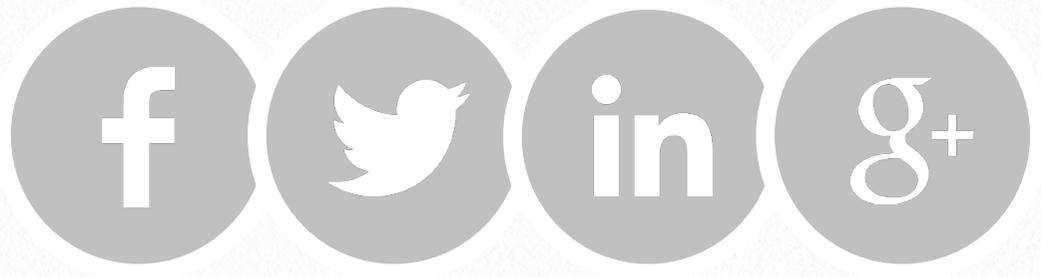
part of:



in collaborazione con:



# 8



## Pasta, the star at Tuttofood 2019

Editorial staff



A review of the most interesting new ideas presented by the pasta factories at the recent edition of Tuttofood, at which a significant number of sector companies were present.

There were 82,551 sector operators at the last edition of Tuttofood, held in Rho from 6-9 May, 2019. Of this total, 21% had come from as many as 143 foreign countries, to meet up with the 3,000 or more Italian and international brands represented at the event. An event which, this year was eagerly attended by a large number of highly-qualified pasta manufacturers, and which included a space entirely managed by APPAFRE, the National Association that brings together fresh pasta producers. But there were also very many manufacturers of dried pasta and enterprises exhibiting independently.

Of particular note, in this record-breaking edition, was the attention focused on local products, preferably made of nationally produced semolina, together with the novelty of “superfoods”, in a context strongly characterised by a marked return to the use and promotion of fine quality raw materials. But in addition to quality food and product innovation, also competing for their share of the limelight were health and environment, as the tireless quest for correct nutrition and sustainability continues.

Without purporting to be comprehensive, the following pages feature a review of some of the most interesting innovations presented by pasta producers at the recent edition of Tuttofood.



## Pastificio Di Martino



With its brand Antonio Amato, De Martino presented a unique recipe based on freshly milled 100% Italian grain. The grain is milled at the Salerno mill less than 24 hours after harvesting, and made into pasta. The catalogue offers a selection of 109 products - 98 Teflon-drawn shapes and 11 bronze-drawn special shapes - with a shelf-life of 3 years, under the name “La pasta della domenica” (Sunday pasta), alongside which it places its Wholegrain Organic pasta. To these product lines, it adds fresh filled and deep-frozen pasta, the filling of which contains all-Italian PDO

and PGI ingredients, delicately enclosed in a fine pasta sheet made from with 100% Italian fresh eggs from free-range hens. The result is an explosion of Mediterranean flavour, without glutamate, palm oil or rapeseed oil. The packaging is also innovative: in fact the Doypack optimises the management of space, and thanks to its reclosable system, it preserves the freshness of the pasta, so that it can be stored more effectively. Product life: 60 days.



## Canuti Tradizione Italiana

Canuti suggests frying as an original, practical but, above all, appetizing way of cook-

ing egg pasta. And here the versatility of pasta emerges: from a first course, it becomes a starter, finger food, street food and even a dessert.

Canuti's fine quality sheet pasta is eminently suited to this purpose. Slow drawing through bronze dies endows it with a consistency that makes it perfect for frying: crisp, tasty and with a tempting golden colour. Almost any pasta shape is suitable for frying, including filled pasta.

The deep-frozen pasta can be fried directly from the freezer and is ready in as little as 2 or 3 minutes. It has a shelf-life of 18 months.



## Andriani



Andriani's brand, Felicia, offers a wide assortment of organic pasta made from naturally gluten-free raw materials. Among these, it makes Tortiglioni from 100% organic buckwheat, rich in fibre and mineral salts, and with a high content of magnesium, known for its multiple nutritional benefits. They are not only tasty and healthy, but also practical, with a cooking time of only 8 minutes. They are packaged in carton boxes containing 340 grams and have a shelf-life of 36 months. At Tuttofood, Andriani also presented their red lentil Sedanini, which combine the benefits of legumes with flavour; this pasta is made with 100% organic red lentils and is



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

gluten-free and suitable for vegans. The high percentages of protein, phosphorus, iron, zinc, manganese and potassium provide a source of new energy, strength and vitality. The Sedanini are also packaged in carton boxes, this time containing 250 grams, and have a shelf-life of 24 months.



## Fontaneto

Fontaneto (Fontaneto d'Agogna, Italy) presented two fresh filled pasta specialities, the fillings of which drew their inspiration from typical local products. Raviolaccio Cacio e Pepe is a fresh egg pasta product, mainly designed for the high-end catering market. The pasta sheet is made of durum wheat semolina and soft wheat flour and

encloses a soft centre of creamy cheese and black pepper. A tribute to regional cuisine, albeit with an innovative slant, takes the form of the Mezzaluna Burrata, Pomodoro e Basilico (burrata cheese, tomato and basil), the sheet pasta for which is made with fresh eggs and durum wheat semolina from Italy. Both products are packaged in modified atmosphere in 500 gram bags, designed and produced for the top end of the food speciality and food service markets.



## Fumaiolo

This Romagna-based company, which produces piadina, fresh pasta and sauces, has enriched its pasta line with two new products served with turmeric and saffron: Gnocchi and Strozzapreti Curcuma e Zafferano. Soft and fluffy the former, simple

# Italiani...



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)

but tasty the latter: two perfect shapes for those who enjoy experimenting in the kitchen. The use of spices creates an explosion of taste on the palate, while providing extensive health benefits. Like all of Fumaiolo's pasta, the two specialities presented at Tuttofood have no added preservatives because they are instantly deep-frozen. Thanks to the use of cold processing as the only natural preservative, Fumaiolo pasta maintains its organoleptic characteristics intact and never loses its freshness. Both products have a shelf-life of 12 months.



## Antico Pastificio Sannita

The Sannita pasta-makers presented two novelties at Tuttofood: one a pasta shape and the other a recipe. The first was the Papaline pasta shape, a patent that pays tribute to the history of Benevento, Papal city for eight centuries. The product takes its

name from the round skullcap worn by the Pope and is therefore round and very concave, able to capture any kind of pasta sauce in a single forkful, even more so thanks to its rough, porous surface. Papaline are packaged in a paper bag and have a shelf-life of 2 years. Another speciality of this company is Strega-flavoured pasta: a delicious combination between 100% Italian semolina and the natural aromas contained in this famous liqueur. Packaged in a transparent stand-up bag, they have a shelf-life of 24 months.





**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

via Foggia 71/73 - 76121 Barletta Italy - tel. +39 0883 510672 fax +39 0883 510741 info@zindo.it www.zindo.it



**25-30  
kg/h**

**WHAT YOU MISS  
FOR YOUR GROWTH**

**la baresina**

## La Pasta di Aldo

The pasta factory of Monte San Giusto, in the province of Macerata, offers an Italian product, made with carefully selected semolina of the “Nazareno” variety, from farmer to producer, eggs with unique qualities, totally traceable, quality guarantee. During the production process the pasta sheet is extended using the traditional method of hanging it on rods installed on racks and allowing it to dry slowly at a low temperature. Before reaching this phase, it is milled with a natural mill stone, using granite extracted from the local quarries and a process conducted at a low speed of rotation, in order to preserve the wheat germ intact.



## Master

The Master pasta factory focuses on the production of Gnocchi and at the Milan exhibition it presented two specialities: one with fresh potatoes, turmeric and ginger, and the other with fresh potatoes and beetroot, both totally free from preservatives, additives and colouring. The products, packaged in modified atmosphere, are available in packs containing 400 grams, and have a shelf-life of 60 days. Continuous innovation is the rule in the Veneto-based pasta factory whose manufacturing process faithfully follows the traditional steps: steam cooking, peeling and sieving of the potatoes, adding of whole fresh eggs, type “0” flour and salt, kneading the dough, and finally packaging.





# APPAFRE

Associazione produttori pasta fresca  
della piccola e media impresa



## INSIEME PER ESSERE PIÙ FORTI!

**A.P.PA.FRE.** associa imprenditori della piccola e media impresa, produttori di pasta fresca e gnocchi, per meglio tutelare una categoria di produttori, troppo spesso dimenticati. I nostri associati, sono riconosciuti dalle istituzioni e dal mercato, come categoria di pastai che rappresentano la vera tipicità e la migliore tradizione culinaria italiana. Fiore all'occhiello del made in Italy, riconosciuta e apprezzata anche all'estero.

**A.P.PA.FRE.** si caratterizza per la capacità di offrire gratuitamente ai propri associati, qualsiasi consulenza di carattere tecnico e normativo, oltre alla divulgazione di informazioni su iniziative legislative.

Per info e/o contatti:  
Virna Soncin (segretario) - Cell. 348.6593130

### SOCI SOSTENITORI / FORNITORI

**Ecochimica S.r.l.** Casalzuigno (VA)  
**PRC Impianti S.r.l.** Borgo Ticino (NO)  
**Molino Grassi S.p.A.** Fraore (PR)  
**IPAM S.r.l.** Zibello (PR)  
**G&Partners S.A.** Taverne (CH)

**Italgi S.r.l.** Carasco (GE)  
**Milani Foods S.r.l.** Verona (VR)  
**Parmovo S.r.l.** Colorno (PR)  
**Pastaria – Kinski Editori** Parma (PR)  
**ePublic S.r.l.** Novara (NO)



A.P.Pa.Fre. Sede operativa c/o CNA PIEMONTE NORD  
Viale Dante Alighieri 37 - 28100 Novara (NO)  
Tel. 0321.399564/5 - Fax 0321.398488  
info@appafre.it - www.appafre.it

*Piemonte Nord*

## APPAFRE AT TUTTOFOOD 2019

APPF (Associazione produttori di pasta fresca - Italian Association of Fresh Pasta Producers) took part in the seventh edition of Tuttofood with a collective stand 180m sq. with personalised decor, which accommodated the pasta-producing members and APPAFRE itself, in pavilion 3, stand S01 S09 T02 T10. The space provided a home for the 4 days of the exhibition to 8 companies from all over Italy, such as Bontart srl, Fratelli Delfino snc, Fontaneto srl, I Sapori d'Ogliastra di Vito Arra, La Romagna srl, La Sorgente srl, Poker srl and Pasta di Venezia Casanova Food srl.

There was also a densely-packed programme of fringe events which in addition to the tastings of the various pasta companies, also included collective show-cooking events of exhibiting members and also the Annual Members Meeting of 2019. The synergy between Tuttofood and the pasta manufacturers' associations has never been as strong as it was this year.

“The challenge is to show what we can offer – that is more and better than the new competitors” – said the Chairman of APPAFRE, Fabio Fontaneto – “and the aim is to confirm that the only real master pasta-makers are the Italians. To do this, we have to work side by side with the Trade Associations which best represent the sector,

and which must be able to feel that they are playing an active part in this strategic plan, oriented towards supporting and promoting the top-quality products of the best Italian pasta tradition.” It is a partnership which we strove to strengthen during the largest trade fair in the Lombardy capital.



## Gruppo Milo



Casa Milo (Bitonto, Italy) seized the opportunity of Tuttofood to present a new supply chain agreement - 100% from Apulia - which will bedeck the table with new range of products branded "Firmato dagli Agricoltori Italiani" (signed by Italian farmers), in association with Coldiretti. The new line will be made using selected and certified raw materials from Apulia which, in line with the new corporate strategy, will be presented with revamped packaging, with a design that draws its inspiration from nature and its territory of origin. Among the key products: Orecchiette, packaged in pillow bags, with a shelf-life of 75 days and Pennette rigate, packaged in block-bottomed bags with a shelf-life of 24 months.

## Pastificio Del Sole



Paccheri and Scialatelli are the most representative pasta shapes of the pasta producer Pastificio del Sole di Ospedaletto D'Alpinolo, in the province of Avellino (Italy). Two products presented in 250 and 500 gram packs, both with a shelf-life of 2 years. Two product lines from the family enterprise launched in 1996: one fresh and

the other dried, both made with carefully selected ingredients and a process based exclusively on the artisanal methods typical of the local tradition. The dried pasta is processed and dried slowly at ambient temperature, without the addition of hot air to the drying cells.

## Pastificio Graziano



Pastificio Graziano presents two dried pasta specialities made by drawing the dough through platinum and silver dies, followed by drying at low temperatures, fruit of the prestigious partnership with the Department of Chemistry “A. Zambelli” of the University of Salerno. The patent makes it possible to limit wear on the extrusion com-

ponents, thereby greatly decreasing waste and thermal stress from the drawing process, so as to guarantee maximum uniformity of the pasta. Both products are packaged in elegant paper stand-up bags with a transparent area through which the product can be seen, and they have a shelf-life of 2 years.



## Poker

The ravioli factory Poker (Albano Sant’Alessandro, Italy), which has always adopted the Lombard tradition as its own, building its success on its Casonsèi de la Bergamasca (one of the most famous and loved local dishes, produced exclusively in



# 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

the Province of Bergamo). This is one of the area's most representative products and it aroused a great deal of interest among the operators that attended Tuttofood. Invented for the purpose of using up leftover pork and beef, the product was gradually refined over the course of time, not only in terms of its pasta (low egg content) but also in terms of its filling, enriched with amaretti biscuits, sultanas, William and abate pears and lemon zest. The Casonsèi are available in 250 and 500 gram packs. Balòss was also among the offerings: this is a fresh filled pasta designed and produced to celebrate the local football team (Atalanta). They are soft-centred ravioli that taste of Blutunt, a blue cheese from the Bergamo area with a distinctive tang, and are best accompanied simply with creamed butter.



## Surgital

Scrigni Carbonara: this is the latest innovation of Divine Creazioni, the premium line of frozen fresh pasta that Surgital (Lavezola, Italy) dedicates to the high-end catering market. They enclose all the goodness of Carbonara sauce in a pasta parcel. The ingredients are selected from among the finest local raw materials: Pecorino Romano PDO, cured pork jowl, eggs laid by free range hens. The Scrigni Carbonara enhance an already rich range, composed of 31 products, all specialities characterised by frozen fresh filled pasta with designated ingredients, all with different shapes. Cooking time is only 2/3 minutes. They are sold on a tray containing 16 pieces each, wrapped in 7-tray packs and have a shelf-life of 18 months.



## Pastificio D'Amicis

This famous pasta factory from Apulia presented a product from its local tradition:

Troccoli del Gargano. Thick, rough and porous, exclusively produced with regional bronze-drawn, durum wheat semolina and dried at low temperatures, they are square-cut and 50 cm long. Their production is strictly artisanal and they are packaged in transparent bags that display the high quality of the product.



## Pastificio Rana

Rana presented various new ideas at the recent edition of Tuttofood: the first being an enhancement to the Sfogliavelo line, with three new filling combinations: Pecorino cheese and PDO Tuscan ham, PDO Gorgonzola and raisin wine, Mozzarella and 'Nduja spicy Calabrian sausage. Other new ideas presented in Milan were Gnocchi Freschi Gioiaverde, the new range of

vegetable-based gnocchi. Available in three variations - spinach, pumpkin and beetroot, they are made with a selection of the finest raw materials, have no added colorings or preservatives and are naturally rich in fiber. Spadellini, presented in 4 recipes, have a crisp potato shell that encloses a filling of tomato and mozzarella, spinach and mozzarella, cooked ham and mozzarella or cream cheeses. They are very quick to prepare, exclusively and directly in the frying pan (padella), after which they have been named.

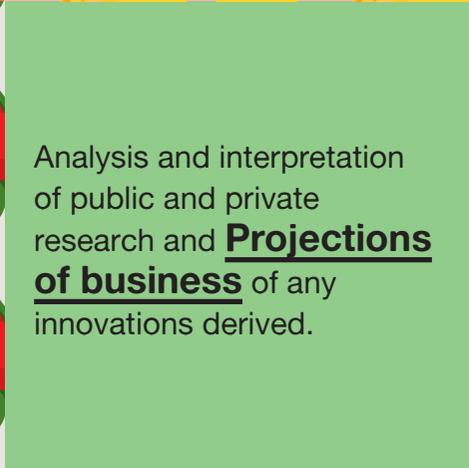


## Pastificio Marcozzi

Great approval, at Tuttofood, for the Tagliatelle di Orzo Fermanette and the Tagliatelle 5 Cereali Vivien Pro Salus produced by the Pastificio Marcozzi of Campofilone.



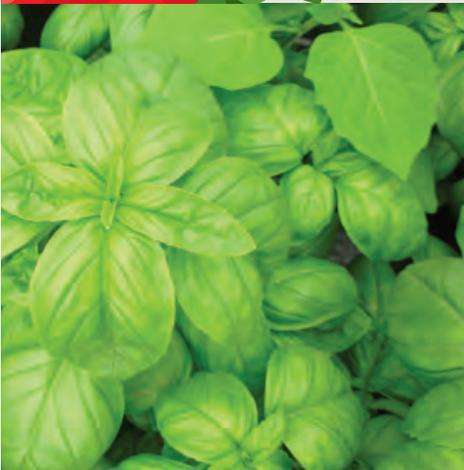
Promotion of genetic research of varieties suitable for semi-finished **Tailor-made products** – on durum, bread wheat, small grains, tomato and chili – up to the organization of Identity Preserved food lots.



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.**

These innovative organic specialities, certified Bio and Vegan OK, were made using wholegrain flour and lesser-used cereals known for their considerable health properties and 100% Italian. The production process follows all the steps typical of Campoflone pasta, rolling out by hand on food-safe paper and slow drying at low temperatures, to obtain unique sheet pasta, less than a millimetre thick.



## I Sapori d'Ogliastra

The Ogliastra pasta factory seized the opportunity of Tuttofood to present two Sardinian specialities. The first is an exquisitely refined little parcel stuffed with potato, sheep's and cow's cheese, oil and mint. Its main characteristic is, however, its "wheat ear" closure, which is strictly handmade. The Culurgionis d'Ogliastra – for this is their name – have recently been awarded PGI status. They are excellent boiled and eaten with a light sauce, but

also delicious fried or roasted, also as finger food, for an appetising aperitif. The other speciality from the island of Sardinia is a type of filled pasta served as a dessert. The sebadas are large round ravioli filled with cow's cheese and citrus peel. They are not, however, cooked in water, but in boiling oil, and served piping hot, covered in a mountain of honey or sugar. Both products come in modified atmosphere packs and have a shelf-life of 45 days.



## La Sorgente



The pasta factory based in Pessano con Bornago (Milan, Italy) proposed two of the company's specialties; an innovative one and a more traditional one. Their buckwheat ravioli with cheese, made with soft wheat flour, semolina, buckwheat flour and eggs (18%) are filled with pecorino, ricotta and another type of cheese, rice, bread crumbs and spices. Their ricotta and spinach tortelli, on the other hand, made with a sheet of fresh egg pasta (45%) prepared with semolina and soft wheat flour are filled with ricotta, spinach, pecorino, nutmeg and garlic. Both are presented in an elegant modified atmosphere packaging with a transparent window so that customers can see the product, and have a shelf-life of 40 days

## Pasta di Venezia



The rigorously gluten and lactose-free speck and provola cheese bustini and the Pasta di Venezia lasagne are branded Casanova Foods, the well-known Rubano (Padua) - based pasta factory that makes a distinctive feature of its gluten and lactose-free pasta production.

Both products have a 60-day shelf-life, are available in MAP trays, in 125 and 250 g packs for the bustini and 250 g packs for the lasagne.

All Pasta di Venezia products are included in the national register of products suitable for special dietary needs and are conse-

quently suppliable by the National Health Service.



gia), that includes dry pasta, fresh filled and unfilled pasta and ready meals, we'd like to point out two products in particular, that were presented at the recent edition of Tuttofood: a) stringhozzi casarecci - a product from the gastronomic tradition of Umbria - a long-cut, plain pasta, made using durum wheat semolina, wheat flour, egg white and salt; b) cappellacci di bufala, a fresh filled egg pasta, characterised by a filling of bufala mozzarella, bufala ricotta and Grana Padano cheese. Both products are available in MAP (with a 20-day shelf life) 500 g packs.



## La Romagna



Among the numerous products that characterise the extensive and varied product catalogue of La Romagna of Foligno (Peru-



COME IN UN PERCORSO MUSEALE, MOLINO PASINI VI CONDUCE  
ALLA SCOPERTA DELLE NUOVE CONFEZIONI DELLE LINEE PIZZERIA,  
PASTA FRESCA, PASTICCERIA E PRIMITIVA

[MOLINOPASINI.COM](http://MOLINOPASINI.COM)