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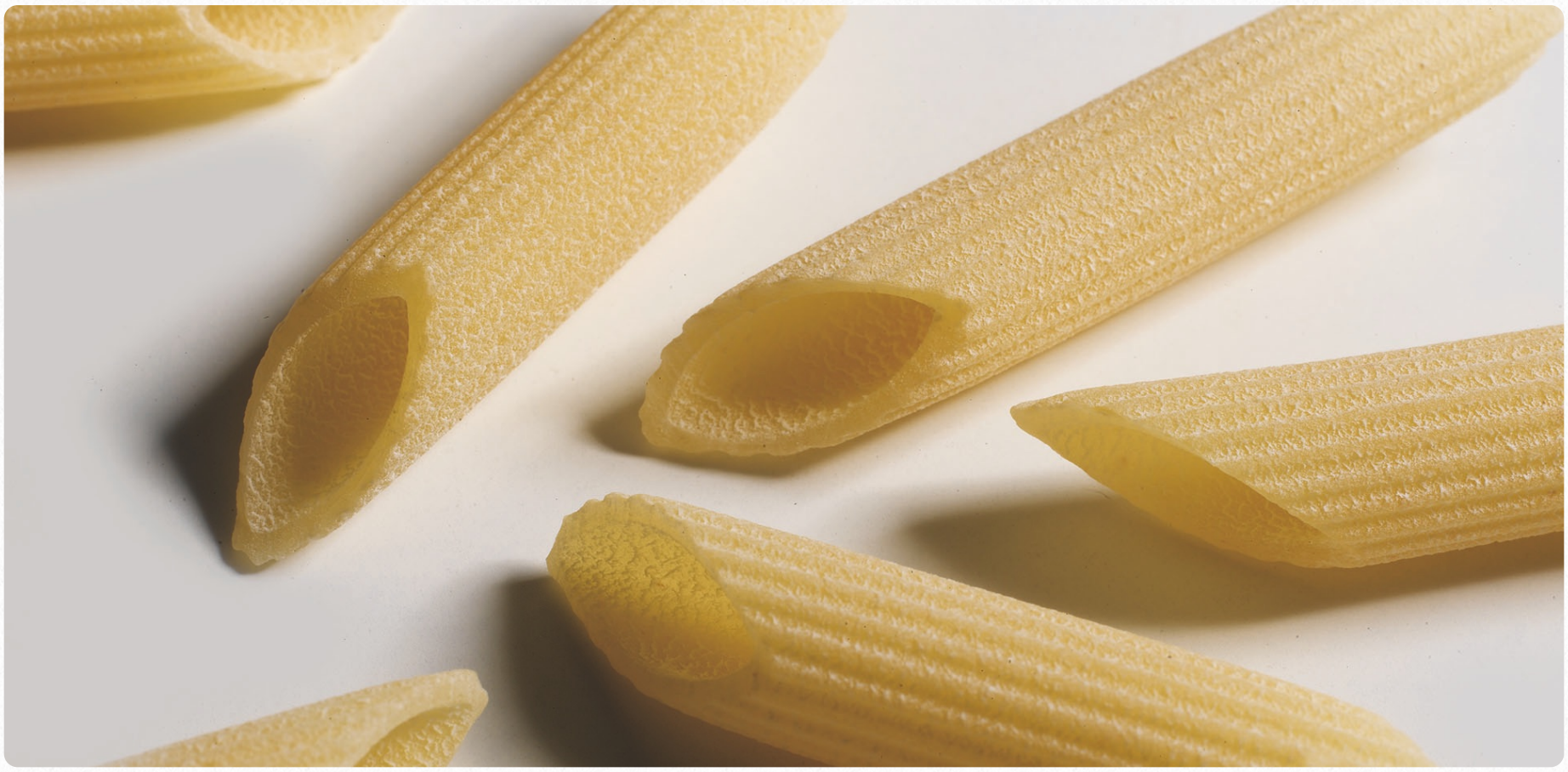

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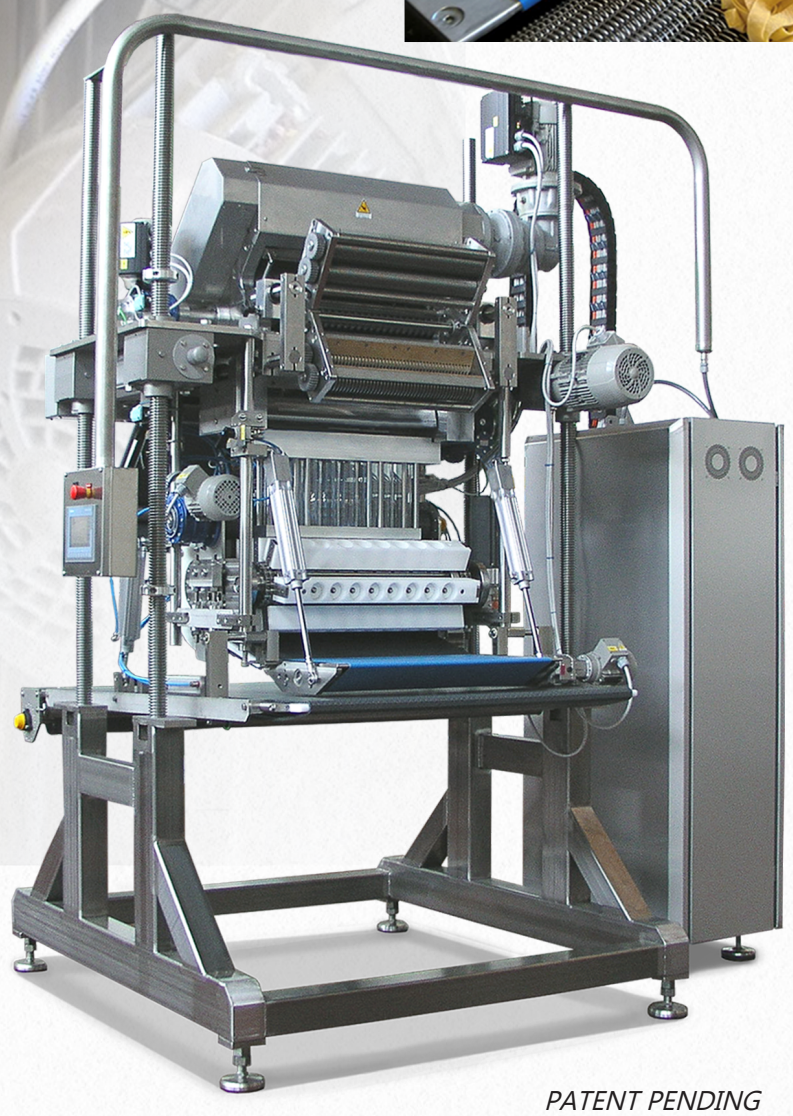

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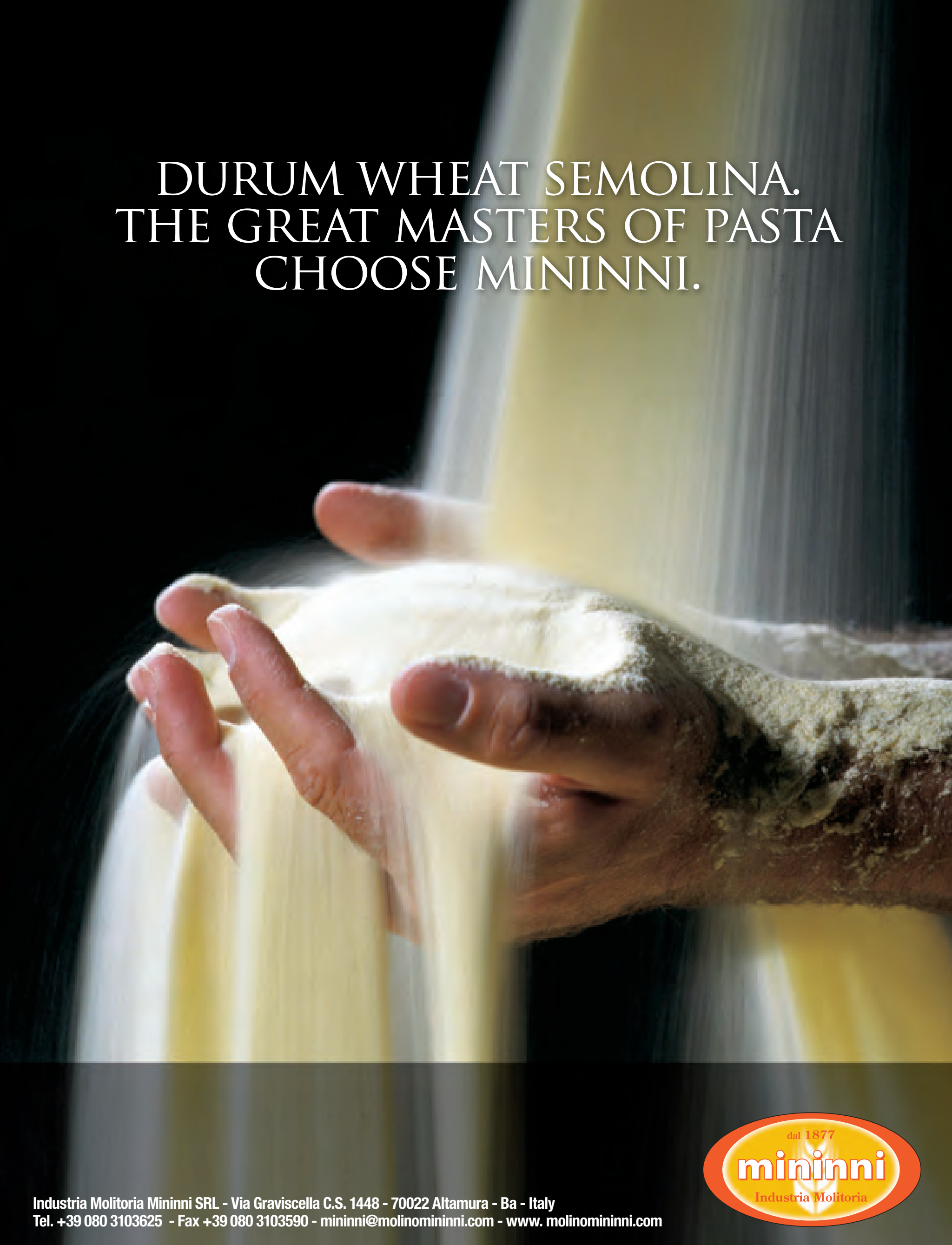

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World Pasta Day on October 25

International Pasta Organisation

Pasta manufacturers from all over the world will be in Russia on 25 October to celebrate the World Pasta Day. Pastaria is the event's media partner.

Pasta lovers around the world will soon celebrate the 19th Annual World Pasta Day coming on October 25, 2016.

One of the biggest celebrations will take place in Russia, where pasta makers, industry members, scientists, media and other opinion leaders from around the world will convene a veritable United Nations of Pasta. The event is hosted in Moscow on October 25 at the Ritz Carlton Hotel by the International Pasta Organisation (IPO) and AIDEPI in partnership with the Italian Trade Agency ITA. Moderated by Sergey Malozemov, Russian author and TV presenter, the event will include engaging speakers, discussing the high nutritional value of pasta, its accessibility and adaptability to all populations and world cultures, and its extremely low environmental impact. Above all, it will highlight the incredible taste and versatility of pasta, a global food able to satisfy the nutritional primary needs, and to enhance the most sophisticated cooking. A perfect blend of tradition and modern simplicity and pleasure, pasta is as fitting on the family table as it is in the kitchens of the world's most famous and glamorous chefs.

"Pasta can really make a difference at tables all around the world, not only from a nutritional and environmental point of view, but also for its gastronomical value, its versatility and its power to gather people together," said Riccardo Felicetti, IPO Chairman and President of the AIDEPI Pasta Group. "Pasta is good and brings joy to the table."

Felicetti added that pasta is the centerpiece of traditional eating patterns around the world, such as the Mediterranean, Asian, Latin American and vegetarian diets. Recent innovations such as large-sizes pastas (i.e., *paccheri, conchiglioni*), enriching pasta dough with minerals and vitamins or "superfoods" (i.e., red beets, rosemary, beans), one-pot pastas and more mean pasta is more versatile than ever. It also is one of the most environmentally friendly foods to produce.

World Pasta Day, celebrated since 1998, recognizes the important role pasta plays in helping to feed the world through a variety of healthy and tasty cuisines. In recent years, fad diets touting grain-free foods proliferated, leading to consumer confusion about the popular staple.

Now pasta is making a comeback. Earlier this year, based on findings in its Food Trends 2016 Report, Google touted its resurgence, saying demand continues to rise. This prediction was based on a significant increase in pasta search results, which rose 26 percent between January 2015 and January 2016.

Industry trends support this. During the last 15 years, pasta production has increased 56 percent. Russia alone imported nearly 47,000 tons of it in 2015, with per capita consumption of 7.2 kilograms per year. In addition, with more than 1 million tons of pasta, Russia is the fifth largest pasta producer after Italy, America, Turkey and Brazil.

“We are exited to celebrate World Pasta Day 2016 in Moscow,” said Felicetti. “The strength of the Russian pasta market in terms of both domestic production and imports from abroad may be a surprise for many.”

Five Good Reasons to Love Pasta

Delicious, healthy, affordable, sustainable and versatile, pasta is popular on tables around the world. Here are 5 reasons to celebrate this symbol of the Mediterranean Diet every day, everywhere.

1. Pasta is good for you and the planet

Made from durum wheat semolina or from the flour of other grains mixed with water and/or eggs, pasta is nutritious by itself. Mixed with olive oil, tomato sauce, vegetables, beans, seafood and lean meats it is a key ingredient of healthy traditional eating plans around the world. Pasta also is good for the planet. In recent years the industry has initiated a sustainability journey that saw a progressive decrease in water consumption and CO_2 equivalent emissions. Experts at the *2015 Healthy Pasta Meals Scientific Consensus* meeting, organized by the nonprofit Oldways, confirmed that pasta is a simple plant based food and has a low environmental impact.

2. Pasta is the pillar of the Mediterranean diet

Pasta joins other grains, as well as fruits, vegetables, olive oil, beans, legumes, nuts, seeds, herbs and spices as the basis of the Mediterranean




I.P.O.

International Pasta Organisation

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




MISSION

The IPO is a nonprofit association dedicated to:

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

WWW.INTERNATIONALPASTA.ORG

ACTIVITIES

- Organizes research, promotional and educational programs and events about pasta, such as World Pasta Day and World Pasta Congress.

World Pasta Day
25 October

- Collects, organises and distributes nutritional, statistical and other information about pasta.
- With the support of a Scientific Advisory Committee, currently formed by a panel of 25 experts from 17 different countries, educates consumers and others through the media, conferences, research, publications, workshops, and other related activities.

MEMBERSHIP

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

IPO Secretariat General c/o
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(Associazione delle Industrie
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diet. The diet is one of the healthiest eating patterns in the world and has been linked to lowering incidences of chronic diseases like type 2 diabetes, heart disease and cancer. It also is recognized for helping people achieve weight loss and weight management goals.

3. Pasta helps keep you full

Because of the way pasta is made during the manufacturing process, its glycemic index is lower than less complex carbohydrate foods. This means it has a better impact on blood sugar. Additionally, pasta is digested slowly, providing steady energy and a prolonged feeling of fullness. That sense of fullness can lead to less consumption of food at the next meal.

4. Pasta does not make you fat

Excess calories, not carbohydrates, are responsible for obesity. Moreover, very low-carbohydrate diets may not be safe, especially in the long term. A pasta meal can be moderate in its calorie content if the portion size is correct (one-half to two-thirds cup of cooked pasta/80 grams of uncooked pasta) and the dressing or topping is not calorie rich. A recent study, published in Nutrition & Diabetes, links pasta intake with significantly lower body mass indexes (BMIs) and central obesity.

5. Pasta is tasty and brings people together

In an age where everything is fast-paced and we're prone to adopting nutritional fads or diets of the day, pasta remains a mealtime favorite. It is enjoyed at family tables and gourmet restaurants everywhere.

For more information about this event please contact wpd2016@aidepi.it or visit www.worldpastaday2016.org

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The programme of the World Pasta Day 2016

9:30 **Registration of participants**

10:00 **Welcome**
Paolo Barilla, President AIDEPI
Riccardo Felicetti, President IPO
Pier Paolo Celeste, Director ITA Moscow
Moderator Sergey Malozemov

10:20 **Pasta is good for your health**
Sara Baer-Sinnot, President Oldways
Elena Tikhomirova, Nutritionist
Formal Signing of the Scientific Consensus Statement by the Russian Scientific Panel
Questions & Answers with the Scientific Panel and Ruslan Nigmatullin, former goalkeeper of the Russian national team

11:20 **Coffe break**

12:00 **Pasta is tasty and brings people together**
Davide Scabin, Chef, Combal.Zero
Vladimiri Mukhin, Chef, White Rabbit
Andrey Rudkov, Food Blogger
Anna Maslovskaya, Food expert

13:00 **Lunch Ritz Carlton Hotel**

14:30 **Pasta is a global food**
Jack Skelly, Market analyst, Euromonitor International

15:30 **Pasta is good for the environment**
Riccardo Valentini, Professor at University of Tuscia, Viterbo, Italy
Ivan I. Vasenev, Professor at Russian State Agrarian University - MTAA Moscow, Russia

16:30 **Conclusions**
Sergey Malozemov

16:30 **IPO Annual general assembly** (IPO members only)

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Cidiesse Engineering
Press release

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ETC bucket elevators/conveyors by Cidiesse Engineering are the ideal choice for moving loose product along the food production chain, especially pasta.
In fact, they make it possible to move the product vertically, including at significant heights, thus greatly reducing the space required compared with traditional conveyor belts. Therefore, it is easy to incorporate them into production areas where space is at a premium.
With a capacity of up to 36m3/h, variable according to the model, they provide a versatile solution within the food production environment, ideal for every step along the way from one processing system to the next.
Above all, they can be used to transport pasta from the press to the dryer. Here, they guarantee optimization of the loading/discharging phases, thanks to the ring-type configuration and multiple discharge feature thanks to which the product is distributed uniformly along the drying belt.
They can also be installed to transfer the pasta from the dryer to the cooler, as well as from the coolers to storage silos. The pneumatic discharge feed systems and conveying hoppers prevent product breakage during transfer.
Finally, there is a further application of Cidiesse ETC elevators at the silo outfeed for transfer to the packaging system: the elevator loads the pasta onto a multi-head unit where it is weighed and portioned into the predefined quantity for each package.
Synonymous with state-of-the-art design, Cidiesse has put its name on a structural feature of significant importance for its ETC elevators: the buckets made of perforated mesh for transfer from the press to the dryer, and from the dryer to the cooler. Thanks to the perforated mesh, the heat and residual moisture of the pasta dissipate naturally during the transfer, guaranteeing optimal processing conditions.

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Completing Cidiesse's gamma of products are its spiral descenders which, during discharge from the elevator, have been designed to allow the product to "slide" to the bottom of the silo without it falling, thus preventing the risk of breakage.
They are made of a single, weld-free piece of stainless steel, so that its surfaces are perfectly smooth to ensure maximum hygiene and ease of cleaning.
The option of lining the descenders with insulating panels (also in stainless steel) offers a further possibility for extra storage, perhaps in an emergency, in addition to the silo battery already contained on the line.
Cidiesse's goal in creating custom transfer systems is—always—to guarantee that the product remains integral and intact throughout the entire process, from press to packaging. It is a goal that is translated into assured results thanks to its design and construction expertise that has been developed over years of experience, in partnership with leading engineering companies in Italy and across the globe.

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News from ABIMAPI. ABIMAPI promotes the exhibition *Esporte & Energia* by William Kass during the olympic games

ABIMAPI

Claudio Zanão (left) and William Kass

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

The exposition *Esporte & Energia* by William Kass (Sport & Energy by William Kass) does the reproduction of 17 different sports and honors three sights of the city of Rio de Janeiro designed with miniature of human figures in built environments with real food. Biscuits, pasta and industrialized breads and cakes star in the scenarios of the display windows designed by the artist, with the aim of raising public awareness in general about the importance of food as a source of energy for sports.
Since 2013, William Kass produces copyright works based on photographs of still life (still life) and is dedicated to the series "Minimize", which brings together the most diverse types of food in unusual interactions with human miniatures reproducing situations, scenes and stories. In 2014 the artist exhibited his works during GULFOOD, the largest fair of food and beverages in the Middle East that occurs annually in Dubai, UAE.
This is the first William national exposition – held in partnership with the Brazilian Manufacturesrs Association of Biscuits, Pasta and Industrialized Bread & Cakes (ABIMAPI) and the Brazilian Trade and Investment Promotion Agency (Apex-Brasil). "Visitors can live in this pleasant and welcoming space, ludic and visual experiences that show the importance of a balanced diet on a day-to-day and how carbohydrate is essential for practitioners of

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physical activities, as this is the main nutrient which provides energy to our body", says Claudio Zanão, president of ABIMAPI.

Besides the exhibition, visitors can count on three seats also illustrate the industry's products in gigantism example spaghetti, biscuit and white bread (or toast). Finally, offered by company manufacturer in the industry, visitors can also taste some of the foods that are stimulated by the industry.

The space therefore helps to stimulate visitors about the food making use of the four senses: smell, taste, sight and touch. The ABIMAPI hopes the exhibition will disseminate greater knowledge about the industry and the products manufactured by the 3rd largest industry for pasta.

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4

Food labelling: status report on obligations of pasta manufacturers

Lino Vicini

As of December 13, 2016, the measures involving nutrition labelling will be fully in force in all EU countries.

As is known, regulations involving the labelling of food products were standardized within the European Union by Regulation (EU) No. 1169/2011.
This regulation marked the end of the evolutionary process begun back in 1979 with the European parliament's passing of the first "horizontal" legislation regarding food labelling (Directive 78/112/EC).
It should be stressed that Regulation 1169/2011 not only consolidates and updates legislation regarding food labelling in general, but also that involving nutrition labelling.
Through nutrition labelling, consumers must have access to clear and coherent information that is adequately substantiated.
This requirement is of particular interest to the European legislature which, at the time, examined this issue through the publication of a "white paper" that covered the health problems connected with diet, overweight and obesity.
From this standpoint, nutrition labelling would seem to be a useful tool in aiding consumers in choosing a balanced diet.
If these are the basic reasons behind the Community legislature, let's take a look at the current situation.

Chronological history of the application of the Regulation

Regulation 1169/2011, which governs the provision of food information to consumers, was approved on October 25, 2011, but only became effective as of December 13, 2014.
As of this coming December 13, 2016, the measures involving nutrition labelling will be fully in force in all EU countries.
As stated, the measures contained in Regulation 1169/2011 called for a series of intermediate steps in the application of new rules.
The first step was the publication in the Official Journal of the European Union in 2011, the intermediate step was its coming into effect in December 2014, a process which will reach its conclusion on December 13, 2016 with the implementation of all the new regulations.
The new measures are listed below.

Nutrition declaration

Until now, the inclusion of the nutrition declaration on the label was optional, but starting this coming December 13th, this information must mandatorily appear on food products.
In fact, article 55 of Regulation 1169/2011 expressly provides that article 9, para-

graph 1, letter l) would apply as of December 13, 2016.
This article contains, in general, the list of information that must appear on food product labels.
For our purposes, the nutrition information is contained in letter l) of the aforementioned article 9.
For the benefit of our readers, we include the full text of this article below.

*"**Article 9***

List of mandatory particulars

1. In accordance with Articles 10 to 35 and subject to the exceptions contained in this Chapter, indication of the following particulars shall be mandatory:

a) the name of the food;

b) the list of ingredients;

c) any ingredient or processing aid listed in Annex II or derived from a substance or product listed in Annex II causing allergies or intolerances used in the manufacture or preparation of a food and still present in the finished product, even if in an altered form;

d) the quantities of certain ingredients or categories of ingredients;

a) the net quantity of the food;

f) the date of minimum durability or the 'use by' date;

g) any special storage conditions and/or conditions of use;

h) the name or business name and address of the food business operator referred to in Article 8(1);

i) the country of origin or place of provenance where provided for in Article 26;

j) the instructions for use where it would be difficult to make appropriate use of the food in the absence of such instructions;

k) with respect to beverages containing more than 1.2 % by volume of alcohol, the actual alcoholic strength by volume;

l) a nutrition declaration.

2. The particulars referred to in paragraph 1 shall be indicated with words and numbers. Without prejudice to Article 35, they may additionally be expressed by means of pictograms or symbols.

3. Where the Commission adopts delegated and implementing acts referred to in this Article, the particulars referred to in paragraph 1 may alternatively be expressed by means of pictograms or symbols instead of words or numbers.

In order to ensure that consumers benefit from other means of expression of mandatory food information than words and numbers, and provided that the same level of information as with words and numbers is ensured, the Commission, taking into account evidence of uniform consumer understanding, may establish, by means of delegated acts in accordance with Article 51, the criteria subject to which one or more

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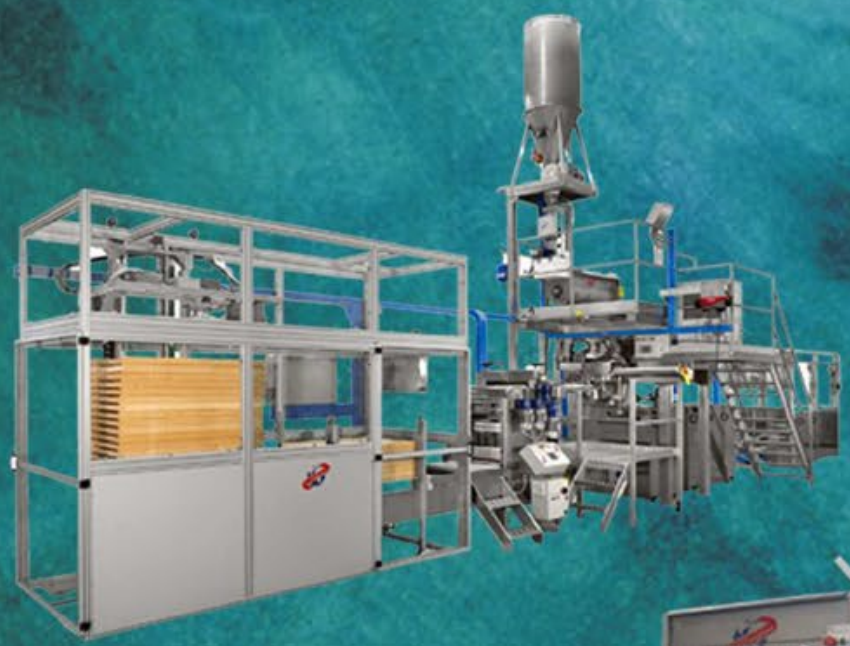

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particulars referred to in paragraph 1 may be expressed by pictograms or symbols instead of words or numbers.
4. For the purpose of ensuring the uniform implementation of paragraph 3 of this Article, the Commission may adopt implementing acts on the modalities of application of the criteria defined in accordance with paragraph 3 to express one or more particulars by means of pictograms or symbols instead of words or numbers. Those implementing acts shall be adopted in accordance with the examination procedure referred to in Article 48 (2).

In general, these measures provide for a more legible labelling for consumers.

Article 13 of the Regulation stipulates that the "*mandatory food information shall be marked in a conspicuous place in such a way as to be easily visible, clearly legible and, where appropriate, indelible. It shall not in any way be hidden, obscured, detracted from or interrupted by any other written or pictorial matter or any other intervening material*".

Nutrition information on the label

The measures involving the information to include on the nutrition declaration—and which we repeat becomes mandatory this coming December 13th—are contained in articles 29 to 35 of the Regulation examined here.

The primary regulation for drawing up the 7-item declaration is found in article 30, which we include below.

*"**Article 30***

Content

1. The mandatory nutrition declaration shall include the following:
a) the energy value; and
b) the amounts of fat, saturates, carbohydrate, sugars, protein and salt.
Where appropriate, a statement indicating that the salt content is exclusively due to the presence of naturally occurring sodium may appear in close proximity to the nutrition declaration.
2. The content of the mandatory nutrition declaration referred to in paragraph 1 may be supplemented with an indication of the amounts of one or more of the following:
a) mono-unsaturates;
b) polyunsaturates;
c) polyols;
d) starch;
e) fibre;
f) any of the vitamins or minerals listed in point 1 of Part A of Annex XIII, and present in significant amounts as defined in point 2 of Part A of Annex XIII.
3. Where the labelling of a prepacked food provides the mandatory nutrition declara-

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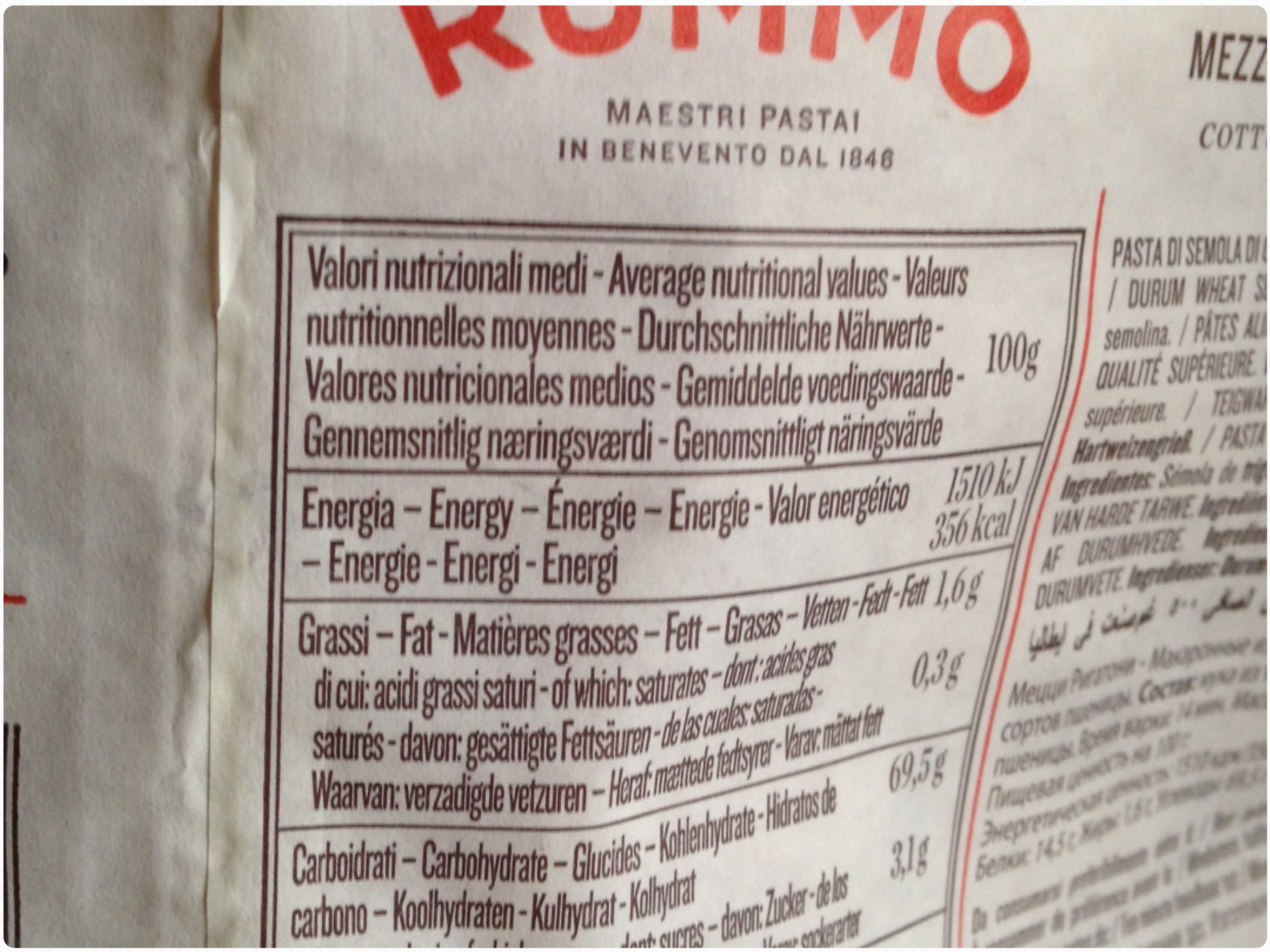

tion referred to in paragraph 1, the following information may be repeated thereon:
a) the energy value; or
b) the energy value together with the amounts of fat, saturates, sugars, and salt.
4. By way of derogation from Article 36(1), where the labelling of the products referred to in Article 16(4) provides a nutrition declaration, the content of the declaration may be limited to the energy value only.
5. Without prejudice to Article 44 and by way of derogation from Article 36(1), where the labelling of the products referred to in Article 44(1) provides a nutrition declaration, the content of that declaration may be limited only to:
a) the energy value; or
b) the energy value together with the amounts of fat, saturates, sugars, and salt".

The specific measure given here implements the general principles summarized by the Community legislature as found in clause 41 that opens and clarifies the scope of Regulation 1169/2011.

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Briefly put, nutritional information must be provided to the consumer in a single location, avoiding a potentially misleading conduct by those creating the labels.

In fact, it can be seen that the regulation governing nutrition declaration is very detailed. This indicates that Community legislature chose not to provide maneuvering room to those in the food sector in formulating this mandatory information, evidently to avoid consumers being confused by ways of organizing information that were not completely clear.

Calculating values

Article 31 of the Regulation details how values should be calculated.

Paragraph 4 of this article is especially important, and it states:

"*4. The declared values shall, according to the individual case, be average values based on:*

a) the manufacturer's analysis of the food;

b) a calculation from the known or actual average values of the ingredients used; or

c) a calculation from generally established and accepted data".

Article 32 of the Regulation which follows covers how the energy value and the amount of nutrients are expressed per 100 g or 100 ml of the food product.

In addition to the form of expression per 100 g or 100 ml, energy value and amount of nutrients can also be expressed in terms of 100 g or 100 ml as a percentage of the reference intakes set out in Annex XIII. In this case, the following information must appear in close proximity to the nutrition declaration: "Reference intake of an average adult (8400 kJ/2000 kcal)".

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The values mentioned above must be expressed in terms of the measurement units indicated in Annex XV of the Regulation.
Article 33 permits food sector operators to indicate the energy value and amounts of nutrients, as well as the form of expression in terms of 100 g or 100 ml, with the portions and/or consumption units.
This option is permitted on the condition that the portion or unit used is quantified on the label and that the number of portions or units contained in the package is stated.
"*Article 33*
Expression on a per portion basis or per consumption unit
1. In the following cases, the energy value and the amounts of nutrients referred to in Article 30 (1) to (5) may be expressed per portion and/or per consumption unit, easily recognizable by the consumer, provided that the portion or the unit used is quantified on the label and that the number of portions or units contained in the package is stated:
a) in addition to the form of expression per 100 g or per 100 ml referred to in Article 32 (2);
b) in addition to the form of expression per 100 g or per 100 ml referred to in Article 32 (3) regarding the amounts of vitamins and minerals;
c) in addition to or instead of the form of expression per 100 g or per 100 ml referred to in Article 32 (4)".

Conclusion

The new aspects we will be applying starting in December are not provisions that have been approved recently, but regulations that have been known for over half a decade.
It should be noted that the majority of pasta manufacturers already introduced this wording on the nutrition declaration of their products some time ago.
Those who have not yet updated the information contained on their pasta packaging must do so no later than December 13th of this year.
Finally, it should be noted that article 54 of the Regulation stipulates expressly that those food products on the market or labelled before December 13, 2016 which do not comply with the requisites in Art. 9, paragraph 1, letter l) for the nutrition declaration, may continue to be sold until stocks have been depleted.

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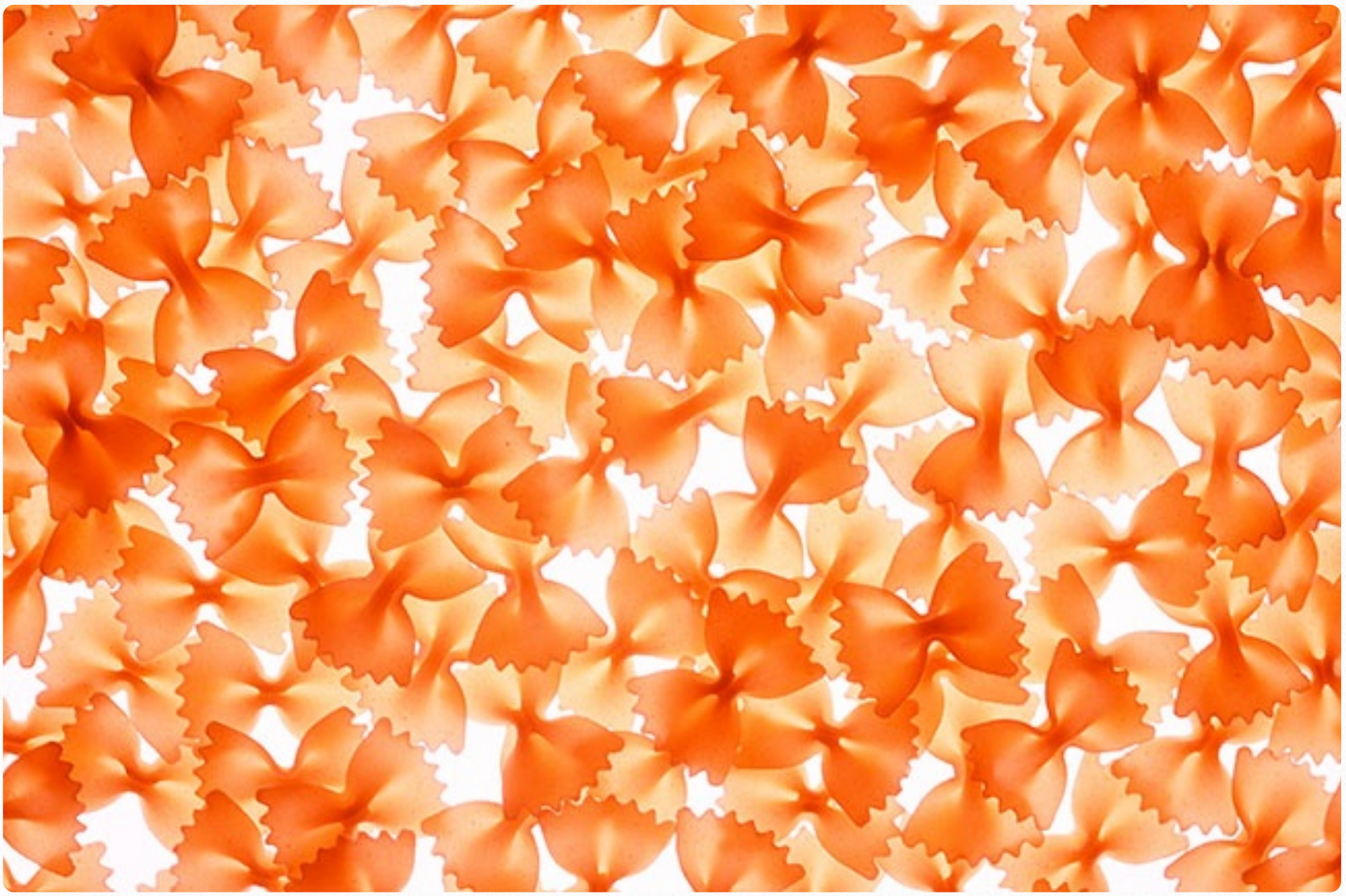
5

The Argentine pasta industry window to the world

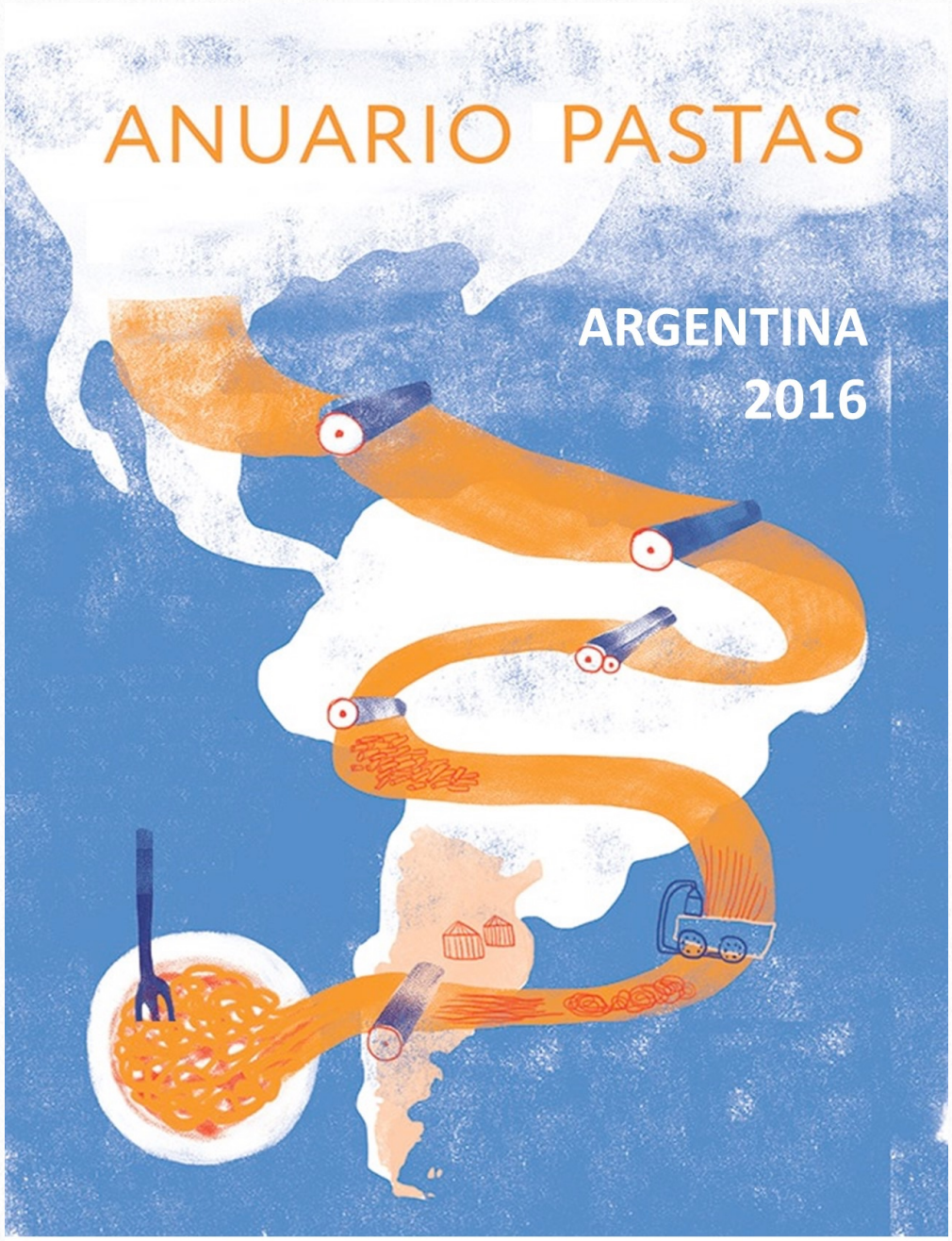
UIFRA



The first edition of the Dry Pasta Yearbook for Argentina is currently being prepared by UIFRA, the association of Argentinian producers.

The Unión de Industriales Fideeros de la República Argentina (UIFRA) is the association that represents all the dried pasta manufacturers in Argentina. This year, the UIFRA will launch, for the first time, its institutional yearbook, reviewing all the activities performed during such year.

The yearbook's publication shall have two main goals: on the one hand, it will give key information for local partners: consumption data, trends, forecasts, and news. The yearbook will be delivered door-to-door to all the local pasta manufacturers and associations within the industry.



On the other hand, the "Argentine Dried Pasta Yearbook" intends to be a presentation book at an international level. Due to its comparative advantages, and natural and human resources, Argentina is a country with a large tradition in food production, and this yearbook intends to show such potential, as regards pasta.

Furthermore, during the last years, the pasta sector's industrial capacity has reached its maturity, therefore consolidating efficient production processes, due to the investments made. The local demand of products has been widely satisfied, and thus, companies are seeking to open new markets, promising to stock them up efficiently.

This yearbook's publication has been possible thanks to our main local "pasta" sponsors, and industry suppliers. Additionally, Pastaria contributes as media partner in Europe. Every person interested in receiving digital or printed copies of the yearbook in Spanish or in English may request them at institucional@uifra.org.ar, and the UIFRA will send them.

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6

Pasta: the influence of process and formulation on its properties, as discussed in scientific studies

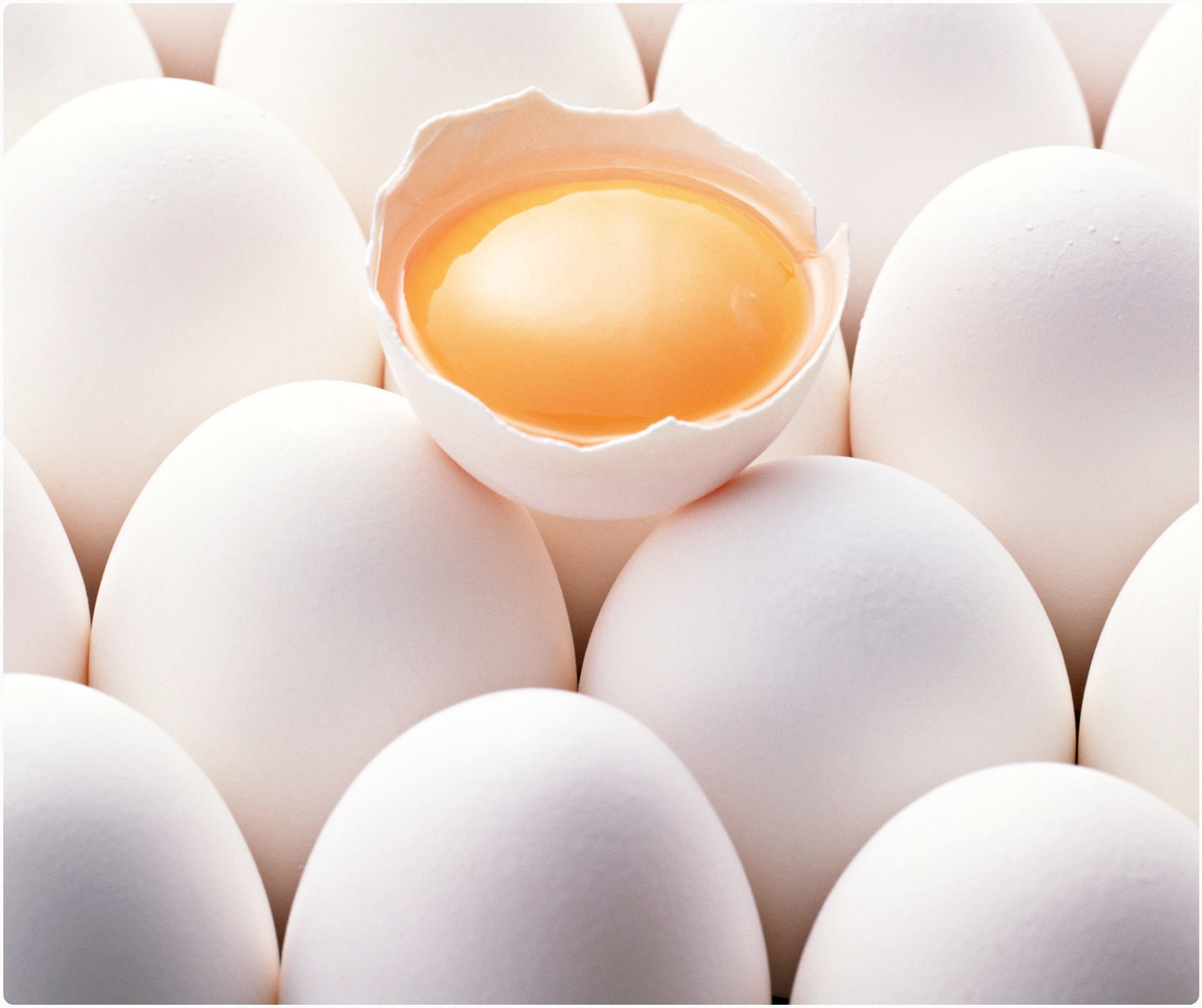
Eleonora Carini
Elena Curti
Department of Food Science
Siteia.Parma - Interdepartmental Center
University of Parma

A review of some of the most interesting studies available in scientific literature which take into consideration the effects production process and different recipes have on the properties of pasta.

Pasta is a food product that is widely popular, including outside of Italy. Although composed of only two ingredients—semolina and water in its most basic formulation—its special characteristics are due to the two major variables that can be acted upon to shape its properties. One of these variables is the production process which involves the transformation of the mix of the proper amount of ingredients into the final product through the phases of dough formation, shaping and drying (for dried pasta). The other variable is the formulation, or recipe. In fact, the basic formulation of pasta can be modified through the addition of other ingredients to give it specific characteristics, for example enrichment of certain nutrients to boost its nutritional value.
This article will present some scientific studies that examine the effect of process and various formulations on the properties of pasta. The effect of raw materials on pasta quality will also be examined to a certain extent.

Raw materials and process

Although the selection of raw materials and technologies for the production process in pasta-making could be considered well established know-how, they have been the subject of a number of not particularly recent scientific studies, which we summarize briefly below.
In semolina selection, the chemical composition and morphological characteristics of the starch crystals are important. Soh et al. (2006) studied the effect of amylose content and type-B crystals on texture qualities and cooked quality (water absorption during cooking) for spaghetti. They observed that durum wheat with a higher content of type-B crystals and amylose in the amylaceous fraction can contribute to improve pasta quality.
Grant et al. (2004) studied the difference between spaghetti produced with traditional durum wheat semolina and “waxy” semolina (in essence, where the amylaceous fraction only contains amylopectin), in order to assess the effect of the two starch components. Spaghetti made from only waxy semolina was shown to have a texture that is unacceptable, thus suggesting that it is the amylopectin that more greatly influences stickiness and



firmness during cooking of the pasta, and the optimal amylose/amylopectin ratio in semolina should be taken into consideration to obtain good-quality pasta.

As is known, the quality and quantity of proteins in semolina also have a strong influence on pasta quality. One study (Ames et al., 2003) compared selected cultivars of durum wheat containing very strong gluten with conventional cultivars, noting that to obtain a better pasta texture, gluten strength would seem to be a factor that is less important than protein content (and, therefore, than the quantity of gluten formed). In particular, in cultivars characterized by very strong glutens but with a lower protein content, the pasta produced had a worse texture than pasta made with durum wheat with higher protein content. Another study (Bruneel et al., 2010) com-

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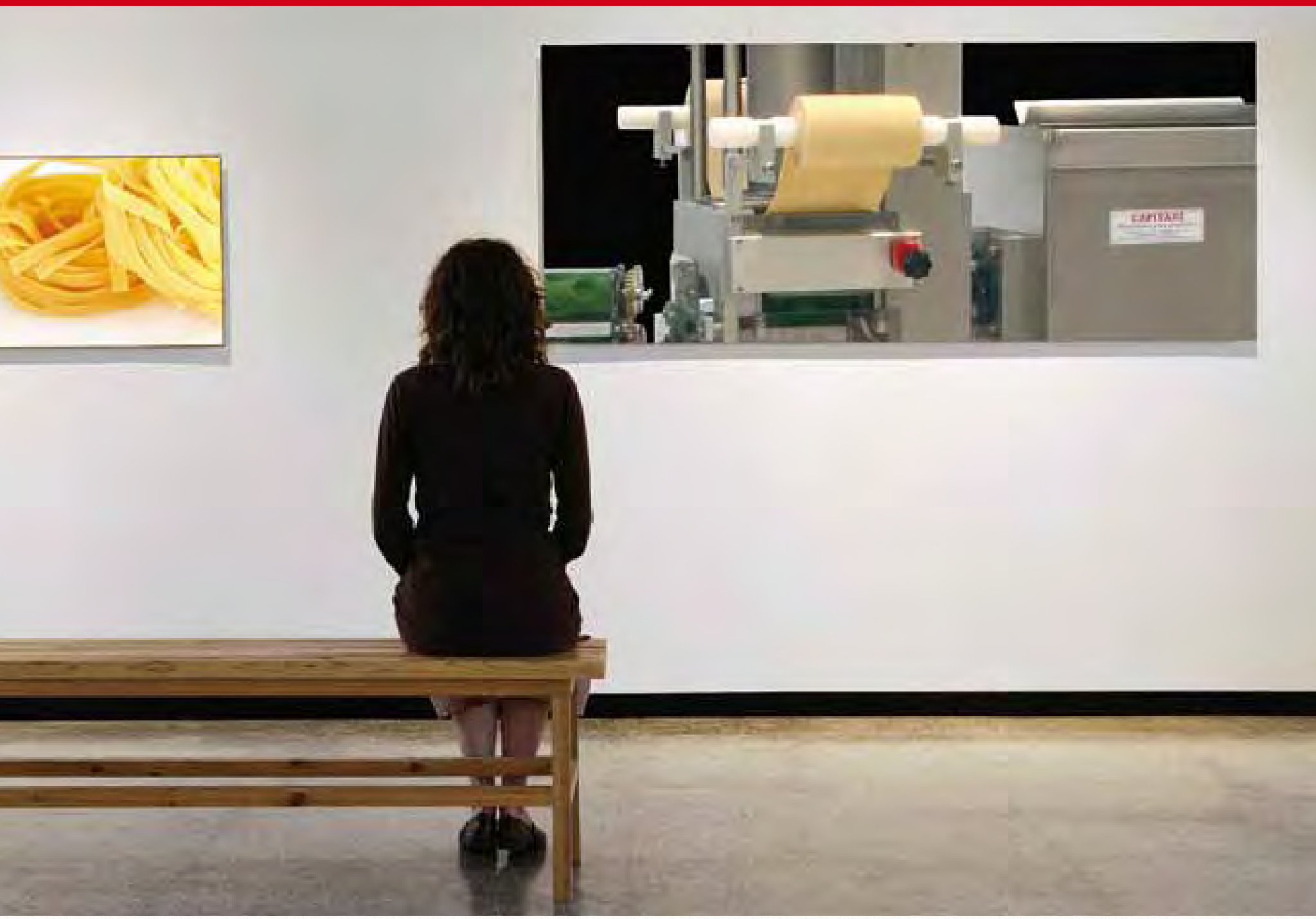

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pared 16 types of spaghetti in terms of the temperature of starch gelatinization and starch swelling, and the content of sodium dodecyl sulfate-extractable proteins (SDSEP), an indicator of protein polymerization following the drying process (Lagrain et al., 2005). Improved pasta quality was observed in samples with greater SDSEP content, lower gelatinization temperature and less swelling, indicating that the protein polymerization process during drying is decisive in obtaining pasta with high-quality and performance during cooking.

As regards the variable of the production process in pasta-making, among the most important parameters for obtaining quality pasta are extrusion and drying conditions. During the extrusion phase, hydration of the dough as it enters, temperature and the applied shearing force can influence pasta quality. One study (Abecassis et al., 1994) indicated that greater hydration of the semolina and a higher speed of the screw in the extrusion chamber can have a positive impact on pasta cooking quality (enhanced firmness during cooking and rheological properties). On the contrary, too high pasta temperature as it exits the die plate could result in lower quality and worse cooking performance.

During the drying phase, the choice of process temperature, ranging from 60 °C (low) to 100 °C (high), impacts on both starch and proteins. High temperatures (90 °C) normally have a positive effect since they promote polymerization of the gluten proteins and the formation of larger protein clusters, thus improving pasta quality and cooking performance (Singh and MacRitchie, 2004; Lamacchia et al., 2007), while also modifying the crystalline structure of the starch and gelatinization temperature (Zweifel et al., 2000).

In addition to drying temperature, another basic parameter with a major influence on pasta properties is the water content of the incoming product. Zweifel et al. (2003) studied the effect of the application of high temperatures (100 °C) in the various drying phases (and, therefore, on pasta with different water content) and they observed greater modification on the proteins, maintenance of a better protein network and less swelling of the starch granules, and pasta that was firmer and with less surface stickiness when high temperatures were applied during the final drying phase. Similar results were also reported by De Noni and Pagani (2010), who analyzed, microscopically, a number of cooked pasta samples dried at high temperature, and observed complete protein coagulation and changes in the crystalline structure of the starch remaining in the cooked pasta, thus having a positive influence on its structure.

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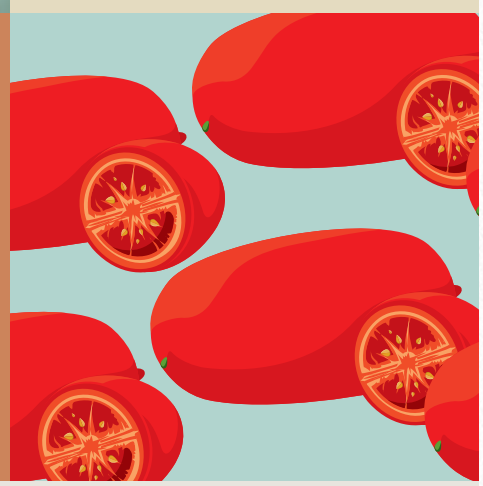

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In addition, the choice of high temperatures in the final drying phases is especially indicated in the case of semolina with low protein content in order to improve cooking performance (Güler et al., 2002; Cubadda et al., 2007).
Adding egg to fresh pasta gives it a yellower color and enhanced nutritional value, but at the same time also influences its characteristics and quality.
One study (Alamprese et al., 2005) assessed the effect of pasteurization on the protein network of fresh egg pasta. Samples of pasta were produced using pasteurized whole eggs, and these samples were subsequently subjected to one or two consecutive pasteurization treatments. Only after the double pasteurization treatment did pasta quality improve (greater elasticity and lower water absorption during cooking), causing the formation of a stronger protein network thanks to the creation of more disulfide bonds resulting from the presence of egg white. The intensity of the heat treatment, which affects protein interaction, is also important in fresh egg pasta, according to the study by Alamprese et al. (2008). The results of the study involving fresh egg lasagna indicated that heat treatment involving greater C_0 (effect of cooking that takes into consideration the formation of Maillard compounds) results in improved rheological quality and cooking performance of the pasta, thanks to the presence of a protein network with stronger interaction. For the shaping process, greater thermal stress from extrusion compared with lamination can strengthen the pasta and increase water absorption during cooking, but also greater release of solids due to partial damage of the starchy phase (Zardetto and Dalla Rosa, 2009).
Turning to egg as a raw material, the albumen/yolk ratio was shown to have an inverse correlation to lipid content and a direct correlation to Young's modulus and pasta strength [(tensile test); Alamprese et al., 2009]. Higher yolk content, bringing with it a higher lipid content, can actually weaken the gluten network and promote swelling of the starch granules and water absorption during cooking.

Effects of enriching pasta

Pasta is a product found in many regions of the world and is very popular with a large section of consumers because it is simple, easy to prepare and has great palatability, so it is a good candidate for being enriched through the addition of certain ingredients to increase its nutritional value. However, enrichment with other ingredients sometimes leads to an alteration in its quality because characteristics such as texture, color, cooking firmness and sensory

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quality can be influenced negatively. An interesting and very recent study-review by Canadian researchers (Mercier et al., 2016) undertook a meta-analysis of all major scientific data in the literature to assess the effect of pasta enrichment on its qualitative characteristics. The authors examined 66 relevant studies, 60% of which published subsequently to 2010, proof of the great scientific and commercial interest in the development of enriched pasta. The study looked at 32 quality-related characteristics that were grouped into seven categories: composition (estimated), dough properties (development time, stability, water absorption, gelatinization temperature, etc.), pasta properties before the drying phase (thickness or diameter following extrusion, water diffusion coefficient, etc.), cooking properties (optimum time, lost solids, increase in weight and volume), color (L values, a* and b* for uncooked and cooked pasta), mechanical properties (hardness, elasticity, stickiness) and sensory properties (appearance, consistency, flavor and overall acceptability). In addition, eleven process specifications were taken into consideration in the meta-analysis: type of ingredient used for enrichment and level of addition, type of wheat used, presence of additives (egg or emulsifiers), shaping method, diameter/thickness leaving the die, drying conditions (time, temperature and relative humidity) and dough hydration. The statistical analysis made it possible to render all these data homogeneous in order to carry out a statistical correlation and compare all the variables listed above. The most salient results of this review are grouped below according to the classification of the qualitative attributes of the pasta carried out by the authors.

Impact on pasta composition (estimated): the level of the ingredient added to enrich the pasta ranged from 0.25 to 50% (<30% in 90% of the studies considered). Lower enrichment (<2%) was attained with biomass from microalgae (Fradique et al., 2010, 2013), while higher levels were obtained with the addition of resistant starch or of chickpea, buckwheat, banana and soy flour (Aravind et al., 2013; Sabanis et al., 2006; Chillo et al., 2008; Agama-Acevedo et al., 2009; Baiano et al., 2011, respectively). Enrichment influenced the amount of total fiber and protein in the pasta. Specifically, greater protein content (33.3% of dry weight) was obtained with enrichment using 50% peanut flour (Howard et al., 2011) while greater total fiber with enrichment using 30% wheat bran (Aravind et al., 2012). Pasta enrichment with legume flour increased protein content by 1.8% (of pasta dry weight) for en-

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richment levels <15% and 4% (of pasta dry weight) for higher enrichment levels. Impact on dough properties: dough development time increased on average by 1.28 minutes in enriched pasta, compared with conventional pasta. The competition between added ingredients and gluten proteins for water, as well as the influence of added ingredients on the reorganization of gluten subunits, were identified as the causes of this increase in dough development time when added ingredients were present. Water absorption in the dough measured with the farinograph (500 BU) increased on average by 5% (g/100 g of dough) because enrichment generally increases the non-gluten protein content of pasta. Such proteins compete with gluten proteins for water during the dough formation phase, a factor that could increase the amount of water required for optimal hydration of the gluten network. Enrichment using legume flours increased the gluten index (ratio between strong gluten and total gluten), which indicates that the flour components remain physically trapped in the gluten network, thus increasing the dough mass found in the Glutomatic test.
Impact on properties during the drying phase: the pasta water content following the extrusion phase generally does not change with product enrichment. Enrich-

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ment results in an increase in the diameter or thickness of the pasta of approx. 0.02 mm following drying at temperatures >60 °C, while no effect was noted in temperatures <60 °C. Enrichment also results in an increase in the water diffusion coefficient during the drying process due to an increase in porosity caused by partial destructuring of the gluten when added ingredients are present (Villeneuve et al., 2013). Once again, this aspect was more significant in temperatures >60 °C because of faster water evaporation at higher temperatures. Therefore, the drying process is accelerated (with the desired residual water content being equal) when ingredients are added to enrich the product, compared with conventional pasta.

Impact on pasta cooking properties: in at least half of the studies included in the meta-analysis, pasta cooking properties were taken into consideration. Enrichment resulted in a decrease, on average, of 0.42 minutes of optimal cooking time, an effect attributable to a change in the chemical composition and microstructure of the pasta when other ingredients are added. Enrichment has a “diluting” effect in the starch component of pasta, and this can reduce the water content required for starch gelatinization. Enrichment could also reduce glutenins content and increase components with a lesser molecular weight which require less time for hydration (Vernaza et al., 2012). Alternately, enrichment could partially destructure the gluten, thus facilitating water penetration (Chillo et al., 2008). Enrichment resulted in an increase in the solids lost during cooking by 14% compared with conventional pasta. This effect was similar both in the case of enrichment using legume flours and ingredients with high fiber content. In the case of fiber, the impact on lost solids was fiber-specific: enrichment with inulin significantly increased the solids lost during cooking, while enrichment with other ingredients containing fiber, such as β-glucans, guar gum and resistant starch, had no effect or only slightly reduced pasta cooking firmness (Tudorica et al., 2002; Manno et al., 2009; Aravind et al., 2012, 2013). These different fiber-specific effects could reflect two opposite effects of the presence of fiber. Some studies suggest that fiber can have a “corrective” effect on the microstructure of pasta, making an active contribution to the development of the network or through the physico-structural incorporation (Koca and Anil, 2007; Sabanis and Tzia, 2010; Mert et al., 2014). Others suggest that fiber can have a diluting effect on gluten and that, because it has a high capacity to absorb water, can hinder proper gluten hydration if there is insufficient water (Sivam et al.,

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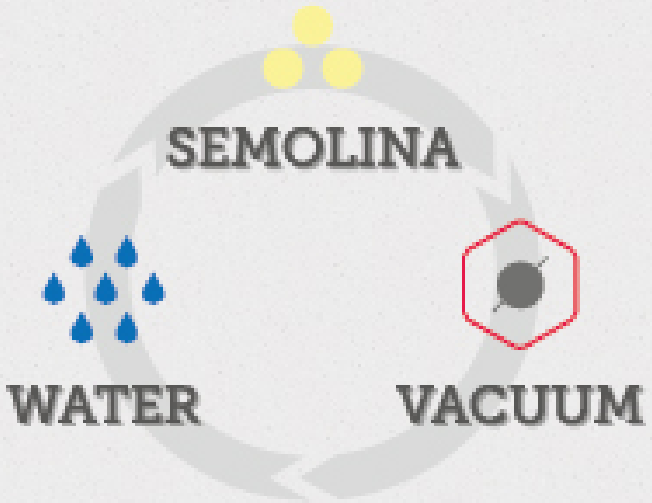
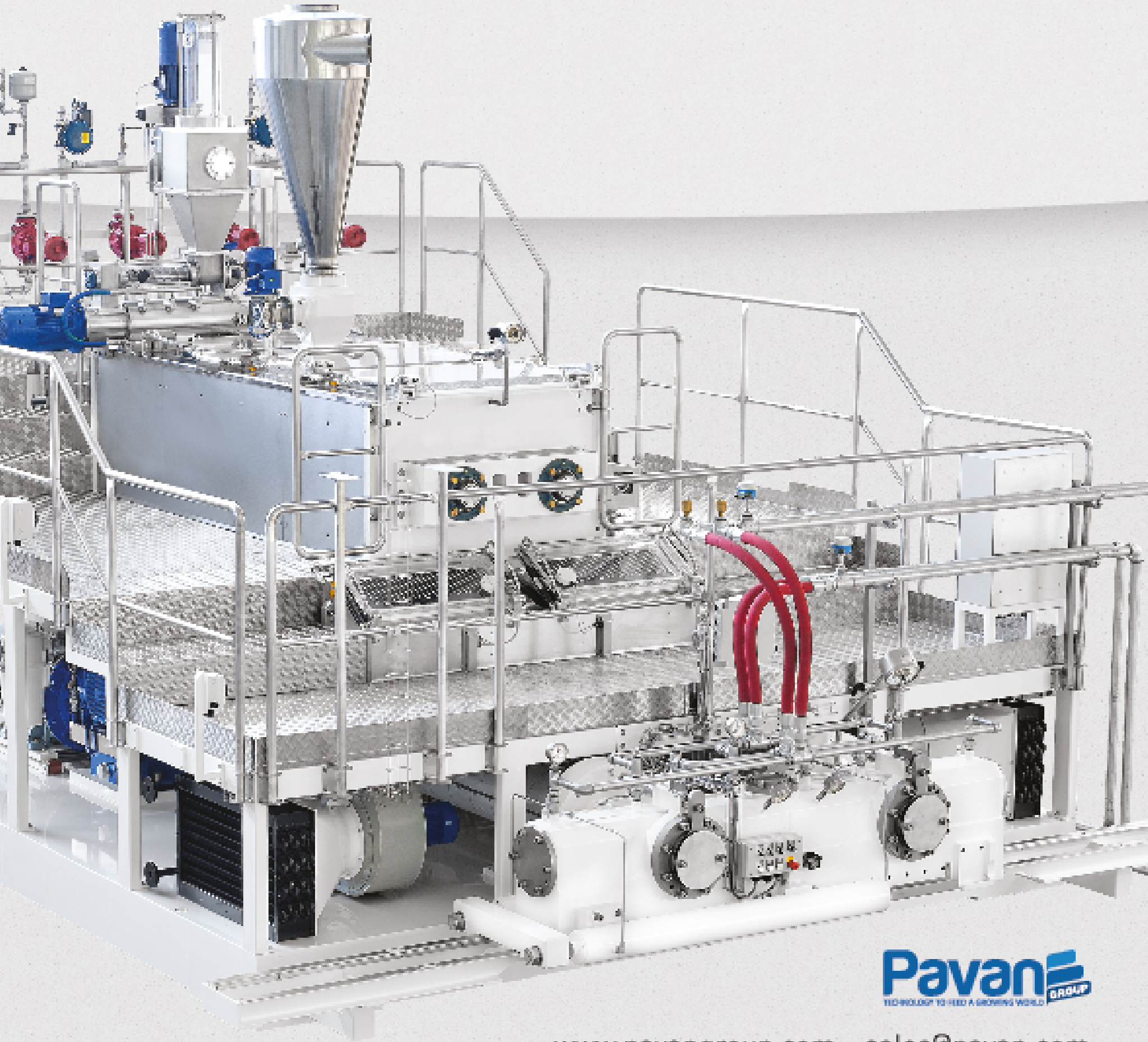
2010). Unquestionably, the various chemical properties of the different types of fiber influence what their impact will be.

The average increase of the solids lost for enrichment less than 15% doubled when the drying temperatures were below 60 °C. At high drying temperatures the gluten is reinforced as a result of the greater formation of protein clusters that could reduce water penetration and prevent the starch granules from breaking (Zweifel et al., 2003). This suggests that high drying temperatures could be more suitable in the production of enriched pasta, as long as the ingredient used for enrichment is not heat-sensitive and remains bioavailable after drying.

Impact on color: color is also an important quality-related characteristic for consumers who look for this when they purchase a product. Pasta enrichment involves a reduction in the L (luminosity) parameter of

The essential in three ingredients





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the uncooked product, an aspect that is not positive because consumers prefer yellow, luminous coloring. Reduced luminosity in enriched pasta is caused in most cases by the presence of added ingredients that are generally darker in color, the non-enzymatic browning of reducing sugars found in the added ingredients, and the oxidation of carotenoid pigments (Marconi et al., 2002; Alireza Sadeghi et al., 2008; Carini et al., 2009). Color modification is reduced if the product is dried at temperatures >60 °C since the dark coloring caused by the Maillard reaction during the process can partially mask the reduction in luminosity due to pasta enrichment. Enrichment also increases the a* value (red index) of uncooked pasta, and more noticeably with enrichment levels >15%. With enrichment, there is also a decrease in b* (yellow index) which, as with a*, is greater at drying temperatures <60 °C. The L, a* and b* parameters measured in uncooked pasta correlated significantly with the respective results in cooked pasta, thus indicating that the color of the cooked pasta can be accurately predicted from color measurement of uncooked pasta.

Impact on mechanical properties: hardness was seen to be correlated to Farinograph stability, and stickiness to dough development time, indicating that the parameters measured by the Farinograph are good indicators of the mechanical properties of the cooked product. Stickiness was negatively correlated to protein content since a lower protein level could increase water absorption and swelling of starch granules, thus causing the release of amylose, resulting in stickier pasta (Petitot et al., 2010). Elasticity was correlated to optimal cooking time. Pasta enrichment decreases the optimal cooking time and pasta elasticity due to a partial destructuring of the gluten network and thus limiting the elastic properties of gluten (Tudorica et al., 2002).

Impact on sensory properties: the level of pasta enrichment was found to be negatively correlated to its overall quality, appearance and flavor, reflecting, therefore, lower acceptability of enriched compared to conventional pasta. The addition of 15% banana flour (Agama-Acevedo et al., 2009), 6% dried mushrooms, 15% Bengal gram flour (a chickpea flour used in Asian countries), 12 % defatted soy flour (Kaur et al., 2013) and 1% to 3% dehydrated microalgae (Zouari et al., 2011) to the pasta made it possible to obtain an enriched pasta that was slightly more acceptable than conventional pasta. The reduction in organoleptic properties of enriched pasta was seen to be nothing or next to nothing with low levels of added ingredients. Specifically, 10% enrichment was considered

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the cut-off level below which organoleptic properties were similar to the conventional product. At higher levels of enrichment, the sensory properties depended on the specific formulation.

The study also showed a correlation between sensory properties and cooking properties. Pasta with high optimal cooking times and low solids loss during cooking generally exhibited better sensory properties. However, no correlation was found between pasta hardness and its sensory properties, indicating that color and cooking properties are more important in pasta acceptability for consumers.

After having reviewed all the key effects of pasta enrichment on quality parameters, and after having discovered that the latter are, in many cases, affected negatively, an obvious question arises: is it worth it? At the beginning, we wrote that the reasons people work to enrich pasta are nutritional ones, to which consumers are becoming increasingly sensitive. But is the higher nutritional value of enriched pasta something our bodies can actually use? In other words, are the bioactive molecules we include in these enriched formulations bioavailable to our bodies? In this field, research is still in its infancy and, above all, we lack in vivo experiments that could verify the actual bioavailability of these components. We await the response of science.

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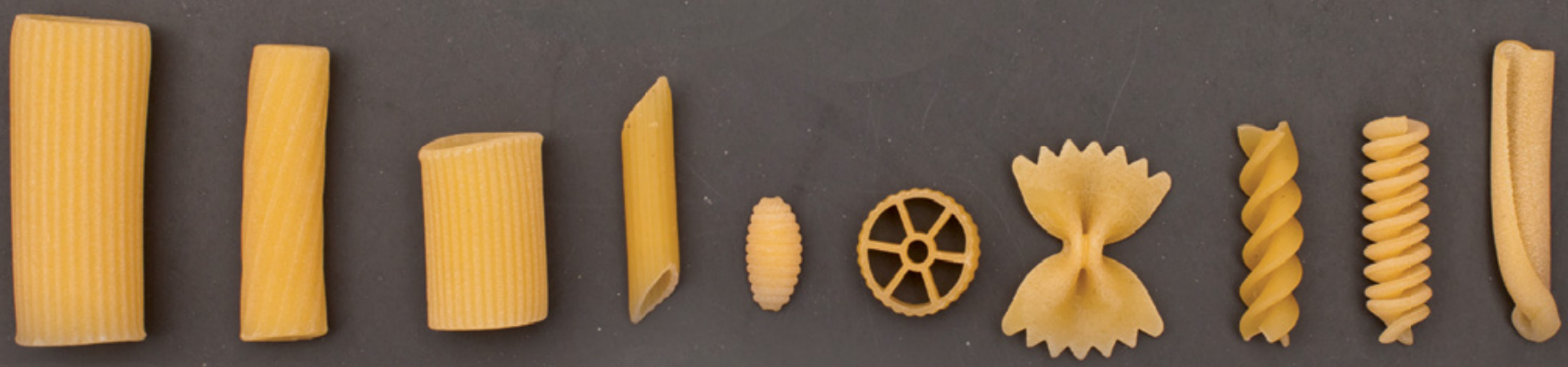

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7

Commodity price observatory 3/2016

Centro studi economici
Pastaria

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

The drop in prices had been expected. But the intensity of the slump and, above all, the outcome of the 2016 harvests, disappointing in terms of quality, exceeded all negative start-of-season expectations.
A combination of factors, all bearish, which had an immediate, as well as disastrous, impact on the prices of durum wheat this summer. The resumption of negotiations, after the customary suspension of trading during the harvest, has already determined, right from the very start of the new season, a dramatic reduction in prices. If a year ago a tonne of durum wheat could not be purchased in Italy for 300 euro (it cost 330 euro, to be precise), today the same quantity can be found on the market for less than 200 euro.
At the end of August, at the Foggia stock exchange, Italy's national benchmark, given the importance of the production district of Apulia, the best quality grains were changing hands at a maximum price of 185 euro per tonne, i.e. a decline of almost half the value (-44%) in the course of only twelve months.
It should also be pointed out that the specific case of durum wheat, which has already alarmed industrial users (mills and pasta manufacturers), given the lack of grain with quality characteristics suitable for processing, is set in the context of a general recession in cereal markets worldwide.
All the fundamental indicators – particularly the high ratio between stocks and consumption, the one that most influences price trends – suggest a "flat" scenario, or even a further drop in prices.
Analysts' forecasts confirm, in the evaluations made by the IGC (International Grains Council) at the end of August, predictions of a maxi harvest in 2016, with record figures for the production of wheat and an all-time high level also for corn, after a decisive upward revision of the start-of-summer estimates.
The above appears even more significant if we consider that the low prices for fodder cereals (and the persistence of this market oversupply situation) will also curb the prices of zootechnical products, due to a price-cap effect that might materialize precisely through the cost chain.

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PRICES AND TRENDS OF CERTAIN FOOD RAW MATERIALS (JULY2016)				
National fine common wheat	Price (€/ton)	Monthly variation	Annual variation	Forecast
	156	-2.5%	-17.8%	=
Fine durum wheat from central Italy	Price (€/ton)	Monthly variation	Annual variation	Forecast
	200	-0.2%	-39.2%	=
00 type common wheat flour	Price (€/ton)	Monthly variation	Annual variation	Forecast
	481.25	-1.8%	-0.1%	▼
Semolina above min. leg. req.	Price (€/ton)	Monthly variation	Annual variation	Forecast
	416.75	-9%	-31.8%	▼
Eggs M	Price (€/100 pcs)	Monthly variation	Annual variation	Forecast
	8.12	-4.5%	-24.1%	▼
Pork hams for Prosciutto 12 kg and over	Price (€/kg)	Monthly variation	Annual variation	Forecast
	3.84	6.4%	19.3%	▲
Beef – veal meat half-carcass, prime quality	Price (€/kg)	Monthly variation	Annual variation	Forecast
	4.8	-5.9%	-19.3%	=
Raw milk	Price (€/1000 kg)	Monthly variation	Annual variation	Forecast
	332.5	15.1%	-3.6%	▲
Churned butter	Price (€/kg)	Monthly variation	Annual variation	Forecast
	1.89	16%	8%	▲
Grana Padano aged for 9 months or more	Price (€/kg)	Monthly variation	Annual variation	Forecast
	6.3	0%	-1.6%	=
Extra virgin olive oil	Price (€/kg)	Monthly variation	Annual variation	Forecast
	3.54	0%	-34.2%	▼

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

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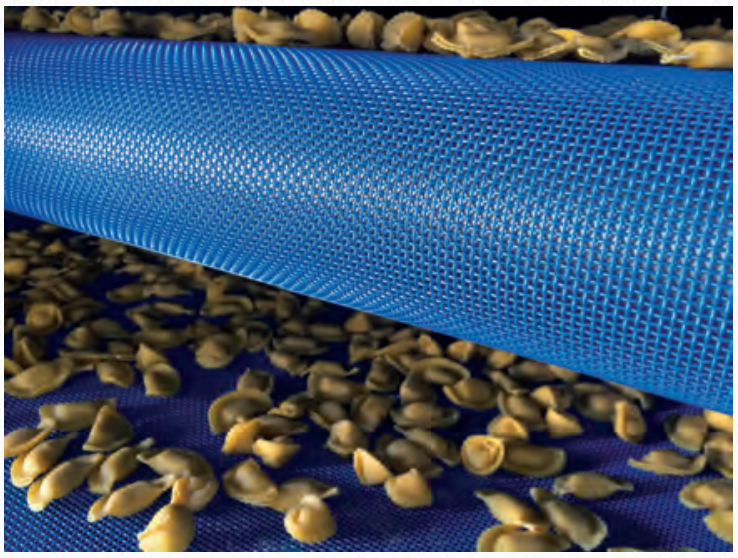

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PRICE MONITORING				
IMF Commodity Food Price Index*	Price (2005=100)	Monthly variation	Annual variation	Forecast
	151.26	-2.5%	3.4%	▼
Hard Red Winter FOB Gulf of Mexico	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	133.62	-14.7%	-32.9%	▼
Mais, U.S. No. 2 Yellow FOB Gulf of Mexico	Price (USD/ton)	Monthly variation	Annual variation	Forecast
	161.76	-10.1%	-9.9%	▼
**IMF Index July 2016*				

Both meat and dairy products have, however, benefitted, over recent months, from the improved development of the economic scenario. There are, moreover, good possibilities that prices will maintain their positive direction especially as regards dairy commodities, in anticipation of less pressure from the European supply after the post-deregulation boom experienced with the end of the milk-quota system.
In the short-term, a rise in prices is likely, also in response to the upturn in Chinese orders which will reduce interference on international markets, especially from Oceanian competitors.
Meat will maintain a moderately positive - or at least stationary - trend, with the exception of poultry which is still unstable due to the surplus supply (the egg situation is likely to be similar).

In general, cereal price restraint will keep the prices of food commodities in negative territory.
Also in connection with non-food raw materials, prospects are predominantly bearish at least until December, given the plentiful supply and the prospects of slower economic growth, particularly in the emerging countries.
World Bank analysts estimate a 16% drop in prices in 2016 for energy products, with WTI crude oil – the American benchmark – likely to settle around 43 dollars a barrel, on average.
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8

Short news

Editorial staff

Colussi in partnership with Pastificio Plin

A collaboration based on quality and local pride The agreement drawn up between the Colussi Group (Milan) and the Pastificio Plin in Villanova d'Albenga (Savona) is one designed to extend the distribution and production of the Liguria pasta-making company and, for the Colussi Group, to enter into the fresh pasta market.

Specifically, the product line of the pasta factory will be broadened thanks to the collaboration with nutrition and gastronomy experts. And not only: Pasta distribution will be widened by taking advantage of the Colussi Group's sales network and brands in Italy and abroad. Specific investments will also be made to improve production capacity and flexibility. However, the future goals of this partnership will not affect the artisan approach to pasta-making, a characteristic that will actually be enhanced by focusing on excellence.

The project calls for Colussi to become a stockholder of the company. This pasta factory was chosen because of its "similar characteristics" with the Colussi Group, as Business Controlling Manager Stefano Casartelli explained, referring in particular to a shared passion and commitment to only the finest ingredients.

Di Martino funds diggings at the Paestum archaeological park

Pasta and archeology go arm-in-arm in Paestum in the province of Salerno, where the Di Martino pasta factory has decided to provide economic support for the archaeological digs over the next three years. The owner of the Antonio Amato brand will make available two scholarships for research activity at the Paestum archaeological park which is a UNESCO World Heritage Site.

Preserved here are stunning Greek temples as well as a museum that houses one of the most important archaeological collections in Italy. "When a product moves in harmony with its home territory," said the company's CEO, Giuseppe Di Martino, "the steps they take together towards growth are more solid. The goal of Pasta Antonio Amato is to have a positive impact on local development, not only through its economic and business presence, but also through direct and tangible support over the medium-to-long term for cultural projects and social sustainability, whose focus is to render the province of Salerno a vital area on a national and international level, one that attracts quality tourism and healthy business activity".

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Monograno Felicetti at the Collisioni Festival

Support for the local territory through a festival of music and literature was the choice of Trentino-based pasta factory Monograno Felicetti which, in July, decided to take part in the “Collisioni” event in Barolo (Cuneo).

The decision to invest in art in a small town is the natural outgrowth of its commitment to promoting native Italian activity, one of the driving forces behind the company. Predazzo—the town in the province of Trento in Val di Fiemme where Felicetti has been based for over 100 years—has long been the home of the best in Italian types of wheat where they can grow under ideal conditions.

The Felicetti pasta factory is an example of Italian excellence in the production of organic single-wheat pasta. What they produce is the result of the unspoiled local environment. The wheat is 100% Italian (spelt from the Umbria Apennines, single-wheat Matt from Manfredonia and the Senatore Capelli variety from Murgia) and the spring water originating at an altitude of over 2000 meters is considered a special ingredient in its own right. The company is currently nearly completely autonomous in terms of the energy used to dry the pasta.

Pasta Garofalo, agreement for another two years with the Napoli football club

Pasta Garofalo will be taking to the field in the light blue jersey for another two years. In fact, this pasta factory has decided to sponsor the Napoli football club also for the 2016-17 and 2017-18 sports seasons. But the collaboration between the company and the club is not merely economic. In the past, Pasta Garofalo has also demonstrated its commitment to spreading a healthy, enthusiastic fan culture and image. This was the inspiration behind the “Quasi Amici” project, a web- and TV-based format that involved Sky Sport as its media partner and which portrayed fans and fan rivalry in an original and entertaining way. In the wake of the success of this initiative, the company announced it is working on a similar project aimed at talking about football from an innovative standpoint.

In terms of its sponsorship, the news for this year involves a redesign of the company logo on team jerseys: the company will now appear with the traditional name logo within a rectangle. “I am pleased about the renewal of the agreement with Pasta Garofalo,” said Aurelio De Laurentiis, president of the Napoli football club. “The company is an example of excellence for

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Barilla, sustainable boxes from the forests of Scandinavia

Packaging is also part of sustainability, and for this reason Barilla has decided to use for its pasta boxes made of cardboard produced using virgin cellulose fiber. This material safeguards consumer health and guarantees a production process that respects the environment. The Parma-based company will be working primarily with a Finnish company, Metsa. This Scandinavian firm, with seven paper mills in Finland and one in Sweden, has as its priority product sustainability and traceability of the lumber. It produces bio-energy for 86% of its energy needs and controls the entire production cycle up through wastewater and air emissions.

Metsa has a turnover of 5 billion euros, 29 plants in 7 European countries and employs about 10,000 people with a spin-off of nearly 30,000 workers. The cooperative that is the group’s largest shareholder is comprised of 116,000 small Finnish forest landowners.

The choices of the Parma multinational in its packaging are part of the company’s guidelines that can be summed up by the slogan, “Good for You, Good for the Planet”, the banner of a series of choices that merge saving natural resources, controlling raw materials and safeguarding health.

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Low-cost grain drags down Italian pasta prices

Centro studi economici
Pastaria

Record harvest in Italy, a leap in 2016 to the best results in 10 years. But the drop in quality is worrying.

The costs – at least their variable part – will almost certainly have a positive impact on company accounts. But it is a question of assessing whether the savings, that Italian manufacturers will be able to make by stocking up on grain and flour at this year's decidedly more advantageous prices, will lead to an effective increase in profitability in the months to come.

The most recent evidence says that although, on the one hand, Italian companies can purchase on the grain market at prices up to 30-40% lower than those of last year (with two-figure reductions also on the semolina flour market), the other side of the coin is that requests for discounts are already coming in from buyers and large scale distribution.

However, it is not surprising to note that retail prices, those paid by consumers, have inverted in the last four months the upward tendency which had reached its peak in December, with an annual +2.5%.

In July of this year, registers ISTAT (National Statistics Institute), pasta retail prices were seen to have dropped by 1.1%, the strongest downward trend since November 2010.

This tendency will continue also in the months to come, and may most likely even intensify, incorporating in consumer prices the deflationary components that have been characterizing the (agricultural and industrial) production phases for some time now, upstream of the distribution phases.

There are good possibilities that the drop in prices could, if nothing else, contribute to curbing the downward dynamics of pasta consumption, which remained in the negative in the first six months of 2016 as well.

In contrast, on the exportation front, it might well be possible to make up the volumes lost over the last twelve months, even with slightly lower sales figures.

Although last year's pasta exports experienced a drastic about-face, losing 6 percentage points in terms of physical data, this year the dynamics could change direction with crucial results. In five months, from January to May 2016, a fractional recovery could already be seen that marked the trend reversal long-awaited by the operators.

Moreover, the discount policy, facilitated by the cut in production costs, might also be able to improve competitiveness abroad and, above all, consolidate market shares, not only in traditional markets but also in emerging ones.

This would also be an important sign of a change in direction, in a sector in which Italy is absolute leader on a worldwide scale, even although it is facing growing

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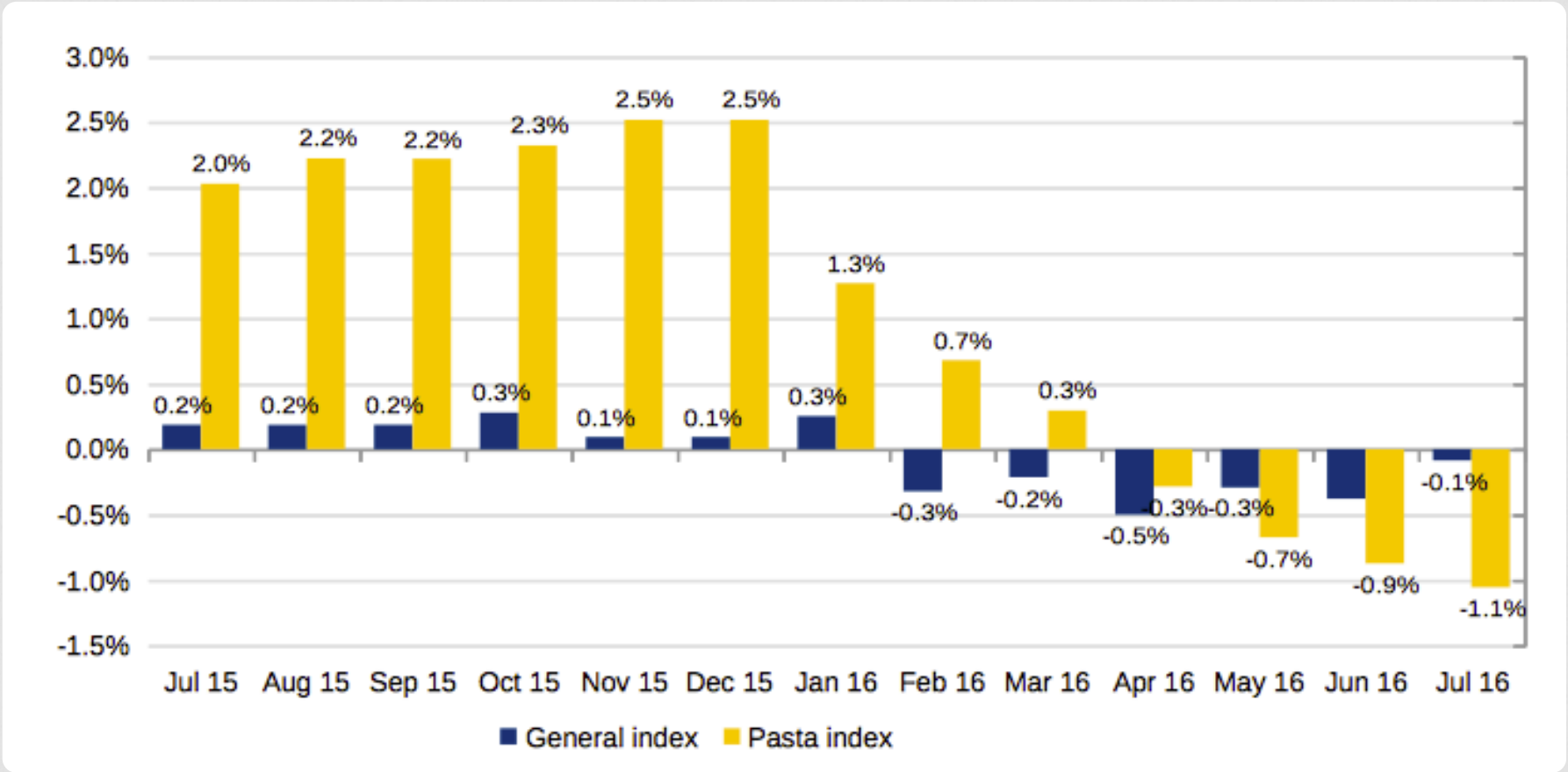
pressure from the competition presented by the new producing countries.
Prospects are less favourable as regards sales figures. The possibility of repeating the positive performance of last year (+6%) appears highly unlikely under the current circumstances. It would already be an excellent result if revenues were to maintain the levels of 2015, but in this case the drop in prices would have to be reabsorbed by an increase in the volumes exported.
Export developments up to and throughout the month of May represent, for the time being, a reversal of the trend in foreign sales which, one year on, has shown a reduction of 3%.
With regard to the harvests, the outlines of the (still provisional) budget for the new production year are becoming clearer. A season marked, in Italy, by a production boom, with the estimates of Italmopa (the association that represents the flour milling sector) recording production at 5.5 million tonnes, the highest level obtained in the last ten years.
Opinions on the technical characteristics are less generous. Although the volumes are more than satisfactory, the situation appears severely undermined in terms of quality, particularly in Apulia where, in

Chart 1 CONSUMER PRICE TREND IN ITALY



Variation in the ISTAT NIC Index for the same month of the previous year

many cases, the repeated rain and excessive humidity during harvest time resulted in a reduction in the protein content of the grain.

Production has also been abundant in North America this year. Canada, with a 15% increase compared to the last season, allegedly achieved a harvest of 6.2 million tonnes of durum wheat, according to the calculations of the Department of Agriculture of Ottawa. Forecasts are also positive for exports and stocks, assessed on volumes that are higher, by 11% and 30% respectively, than last year.

Also for grain shipped from Canadian ports FOB prices dropped substantially this summer. At the end of August, the futures contract on the first delivery to the ICE of London – the reference stock exchange for agricultural commodities – closed with an annual shortfall of 20%, although in anticipation of a high demand from the countries of North Africa, an area in which the harvests were poor.

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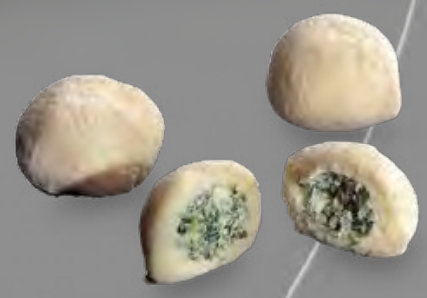

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10

The revision of ISO 22000, the voluntary certification for “Food safety management”

Massimo Gelati
Gelati Group

A preview of the revision of ISO 22000, the food safety management standard applied, on a voluntary basis, by operators in the agri-food sector.

Agri-food sector enterprises are subjected to ever increasing pressure, both from the legislative standpoint and by consumers, who make legitimate requests for safety and guarantees. In this scenario, the commitment of companies towards the careful management of risks becomes an element of competitive advantage. Certification according to the ISO 22000 standard involves discarding the retroactive approach to quality control and replacing it with a preventive approach.
ISO 22000 is a standard applied by food sector operators on a voluntary basis.
It was published by the International Organization for Standardization, ISO, in order to harmonize pre-existing national and international food safety and HACCP standards.
The standard was drawn up by a working group composed of experts from 23 different countries and by representatives of international organizations such as the Codex Alimentarius Commission, the International Association of Hotels and Restaurants, the Global Food Safety Initiative (GFSI) and the Confederation of the Food and Drink Industries of the European Union (CIAA).

What is ISO 22000?

ISO 22000 is the fundamental standard for safety management systems in the agri-food sector. It enables all companies involved, either directly or indirectly, in the supply chain, to pinpoint the risks to which they are exposed and handle them effectively. Preventing accidents all along the supply chain and verifying compliance with standards are two essential aspects for brand protection.
The ISO 22000 standard was designed to be compatible and in line with the other international standards in management systems, such as ISO 9001. It can therefore be integrated with already existing management systems and processes.
ISO 22000 is applicable to all companies operating directly or indirectly in the agri-food supply chain, including producers, processors, distributors and users of packaging, materials and objects intended to come into contact with foodstuffs.

Example of companies involved in the production of dry pasta	
Production chain	**Other players in the production chain**
Cultivation in the field	Production of seeds
Harvesting and storing of the grain	Marketing of seeds
Semolina production	Agricultural work
Pasta production	Transportation of the grain

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The document is based on the HACCP principles defined by the Codex Alimentarius, and is in line with the previous ISO 9000 and ISO 14000 standards.
Although it is not compulsory, this standard provides a reference point for operators regarding the application of regulations of the European Community on the subject of food safety and hygiene.
The standard guarantees agri-food safety "from the field to the table" on the basis of fundamental principles acknowledged by sector operators at an international level:

- *interactive communication*: this is an innovative and fundamental factor in risk management, which creates a structured flow of information directed both to and from the company, in order to guarantee efficient control of risk factors;
- *system management*: it enables the control of all the interactions between the elements making up the system, in order to guarantee the efficiency and effectiveness of the system itself;
- *prerequisites*: this involves the adoption of the GMP (Good Manufacturing Practice), GHP (Good Hygiene Practice), and GAP (Good Agricultural Practice) schemes, as well as of maintenance programmes and procedures for equipment and buildings and pest control programmes;
- *HACCP principles*: Hazard Analysis & Critical Control Points. This is the basic method for controlling production processes and verifying their safety. It is ideal for every single company, without creating useless red tape.

The advantages of ISO 22000 certification

The advantages of ISO 22000 certification are many and varied: the main advantages are the tangible and demonstrable improvement in performance in terms of agri-food safety and a better guarantee of compliance with regulations.
The ISO 22000 standard enables companies to:

- create and implement an agri-food safety management system within a reference framework that is clearly defined but flexible enough to meet the requirements of the company's specific business;
- understand and identify the effective risks to which both the company and consumers are potentially exposed;
- develop tools in order to measure, monitor and efficiently optimize agri-food safety performance in general;
- strictly comply with the restraints imposed by the legislation and fundamental requirements.

The attainment of ISO 22000 certification also provides an occasion for the company to communicate with all of its stakeholders

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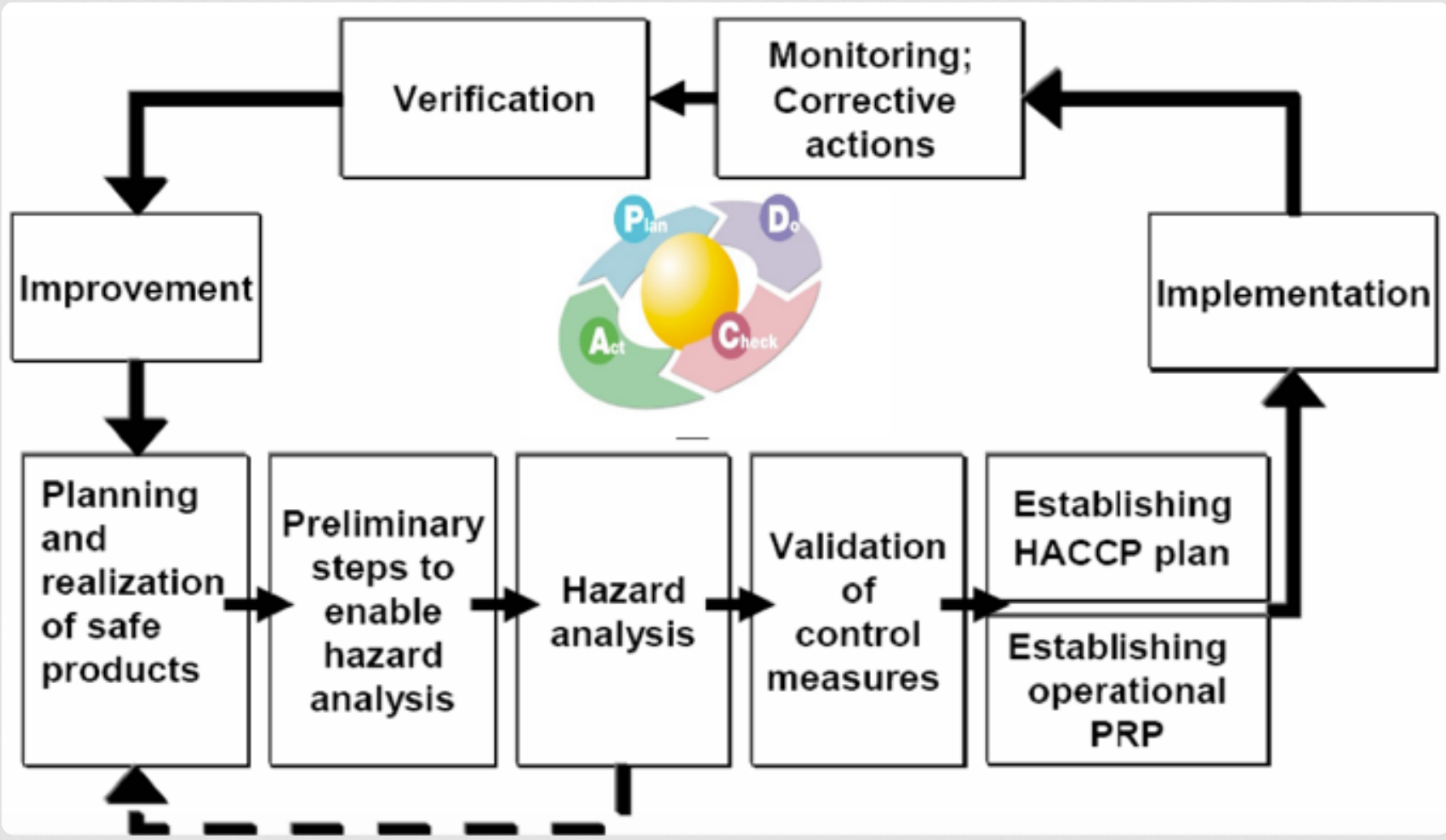
Figure 1 **THE PDCA CYCLE**



and demonstrate the company's commitment to food safety-related issues, in conformity with the requirements of Corporate Governance, Corporate Responsibility and the Sustainability Report.

What is going to change?

After a decade of good service, the ISO 22000 standard on food safety management systems is undergoing a major facelift, since an in-depth revision of the norm is underway.

Ingesting unsafe foods can lead to devastating consequences, both for the health of consumers and for companies throughout the world. Food products travel well beyond national borders: ISO 22000 is becoming more essential than ever today, in order to guarantee food safety at a global level, all along the supply chain.

The working group ISO/TC 34/SC 17/WG 8 – assigned to the revision and managed by the Danish Standards Foundation DS – has just recently held its fourth meeting in Buenos Aires. First of all, the experts worked on the over 1,000 comments collected on the text of the new draft standard and examined them in the course of the meeting with a view to incorporating them in the document.

In parallel, WG 8 clarified some key concepts contained in the revision, including:





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- the application of the new High-Level Structure (HLS) to ISO 22000, now mandatory for the processing or revision of MMS (management system standards): in fact, the new structure defines a framework that makes it easier for companies to integrate several management systems;
- the provision, to the users of the standard, of indications on the various risk-based approaches;
- the concept of “risk” is introduced at various levels and it is important for agri-food enterprises to distinguish risk assessment at an operational level – through the HACCP method – Hazard Analysis Critical Control Point – and business risk which also incorporates the concept of opportunity;
- the provision of further clarification on the working of the Plan-Do-Check-Act (PDCA) cycle, including in the standard two separate PDCA cycles, operating one inside the other at management system level and operational level, respectively;
- a clear description to users of the differences between critical control points (CCP), Operational Prerequisite Programs (OPRP) and Prerequisite Programs (PRP).

The prevention, reduction or elimination of hazards connected with food safety are indispensable in order to keep a product safe all along the supply chain. The revision of the standard will integrate key elements which will make it possible to guarantee safety at all levels of the food supply chain until the product finally reaches the consumer. These are:

- interactive communication at all levels;
- a systematic approach to management;
- prerequisite programs;
- HACCP principles.

A food safety hazard could occur at any "loop" of the supply chain: so it is fundamental to have suitable controls in place for each stage. Good communication is also essential to guarantee that hazards are identified and handled at the appropriate operational level. As a result, food safety can only be the fruit of the collective efforts of all the players in the food supply chain: from the producers of foodstuffs and animal feed, to the operators and subcontractors assigned to transport and storage, to the retailers.

The experts who met up in Buenos Aires felt that it was necessary to draw up a second Committee Draft in order to produce a more mature document. There are important interests at stake in the global food supply chain and a level of consent still has to be reached. The task of WG 8 is to clarify and convey the fundamental concepts in the simplest and most concise terms possible, in order to develop a standard that is comprehensible and easy to apply for big and small enterprises all along the supply chain.

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