



# PRODUCTS CATALOGUE



SAPORI DA RICORDARE

In the hinterland of the Marche region, the gentle breeze  
of the Adriatic Sea blends with the pure air  
and the genuine soil of the Sibillini Mountains.

*La Pasta di Camerino  
was born here*



SAPORI DA RICORDARE

# *The taste of the Marche region has the flavor of tradition*

Founded in Camerino as a small artisanal factory, our company continued to grow, year after year, conquering the national market thanks to the Maccari family's entrepreneurship spirit and love for the ancient art of pasta-making.

In addition to egg pasta, ranked as Italy's best for quality/price ratio and awarded by the consumers with the "Sapore dell'Anno" best taste 2016, 2017 and 2018, we produce durum wheat semolina pasta, organic egg pasta, organic spelt pasta and Hammurabi ancient grain pasta, an exclusive of ours.



We believe in the potential of our land and in the strong spirit of the people of the Marche region. This is why, despite many adversities, we worked hard to keep and strengthen our bond with the city of Camerino, whose name we proudly bear, and with the artisan method of processing our pasta, which we make using only **100% Italian ingredients** and in accordance with the traditional recipe.



*Slow triple dough mixing*



*Bronze die extrusion*

*Very slow drying at low temperatures*



La Pasta di Camerino stands out for the superior quality of its product, thanks to the careful selection of ingredients of Italian origin and a unique method of processing, inspired by tradition: slow triple kneading, bronze drawing, and very slow drying at low temperatures.

Only a pasta that is born like this can rekindle the memory of what genuine homemade products are and the pleasure of moments shared with the family.

# *La Pasta di Camerino is unique because:*

## 100% high quality Italian ingredients

1 Thanks to specific agreements with local farmers, we use only 100% Italian selected ingredients: top quality grains and A category fresh eggs. Our products are guaranteed glyphosate-free.



## Ancient processing

2 All our pasta is made using a unique method, born from tradition: **the dough is kneaded for thirty minutes**, at a low and controlled temperature, in three consecutive steps; **the bronze die extrusion** is the only one used since it is a slow method and as such it is the only one that can give life to a rough and porous surface; **drying** takes place in static cells at very low temperatures, in order to maintain unchanged all the nutritional values and organoleptic characteristics of our ingredients.

## Full traceability

3 We have nothing to hide about the origin of the ingredients we use for our products, **so we made our entire supply chain fully transparent** and we are the only company that allows consumers to browse and discover the origin of every single ingredient, for every single package, at any time, by simply scanning a QR code.



The only company with  
a 100% transparent supply chain  
for the consumer to browse  
through a QR code



100%  
recyclable  
packaging

The only pasta  
with 35% eggs

## Respect for the environment

4 Our company has always been respectful of the environment. Thanks to the use of a photovoltaic system and a cogeneration plant, we self-produce 85% of the energy we need, while the remaining 15% comes from renewable sources.  
**All our packaging is 100% recyclable.**

# *Research project about La Pasta di Camerino*



The scientific systematic study of this research project on the La Pasta di Camerino has the goal to compare the characteristics of "La Pasta di Camerino" egg pasta with other commercial egg pastas, to give experimental evidences of the parameters that enhance a low-temperature-high-quality egg pasta.

The scientific work looks for "quality discriminants parameters" by means of microbiological analyses and chemical and physico-chemical characterizations.

CERTIFIED COMPANY ISO 9001:2008



SAPIENZA  
UNIVERSITÀ DI ROMA

**Two main fundamental evidences are shown from La Pasta di Camerino:**

## HIGH QUALITY PASTA

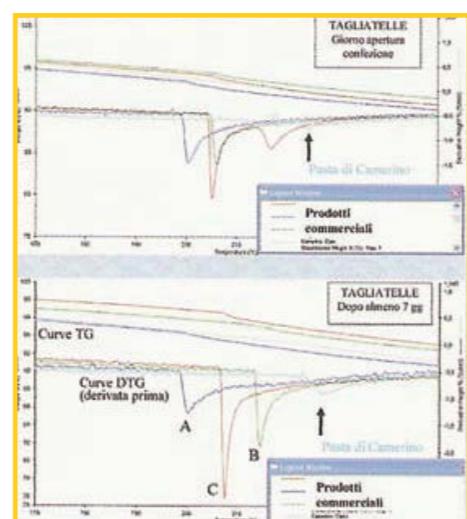
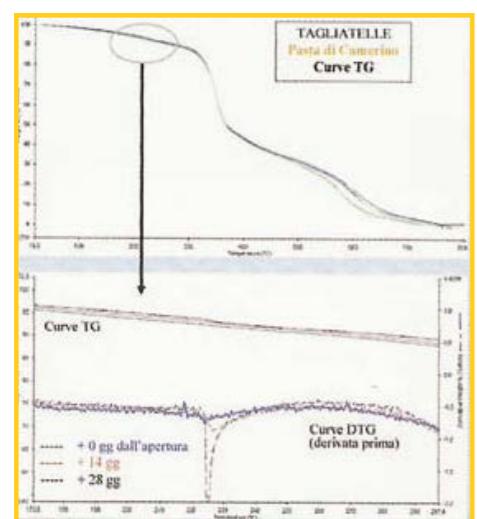
Although the time-ageing, the bound water is not significantly modified, showing a very good egg pasta quality and the right low-temperature drying process.

## HIGH COOKING RESISTANCE

When compared with other commercial products, the bound water is always released at higher temperature, even after several days, this showing a higher energy water-binding. The consequence is a higher cooking resistance with a better conservation of nutritional properties.

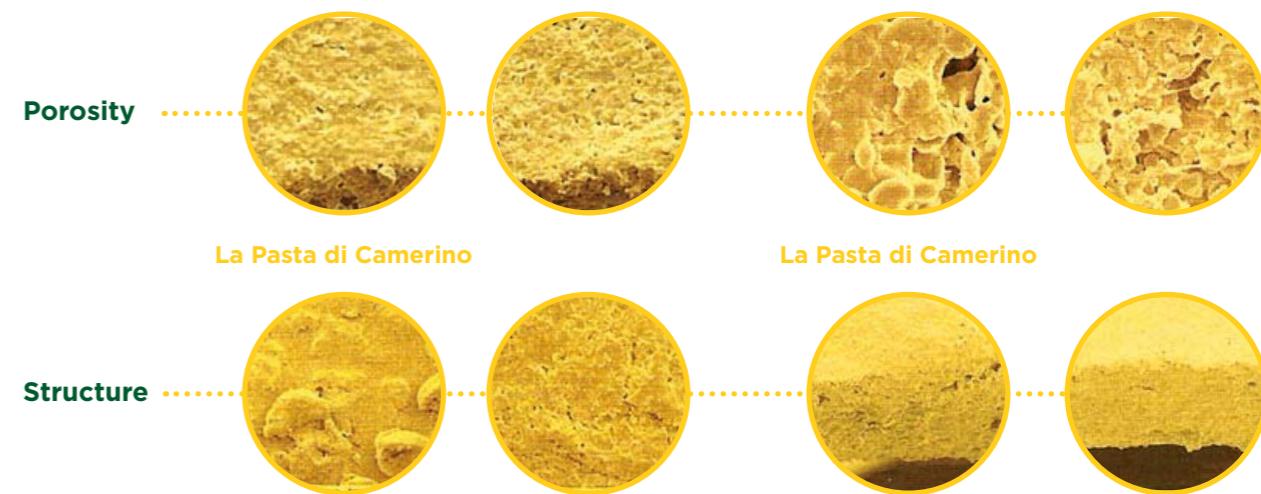
## Thermoanalytical characterization

Through Thermal analysis In the plotted examples, the bound water is the driving parameter. It has been determined by a TGA and by a DTG (TGA first derivative) curves in the temperature range 150 - 250 °C. The bound water is strictly related to the proteic matrix and to the internal structure of the egg pasta.



## Scanning electron microscopy (sem) characterization

To have images for the structure and the microscopic characteristics is helpful to interpret the instrumental analytical data even for non-scientists and to get easier the comparative evaluation. Pictures are referred to tagliatelle La Pasta di Camerino compared with one of the commercial products previously analyzed with the thermoanalytical techniques.





GRANO ANTICO DI ECCELLENZA

RESEARCH AND ANALYSIS BY



UNIVERSITÀ  
DI CAMERINO

## Italian ancient grain from sustainable plantation with no use of chemicals!

HAMMURABI is an ancient noble grain, belonging to the monococcum specie (10000 b.C.), ancestor of all the grains selected by humankind during its history. Already appreciated by Mesopotamians, this specie encloses the secret of a millennial food tradition.

Today, in exclusivity, La Pasta di Camerino brings back to the dining tables this excellent and unique grain, rediscovered after years of research, selection and agricultural genetic studies in the cultivations of the center/south of Italy.



### AVERAGE NUTRITIONAL VALUES FOR 100 g

Energy	kJ 1460 - kcal 350
Fat	1,7 g
of which: saturates	0,3 g
Carbohydrate	60 g
of which: sugars	3 g
Fibre	6,8 g
Protein	19 g
Salt	0,01 g
Iron	5,8 mg
Phosphorus	505 mg
Magnesium	127 mg
Potassium	456 mg

### HIGH PROTEIN CONTENT = 22%

### SOURCE OF MAGNESIUM

which contributes to normal energy metabolism, normal muscle function and electrolyte balance

### HIGH IRON CONTENT

which contributes to the normal function of the immune system and to the reduction of fatigue and tiredness

### HIGH FIBER CONTENT

### HIGH PHOSPHORUS CONTENT

which contributes to normal energy metabolism, normal function of the cellular membranes and to maintain normal bones and teeth

### HIGH POTASSIUM CONTENT

which contributes to the normal function of the nervous system and to maintain normal blood pressure



# *La Pasta di Camerino supports sports*

The link between pasta and sports is a natural one and it could not be otherwise, because the good carbohydrates of quality pasta are one of the pillars of the diet of any athlete. La Pasta di Camerino has always been promoting a healthy lifestyle, which contributes to people well-being.

We are official sponsors and suppliers of:  
**Asd Ginnastica Virtus Macerata** (Champions of Italy),  
**Team Colpack Ballan** (UCI Continental Cycling Team),  
**Cucine Volley Lube** (Italian, European and World Men's Volleyball Champion).

We are **Gold Partner of Nove Colli**, the most important and oldest amateur cycling race, held every year in Cesenatico (FC): a partnership consistent with Hammurabi values, which for its characteristics is an excellent contribution to the diet of cyclists.



Jury Chechi & Hammurabi

## Jury Chechi & Hammurabi

A pair worthy of a gold medal!  
Since 2019, Jury Chechi has been acting as a testimonial for our Hammurabi pasta and is involved in many on-line and live promotional events.



2020/2021 Champions of Italy



La Pasta di Camerino & Lube Volley

## The Pasta for the top ranking of Italy

The link between La Pasta di Camerino and Lube Volley, of which we are official sponsors and suppliers, represents the union of two great excellences of the Marche region, winning both on the table and on the playing field!

## Egg pasta

The taste of tradition is the basic ingredient of our egg pasta. The best Italian wheat, no less than 8 fresh eggs for every kg of flour and the same careful and patient process to bring to the table pasta with perfect taste and consistency.



## Semolina pasta

Our semolina pasta has the scent of wheat and is full of the pride for what that more than any else represents Italy at the table. Rough and porous, it is processed slowly according to the strictest traditional rules, with the best Italian wheat from a high-quality supply chain.



## Organic pasta

Spelt and egg pasta made with the best Italian wheat from organic farming and 100% Italian organic eggs.



## Hammurabi

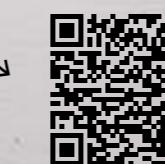
100% wholewheat and made with an ancient Italian monococco grain, our Hammurabi pasta brings to the table a millennial excellence. Its authentic taste and cooking resistance are outstanding and its nutritional properties and its digestibility are extraordinary.



## Long egg pasta



watch  
the video-recipe



*the biggest one,  
to catch  
all the sauces*



### Gran Pappardelle

16.5 mm 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.93	250 g	tray	8032605060 938	12	8	3	24	24
01.92	500 g	tray	8032605060 921	12	6	2	12	24



Long egg pasta

*perfect with  
the typical meat  
sauces of the Italian  
tradition*



## Pappardelle

↓ 11.4 mm ⏰ 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.91	250 g	tray	8032605060 914	12	8	3	24	24
01.90	500 g	tray	8032605060 907	12	6	2	12	24
1.39	1000 g	tray	8032605063 878	4	8	3	24	24

*delicious, thanks  
to its wavy profile*



## Reginelle

↓ 7 mm ⏰ 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.89	250 g	tray	8032605060 891	12	8	3	24	24
01.88	500 g	tray	8032605060 884	12	6	2	12	24
1.38	1000 g	tray	8032605063 861	4	8	3	24	24



maximum irregularity for an even more genuine flavor



## Gran Rustiche

3.9 / 5.3 / 6.7 mm 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.87	250 g	tray	8032605067 661	12	8	3	24	24
01.86	500 g	tray	8032605067 654	12	6	2	12	24



## Rustiche

2.9 / 3.9 / 5.8 mm 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.77	250 g	tray	8032605060 778	12	8	3	24	24
01.76	500 g	tray	8032605060 761	12	6	2	12	24
1.36	1000 g	tray	8032605063 847	4	8	3	24	24



one of our traditional products, with an irregular cut like handmade tagliatelle



*the shape that  
all Italy likes*

## Fettuccine

Thickness 6.7 mm Cooking time 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.81	250 g	tray	8032605060 815	12	8	3	24	24
01.80	500 g	tray	8032605060 808	12	6	2	12	24
1.37	1000 g	tray	8032605063 854	4	8	3	24	24

*with the delicate taste  
of spinach for colorful  
and delicious dishes*



## Paglia e Fieno

Thickness 4 mm Cooking time 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.75	250 g	tray	8032605060 754	12	8	3	24	24
01.74	500 g	tray	8032605060 747	12	6	2	12	24
1.41	1000 g	tray	8032605063 885	4	8	3	24	24





*the great classic  
of the Italian  
tradition*

## Tagliatelle

Thickness: 4 mm | Cooking time: 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.71	250 g	tray	8032605060 716	12	8	3	24	24
01.70	500 g	tray	8032605060 709	12	6	2	12	24
1.34	1000 g	tray	8032605063 830	4	8	3	24	24

*very thin sheet of pasta,  
for delicate recipes*



## Tagliatelline

Thickness: 2.9 mm | Cooking time: 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.73	250 g	tray	8032605060 730	12	8	3	24	24
01.72	500 g	tray	8032605060 723	12	6	2	12	24
1.31	1000 g	tray	8032605063 823	4	8	3	24	24





## Tonnarelli

2 mm 10/11 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.65	250 g	tray	8032605060 655	12	8	3	24	24
01.64	500 g	tray	8032605060 648	12	6	2	12	24



## Spaghetti alla Chitarra

3.2 / 2.2 mm 13 min / 9/10

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.57	250 g	tray	8032605060 976	12	8	3	24	24
03.56	500 g	bag	8032605066 602	12	21	3	63	24





## Chitarrine

2 mm 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.67	250 g	tray	8032605060 679	12	8	3	24	24
01.66	500 g	tray	8032605060 662	12	6	2	12	24
1.35	1000 g	tray	8032605063 809	4	8	3	24	24



## Chitarrine al Peperoncino

2 mm 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
01.68	500 g	tray	8032605060 686	12	6	2	12	24



*very thin cut,  
for light pairings*



*thin and delicate,  
perfect for soups*



## Taglierini

Thickness: **2 mm** | Cooking time: **5/6 min**

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.59	250 g	tray	8032605060 587	12	8	3	24	24
01.63	500 g	tray	8032605060 631	12	6	2	12	24



## Tagliolini

Thickness: **1.1 mm** | Cooking time: **5/6 min**

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
02.61	250 g	tray	8032605060 617	12	8	3	24	24
01.60	500 g	tray	8032605060 600	12	6	2	12	24
1.30	1000 g	tray	8032605063 816	4	8	3	24	24





*for a natural intake  
of fibers and minerals*

## Tagliatelle Integrali

Thickness: **2.9 / 3.9 / 5.8 mm** | Cooking time: **5 min**

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
IN.71	250 g	tray	8032605065 896	12	8	3	24	24

*all the taste of Fettuccine,  
but even lighter  
and healthier*



## Fettuccine Integrali

Thickness: **6.7 mm** | Cooking time: **5 min**

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
IN.81	250 g	tray	8032605065 889	12	8	3	24	24



# Speciality egg pasta



## Lasagne

⌚ 35 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
05.130	250 g	box	8032605067 685	12	14	5	70	24
01.130	500 g	box	8032605060 563	12	8	5	40	24





**a farmer's cut for  
our incomparable  
pasta sheet**



## Paesane

⌚ 6/7 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
05.126	250 g	bag	8032605060 259	24	6	2	12	24
01.126	500 g	bag	8032605060 266	12	6	2	12	24



## Malfatti

⌚ 6/7 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
05.20	250 g	bag	8032605060 570	24	6	3	18	24
01.16	500 g	bag	8032605060 167	12	8	3	24	24



*the tastiest shape  
to bring joy  
to the table*

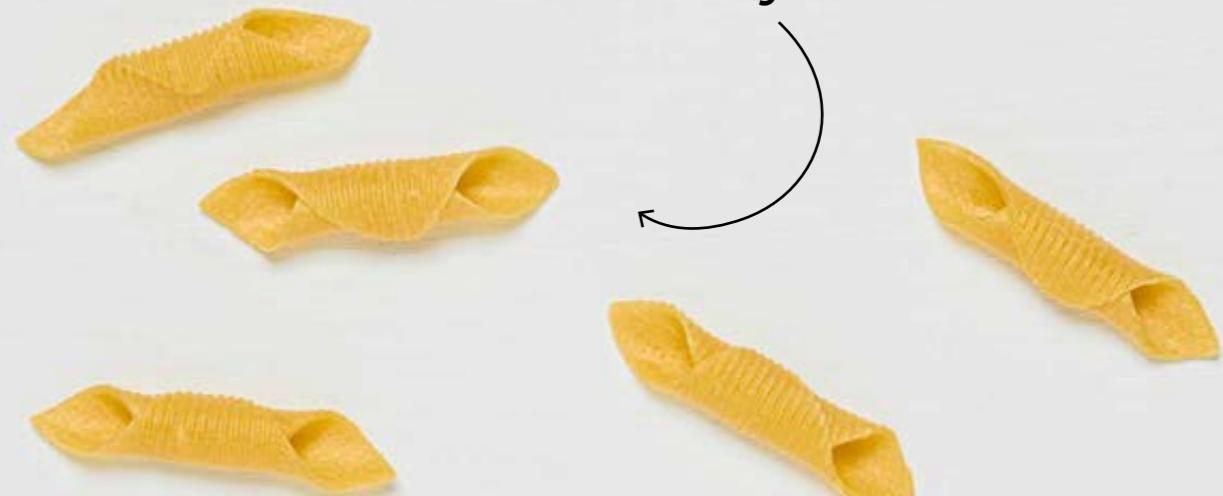


## Farfalle

⌚ 7 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
05.12	250 g	bag	8032605061 416	24	6	2	12	24
03.12	500 g	bag	8032605060 129	12	6	2	12	24

*ribbed pasta, a typical  
shape of the  
Emilia-Romagna tradition*

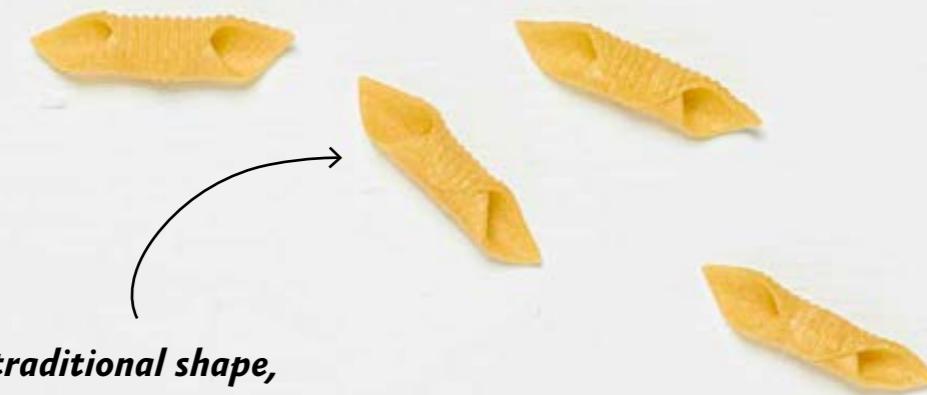


## Garganelli

⌚ 9 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
05.13	250 g	bag	8032605061 003	24	6	3	18	24
03.13	500 g	bag	8032605060 136	12	8	3	24	24





**traditional shape,  
mignon size  
for refined dishes**

*traditional shape for  
excellent soups*



## Garganelli Mignon

🕒 9 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
03.23	500 g	bag	8032605060 945	12	8	3	24	24



## Maltagliati

🕒 6/7 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
05.15	250 g	bag	8032605060 990	24	6	3	18	24
03.15	500 g	bag	8032605060 150	12	8	3	24	24



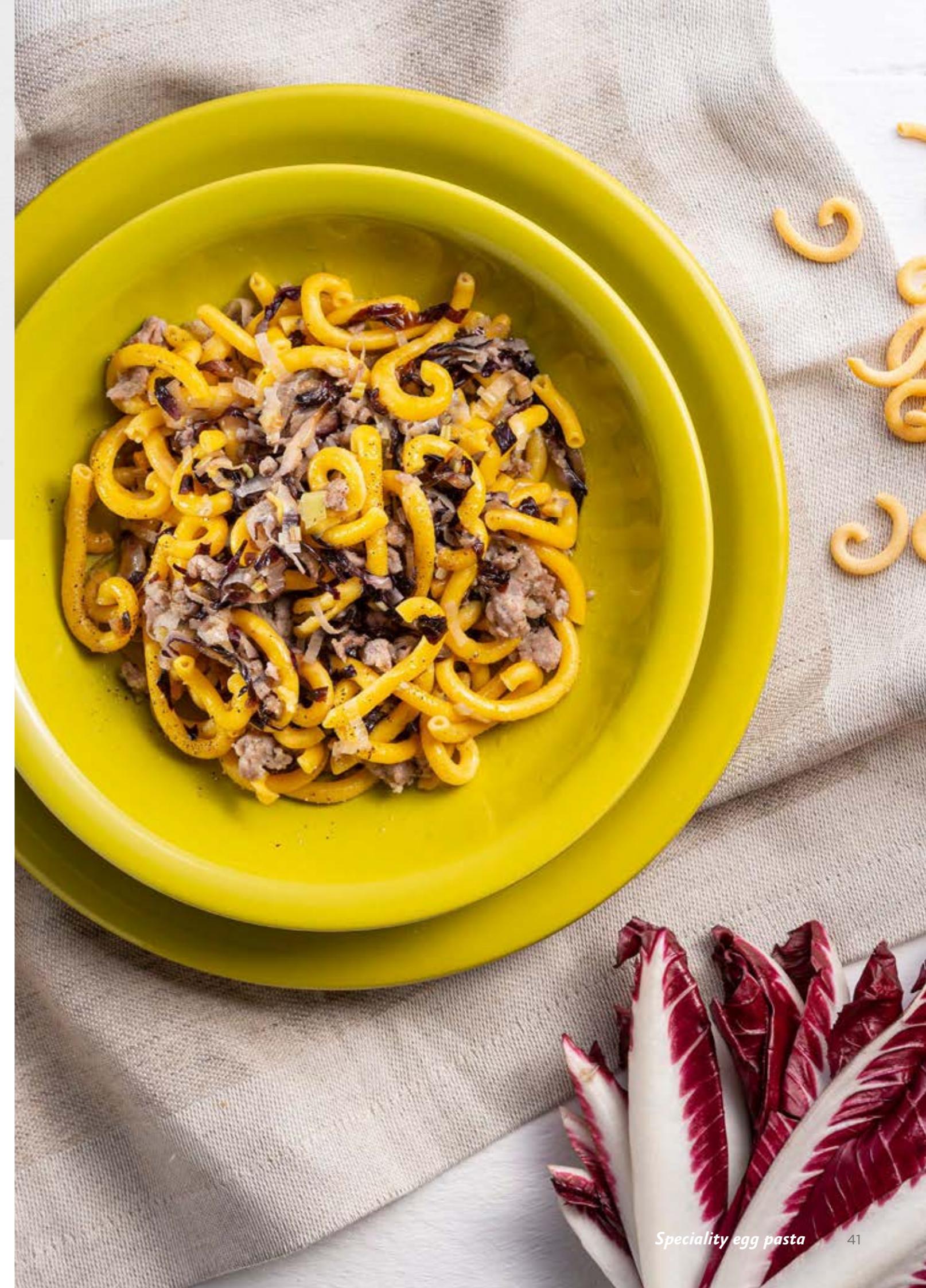
*from the Emilia-Romagna tradition, a lively and tasty shape*



## Gramigna

⌚ 8 min

reference code	reference name	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
05.22	GRAMIGNA	250 g	bag	8032605067 449	24	6	3	18	24
03.22	GRAMIGNA	500 g	bag	8032605060 952	12	8	3	24	24
03.24	GRAMIGNA PAGLIA E FIENO	500 g	bag	8032605066 190	12	8	3	24	24



## Egg pasta for soups



watch  
the video-recipe



happy and festive,  
thanks to its curled  
shape

### Funghetti

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
04.18	250 g	bag	8032605060	181	24	6	3	18



*playful shape, ideal  
for children's soups*



## Farfalline

⌚ 6/7 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
04.08	250 g	bag	8032605060	174	24	6	3	18



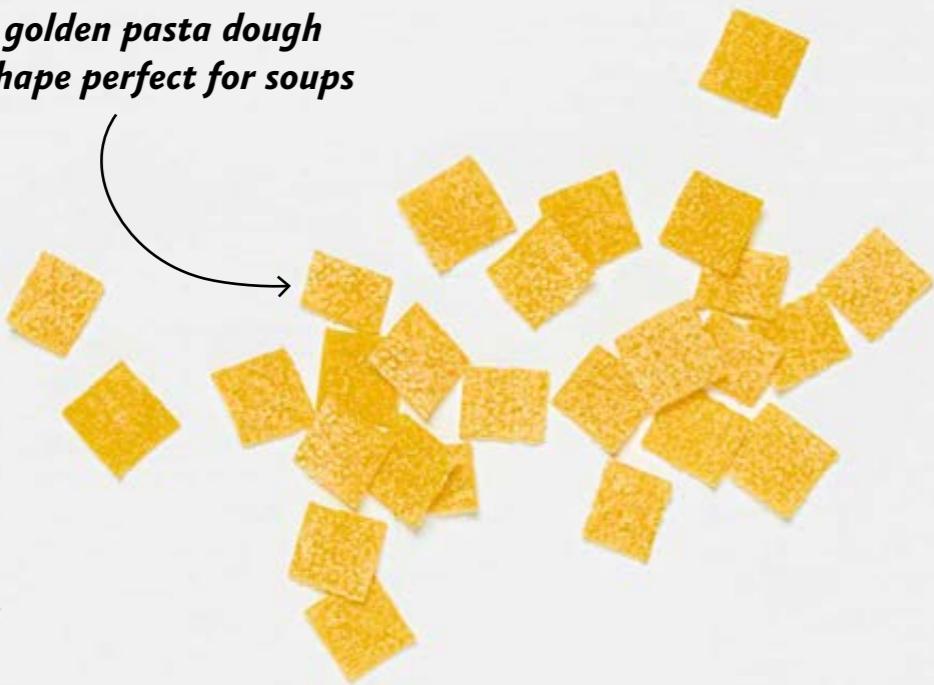
## Ditalini Rigati

⌚ 8/9 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
04.20	250 g	bag	8032605066	213	24	6	3	18



*our golden pasta dough  
in a shape perfect for soups*



*to enrich  
a light broth*



## Quadrucci N. 12

⌚ 6/7 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
04.12	250 g	bag	8032605060 044	24	6	3	18	24

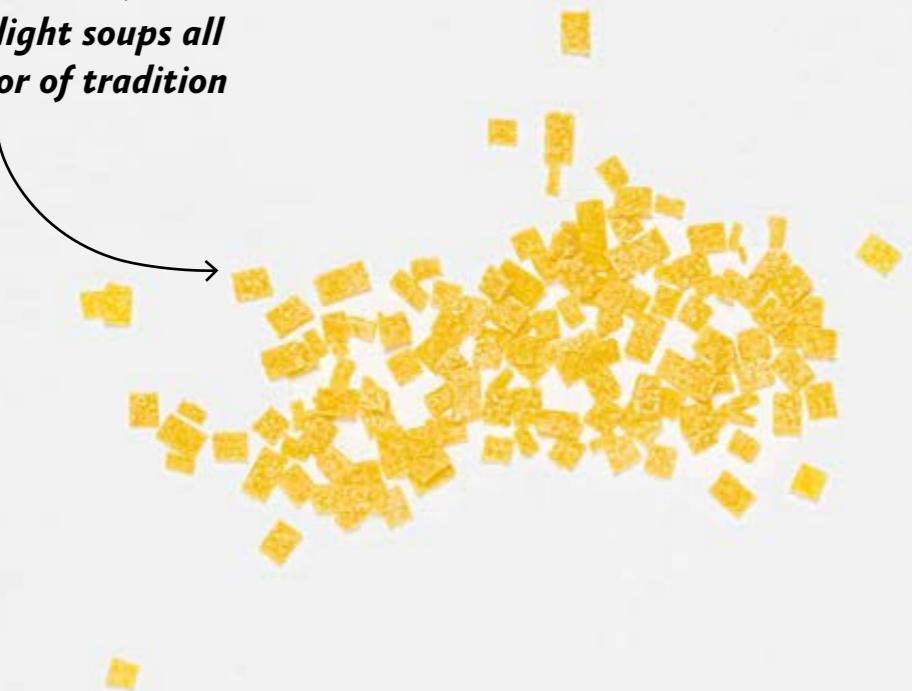
## Quadrucci N. 7

⌚ 6/7 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
04.07	250 g	bag	8032605060 037	24	6	3	18	24



**medium size**  
to give light soups all  
the flavor of tradition



## Quadrucci N. 4

⌚ 6/7 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
04.04	250 g	bag	8032605060 020	24	8	4	32	24



## Quadrucci N. 2

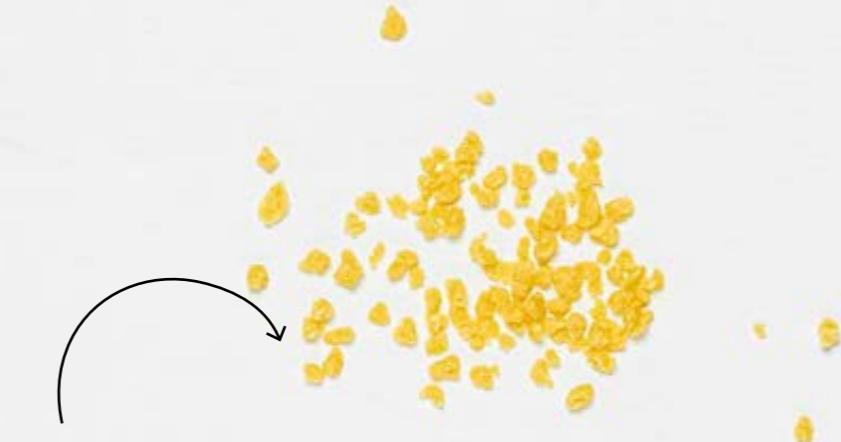
⌚ 6/7 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
04.02	250 g	bag	8032605060 013	24	8	4	32	24





*the true grain shape,  
rustic and irregular  
for soups and pulse-based  
soups*



*small, but with great  
character, excellent  
for delicate soups*

## Grattoni

⌚ 9/10 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
04.05	250 g	bag	8032605060 075	24	8	4	32	24



## Grattini

⌚ 7/8 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
04.03	250 g	bag	8032605060 068	24	8	4	32	24





## Filini

⌚ 4/5 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
04.01	250 g	bag	8032605060 051	24	6	3	18	24



## Organic egg pasta

Bio



watch  
the video-recipe



the flavor of our pasta, with  
the quality of 100% Italian  
organic ingredients

### Fettuccine

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
UB.81	250 g	tray	8032605065 780	12	8	3	24	24



Organic egg pasta

*for light and even healthier  
first courses*



Bio

## Tagliatelle

Thickness: 2.9 / 3.9 / 5.8 mm | Cooking time: 5/6 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
UB.711	250 g	tray	8032605065 797	12	8	3	24	24

*a delicate dough  
for excellent soups*



Bio

## Quadrucci N.7

Thickness: 7 mm | Cooking time: 6/7 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
UB.07	250 g	bag	8032605065 872	12	12	4	48	24



*to enrich puréed and delicate soups with all the goodness of organic ingredients*



Bio

## Grattini

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
UB.03	250 g	bag	8032605065 803	12	12	4	48	24

⌚ 7/8 min



Bio

## Organic spelt pasta

watch  
the video-recipe



only organic whole  
spelt flour and water

### Tagliatelle

↓ 2.9 / 3.9 / 5.8 mm ⏰ 4/5 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
FB.71	250 g	tray	8032605065 629	12	8	3	24	24



Organic spelt pasta



Bio



*flavorful and light  
for wellness in  
an unbeatable first  
course*



*rich in nutrients and  
fibers, it can be paired  
with any sauce*

## Spaghetti

⌚ 12 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
FB.111	500 g	bag	8032605065	650	12	21	3	36



## Fusilli

⌚ 8/9 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
FB.118	500 g	bag	8032605065	643	12	8	4	36



Bio

Bio



*the most loved pasta shape,  
in a light and healthy  
version*



*genuine and tasty to  
enhance vegetable-based  
recipes*

## Penne

⌚ 12 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
FB.114	500 g	bag	8032605065 667	12	10	5	50	36



## Sedanini

⌚ 7/8 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
FB.134	500 g	bag	8032605066 596	12	10	5	50	36



Bio

for even more traditional  
and healthy soups



## Ditali

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
FB.119	500 g	bag	8032605065 636	12	10	5	50	36



## *Long semolina pasta*



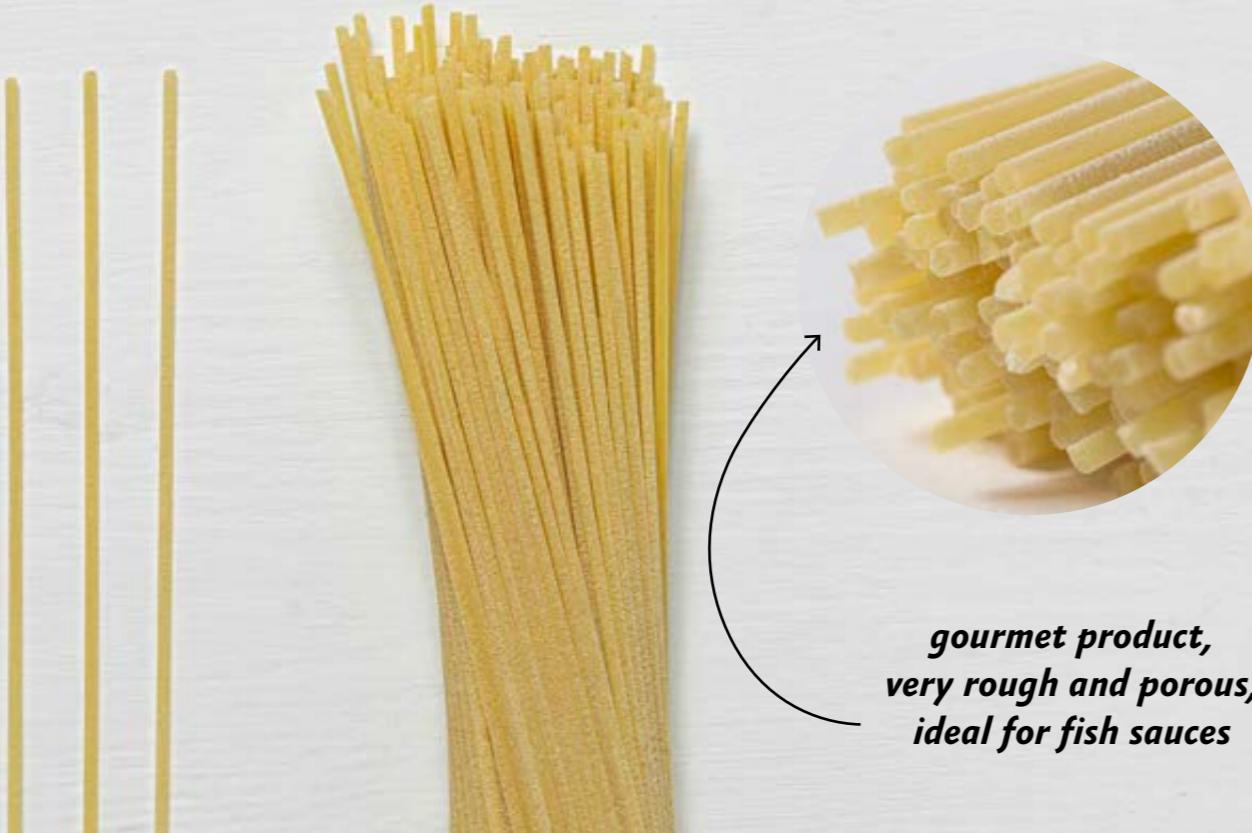
### *Spaghettoni Quadrati*

⌚ 14/15 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.108	500 g	bag	8032605066473	12	21	3	63	36



*Long semolina pasta*



## Spaghettoni

⌚ 14/15 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.109	500 g	bag	8032605066	268	12	21	3	36

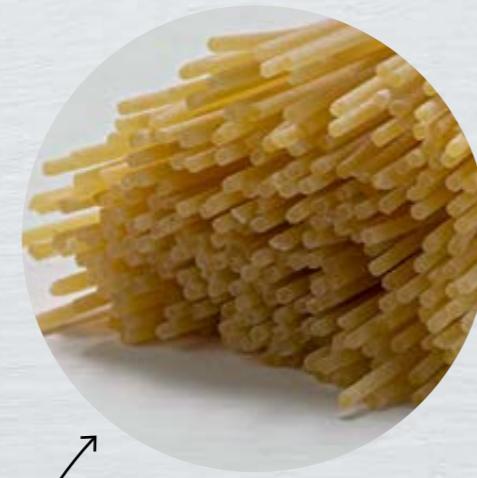


## Spaghetti

⌚ 11/12 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.111	500 g	bag	8032605066	282	12	21	3	36





*thin and light,  
for fragrant  
and tasty sauces*

## ***Spaghettini***

⌚ 7/8 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.110	500 g	bag	8032605066	275	12	21	3	36



## ***Linguine***

⌚ 10/11 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.112	500 g	bag	8032605066	299	12	21	3	36



## *Short semolina pasta*



watch  
the video-recipe



**excellent with meat sauces,  
ideal for oven-grilled first  
courses**

### *Rigatoni*

⌚ 11/12 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.124	500 g	bag	8032605066 404	12	8	3	24	36



*with a slightly curved shape,  
excellent with fish  
or vegetable sauces*



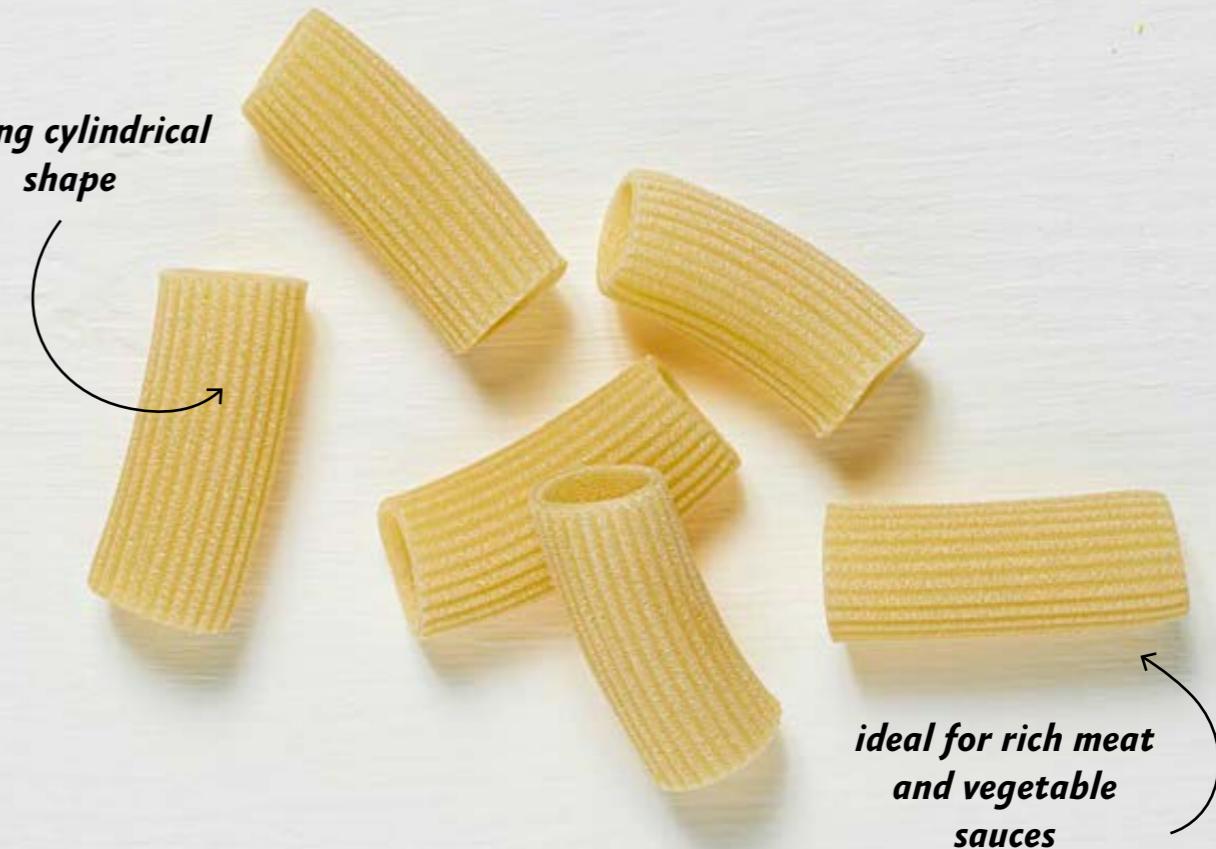
## Elicoidali

⌚ 9/10 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.113	500 g	bag	8032605066 305	12	8	4	32	36



*strong cylindrical  
shape*



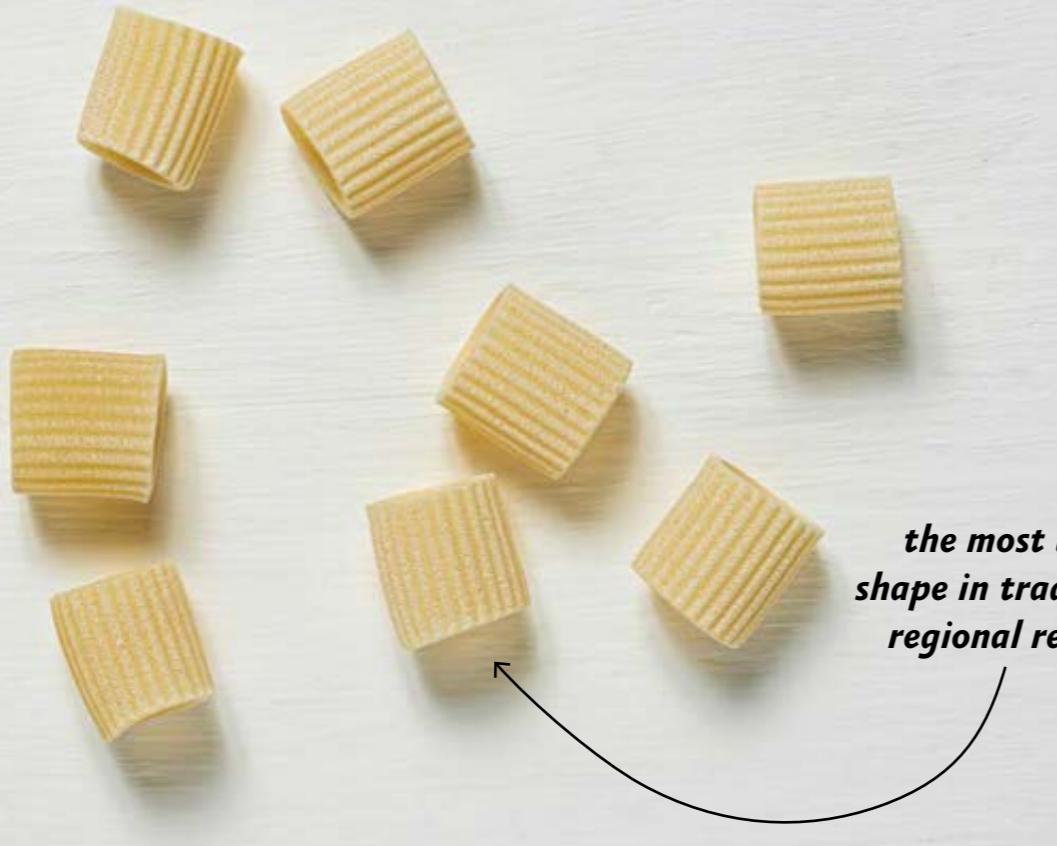
*ideal for rich meat  
and vegetable  
sauces*

## Maniche

⌚ 13/14 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.116	500 g	bag	8032605066 336	12	8	3	24	36





*the most used  
shape in traditional  
regional recipes*

## Mezze Maniche

⌚ 13/14 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.115	500 g	bag	8032605066 329	12	8	3	24	36



*delicious with vegetable  
sauces, they are the shape  
most loved by children*



## Farfalle

⌚ 8/9 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.125	500 g	bag	8032605066 411	12	8	3	24	36



*the double opening  
makes every bite a  
surprise*



*narrow and deep spiral  
shape to trap and enjoy  
tomato-based sauces  
at their best*

## Pipe

🕒 9/10 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.120	500 g	sacchetto	8032605066 367	12	8	4	32	36

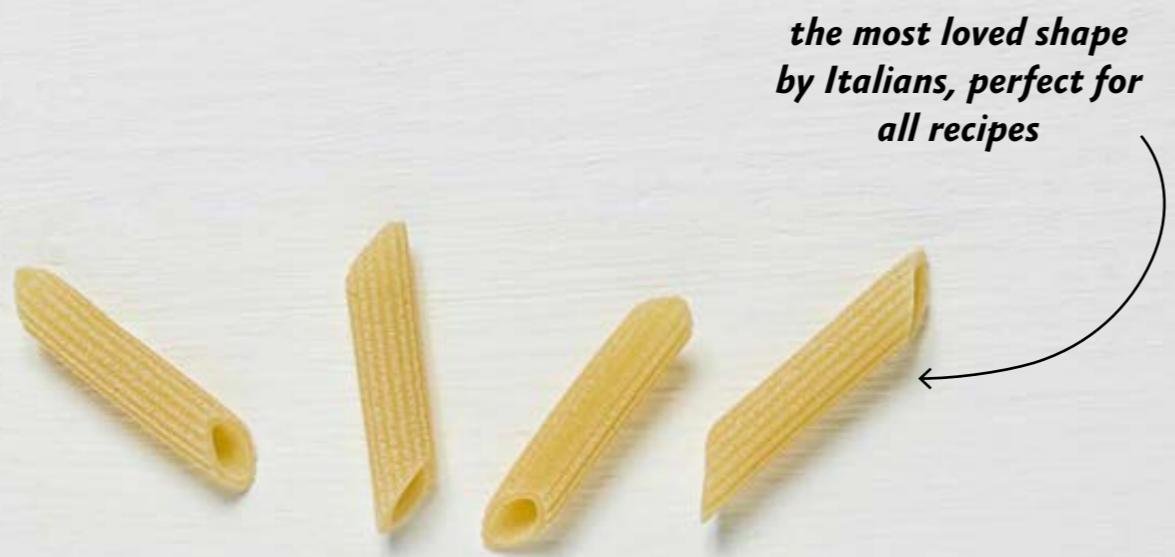


## Fusilli

🕒 9 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.118	500 g	sacchetto	8032605066 343	12	8	4	32	36

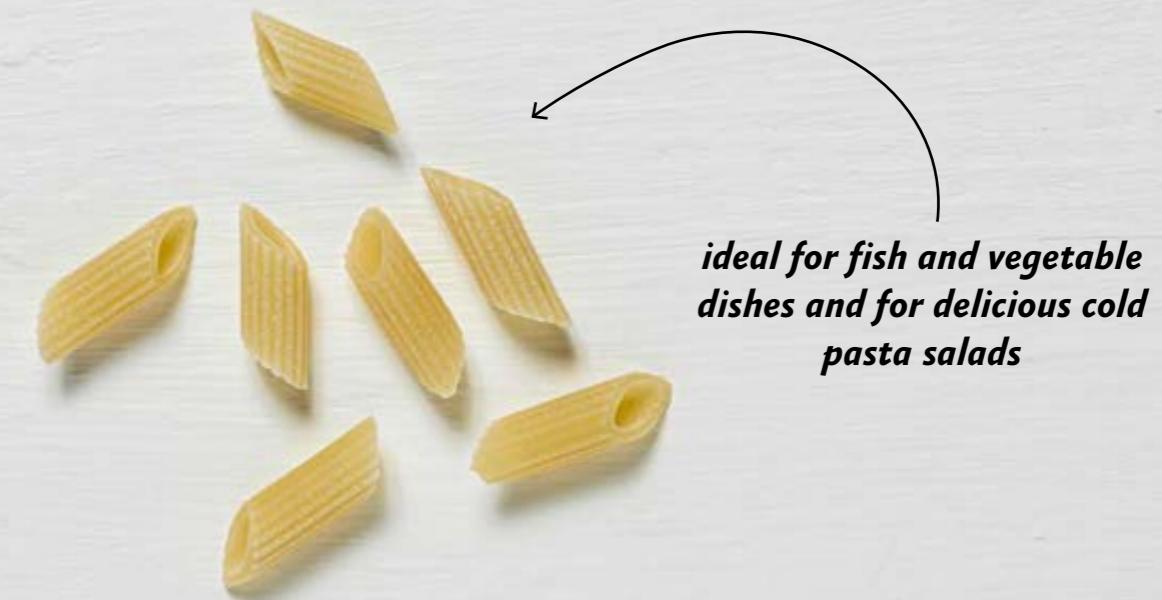




## Penne

⌚ 12/13 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.114	500 g	bag	8032605066	312	12	10	50	36

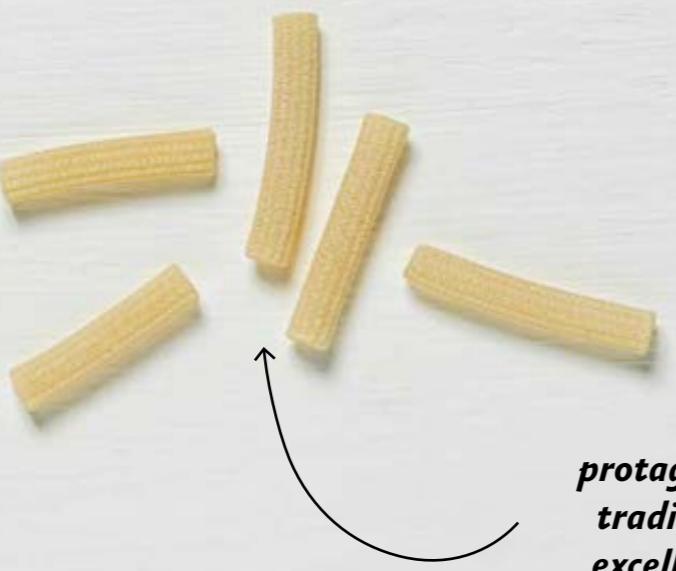


## Mezze Penne

⌚ 12/13 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.130	500 g	bag	8032605066	480	12	10	50	36





*protagonists of many  
traditional recipes,  
excellent with meat  
sauces*

## Sedanini

⌚ 8/9 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.119	500 g	bag	8032605066	350	12	10	50	36



# Speciality semolina pasta



watch  
the video-recipe



for regional recipes,  
delicious also stuffed



## Paccheri Rigati

⌚ 14/15 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.123	500 g	bag	8032605066398	12	8	3	24	36



*recommended  
for fish sauces*



*delicious also stuffed*

## Paccheri

⌚ 14/15 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.122	500 g	bag	8032605066	381	12	8	3	24



*ideal for fish  
or vegetable sauces*

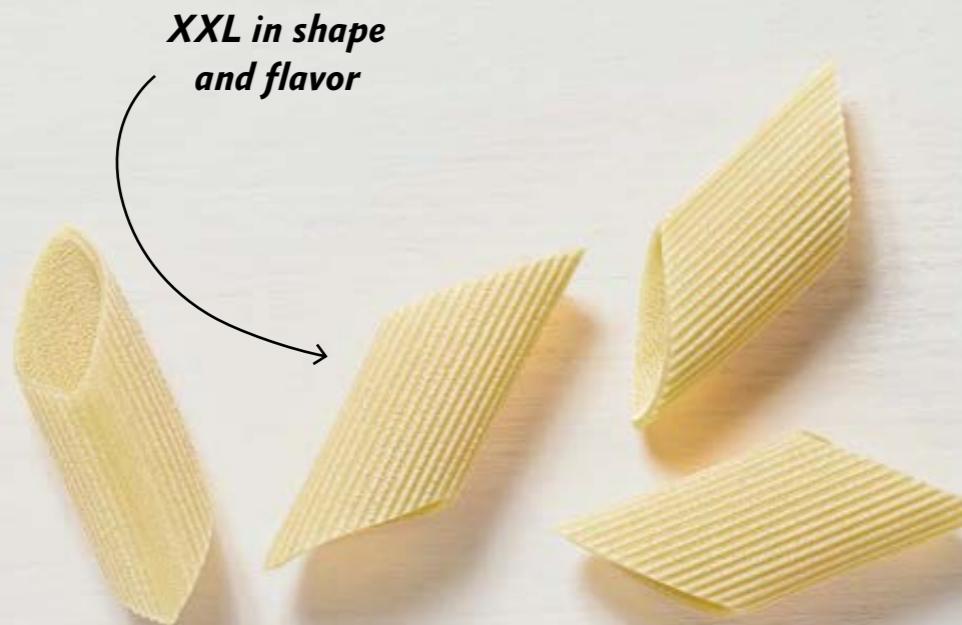


## Calamarata

⌚ 14/15 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.121	500 g	bag	8032605066	374	12	8	3	24





## Pennoni

⌚ 14/15 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.134	500 g	bag	8032605067 708	12	6	2	12	36



## Fusilloni

⌚ 9 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.138	500 g	bag	8032605067 692	12	6	2	12	36



*regional shape,  
to rekindle traditions*



## Caserecci

⌚ 12/14 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
03.09	500 g	bag	8032605060 099	12	9	3	27	36



*the main ingredient of many  
regional recipes*



## Strozzapreti

⌚ 12/14 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
03.08	500 g	bag	8032605060 082	12	9	3	27	36



*perfect in every season  
with vegetable based  
sauces*



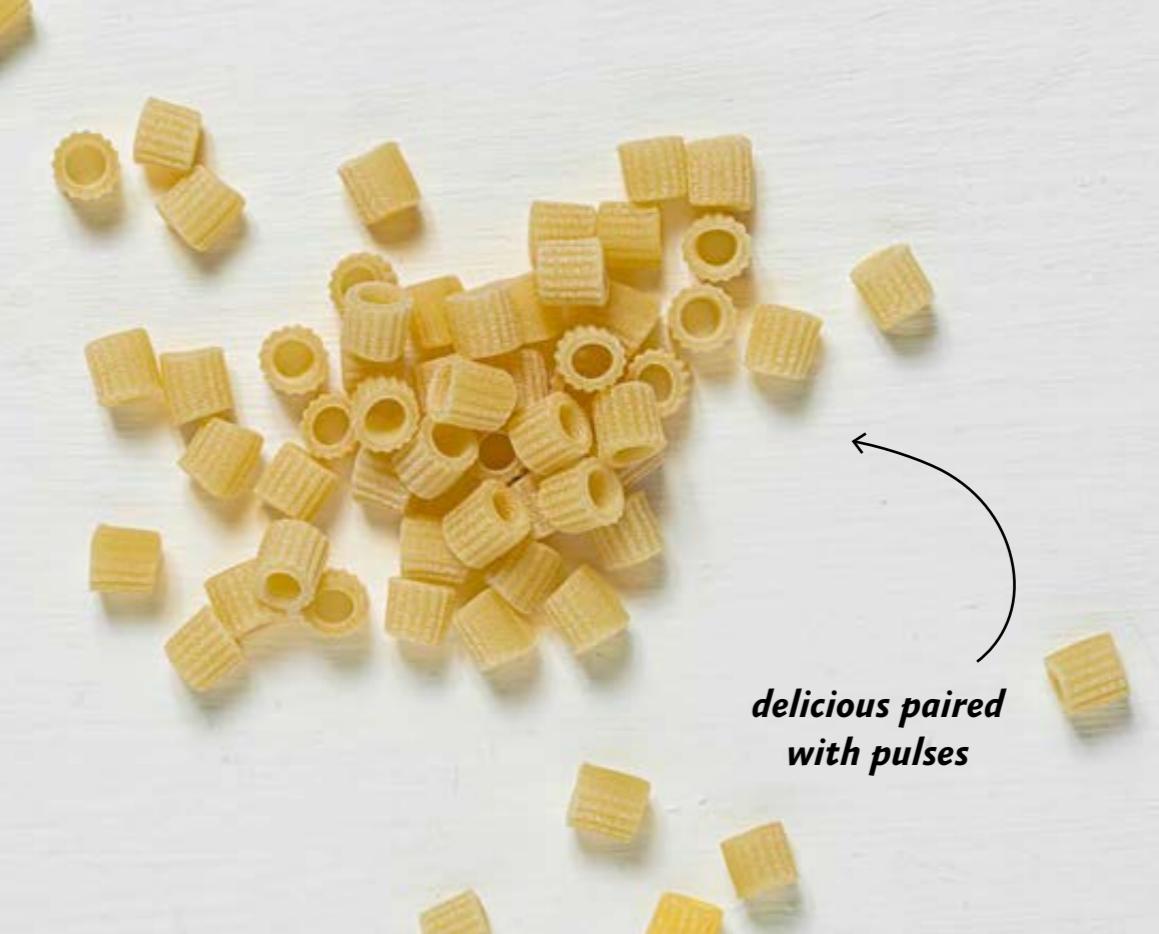
## Orecchiette

⌚ 12/14 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
03.10	500 g	bag	8032605060	105	12	9	3	36



## *Semolina pasta for soups*



### *Ditali*

⌚ 12/13 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.126	500 g	bag	8032605066 466	12	10	5	50	36



*small and delicate,  
ideal for soups  
and creams*



## Ditalini

⌚ 8/9 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.129	500 g	bag	8032605066 459	12	10	5	50	36



*with a nice butterfly  
shape, perfect for  
children's soups*



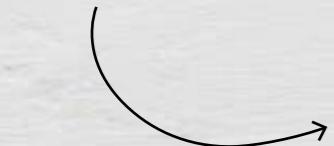
## Tripolini

⌚ 8/9 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.008	500 g	bag	8032605066 428	12	10	5	50	36



*very small shape,  
the best for children*



## Tempestine

⌚ 10/11 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.127	500 g	bag	8032605066 435	12	12	4	48	36



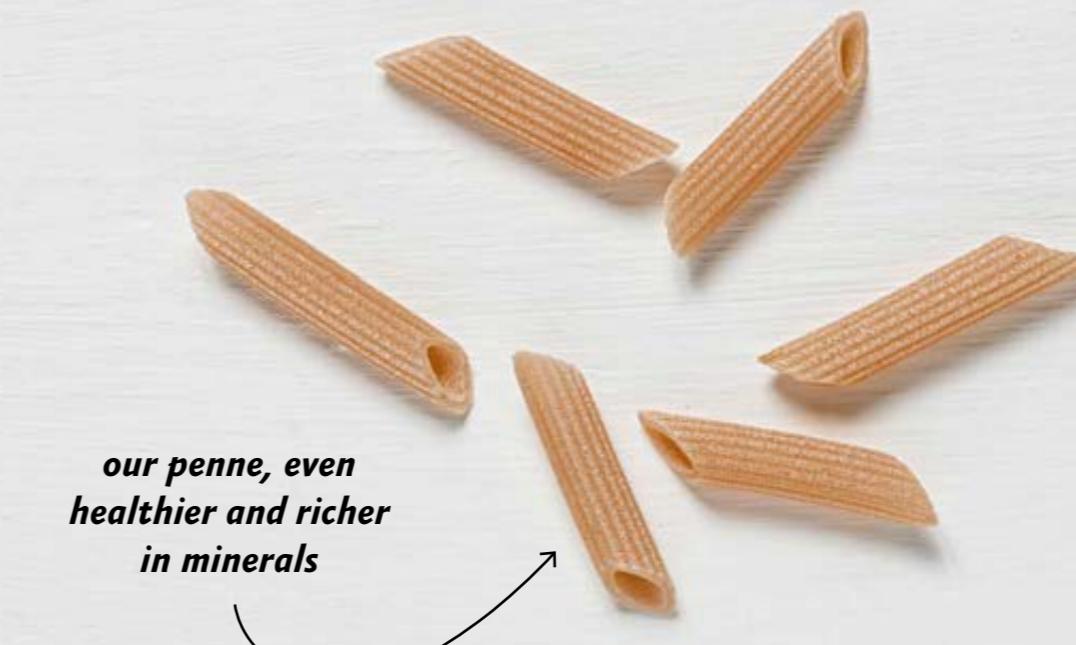
## Puntine

⌚ 10 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
07.128	500 g	bag	8032605066 442	12	12	4	48	36



# Wholewheat semolina pasta



## Penne

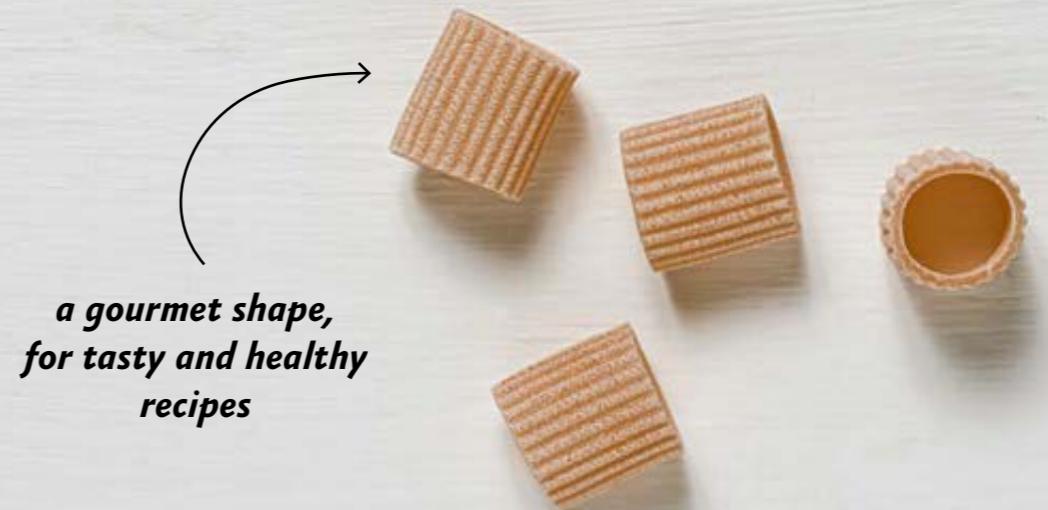
🕒 8 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
IN.114	500 g	bag	8032605067 777	12	10	5	50	36



Wholewheat semolina pasta

*for a natural amount  
of fiber*



## Fusilli

⌚ 8 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
IN.118	500 g	bag	8032605067 784	12	8	4	32	36



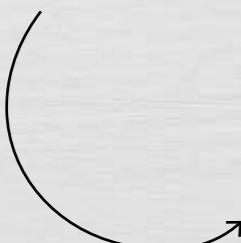
## Mezze Maniche

⌚ 13 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
IN.115	500 g	bag	8032605067 791	12	8	3	24	36



*ideal to create healthier  
and lighter traditional  
dishes*



## Spaghetti

⌚ 11 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
IN.111	500 g	bag	8032605067 760	12	21	3	63	36



←  
*excellent with  
vegetable-based  
sauces*

## Tortiglioni

⌚ 9 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
IN.113	500 g	bag	8032605067 807	12	8	4	24	36



## Ancient grain pasta



watch  
the video-recipe



## Spaghetti

🕒 8 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
10.111	500 g	box	8032605066633	12	20	3	60	36





**the most loved shape,  
in a super-nourishing  
version**

**firm and resistant  
to cooking, perfect  
even for cold dishes**



## Penne Rigate

🕒 8 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
10.114	500 g	box	8032605066	640	12	8	4	36

## Tortiglioni

🕒 7/8 min

reference code	net weight	package	EAN code	pieces per box	box per layer	layers per pallet	box per pallet	shelf life months
10.113	500 g	box	8032605066	657	12	8	4	36



## EGG PASTA

PRODUCT		PACKAGE						BOX					EPAL TYPE PALLETIZATION					MAX	SL			
reference code	reference name	net weight g	gross weight g	package	ean code	dimensions depth x width x height cm		pcs x box	net weight kg	gross weight kg	box weight kg	total gross weight kg	dimensions depth x width x height cm		box per layer	layers per pallet	box per pallet	total height (platf. 14) cm	net weight kg	gross weight (platf. 20) kg	n° stacked pallets	months
<b>NESTS Tray 250 g</b>																						
02.61	<b>TAGLIOLINI</b>	250	285	tray	8032605060 617	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.57	<b>SPAGHETTI ALLA CHITARRA</b>	250	285	tray	8032605060 976	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.59	<b>TAGLIERINI</b>	250	285	tray	8032605060 587	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.65	<b>TONNARELLI</b>	250	285	tray	8032605060 655	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.67	<b>CHITARRINE</b>	250	285	tray	8032605060 679	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.71	<b>TAGLIATELLE</b>	250	285	tray	8032605060 716	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
IN.71	<b>TAGLIATELLE INTEGRALI</b>	250	285	tray	8032605065 896	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.73	<b>TAGLIATELLINE</b>	250	285	tray	8032605060 730	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.75	<b>PAGLIA E FIENO</b>	250	285	tray	8032605060 754	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.77	<b>RUSTICHE</b>	250	285	tray	8032605060 778	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.81	<b>FETTUCCINE</b>	250	285	tray	8032605060 815	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
IN.81	<b>FETTUCCINE INTEGRALI</b>	250	285	tray	8032605065 889	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.87	<b>GRAN RUSTICHE</b>	250	285	tray	8032605067 661	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.89	<b>REGINELLE</b>	250	285	tray	8032605060 891	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.91	<b>PAPPARDELLE</b>	250	285	tray	8032605060 914	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
02.93	<b>GRAN PAPPARDELLE</b>	250	285	tray	8032605060 938	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
<b>NESTS Tray 500 g</b>																						
01.60	<b>TAGLIOLINI</b>	500	577	tray	8032605060 600	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.63	<b>TAGLIERINI</b>	500	577	tray	8032605060 631	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.64	<b>TONNARELLI</b>	500	577	tray	8032605060 648	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.66	<b>CHITARRINE</b>	500	577	tray	8032605060 662	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.70	<b>TAGLIATELLE</b>	500	577	tray	8032605060 709	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.72	<b>TAGLIATELLINE</b>	500	577	tray	8032605060 723	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.74	<b>PAGLIA E FIENO</b>	500	577	tray	8032605060 747	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.76	<b>RUSTICHE</b>	500	577	tray	8032605060 761	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.80	<b>FETTUCCINE</b>	500	577	tray	8032605060 808	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.86	<b>GRAN RUSTICHE</b>	500	577	tray	8032605067 654	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.88	<b>REGINELLE</b>	500	577	tray	8032605060 884	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.90	<b>PAPPARDELLE</b>	500	577	tray	8032605060 907	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.92	<b>GRAN PAPPARDELLE</b>	500	577	tray	8032605060 921	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
01.68	<b>CHITARRINE AL PEPERONCINO</b>	500	577	tray	8032605060 686	5x21.5x30		12	6	6.924	0.685	7.60	30.2x45.5x37	6	2	12	88	72	111	2	24	
<b>LONG PASTA Bag 500 g</b>																						
03.56	<b>SPAGHETTI ALLA CHITARRA</b>	500	508	bag	8032605066 602	3x8.5x29		12	6	6.096	0.35	6.45	17.2x25.6x30	21	3	63	104	37				

## EGG PASTA

PRODUCT		PACKAGE						BOX					EPAL TYPE PALLETIZATION					MAX	SL			
reference code	reference name	net weight g	gross weight g	package	ean code	dimensions depth x width x height cm		pcs x box	net weight kg	gross weight kg	box weight kg	total gross weight kg	dimensions depth x width x height cm		box per layer	layers per pallet	box per pallet	total height (platf. 14 cm)	net weight kg	gross weight (platf. 20) kg	n° stacked pallets	months
<b>SPECIALITIES Bag 250 g</b>																						
05.20	<b>MALFATTI</b>	250	258	bag	8032605060 570	7x12x21.5		24	6	6.192	0.54	6.73	27.7x49x26.4	6	3	18	93.2	108	141	2	24	
05.126	<b>PAESANE</b>	250	266	bag	8032605060 259	9x14x23		24	6	6.384	0.54	6.92	30.2x45.5x37	6	2	12	88	72	103	2	24	
05.12	<b>FARFALLE</b>	250	266	bag	8032605061 416	5x11x24		24	6	6.384	0.54	6.92	30.2x45.5x37	6	2	12	88	72	103	2	24	
05.13	<b>GARGANELLI</b>	250	266	bag	8032605061 003	6x11x22		24	6	6.384	0.54	6.92	27.7x49x26.4	6	3	18	93.2	108	145	2	24	
05.15	<b>MALTAGLIATI</b>	250	258	bag	8032605060 990	6x12x20		24	6	6.192	0.54	6.73	27.7x49x26.4	6	3	18	93.2	108	141	2	24	
05.22	<b>GRAMIGNA</b>	250	258	bag	8032605067 449	7x11x20		24	6	6.192	0.54	6.73	27.7x49x26.4	6	3	18	93.2	108	141	2	24	
<b>SPECIALITIES Bag 500 g</b>																						
01.126	<b>PAESANE</b>	500	516	bag	8032605060 266	9x15x35		12	6	6.192	0.685	6.73	30.2x45.5x37	6	2	12	88	72	101	2	24	
01.16	<b>MALFATTI</b>	500	516	bag	8032605060 167	6x14x27		12	6	6.192	0.685	6.72	30x39x26.5	8	3	24	93.5	144	181	2	24	
03.12	<b>FARFALLE</b>	500	516	bag	8032605060 129	9x15x27		12	6	6.192	0.685	6.73	30.2x45.5x37	6	2	12	88	72	101	2	24	
03.13	<b>GARGANELLI</b>	500	516	bag	8032605060 136	7x14x26		12	6	6.192	0.685	6.72	30x39x26.5	8	3	24	93.5	144	181	2	24	
03.15	<b>MALTAGLIATI</b>	500	516	bag	8032605060 150	6x14x24		12	6	6.192	0.685	6.72	30x39x26.5	8	3	24	93.5	144	181	2	24	
03.22	<b>GRAMIGNA</b>	500	516	bag	8032605060 952	7x13x23		12	6	6.192	0.685	6.72	30x39x26.5	8	3	24	93.5	144	181	2	24	
03.23	<b>GARGANELLI MIGNON</b>	500	516	bag	8032605060 945	8x14x24		12	6	6.192	0.685	6.72	30x39x26.5	8	3	24	93.5	144	181	2	24	
03.24	<b>GRAMIGNA PAGLIA E FIENO</b>	500	516	bag	8032605066 190	8x14x24		12	6	6.192	0.685	6.72	30x39x26.5	8	3	24	93.5	144	181	2	24	
<b>SPECIALITIES Bag 1000 g</b>																						
1.22	<b>GRAMIGNA</b>	1000	1108	bag	8032605066 220	9.5x15.5x29		6	6	6.648	0.510	7.16	30x39.5x26.5	8	3	24	93.5	144	192	2	24	
<b>SPECIALITIES Box 250 g</b>																						
05.130	<b>LASAGNE</b>	250	258	box	8032605067 685	4.7x9.7x18		12	3	3.096	0.465	3.56	30x20.5x19	14	5	70	109	240	305	2	24	
<b>SPECIALITIES Box 500 g</b>																						
01.130	<b>LASAGNE</b>	500	537	box	8032605060 563	9.4x9.7x18		12	6	6.444	0.465	6.91	40x31x20	8	5	40	114	240	276.4	2	24	
<b>EGG PASTA FOR SOUPS Bag 250 g</b>																						
04.01	<b>FILINI</b>	250	258	bag	8032605060 051	5.5x9.5x21		24	6	6.192	0.529	6.72	28.5x47x21.4	6	3	18	78.2	108	141	2	24	
04.02	<b>QUADRUCCHI N.2</b>	250	258	bag	8032605060 013	6x9x18		24	6	6.192	0.475	6.67	30.5x40x19.5	8	4	32	92	192	233	2	24	
04.03	<b>GRATTINI UOVO</b>	250	258	bag	8032605060 068	5x9x18		24	6	6.192	0.475	6.67	30.5x40x19.5	8	4	32	92	192	233	2	24	
04.04	<b>QUADRUCCHI N.4</b>	250	258	bag	8032605060 020	5x9x18		24	6	6.192	0.475	6.67	30.5x40x19.5	8	4	32	92	192	233	2	24	
04.05	<b>GRATTONI UOVO</b>	250	258	bag	8032605060 075	5x9x18		24	6	6.192	0.475	6.67	30.5x40x19.5	8	4	32	92	192	233	2	24	
04.07	<b>QUADRUCCHI N.7</b>	250	258	bag	8032605060 037	5x9x19		24	6	6.192	0.529	6.72	28.5x47x21.4	6	3	18	78.2	108	141	2	24	
04.08	<b>FARFALLINE</b>	250	258	bag	8032605060 174	5.5x9x21		24	6	6.192	0.54	6.73	27.7x49x26.4	6	3	18	93.2	108	141	2	24	
04.12	<b>QUADRUCCHI N.12</b>	250	258	bag	8032605060 044	5.5x9x21		24	6	6.192	0.529	6.72	28.5x47x21.4	6	3	18	78.2	108	141	2	24	
04.18	<b>FUNGHETTI</b>	250	258	bag	8032605060 181	5.5x9x21		24	6	6.192	0.54	6.73	27.7x49x26.4	6	3	18	93.2	108	141	2	24	
04.20	<b>DITALINI RIGATI</b>	250	258	bag	8032605066 213	5.2x9x19		24	6	6.192	0.54	6.73	27.7x49x26.4	6	3	18	93.2	108	141	2	24	

## EGG PASTA

PRODUCT		PACKAGE					BOX						EPAL TYPE PALLETIZATION					MAX	SL			
reference code	reference name	net weight g	gross weight g	package	ean code	dimensions depth x width x height cm		pcs x box	net weight kg	gross weight kg	box weight kg	total gross weight kg	dimensions depth x width x height cm		box per layer	layers per pallet	box per pallet	total height (platf.14) cm	net weight kg	gross weight (platf.20) kg	n° stacked pallets	months
<b>NESTS Tray 1000 g</b>																						
1.30	<b>TAGLIOLINI</b>	1000	1054	tray	8032605063 816	7x25.5x35		4	4	4.216	0.51	4.73	23x39x36	8	3	24	122	96	133	2	24	
1.31	<b>TAGLIATELLINE</b>	1000	1054	tray	8032605063 823	7x25.5x35		4	4	4.216	0.51	4.73	23x39x36	8	3	24	122	96	133	2	24	
1.34	<b>TAGLIATELLE</b>	1000	1054	tray	8032605063 830	7x25.5x35		4	4	4.216	0.51	4.73	23x39x36	8	3	24	122	96	133	2	24	
1.35	<b>CHITARRINE</b>	1000	1054	tray	8032605063 809	7x25.5x35		4	4	4.216	0.51	4.73	23x39x36	8	3	24	122	96	133	2	24	
1.36	<b>RUSTICHE</b>	1000	1054	tray	8032605063 847	7x25.5x35		4	4	4.216	0.51	4.73	23x39x36	8	3	24	122	96	133	2	24	
1.37	<b>FETTUCCINE</b>	1000	1054	tray	8032605063 854	7x25.5x35		4	4	4.216	0.51	4.73	23x39x36	8	3	24	122	96	133	2	24	
1.38	<b>REGINELLE</b>	1000	1054	tray	8032605063 861	7x25.5x35		4	4	4.216	0.51	4.73	23x39x36	8	3	24	122	96	133	2	24	
1.39	<b>PAPPARDELLE</b>	1000	1054	tray	8032605063 878	7x25.5x35		4	4	4.216	0.51	4.73	23x39x36	8	3	24	122	96	133	2	24	
1.41	<b>PAGLIA E FIENO</b>	1000	1054	tray	8032605063 885	7x25.5x35		4	4	4.216	0.51	4.73	23x39x36	8	3	24	122	96	133	2	24	

## ORGANIC EGG PASTA

PRODUCT		PACKAGE					BOX						EPAL TYPE PALLETIZATION					MAX	SL			
reference code	reference name	net weight g	gross weight g	package	ean code	dimensions depth x width x height cm		pcs x box	net weight kg	gross weight kg	box weight kg	total gross weight kg	dimensions depth x width x height cm		box per layer	layers per pallet	box per pallet	total height (platf.14) cm	net weight kg	gross weight (platf.20) kg	n° stacked pallets	months
<b>SPECIALITIES Tray 250 g</b>																						
UB.711	<b>TAGLIATELLE</b>	250	285	tray	8032605065 797	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
UB.81	<b>FETTUCCINE</b>	250	285	tray	8032605065 780	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
<b>SPECIALITIES Bag 250 g</b>																						
UB.03	<b>GRATTINI</b>	250	258	bag	8032605065 803	5x9x18		12	3	3.096	0.475	3.57	26.7x28.7x21.3	12	4	48	99.2	144	191	2	24	
UB.07	<b>QUADRUCCI N.7</b>	250	258	bag	8032605065 872	5x9x19		12	3	3.096	0.529	3.63	26.7x28.7x21.3	12	4	48	99.2	144	194	2	24	

## ORGANIC SPELT PASTA

PRODUCT		PACKAGE					BOX						EPAL TYPE PALLETIZATION					MAX	SL			
reference code	reference name	net weight g	gross weight g	package	ean code	dimensions depth x width x height cm		pcs x box	net weight kg	gross weight kg	box weight kg	total gross weight kg	dimensions depth x width x height cm		box per layer	layers per pallet	box per pallet	total height (platf.14) cm	net weight kg	gross weight (platf.20) kg	n° stacked pallets	months
<b>SPECIALITIES Tray 250 g</b>																						
FB.71	<b>TAGLIATELLE</b>	250	285	tray	8032605065 629	3.5x27x19		12	3	3.42	0.526	3.95	28.8x39.2x26.2	8	3	24	92.6	72	115	2	24	
<b>SPECIALITIES Bag 500 g</b>																						
FB.111	<b>SPAGHETTI</b>	500	508	bag	8032605065 650	3x8.5x29		12	6	6.096	0.4	6.50	17.2x25.6x30	21	3	63	104	378	429	2	36	
FB.114	<b>PENNE RIGATE</b>	500	508	bag	8032605065 667	6.5x10x25		12	6	6.096	0.529	6.63	25x39.5x21.2	10	5	50	120	300	351	2	36	
FB.118	<b>FUSILLI</b>	500	508	bag	8032605065 643	7.5x13x26		12	6	6.096	0.4	6.50	30x39x26.5	8	4	32	120	192	228	2	36	
FB.119	<b>DITALI RIGATI</b>	500	508	bag	8032605065 636	6.5x10.5x23		12	6	6.096	0.4	6.50	25x39.5x21.2	10	5	50	120	300	345	2	36	
FB.134	<b>SEDANINI</b>	500	508	bag	8032605066 596	6x10.6x26		12	6	6.096	0.4	6.50	25x39.5x21.2	10	5	50	120	300	345	2	36	

## SEMOLINA PASTA

PRODUCT		PACKAGE					BOX					EPAL TYPE PALLETIZATION					MAX	SL				
reference code	reference name	net weight g	gross weight g	package	ean code	dimensions depth x width x height cm		pcs x box	net weight kg	gross weight kg	box weight kg	total gross weight kg	dimensions depth x width x height cm		box per layer	layers per pallet	box per pallet	total height (platf. 14) cm	net weight kg	gross weight (platf. 20) kg	n° stacked pallets	months
<b>LONG PASTA Bag 500 g</b>																						
07.108	<b>SPAGHETTONI QUADRATI</b>	500	508	bag	8032605066 473	3x8.5x29		12	6	6.096	0.35	6.45	17.2x25.6x30	21	3	63	98	378	426	2	36	
07.109	<b>SPAGHETTONI</b>	500	508	bag	8032605066 268	3x8.5x29		12	6	6.096	0.35	6.45	17.2x25.6x30	21	3	63	98	378	426	2	36	
07.110	<b>SPAGHETTINI</b>	500	508	bag	8032605066 275	3x8.5x29		12	6	6.096	0.35	6.45	17.2x25.6x30	21	3	63	98	378	426	2	36	
07.111	<b>SPAGHETTI</b>	500	508	bag	8032605066 282	3x8.5x29		12	6	6.096	0.35	6.45	17.2x25.6x30	21	3	63	98	378	426	2	36	
07.112	<b>LINGUINE</b>	500	508	bag	8032605066 299	3x8.5x29		12	6	6.096	0.35	6.45	17.2x25.6x30	21	3	63	98	378	426	2	36	
<b>SHORT PASTA Bag 500 g</b>																						
07.113	<b>ELICOIDALI</b>	500	508	bag	8032605066 305	7x14x27		12	6	6.096	0.475	6.57	30x39x26.5	8	4	32	120	192	230	2	36	
07.114	<b>PENNE</b>	500	508	bag	8032605066 312	7x10.5x25		12	6	6.096	0.4	6.50	25x39.5x21.2	10	5	50	119	300	345	2	36	
07.115	<b>MEZZE MANICHE</b>	500	508	bag	8032605066 329	8.5x14x26		12	6	6.096	0.475	6.57	29.5x39.5x36.3	8	3	24	93.5	144	178	2	36	
07.116	<b>MANICHE</b>	500	508	bag	8032605066 336	9x15x25		12	6	6.096	0.475	6.57	29.5x39.5x36.3	8	3	24	93.5	144	178	2	36	
07.118	<b>FUSILLI</b>	500	508	bag	8032605066 343	8x13x26		12	6	6.096	0.475	6.57	30x39x26.5	8	4	32	120	192	230	2	36	
07.119	<b>SEDANINI</b>	500	508	bag	8032605066 350	6x10.6x26		12	6	6.096	0.4	6.50	25x39.5x21.2	10	5	50	119	300	345	2	36	
07.120	<b>PIPE</b>	500	508	bag	8032605066 367	7x13x25		12	6	6.096	0.475	6.57	30x39x26.5	8	4	32	120	192	230	2	36	
07.124	<b>RIGATONI</b>	500	508	bag	8032605066 404	8x14x26		12	6	6.096	0.475	6.57	29.5x39.5x36.3	8	3	24	93.5	144	178	2	36	
07.125	<b>FARFALLE</b>	500	508	bag	8032605066 411	9x14.5x25		12	6	6.096	0.475	6.57	29.5x39.5x36.3	8	3	24	93.5	144	178	2	36	
07.130	<b>MEZZE PENNE</b>	500	508	bag	8032605066 480	7x10.5x25		12	6	6.096	0.4	6.50	25x39.5x21.2	10	5	50	119	300	345	2	36	
<b>SMALL SEMOLINA PASTA Bag 500 g</b>																						
07.126	<b>DITALI</b>	500	508	bag	8032605066 466	6x11x20		12	6	6.096	0.4	6.50	25x39.5x21.2	10	5	50	119	300	345	2	36	
07.127	<b>TEMPESTINE</b>	500	508	bag	8032605066 435	6x11x16		12	6	6.096	0.4	6.50	26.7x28.7x21.3	12	4	48	102	288	332	2	36	
07.128	<b>PUNTINE</b>	500	508	bag	8032605066 442	7x11x18		12	6	6.096	0.4	6.50	26.7x28.7x21.3	12	4	48	102	288	332	2	36	
07.129	<b>DITALINI</b>	500	508	bag	8032605066 459	6x11x20		12	6	6.096	0.4	6.50	25x39.5x21.2	10	5	50	119	300	345	2	36	
07.008	<b>TRIPOLINI</b>	500	508	bag	8032605066 428	6x11x22		12	6	6.096	0.4	6.50	25x39.5x21.2	10	5	50	119	300	345	2	36	
<b>SPECIALITIES Bag 500 g</b>																						
07.121	<b>CALAMARATA</b>	500	508	bag	8032605066 374	9.5x15x30		12	6	6.096	0.4	6.50	29.5x39.5x36.3	8	3	24	119	144	176	2	36	
07.122	<b>PACCHERI</b>	500	508	bag	8032605066 381	9.5x15x30		12	6	6.096	0.4	6.50	29.5x39.5x36.3	8	3	24	119	108	137	2	36	
07.123	<b>PACCHERI RIGATI</b>	500	508	bag	8032605066 398	9.5x15x30		12	6	6.096	0.475	6.57	29.5x39.5x36.3	8	3	24	119	144	178	2	36	
07.134	<b>PENNINI</b>	500	508	bag	8032605067 708	8.5x14x33		12	6	6.096	0.475	6.57	30.2x45.5x37	6	2	12	88	72	99	2	36	
07.138	<b>FUSILLONI</b>	500	508	bag	8032605067 692	8.5x14x33		12	6	6.096	0.475	6.57	30.2x45.5x37	6	2	12	88	72	99	2	36	
<b>SEMOLINA Bag 500 g</b>																						
03.08	<b>STROZZAPRETI</b>	500	508	Bag	8032605060 082	7.5x10x26		12	6	6.096	0.585	6.68	26.3x38x20.5	9	3	27	75.5	162	200	2	36	
03.09	<b>CASERECCI</b>	500	508	Bag	8032605060 099	7.5x10x26		12	6	6.096	0.624	6.72	26.3x38x20.5	9	3	27	75.5	162	201	2	36	
03.10	<b>ORECCHIETTE</b>	500	508	Bag	8032605060 105	7.5x10x26		12	6	6.096	0.453	6.55	26.3x38x20.5	9	3	27	75.5	162	197	2	36	

## WHOLEWHEAT SEMOLINA PASTA

PRODUCT		PACKAGE					BOX					EPAL TYPE PALLETIZATION					MAX	SL				
reference code	reference name	net weight g	gross weight g	package	ean code	dimensions depth x width x height cm		pcs x box	net weight kg	gross weight kg	box weight kg	total gross weight kg	dimensions depth x width x height cm		box per layer	layers per pallet	box per pallet	total height (platf.14) cm	net weight kg	gross weight (platf.20) kg	n° stacked pallets	months
<b>WHOLEWHEAT SEMOLINA PASTA Bag 500 g</b>																						
IN.111	<b>SPAGHETTI INTEGRALI</b>	500	508	bag	8032605067 760	3x8.5x29		12	6	6.096	0.35	6.45	17.2x25.6x30	21	3	63	98	378	426	2	36	
IN.114	<b>PENNE INTEGRALI</b>	500	508	bag	8032605067 777	7x10.5x25		12	6	6.096	0.4	6.50	25x39.5x21.2	10	5	50	119	300	345	2	36	
IN.118	<b>FUSILLI INTEGRALI</b>	500	508	bag	8032605067 784	8x13x26		12	6	6.096	0.475	6.57	30x39x26.5	8	4	32	120	192	230	2	36	
IN.115	<b>MEZZE MANICHE INTEGRALI</b>	500	508	bag	8032605067 791	8.5x14x26		12	6	6.096	0.475	6.57	29.5x39.5x36.3	8	3	24	93.5	144	178	2	36	
IN.113	<b>TORTIGLIONI INTEGRALI</b>	500	508	bag	8032605067 807	8x14x26		12	6	6.096	0.475	6.57	29.5x39.5x36.3	8	4	24	93.5	144	178	2	36	

## ANCIENT GRAIN PASTA

PRODUCT		PACKAGE					BOX					EPAL TYPE PALLETIZATION					MAX	SL				
reference code	reference name	net weight g	gross weight g	package	ean code	dimensions depth x width x height cm		pcs x box	net weight kg	gross weight kg	box weight kg	total gross weight kg	dimensions depth x width x height cm		box per layer	layers per pallet	box per pallet	total height (platf.14) cm	net weight kg	gross weight (platf.20) kg	n° stacked pallets	months
<b>HAMMURABI Box 500 g</b>																						
10.111	<b>SPAGHETTI</b>	500	509	box	8032605066 633	3.8x28x9.1		12	6	6.36	0.48	6.59	20x24.5x30.8	20	3	60	106.4	360	415	2	36	
10.113	<b>TORTIGLIONI</b>	500	509	box	8032605066 657	6.5x14.7x22		12	6	6.42	0.53	6.64	30x41.5x25	8	4	32	114	192	232	2	36	
10.114	<b>PENNE</b>	500	509	box	8032605066 640	6.5x14.7x22		12	6	6.42	0.53	6.64	30x41.5x25	8	4	32	114	192	232	2	36	

# ***La Pasta di Camerino always closer to consumers and stakeholders***

Every year, La Pasta di Camerino runs a 30" TV Spot on the main prime time programs on the Rai and Mediaset networks and advertising pages in various national newspapers and magazines.



## OUR FACEBOOK PAGE

The image displays three separate posts from the official Facebook page of La Pasta di Camerino. Each post includes a caption, several product images, and engagement metrics like likes, comments, and shares. The posts are:

- Alla scoperta della nostra filiera**: A post featuring a QR code on a product box that links to a website for tracing the supply chain. It has 1161 likes, 228 comments, and 69 shares.
- MEZZE MANICHE**: A post showing a bag of Mezze Maniche pasta and some raw pasta pieces. It has 844 likes, 145 comments, and 26 shares.
- PAGLIA E FIENO**: A post showing a bag of Paglia e Fieno pasta and some raw pasta pieces. It has 932 likes, 160 comments, and 35 shares.

## OUR INSTAGRAM PAGE

The image shows the Instagram profile of La Pasta di Camerino (@lapastadicamerino). The profile has 727 posts, 8,276 followers, and 8,028 profile views. It features a grid of images showcasing various pasta products, cooking tips, and promotional content. A green curved arrow points from the text "About us" to the Instagram profile.

About us

- consiglia La Pasta di Camerino. È una pasta Speciale e di gusto raffinato... Le Tagliatelle
- consiglia La Pasta di Camerino. La pasta all'uovo è la più buona che abbia mai provato. Le fettuccine sono il top!
- Camerino. ottima pasta la consiglio a tutti soprattutto la pasta integrale hammurabi

# Awards

## SAPORE DELL'ANNO

This is one of the most prestigious awards in the food industry. Recognized all over the world, the “Taste of the Year” certificate is awarded based on the judgement of a panel of consumers who give their opinions on the characteristics of the product.



## GAMBERO ROSSO

Our pasta was awarded by the prestigious magazine for its artisan qualities, expressed through its intense yellow color, its uneven width, its porosity and opacity. It stands out among others for its excellent price-quality ratio.



## BANDIERA VERDE

Our company was awarded the BANDIERA VERDE 2020 by the Italian Confederation of Farmers for the commitment that we have always been providing in representing “a point of reference for enhancing the agricultural uniqueness of the territory”.



Under the supervision  
of the Rabbinate of Rome



**ENTROTERRA S.p.A.**

Località Torre del Parco 62032 Camerino (MC) Italy

Tel: +39 0737 640498 | Fax: +39 0737 640713

P. IVA 01734520438 | [info@pastaentroterra.com](mailto:info@pastaentroterra.com)

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

