



ITALFOODS



Pasta Guide 2015



A BRIEF HISTORY OF PASTA - IT WASN'T MARCO POLO....

Although, Marco Polo did come across some kind of soft dough filled with meat – think steamed dumplings – in his Asian travels and though that may have ultimately led to the Italian tradition of stuffed pasta such as ravioli - Mr. Polo did not bring pasta to the Italians. It was already there.

It is thought that Etrusco-Romans had a layered dish in which they used a noodle made from durum wheat – the noodle was called “lagane”. Sound familiar? Historians believe this was where modern day lasagne comes from. This food, mentioned in the first century AD, was not boiled like pasta, it was cooked in an oven.

Dried and subsequently boiled pasta is thought to have arrived in Sicily with the Arabs somewhere in the eighth century. In fact it was in Palermo, Sicily that a factory began to produce dried pasta for local export in the twelfth century.

Initially pasta was prepared by street vendors and eaten with ones hands. It was the common mans food and was simply served sprinkled with a little cheese. Sauce did not really come into existence until tomatoes were discovered in the New World and then brought back to Italy. Even then the people feared that the tomato was a poisonous fruit because it is a member of the Nightshade family.

Inevitably pasta spread throughout the Italian peninsula and Europe due to its great shelf life and portability. Naturally when Italians migrated west to the United States they brought their culinary traditions with them. And the American love affair with pasta began.



The industrial production of pasta

A quality pasta product begins with high quality raw material. Durum wheat is ideally suited for pasta because of its unique color, flavor and cooking qualities.

Incoming wheat is weighed, sampled and analyzed, passed through a preliminary cleaner and magnet, then stored according to grade. Meticulous cleaning is required for durum wheat. Cleaners remove weeds, seeds, dirt and other extraneous material through machines which separate by size (separator), specific gravity (de-stoner and gravity table), and shape (indented cylinder). Frictional cleaning equipment (scourers) scours the surface of the kernel, removing the outermost layers of the bran.

The next step is tempering the grains. During tempering, water is added to toughen the outer bran coats for easier separation from the endosperm. Tempering also mellows the endosperm for grinding. Traditionally, durum wheat is tempered for a relatively short time. However, new technology in pasta manufacturing now enables finer semolina to be used, allowing for longer tempering periods.

Milling

Milling is essentially a process of grinding and separating. Grinding is done on break rolls, sizing rolls and reduction rolls. Separation is done using machines called sifters and purifiers. A durum mill has an extended break system in which grinding is relatively gradual. The endosperm is released in coarse granular form rather than as flour. The grading, purifying and sizing systems are more extensive in a durum mill, but the reduction system is very small compared to that of a flour mill.

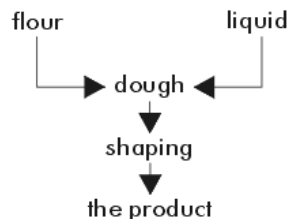
Semolina

Semolina, the main product of durum milling, is coarser than the flour produced in common wheat milling. Desirable characteristics for semolina include good colour, minimum dark or bran specks and uniform granulation. Small amounts of fine semolina and flour are produced. These are often combined with normal semolina to produce blended material which can be used for a wide range of long and short pasta types.



Pasta

To make the pasta, semolina is mixed with water (and eggs if required) to form a lumpy dough. The dough is not fully developed until it passes from the mixing chamber into the extruder.



Dough is forced through various shaped dies (see below), under very high pressures, to produce a wide range of different shapes of pasta products. The extrusion chamber is designed to draw off heat generated by the pressure and friction created during the extrusion process. To prevent the pasta from sticking together in the drying process, long pasta is subject to a blast of air immediately after extrusion. Short pasta is transferred to a shaking pre-dryer to ensure it is separated.

Drying

Drying is a crucial part of the process for production of high quality pasta products. Humidity, air flow and temperature are carefully controlled as the pasta passes through several dryers. Modern high temperature drying systems improve pasta colour and cooking quality. In the final stage of drying, cooling chambers return the dried pasta to normal atmosphere conditions. In general, the product is dried to a moisture level of about 12 per cent. The total drying time can take from six to 24 hours depending on the drying technology used.

Packaging

Following drying, the pasta is cooled, stored, cut and then packed.



Pasta packaging

The shapes

An extremely important feature of pasta is the richness and variety of its shapes. Even though all pasta is produced with the same raw materials, each shape, in a certain sense, has its own personality: as regards, for instance, the type of sauce that best goes with it; or the way of using it, with meat or vegetable stock, or drained and served with sauces of every kind. Pasta shapes stimulate culinary creativity because they are themselves the outcome of a creative process. The countless shapes of pasta are the basis for thousands of possible recipes, each one different and characteristic. And this distinctive element of pasta is mainly created by just one object: the die.

A die is a basic component of a press: the dough, formed in the kneading tank and then driven by the extrusion screw towards the head of the press, is forced through the die. A die is composed of a main support, normally made of bronze. This support is drilled with special techniques and each hole is made to house a drawing insert. The shape and type of insert determines the final shape of the pasta. The dough is pressed through the insert, which provides the basic structure of the pasta (tube, hollow, spiral). Behind the die there is often an additional structure that bends, folds or cuts the pasta to form the final shape.

The classic material for the insert is bronze, which is still entirely used to make traditional dies. Dies made entirely of bronze have the feature of giving the surface of the pasta a minutely jagged and porous appearance, with highlights making it look white: this is a direct consequence of the nature of the material used for the die since the surface of bronze is never perfectly smooth.

"Bronze" drawn pasta is much appreciated by traditionalist and more demanding gourmets since its "porous" surface helps "capture" the sauces.

PASTA & SAUCE



Pairing Guide

A Sauce for Every Pasta

Pasta is more than just a delicious meal, it's an integral part of Italian culture. Italians have been making pasta dishes for many generations and have created sauces that enhance each particular pasta shape through flavor and texture.

Barilla brings those traditions to you in this guide, offering pairing suggestions using Barilla pasta shapes with sauces to help you create an authentic Italian experience in your home everyday.



Buon Appetito!



Pasta Shape	Sauce
<p>Flat and Long Fettuccine, Linguine</p>	<p>Fettuccine. As the thicker flat long shape, fettuccine can withstand extremely robust sauces:</p> <ul style="list-style-type: none"> • Dairy-based, oil-based or tomato-based sauces • Sauces combined with meat, vegetables, seafood or cheese <p>Linguine. Linguine is best known paired with traditional pesto. Other perfect matches include:</p> <ul style="list-style-type: none"> • Tomato sauces • Oil-based sauces • Fish-based sauces
<p>Round and Long Spaghetti (thick, thin or angel hair)</p>	<p>Spaghetti. Long and thin, yet not too fine, spaghetti becomes brisk and graceful after cooking and is one of the most versatile shapes. Everybody's favorite, spaghetti pairs well with just about any kind of sauce.</p> <ul style="list-style-type: none"> • Simple tomato sauce, with or without meat or vegetables—medium-size chunks work well • Fish-based sauces • Oil-based sauces • Carbonara <p>For the more refined and delicate spaghettis, use seafood-based sauces (like tuna) or oil-based sauces.</p> <p>Angel hair. Light structured sauces work best to balance the delicacy of this long shape.</p> <ul style="list-style-type: none"> • Simple, light tomato sauces (tomatoes, oil and basil) • Broths, consommés and soups • Light dairy sauces like parsley crème

<p>Oven Shapes Jumbo Shells, Lasagne, Manicotti</p>	<p>Jumbo Shells, Lasagne, Manicotti. These famous baking shapes are known for their generous consistency and heartiness, allowing for use with the most robust and highly flavorful sauces and the most sumptuous and creative fillings. Sauces can be rich in chunks and abundant with moisture to facilitate oven-baking. Lasagne, the most well-known <i>pasta al forno</i>, varies from region to region—Tuscans and Emilia-Romagnans make it with a béchamel, a meat ragù and grated Parmigiano; Ligurians make it with pesto.</p> <ul style="list-style-type: none"> • Meat-based sauces like traditional bolognese • Other tomato-based red sauces • Dairy-based sauces like a classic béchamel • Vegetable-based sauces
<p>Soup Shapes Ditalini, Orzo, Pastina</p>	<p>Ditalini, Orzo, Pastina. Known for being served in children’s soups throughout Italy, these very delicate shapes (pastina) are great with light vegetable, meat or fish-based broth soups.</p> <ul style="list-style-type: none"> • Heartier soups like vegetable soups with peas and lentils are perfect for these more substantial soup shapes. • They’re also great with cream-based soups.
<p>Specialty Shapes Campanelle, Castellane, Cellentani, Gemelli, Large Shells</p>	<p>Campanelle, Castellane, Cellentani, Gemelli. For a touch of elegance to any dish, these decorative shapes are great with:</p> <ul style="list-style-type: none"> • Hearty dairy-based sauces (cheese or béchamel) [campanelle, castellane, gemelli] • Fish-based sauces [cellentani, castellane] <p>Large shells. Hearty sauces love to tuck inside the shell:</p> <ul style="list-style-type: none"> • Vegetable sauces (like beans, lentils, chick peas, pumpkin, or other chunky vegetables) • Meat sauces • Robust tomato-based sauces

Tube Shapes

Mezzi Rigatoni, Mostaccioli, Penne, Mini Penne, Rigatoni, Tubini, Ziti

The thickness of these shapes requires full flavor sauces. The large diameter, combined with the ridges that penne and rigatoni bring, make them ideal to retain sauces on the entire surface, inside and out!

- Chunkier meat or vegetable-based sauces work well with the ridged shapes, like ragù alla bolognese—red sauce made with ground meat, onions, celery, carrots and tomatoes
- Refined dairy-based sauces, like four cheese or a mushroom cream sauce
- Fresh, light sauces—like olive oil or simple fresh tomato—work best with smooth shapes (mostaccioli, ziti) since they do not have the benefit of ridges to hold more sauce
- Tomato sauces or spicy sauces, like arrabbiata
- Also great for baked casserole dishes, known as *pasta al forno*; great with cheese-based sauces like four-cheese

Versatile Shapes

Elbows, Farfalle, Fiori, Medium Shells, Pipette, Rotini

Farfalle (bow ties). Farfalle is great with intense fragrances and flavors. Consider:

- Light sauces with vegetables or fish
- Dairy-based sauces
- Simple oil-based sauces
- [Pasta salads](#)

Elbows, fiori, shells, pipette. Traditionally, elbows, fiori, medium shells and pipette are used in American-inspired pasta salads, and in the American favorite, macaroni and cheese. Traditional Italian usage might include:

- Dairy-based sauces (butter or cheese)
- Tomato-based sauces with or without vegetables
- Chunky fish/meat-based sauce

Rotini. A sister to fusilli, rotini is made of lots of twists and spirals, allowing it to embrace both refined and simple sauces. Vegetables, meat, seafood or fragrant spices love to glide in the grooves of this shape. Rotini is often used in the U.S. in pasta salads. Traditional Italian usage might include:

- Light tomato sauces with or without vegetables (small diced)
- Dairy-based sauces
- Oil-based sauces

DE CECCO®



In 1887, Filippo De Cecco converted the family's old stone mill in Abruzzo, Italy, where they produced the "best flour in the county", into a new, modern pasta factory. At the same time, he invented a new drying process that made his pasta "drier and less bulky," for optimum cooking results.

Today, Filippo's descendants still adhere to his artisan principals: "Use only the best raw materials and process them with old fashioned care."

The colorfully dressed peasant girl with sheaves of freshly harvested wheat that adorns the De Cecco packages is recognized throughout the world as the symbol of De Cecco's premium quality.

De Cecco produces 380,000,000 pounds of pasta in over 160 different shapes in two state-of-the-art facilities in Abruzzo, Italy.

De Cecco's premium quality is the result of a winning combination: traditional experience, modern technology and the finest ingredients.



Rustichella d'Abruzzo, found deep in the green Vestine hills, takes its origins from the old pasta factory, Gaetano Sergiacomo. Founded in Penne in 1924, it wanted to conserve the tradition of homemade production, focusing on special and regional shapes to go beyond the boundaries of Abruzzo.

The secret of our pasta....

In the family firm Rustichella d'Abruzzo, the best durum wheat semolina is selected and mixed with mountain water with the same care and tradition of the past.

The exclusive bronze mold gives the pasta its special coarseness, which makes it better absorb sauces and improve any type of recipe.

The low drying temperature, which takes 40-60 hours depending on the shapes, preserves the nutritional value of the pasta, and the flavor of the wheat comes across wonderfully during cooking.

Strict quality controls preside over every phase of production, from the arrival of the raw ingredients to the delivery of the goods. Tradition and technology unite perfectly to give life to a product with high qualitative standards.



Passion for the land



Quality product

Respect for the environment

BARTOLINI PASTA

The quality of a product is not born by chance. Expertise, experience and passion are fundamental for obtaining the best results. Guaranteeing each product the excellence of quality is the daily task that the Bartolini family has strived for since 1850 without compromise.

To make the quality of their product known and appreciated and to transmit the values that the Bartolini family believes in, they are personally and deeply involved not only in the production but in other sectors of the company as well: processing, packaging, distribution and communication.

The awareness, care and safeguarding of the environment is one of their priorities: they have banned any type of polluting substance from their company. A healthy and clean environment is a necessary condition in order to obtain quality product.

BARTOLINI PASTA is made by completely artisanal methods, rich in protein and with a very good cooking resistance. The pasta is bronze drawn, obtaining a porous dough which favors the blending with the sauce. Dehydration is a slow process (about 30 hours) thus maintaining the highest possible value of proteins, gluten and vitamins.

A little extra virgin olive oil and parmesan cheese are enough to make a tasty and nutritious first course in the best Umbrian tradition. Our pasta specialties can be used in several ways, with tomato or meat sauce, gratine with different types of cheese, or accompanied with herbs or fresh garden vegetables.



Pietro Barilla first opened his bread and pasta shop in Parma, Italy in 1877. To build his business and increase output, Pietro and his son Riccardo labored as long as 18 hours a day.

One hundred and thirty-one years later Barilla produces 3000 tons of pasta each day, in over 170 shapes and sizes. But Pietro's heirs made sure that two features would stay the same: Corporate headquarters is still located just outside Parma, and the Barilla family still oversees operations.

The Barilla difference starts with the wheat. A specially patented variety of 100% durum wheat, recognized for its high-quality gluten, keeps Barilla Pasta from sticking or clumping compared to other brands.

Always consistent in performance, unsurpassed in taste and texture, Barilla puts perfect pasta on the table every time.





Making pasta from top quality durum wheat is an art, but doing it every day, since 1846 in Benevento, Campania, Italy, that means bringing together art and science, combining a deep respect for tradition with rigorous quality controls and cutting-edge production systems.

The **Lenta Lavorazione** method comes directly from the traditional and artisan way of making pasta. Careful research into the best ingredients, handled with care and without hurrying, respecting their needs and characteristics and following the rhythm of nature.

ITEM #	DESCRIPTION	PACK	UPC
497500	ANGEL HAIR	20/1 LB	010978200012
497510	THIN SPAGHETTI	20/1 LB	010978200029
497520	SPAGHETTI	20/1 LB	010978200036
497530	THICK SPAGHETTI	20/1 LB	010978200050
497540	BUCATINI	20/1 LB	010978200067
497550	LINGUINE	20/1 LB	010978200135
497560	FETTUCINE	20/1 LB	010978200159
497570	SEMI DI ORZO	20/1 LB	010978200272
497580	FUSILLI	20/1 LB	010978200487
497590	RIGATONI	20/1 LB	010978200500
497600	PENNE LISCE	20/1 LB	010978200593
497610	PENNE RIGATE	20/1 LB	010978200661
497620	TUBETTI RIGATI	20/1 LB	010978200722
497630	FARFALLE	20/1 LB	010978200852
497640	ELBOWS	20/1 LB	010978201606



Maltagliati has been producing dry pasta in Tuscany for more than a century and a half. Maltagliati Organic pasta is made for the highest quality organic hard wheat that is USDA approved. It is grown without the use of conventional pesticides, artificial fertilizers, human waste or sewage sludge. This wheat is combined with the purest water to insure taste and wholesomeness.

Maltagliati puts all of their experience and love into their manufacturing process in order to give the consumer the best organic pasta that respects nature and health.

Maltagliati Organic Pasta – good for the body, mind and soul.





LIDIA'S PASTA

Lidia's pasta line has 8 cuts of bronze die cast pasta, each with a really fabulous nutty, high quality wheat flavor. The pasta shapes are capellini, spaghetti, fettuccine, linguine, penne rigate, fusilli, rigatoni and farfalle. They are 100% durum wheat semolina and have a 14% protein content.





In 1931 a long-sought dream became reality. Giuseppe Cipriani opened the doors to Harry's Bar. In a discreet stone building perched along a canal just off Piazza San Marco in Venice, he created a timeless and impeccably appointed establishment. His concept was to serve others as you would want to be served yourself. His vision of simple luxury came to touch the souls of people all over the world.

At Harry's Bar in Venice, all clients are treated like royalty. Simple elements such as true service and devotion have elevated Harry's to legendary status. In fact, in 2001, the Italian Ministry for Cultural Affairs declared Harry's Bar in Venice a national landmark, a unique honor bestowed not for the establishment's décor or furniture, but for its witness to the events of a century in Venice.

The secret of Cipriani isn't about what can be seen or touched, but what can be felt and sensed. It is intangible but palpable. It can't be patented, but even after seventy-five years it hasn't been duplicated by others.

Four generations of Cipriani have grown a single restaurant, into a world renowned hospitality brand still recognized for its distinguished venues and service all over the world.

Cipriani believes that there are three fundamental keys to a great pasta: premium semolina flour; fresh grade "A" eggs; careful, slow kneading. Cipriani pasta is then left to dry for at least 14 hours at a low temperature. The resulting product is excellent, combining two properties that are only apparent in contrast: firmness & softness. Qualities that true pasta lovers seek and yet rarely encounter in ready-made egg pasta. Cipriani egg pasta has all the properties of top-quality pasta. It takes only two or three minutes to cook.

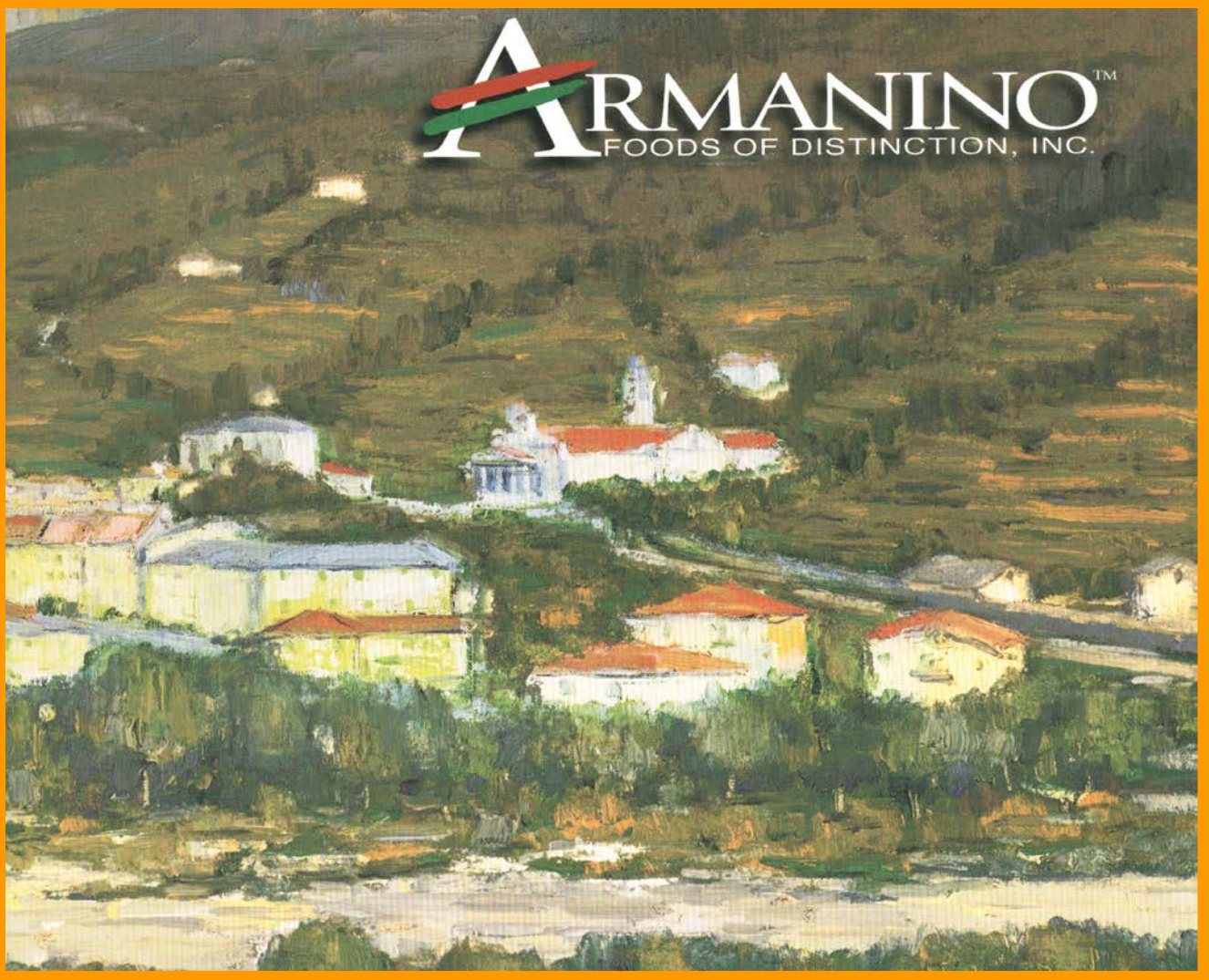


EMILIA BRAND GNOCCHI

Gnocchi, are a mix of pure potato, flour and water. Their characteristic form comes from the grater against which the mixture is passed, applying slight manual pressure. Gnocchi can be made with squash, spinach, flour or bread, and often, in their innumerable variants, they are flavored with cheeses, vegetables and cold cuts.

One of the most known and appreciated local dishes of the Italian Tradition, Gnocchi bring to the table the flavors of the past. They can be enjoyed simply with tomato sauce or even with melted butter and Parmesan, or one can give full play to the imagination inventing new recipes.

Emila Brand Gnocchi knows that to get something good you need the right ingredients. And not only with the gnocchi. A good deal of creativity, passion, and courage has always been a part of the mix at Emilia Brand Gnocchi. It is not enough to have a bright idea, it is also necessary to update steadily.



Families and businesses have depended on the quality of Armanino products since the 1920s, when Guglielmo Armanino provided fresh vegetables and herbs to the growing Italian community in San Francisco. By the '50s, the family had adopted freeze-drying and a few years later became a forerunner in providing frozen convenience to consumers and the food industry. Armanino Brand Pesto, Pasta and Meatballs have been favorites ever since!

Armanino Food's FILLED PASTA entrees are manufactured with fresh whole eggs — entirely without preservatives or any artificial fillers, using only the highest manufacturing standards and the finest ingredients available.



ITALBRAND®

Italbrand frozen pastas are domestically made following the strictest standards of food preparation, using high-quality ingredients and traditional recipes.

The stuffed pastas have a range from classic everyday use, such as cheese ravioli, to seasonal delights such as pumpkin ravioli. Whichever Italbrand frozen pasta product that you choose to serve, you will be impressed by their excellence in flavor, their consistency and their value.

Italbrand frozen pastas will satisfy both you and your customers.

