



# ITALFOODS



## Pasta Guide 2016



# **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.

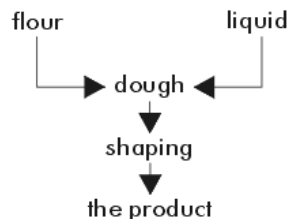
## Semolina

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><b>Flat and Long</b> Fettuccine, Linguine</p>	<p><b>Fettuccine.</b> As the thicker flat long shape, fettuccine can withstand extremely robust sauces:</p> <ul style="list-style-type: none"> <li>• Dairy-based, oil-based or <a href="#">tomato</a>-based sauces</li> <li>• Sauces combined with meat, vegetables, seafood or cheese</li> </ul> <p><b>Linguine.</b> Linguine is best known paired with traditional pesto. Other perfect matches include:</p> <ul style="list-style-type: none"> <li>• Tomato sauces</li> <li>• Oil-based sauces</li> <li>• Fish-based sauces</li> </ul>
<p><b>Round and Long</b> Spaghetti (thick, thin or angel hair)</p>	<p><b>Spaghetti.</b> 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"> <li>• Simple tomato sauce, with or without meat or <a href="#">vegetables</a>—medium-size chunks work well</li> <li>• Fish-based sauces</li> <li>• Oil-based sauces</li> <li>• Carbonara</li> </ul> <p>For the more refined and delicate spaghettis, use seafood-based sauces (like tuna) or oil-based sauces.</p> <p><b>Angel hair.</b> Light structured sauces work best to balance the delicacy of this long shape.</p> <ul style="list-style-type: none"> <li>• Simple, light tomato sauces (tomatoes, oil and basil)</li> <li>• Broths, consommés and soups</li> <li>• Light dairy sauces like parsley crème</li> </ul>

<p><b>Oven Shapes</b> Jumbo Shells, Lasagne, Manicotti</p>	<p><b>Jumbo Shells, Lasagne, Manicotti.</b> 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"> <li>• Meat-based sauces like traditional bolognese</li> <li>• Other tomato-based red sauces</li> <li>• Dairy-based sauces like a classic béchamel</li> <li>• Vegetable-based sauces</li> </ul>
<p><b>Soup Shapes</b> Ditalini, Orzo, Pastina</p>	<p><b>Ditalini, Orzo, Pastina.</b> 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"> <li>• Heartier soups like vegetable soups with peas and lentils are perfect for these more substantial soup shapes.</li> <li>• They’re also great with cream-based soups.</li> </ul>
<p><b>Specialty Shapes</b> Campanelle, Castellane, Cellentani, Gemelli, Large Shells</p>	<p><b>Campanelle, Castellane, Cellentani, Gemelli.</b> For a touch of elegance to any dish, these decorative shapes are great with:</p> <ul style="list-style-type: none"> <li>• Hearty dairy-based sauces (cheese or béchamel) [campanelle, castellane, gemelli]</li> <li>• Fish-based sauces [cellentani, castellane]</li> </ul> <p><b>Large shells.</b> Hearty sauces love to tuck inside the shell:</p> <ul style="list-style-type: none"> <li>• Vegetable sauces (like <a href="#">beans</a>, lentils, chick peas, pumpkin, or other chunky vegetables)</li> <li>• Meat sauces</li> <li>• Robust tomato-based sauces</li> </ul>



## 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.



ITEM #	DESCRIPTION	PACK
	<b>PASTA - DRY</b>	
500050	LASAGNA #1	20/1 LB
500060	FETTUCCINE #6	20/1 LB
500070	LINGUINE #7	20/1 LB
500080	LINGUINE FINI #8 - THIN	20/1 LB
500090	ANGEL HAIR #9	20/1 LB
500100	FEDELINI #10	20/1 LB
500110	THIN SPAGHETTI #11	20/1 LB
500120	SPAGHETTI #12	20/1 LB
500130	BUCATINI #15	20/1 LB
500140	ZITA-CUT #118	20/1 LB
500145	TORTIGLIONI #23	20/1 LB
500150	RIGATONI #24	20/1 LB
500155	MEZZI RIGATONI #26	20/1 LB
500170	FUSILLI #34	20/1 LB
500180	PENNONI #38	20/1 LB
500200	PENNE LISCE #40	20/1 LB
500210	PENNE RIGATE #41	20/1 LB
500220	PENNETTE #42	20/1 LB
500230	GNOCCHI #46	20/1 LB
500240	SHELLS #50	20/1 LB
500250	SMALL SHELLS #52	20/1 LB
500260	ROTELLE #54	20/1 LB
500265	RACCHETTE #90	20/1 LB
500270	TUBETTI #62	20/1 LB
500280	ELBOWS #81	20/1 LB
500290	ORZO #74	20/1 LB
500310	ACINI DI PEPE #78	20/1 LB
500340	CAVATAPPI #87	20/1 LB
500350	ORECCHIETTE #91	20/1 LB
500360	FARFALLE MEDIE #93	20/1 LB
500370	FARFALLINE #95	20/1 LB
500380	GEMELLI #97	20/1 LB
500390	FUSILLI BUCATI #98	20/1 LB
500440	COILED ANGEL HAIR #209	20/8.8 OZ
500528	LUMACONI RIGATI GOURMET	12/1 LB
500532	PACCHERI RIGATI GOURMET - LARGE RIGATONI	12/1 LB
500534	CONCHIGLIONI RIGATI GOURMET	12/1 LB
500536	BOMBARDONI LISCI GOURMET	12/1 LB
500540	CALAMARATA GOURMET - CALAMARI RING SHAPE	12/1.1 LB





ITEM #	DESCRIPTION	PACK
	<b>PASTA - DRY</b>	
500800	PENNE RIGATE #41	12/1 LB
500802	RIGATONI #24	12/1 LB
500804	FARFALLE MEDIE #93	12/1 LB
500806	FUSILLI #34	12/1 LB
500808	ORECHIETTE #91	12/1 LB
500810	CAVATAPPI #87	12/1 LB
500812	PENNE LISCE #40	12/1 LB
500814	ROTELLE #54	12/1 LB
500816	ZITI CUT # 118	12/1 LB
500818	SHELLS #50	12/1 LB
500820	MEZZI RIGATONI #26	12/1 LB
500822	GEMELLI # 97	12/1 LB
500824	FUSILLI CORTI BUCATI #34	12/1 LB
500826	PENNONI #38	12/1 LB
500828	TORTIGLIONI #23	12/1 LB
500830	RACCHETTE # 90	12/1 LB
500832	GNOCCHI #46	12/1 LB
500834	LASAGNE #1	12/1 LB
500836	COILED ANGEL HAIR NEST #209	12/8.8 OZ
	<b>PASTA - BULK</b>	
500678	FETTUCCINE #6	4/5 LB
500680	LINGUINE #7	4/5 LB
500682	CAPELLINI #9	4/5 LB
500684	SPAGHETTINI #11	4/5 LB
500686	SPAGHETTI #12	4/5 LB
500690	TORTIGLIONI #23	4/5 LB
500692	MEZZI RIGATONI #26	4/5 LB
500696	FUSILLI #34	4/5 LB
500697	PENNE	4/5 LB
500698	PENNE RIGATE #41	4/5 LB
500704	ORECCHIETTE #91	4/5 LB
500706	FARFALLE #93	4/5 LB
500708	GEMELLI #97	4/5 LB



ITEM #	DESCRIPTION	PACK
	<b>PASTA - SPECIALTY</b>	
500116	ORGANIC SPAGHETTI	12/12 OZ
500166	ORGANIC FUSILLI	12/12 OZ
500206	ORGANIC PENNE RIGATE	12/12 OZ
502308	EGG PAPPARDELLE #101	12/8.8 OZ
502318	EGG FETTUCCINE #103 - COILED	12/8.8 OZ
503065	SPINACH SPAGHETTI	12/12 OZ
503075	SPINACH LINGUINE	12/12 OZ
503095	SPINACH PENNE RIGATE	12/12 OZ
503105	SPINACH FUSILLI	12/12 OZ
503122	TRICOLOR FUSILLI	12/12 OZ
503124	TRICOLOR FARFALLE	12/12 OZ
503130	WHOLE WHEAT LINGUINE	12/13.25 OZ
503135	WHOLE WHEAT FUSILLI	12/13.25 OZ
503140	WHOLE WHEAT PENNE RIGATE	12/13.25 OZ
503145	WHOLE WHEAT SPAGHETTI	12/13.25 OZ
503845	POTATO GNOCCHI	12/17.5 OZ





**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.**





ITEM #	DESCRIPTION	PACK
	<b>PASTA - DRY</b>	
503290	ORZO PASTA	12/17 OZ
503300	ANELLINI - RING PASTA	12/17 OZ
503310	BUCATINI	24/17 OZ
503320	LINGUINE	24/17 OZ
503330	PENNE	24/17 OZ
503340	TRENNE	24/17 OZ
503350	PENNE RIGATE	24/17 OZ
503360	PENNINE	24/17 OZ
503370	STORTINI (ELBOWS)	24/17 OZ
503380	RIGATONCINI	24/17 OZ
503390	CAPELLINI	24/17 OZ
503400	SPAGHETTI	24/17 OZ
503420	CHITARRA	24/17 OZ
503430	FETTUCINE	24/17 OZ
503440	CENCIONI (TRAYS)	12/8.8 OZ
503450	FARFALLONI	12/17 OZ
503460	LASAGNA	12/17 OZ
503465	PACCHERI	12/17 OZ
503470	FUSILLI COL BUCO	12/17 OZ
503475	FUSILLI AL FERRETTO	12/8.8 OZ
503482	TAGLIATELLE (TRAYS)	12/8.8 OZ
503485	CAVATELLI (TRAYS)	12/8.8 OZ
503490	ORECCHIETTE (TRAYS)	12/8.8 OZ
503495	CANNELLONI (BOX) - 22 COUNT	12/8.8 OZ
503500	TUBETTINI RIGATE	24/17 OZ
503515	CANNOLICCHI (TRAY)	12/17 OZ
503520	PASTA AL CEPPO	12/17 OZ
503526	CASARECCIA	24/17 OZ
503530	RICCIA (TRAYS)	12/17 OZ
503535	RADIATORE (TRAYS)	12/17 OZ
503545	CALAMARATA (TRAYS)	12/17 OZ
503550	TORCHIO (TRAYS)	12/17 OZ
503554	CANDELE LUNGHE	12/500 GR
503556	RICCIA LUNGA	12/500 GR
503558	SPAGHETTI LUNGHI	12/500 GR
503570	PRIMO GRANO - SAGNE A PEZZI	12/500 GR
503575	PRIMO GRANO - PENNE LISCE	12/500 GR
503590	CONCHIGLIONI	12/17 OZ
503615	90" RAPIDA SPAGHETTI (90 SECOND COOK TIME)	20/10.6 OZ
503705	TROFIE	12/8.8 OZ
503710	STROZZAPRETI (TRAYS)	12/8.8 OZ



ITEM #	DESCRIPTION	PACK
	<b>PASTA - BULK</b>	
503573	PRIMO GRANO - SAGNE A PEZZI	1/13.2 LB
503612	BUCATINI	1/26.4 LB
503625	RIGATONCINI	1/26.4 LB
503628	PENNE RIGATE	1/26.4 LB
503634	ORECCHIETTE	1/13.2 LB
503635	GARGANELLI	1/13.2 LB
503640	LINGUINE	1/26.4 LB
503644	SPAGHETTI ALLA CHITARRA	1/26.4 LB
503645	SPAGHETTI	1/26.4 LB
503648	STROZZAPRETI	1/13.2 LB
503650	TRENNE	1/26.4 LB
503655	TROFIE	1/13.2 LB
503657	TORCHIO	1/26.4 LB
503660	PASTA AL CEPPO	1/26.4 LB
503740	FARRO PIZZICHI	1/13.2 LB
507270	ORGANIC RICE PENNE RIGATE (GLUTEN-FREE)	12/8.8 OZ
508050	ORGANIC ORECCHIETTE	12/8.8 OZ
508125	ORGANIC FUSILLI COL BUCO	12/17 OZ
508135	ORGANIC LINGUINE	12/17 OZ
508145	ORGANIC PENNE	12/17 OZ
508150	ORGANIC PENNE RIGATE	12/17 OZ
508155	ORGANIC SPAGHETTI	12/17 OZ
508170	ORGANIC MEZZEMANICHE	12/17 OZ



ITEM #	DESCRIPTION	PACK
	<b>PASTA - SPECIALTY</b>	
502585	PUMPKIN TORCHIO	12/500 GR
502590	EGG LASAGNA	12/8.8 OZ
502600	EGG GARGANELLI (TRAY)	12/8.8 OZ
502610	LEMON EGG FETTUCCINE (TRAY)	12/8.8 OZ
503280	FREGOLA SARDA	12/17 OZ
503285	FREGOLA SARDA (HANDMADE) #11179	1/13.2 LB
503405	TONNARELLI AL NERO DI SEPPIA - W/ SQUID INK	12/17 OZ
503480	GNOCCHETTE	12/17 OZ
503595	WHOLE WHEAT SPAGHETTI	12/17 OZ
503605	ORGANIC WHOLE WHEAT ORZO	12/17 OZ
503610	WHOLE WHEAT PENNE RIGATE	12/17 OZ
503624	PENNE NERO - W/ SQUID INK	1/13.2 LB
503665	PORCINI EGG FETTUCCINE (TRAY)	12/8.8 OZ
503670	EGG FETTUCCINE - NESTS (TRAY)	12/8.8 OZ
503675	SAFFRON EGG FETTUCCINE (TRAY)	12/8.8 OZ
503680	EGG TAGLIATELLE	12/8.8 OZ
503685	EGG TAGLIATELLE CAPRICCIO (TRAY)	12/8.8 OZ
503690	EGG PAPPARDELLE (TRAY)	12/8.8 OZ
503695	STUZZICARELLI ALLE CASTAGNE-EGG FETTUCINE W/CHESTNUT	12/8.8 OZ
503698	STUZZICARELLI ALLE PORCINI - EGG FETTUCINE WITH PORCINI	12/8.8 OZ
503700	STUZZICARELLI AL MONTEPULCIANO D'ABRUZZO - EGG FETTUCINE	12/8.8 OZ
503702	LAGANELLE AL LIMONE - EGG TAGLIOLINI W/ LEMON	12/8.8 OZ
503707	LAGANELLE ALLO ZAFFERANO - EGG TAGLIOLINI W/ SAFFRON	12/8.8 OZ
503711	TONNARELLI AGLI SPINACI - TONNARELLI WITH SPINACH	12/1.1 LB
503713	TONNARELLI AL PEPERONCINO - TONNARELLI WITH SPICY PEPPER	12/1.1 LB
503715	FARRO SPAGHETTI	12/1.1 LB
503722	ORGANIC FARRO SPAGHETTI	12/8.8 OZ
503732	ORGANIC FARRO PENNE RIGATE	12/8.8 OZ
503735	FARRO PIZZICHI	12/8.8 OZ
503750	ORGANIC FARRO CASARECCIA	12/8.8 OZ
503765	ORGANIC FARRO ORZO	12/8.8 OZ
503770	ZEROTRE - ORGANIC ALPHABET	12/8.8 OZ
503775	ZEROTRE - ORGANIC ANELLETTI	12/8.8 OZ
503780	ZEROTRE - ORG. CORN & RICE MEZZELUNE (GLUTEN FREE)	12/8.8 OZ
503785	ZEROTRE - ORGANIC RIGATONCINI W/ VEGETABLES	12/8.8 OZ
503790	ZEROTRE - ORGANIC STELLINE W/ VEGETABLES	12/8.8 OZ
507240	ORGANIC CORN ORZO (GLUTEN FREE)	12/8.8 OZ
507245	ORGANIC CORN RIGATONI (GLUTEN FREE)	12/8.8 OZ
507250	ORGANIC CORN SPAGHETTI (GLUTEN-FREE)	12/8.8 OZ
507255	ORGANIC CORN FUSILLI (GLUTEN-FREE)	12/8.8 OZ
507265	ORGANIC RICE SPAGHETTI (GLUTEN-FREE)	12/8.8 OZ



*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.



ITEM #	DESCRIPTION	PACK
	<b>PASTA - DRY</b>	
503175	CIRIOLE (UMBRIA) - BOX	12/500 GR
503185	TORCETTI PASTA - BAG	12/500 GR
503195	FUSILLI GIGANTI - BAG	12/500 GR
503200	ROCCHETTI PASTA - BAG	12/500 GR
503210	STRANGOZZI PASTA - BOX	12/500 GR
	<b>PASTA - SPECIALTY</b>	
502747	CIRIOLINE EGG PASTA (UMBRIA) - BOX	12/500 GR
502750	CIRIOLE EGG STRAIGHT PASTA (UMBRIA) - BOX	12/500 GR
502753	TAGLIATELLE EGG PASTA (UMBRIA) - BOX	12/500 GR
503220	CIRIOLE FARRO PASTA - BOX	12/500 GR
503225	FETTUCCINE FARRO PASTA - BOX	12/500 GR



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.





ITEM #	DESCRIPTION	PACK
	<b>PASTA - DRY</b>	
501255	MINI FARFALLE - PICCOLINI	12/1 LB
501268	MINI WHEELS - (PICCOLINI)	12/1 LB
501272	MINI PENNE - (PICCOLINI)	12/1 LB
501300	ANGEL HAIR #1 (SIMILAR TO VERMICELLI)	20/1 LB
501308	THIN SPAGHETTI #3 (SIMILAR TO CAPELLINI)	20/1 LB
501310	SPAGHETTI #5 (SIMILAR TO THIN SPAGHETTI)	20/1 LB
501320	FETTUCCINE #6	20/1 LB
501330	THICK SPAGHETTI #7 (SIMILAR TO REGULAR SPAGHETTI)	20/1 LB
501350	LINGUINE FINI # 11	20/1 LB
501360	LINGUINE # 13	20/1 LB
501373	ORZO #26	16/1 LB
501375	PASTINA	16/12 OZ
501388	ORECCHIETTE - COLLEZIONE	12/12 OZ
501389	SPAGHETTI ALLA CHITARRA - COLLEZIONE	20/16 OZ
501391	ELBOWS #41	16/1 LB
501401	DITALINI #45	16/1 LB
501408	FARFALLE #65	12/1 LB
501418	MOSTACCIOLI #71	12/1 LB
501438	PENNE RIGATE #72	12/1 LB
501445	ZITI #74	12/1 LB
501455	RIGATONI #83	12/1 LB
501501	GEMELLI #90	16/1 LB
501502	MEDIUM SHELLS	12/1 LB
501508	LARGE SHELLS #93	12/1 LB
501514	PIPETTE #86	12/1 LB
501525	CELLENTANI #97	12/1 LB
501528	ROTINI #81	12/1 LB
501530	CAMPANELLE #99	12/1 LB
501560	FLAT LASAGNA #196 (OVEN READY)	12/9 OZ
501565	WAVY LASAGNA	12/16 OZ
501575	JUMBO SHELLS #333	12/12 OZ
501580	MANICOTTI #399	12/8 OZ





ITEM #	DESCRIPTION	PACK
	<b>PASTA - BULK</b>	
501700	CAPELLINI (CAPELLI D'ANGELO)	2/10 LB
501705	SPAGHETTI THIN #3	2/10 LB
501710	SPAGHETTI #5	2/10 LB
501720	FETTUCCINE	2/10 LB
501730	SPAGHETTONI #7 THICK SPAGHETTI	2/10 LB
501740	LINGUINE #13	2/10 LB
501750	FARFALLE #65	2/10 LB
501760	CELLENTANI #97	2/10 LB
501762	CAMPANELLE	2/10 LB
501770	PENNE RIGATE #72	2/10 LB
501780	PENNONI RIGATE #73	2/10 LB
501782	PIPETTE (BULK)	2/10 LB
501790	RIGATONI #83(TORTIGLIONI)	2/10 LB
501810	CONCHIGLIE RIGATE #93	2/10 LB
501815	RADIATORE	2/10 LB
501820	ROTINI #81	2/10 LB
501825	ELBOWS	2/10 LB
501830	TRICOLOR ROTINI	2/10 LB
507115	WHOLE GRAIN SPAGETTI	2/10 LB
507130	WHOLE GRAIN PENNE RIGATE	2/10 LB
507180	SPAGHETTI PLUS	2/10 LB
	<b>PASTA - SPECIALTY</b>	
501550	EGG FETTUCCINE #129 - COILED	12/1 LB
507050	GLUTEN FREE SPAGHETTI	12/12 OZ
507060	GLUTEN FREE PENNE	12/12 OZ
507062	GLUTEN FREE PENNE	8/12 OZ
507070	GLUTEN FREE ROTINI	12/12 OZ
507072	GLUTEN FREE ROTINI	8/12 OZ
507110	WHOLE GRAIN SPAGHETTI	20/13.25 OZ
507125	WHOLE GRAIN PENNE	16/13.25 OZ
507200	SPAGHETTI PLUS	20/14.5 OZ
507205	PENNE PLUS	12/14.5 OZ
507218	ROTINI PLUS	12/14.5 OZ
507225	FARFALLE PLUS	12/14.5 OZ



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
	<b>PASTA - DRY</b>	
497500	ANGEL HAIR #1	20/1 LB
497510	THIN SPAGHETTI #2	20/1 LB
497520	SPAGHETTI #3	20/1 LB
497530	THICK SPAGHETTI #5	20/1 LB
497540	BUCATINI #6	20/1 LB
497550	LINGUINE #13	20/1 LB
497560	FETTUCCINE #15	20/1 LB
497570	SEMI DI ORZO #27	20/1 LB
497580	FUSILLI #48	20/1 LB
497590	RIGATONI #50	20/1 LB
497600	PENNE LISCE #59	20/1 LB
497610	PENNE RIGATE #66	20/1 LB
497620	TUBETTI RIGATI #72	20/1 LB
497630	FARFALLE #85	20/1 LB



**Spiga di Puglia comes from Puglia, a region in southern Italy and is made out of the highest quality Italian durum wheat. Its amber color, its increase in volume while being cooked, and the al dente taste of hard wheat are constant reminders of the exquisite quality of this product.**

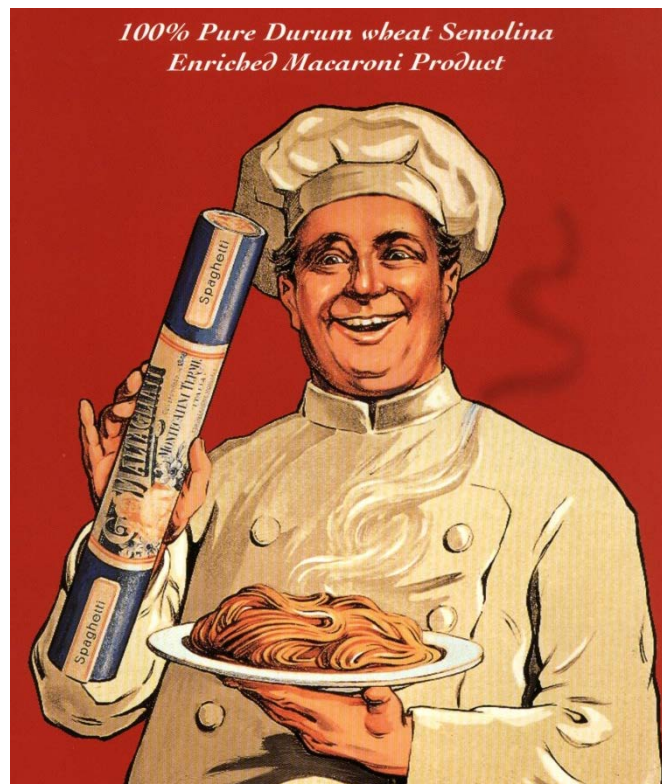
ITEM #	DESCRIPTION	PACK
	<b>PASTA - DRY</b>	
502156	CAPPELLINI	20/1 LB
502157	FETTUCCINE	20/1 LB
	<b>PASTA - BULK</b>	
502137	ELBOWS	2/10 LB
502140	FARFALLE	2/10 LB
502142	FUSILLI	2/10 LB
502145	ZITA TAGLIATI	2/10 LB
502147	SEMI D'ORZO	2/10 LB
502150	PENNE RIGATE	2/10 LB
502152	LINGUINE	2/10 LB
502155	SPAGHETTI	2/10 LB



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.**







ITEM #	DESCRIPTION	PACK
	<b>PASTA - SPECIALTY</b>	
498230	ORGANIC CAPELLINI #2	20/1 LB
498240	ORGANIC SPAGHETTINI #3	20/1 LB
498250	ORGANIC SPAGHETTI #4	20/1 LB
498260	ORGANIC BUCATINI #7	20/1 LB
498270	ORGANIC LINGUINE #13	20/1 LB
498290	ORGANIC FETTUCCINE #16	20/1 LB
498300	ORGANIC ELBOWS #300	20/1 LB
498310	ORGANIC PENNE RIGATE #340	20/1 LB
498315	ORGANIC FARFALLE #328	20/1 LB
498320	ORGANIC CUT ZITI #346	20/1 LB
498330	ORGANIC RIGATONI #359	20/1 LB
498340	ORGANIC CONCHIGLIE #364	20/1 LB
498350	ORGANIC FUSILLI #366	20/1 LB
498360	ORGANIC FILINI #111	20/1 LB
498370	ORGANIC FUSILLI TRICOLOR #367	20/1 LB
498632	ORGANIC WHOLE WHEAT FUSILLI	20/1 LB
498650	ORGANIC WHOLE WHEAT SPAGHETTI (W/FLAX OMEGA 3)	20/1 LB
498660	ORGANIC WHOLE WHEAT PENNE RIGATE (W/FLAX OMEGA 3)	20/1 LB



Eduardo's has been making egg pasta for over 40 years. Our all-natural family recipe contains no preservatives, salt or artificial colors. In 1967, Eduardo Moretoni and his wife Marcella started a small restaurant in San Francisco, just minutes from the Golden Gate Bridge. The family style, elbow rubbing, congenial atmosphere pleased customers, but most of all people loved the delicious homemade pasta. What was once a gourmet delight, available only to customers of his restaurant, has become accessible to pasta lovers throughout the world.

## PRODUCED IN SAN FRANCISCO BY DOLCE ITALIA

ITEM #	DESCRIPTION	PACK
<b>PASTA - BULK</b>		
502160	EGG PAPPARDELLE	4/5 LB
502165	SPINACH PAPPARDELLE	4/5 LB
502170	EGG FETTUCCINE PAGLIA & FIENO (STRAW & HAY)	4/5 LB
502195	EGG LINGUINE	4/5 LB
502235	EGG CONCHIGLIE (MEDIUM SHELLS)	4/5 LB
502240	EGG FUSILLI	4/5 LB
502250	EGG ALFABETO (ALPHABET)	1/10 LB
502265	EGG ELBOW MACARONI	1/10 LB
<b>PASTA - BULK</b>		
507500	EGG CAPELLINI (ANGEL HAIR)	12/12 OZ
507502	EGG CONCHIGLIE (MEDIUM SHELLS)	12/12 OZ
507505	EGG FETTUCCINE PAGLIA E FIENO (STRAW & HAY)	12/12 OZ
507507	EGG FETTUCCINE	12/12 OZ
507508	SPINACH FETTUCCINE	12/12 OZ
507510	EGG LINGUINE (NARROW NOODLES)	12/12 OZ
507515	EGG PAPPARDELLE	12/12 OZ
507520	EGG TAGLIERINI (MEDIUM NOODLES)	12/12 OZ
507525	TAGLIERINI (WHOLE WHEAT)	12/12 OZ
507530	EGG FUSILLI	12/12 OZ
507535	TRICOLOR FUSILLI - EGG, SPINACH, BEET	12/12 OZ
507540	EGG PENNE	12/12 OZ
507545	PENNE (WHOLE WHEAT)	12/12 OZ
507550	EGG RIGATONI	12/12 OZ
507560	EGG ALFABETO	12/12 OZ
507562	EGG ORZO	12/12 OZ
507565	EGG ELBOW MACARONI	12/12 OZ



# 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.



# LIDIA'S PASTA

ITEM #	DESCRIPTION	PACK
	PASTA - DRY	
498875	CAPELLINI	20/1 LB
498880	SPAGHETTI	20/1 LB
498885	LINGUINE	20/1 LB
498890	FETTUCCINE	20/1 LB
498895	PENNE RIGATE	12/1 LB
498900	FUSILLI	12/1 LB
498905	RIGATONI	12/1 LB
498910	FARFALLE	12/1 LB





# EMILIA BRAND GNOCCHI

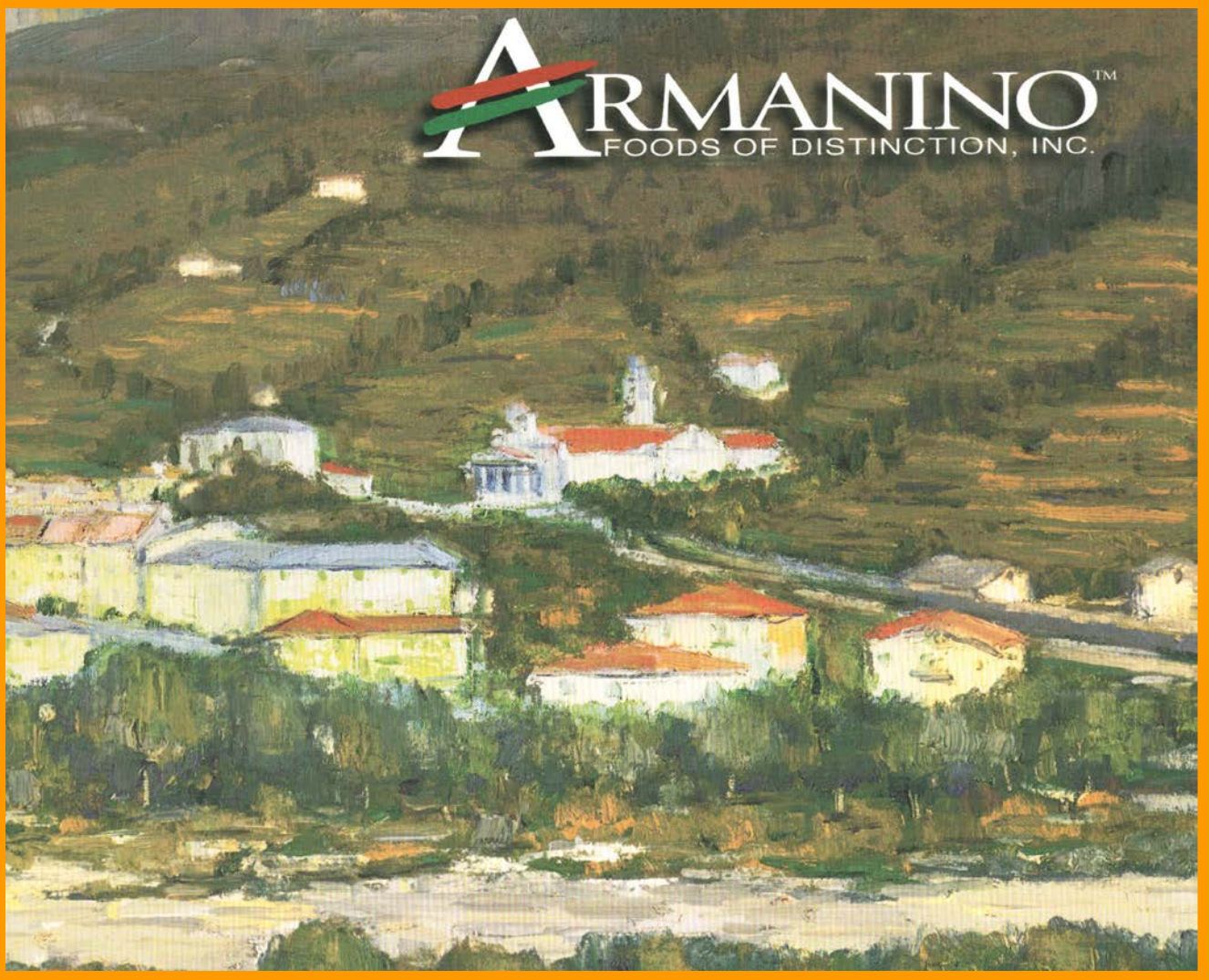
Gnocchi, are a mix of pure potato, flour and water. Their characteristic form comes from the grater against which the mixture is passed, applying slight manual pressure. Gnocchi can be made with squash, spinach, flour or bread, and often, in their innumerable variants, they are flavored with cheeses,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

# EMILIA BRAND GNOCCHI

ITEM #	DESCRIPTION	PACK
	<b>PASTA - SPECIALTY</b>	
503851	POTATO MINI GNOCCHI (GNOCCHETTI)	12/1 LB
503854	POTATO GNOCCHI	12/1 LB
503858	SPINACH POTATO GNOCCHI	12/1 LB
503868	TRICOLOR POTATO GNOCCHI	12/1 LB
503871	WHOLE WHEAT POTATO GNOCCHI	12/1 LB
503882	CHEESE POTATO GNOCCHI	12/1 LB
503890	PUMPKIN POTATO GNOCCHI	12/1 LB
503895	RICE GNOCCHI	12/1 LB
	<b>PASTA – FRESH FROZEN</b>	
504010	GNOCCHI STFD W/ CHEESE - FROZEN	6/1 KG
504015	GNOCCHI STFD W/ PORCINI MUSHROOM - FROZEN	6/1 KG
504025	GNOCCHI STFD W/ SPINACH & RICOTTA - FROZEN	6/1 KG
504032	GNOCCHI STFD W/ TRUFFLE - TRADITIONAL - FROZEN	6/1 KG



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.



ITEM #	DESCRIPTION	PACK
	<b>PASTA - FRESH FROZEN</b>	
504100	BUTTERNUT SQUASH RAVIOLI	2/5 LB
504150	CHEESE RAVIOLI	12/1 LB
504155	BEEF RAVIOLI	12/1 LB
504175	CHEESE TORTELLINI	12/1 LB
504180	TRICOLOR CHEESE TORTELLINI	12/1 LB
504202	PRE-COOKED PASTA SHEETS (LASAGNA) (8" X 10", 40/4 OZ)	1/10 LB
504220	MANICOTTI CHEESE (1/10 LB)	60/2.75 OZ
504230	STFD SHELLS FLORENTINE (7 PER LB)	1/10 LB
504240	CHEESE RAVIOLI (37 PCS PER LB)	1/10 LB
504242	CHEESE RAVIOLI - JUMBO, ROUND	2/5 LB
504244	MUSHROOM RAVIOLI - JUMBO, ROUND (SHIITAKE & PORCINI)	2/5 LB
504245	BEEF SHORT RIB RAVIOLI	2/5 LB
504248	JUMBO CHEESE & SPINACH RAVIOLI	2/5 LB
504250	BEEF RAVIOLI (37 PCS PER LB)	1/10 LB
504280	CHEESE TORTELLINI	1/10 LB
504300	TRICOLOR CHEESE TORTELLINI, (CAPPELETTI 100-120 PCS PER LB)	1/10 LB
504375	BEEF CANNELLONI (50pcs per CS)	2/5 LB
504395	POTATO GNOCCHI (86 PCS PER LB)	2/5 LB





# 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.**

# ITALBRAND®

ITEM #	DESCRIPTION	PACK
	<b>PASTA - FRESH FROZEN</b>	
506005	VEAL RAVIOLI - SMALL, SQUARE (28 PCS PER LB)	1/10 LB
506015	CHEESE RAVIOLI - SMALL, SQUARE (28 PCS PER LB)	1/10 LB
506035	BRAISED BEEF RAVIOLI W SPINACH- SMALL, SQUARE (28 PCS PER LB)	1/10 LB
506045	ARTICHOKE & SPINACH RAVIOLI - SMALL, SQUARE (28 PCS PE	1/10 LB
506075	CHICKEN & SPINACH RAVIOLI - SMALL, SQUARE (20 PCS PER	1/10 LB
506145	SPINACH & CHEESE RAVIOLI - SMALL, SQUARE (20 PCS PER L	1/10 LB
506173	LOBSTER RAVIOLI - LARGE, ROUND (18 PCS PER LB)	2/3 LB
506195	PUMPKIN RAVIOLI - SMALL, ROUND (25-28 PCS PER LB)	1/10 LB
506205	CHEESE RAVIOLI - JUMBO, ROUND (14 PCS PER LB)	1/10 LB
506215	BRAISED BEEF RAVIOLI w SPINACH- JUMBO, ROUND (14 PCS PER LB)	1/10 LB
506285	WILD MUSHROOM AGNOLOTTI (104 PCS PER LB)	1/10 LB
506305	VEAL,HAM & MORTADELLA TORTELLINI (112-115 PCS PER LB)	1/10 LB
506315	CHEESE TORTELLINI (112-115 PCS PER LB)	1/10 LB
506325	TRICOLOR CHEESE TORTELLINI (112-115 PCS PER LB)	1/10 LB
506355	VEAL, MORTADELLA, & HAM TORTELLONI (44-46 PCS PER LB)	1/10 LB
506375	CHEESE TORTELLONI (44-46 PCS PER LB)	1/10 LB
506385	PORCINI MUSHROOM TORTELLONI (44-46 PCS PER LB)	1/10 LB
506395	CHICKEN & PROSCIUTTO TORTELLONI (44-46 PCS PER LB)	1/10 LB
506475	RICOTTA MANICOTTI (1/7.9 LB)	36/3.5 OZ
506485	VEAL CANNELLONI (1/7.9 LB)	36/3.5 OZ
506670	FETTUCCINE NEST (1.13 OZ NESTS - APPROX 113)	1/8 LB
506678	PAPPARDELLE NEST (1.13 OZ NESTS)	1/6 LB
506700	LASAGNA SHEETS - PRE-COOKED (40/4 OZ SHEETS)	1/10 LB

