



Instant Pasta  
quick, tasty, sustainable

**PASTIFICIO  
FIORDIMONTE**



**PARTNERSHIP:  
FOOD4LIFE**



**PASTIFICIO  
PANGRAM S.A.**





# Storci & Food4Life

We are what we eat

this concept. Food is what gives us energy whereas nutrition is a more complex process because it is not simply the act of eating, but all the biological processes that allow food to be broken down, nutrients assimilated and used to ensure the survival and activity of the body. The foods we choose in our daily diets can change us from within and positively affect the quality and duration of our life.

**What are the new emerging “flavours”? What are food companies asking you these days? How has the culture of taste changed?**

Globalisation has unquestionably influenced the needs of modern consumers. While until a few years ago, taste requirements were always linked to the tradition of one’s own country and led the consumer to dislike novelties and faraway countries tastes, today the global market and a higher curiosity have led us to desire products with “peculiar”



flavours. Especially in the field of “ready to eat” or “easy to eat” products, we notice the absolute need of consumers to try new savours and flavours. This is not the case in foreign markets where the made in Italy/Italian style is still extremely popular. Therefore, Food4Life and its Research & Development team offer advice and a range of products with a taste linked to our traditions as well as products with ethnic flavours, but always respecting health and innovation.

**Where does the collaboration with Storci come from and in which of the various sectors has your activity been included?**  
The collaboration with Storci comes from “Instant Pasta”. An extraordinary product which perfectly combines health, tradition and speed of preparation. In fact, it is not a “quick cooking” pasta but a pasta that can be rehydrated by simply adding hot water. Unlike classic Chinese or Oriental noodles made of flour, starch and salt, Pasta Instant is made using the finest semolina and goes very well with appetizing and healthy ‘clean label’ seasonings. To stand fast in our innovative nature, linked to modern market trends, we have recently created, together with Storci, an Instant Pasta with high protein content (48%) and high fibre content (11%). We are certain that we will be able to go on together along our innovative path.

A partnership that allows Storci to accompany customers all the way long until product creation. We interview Carlo Cotti, managing director of Food4Life, who has been a consultant in the dehydrated products sector for more than 30 years.

**Your long experience in the dehydrated food sector has allowed the re-qualification of these ingredients that were considered as the same as junk food for a very long time. What has changed?**

Modern production technologies have certainly enabled specialised manufacturers to develop dehydrated and freeze-dried ingredients of the highest quality in terms of both salubrity and organoleptic characteristics. This enormous improvement has enabled us to design and produce a series of new and innovative products whose characteristics are clean label, great palatability, respect for nutritional content and ease of use. By using high quality raw materials, we have succeeded in turning poor and unhealthy products into innovative and, at the same time, healthy food.

**We are what we eat: that is your philosophy. There is a whole world in one short statement! What do we need to make it our own? What is your piece of advice to give a positive meaning to such a statement?**

“We are what we eat” is what the German philosopher Feuerbache claimed in the mid-1800s, and in the light of the most recent and validated studies he was right: health is built on what we eat. First of all, we must clarify the difference between food and nutrition to better understand



# Instant Pasta lines

For a sustainable and healthy food



Energy saving and environmental protection mean a lot to Storci. We have decided to reduce the consumption of energy and water for cooking pasta with instant pasta systems, offering consumers quick and easy to prepare pasta. Since ancient times, pasta has always been an essential element of man’s diet. Over the centuries, its ability to adapt to changing lifestyles has remained unvaried. It is a natural, versatile product and adapts to everyone’s taste. When it comes to pasta, Italians are very traditional and know by heart all the steps for a perfect cooking. Currently, however, the water emergency is becoming increasingly pressing; thus, it is essential to link the concept of pasta to sustainability and environmentally friendly cooking methods. Our instant pasta lines create a new, handy, healthy, and tasty product, ready in 3 minutes. Dehydrated pasta and sauce, in many different flavours, to get a ready meal at the office, at home, and suitable for everyone, workers, children, health-conscious people, vegetarians, etc.

Convenient and easy to prepare, instant pasta is cooked using some hot water and fuel. While cooking 100 g of traditional pasta requires 1 litre of water and a lot of heat (to heat the water and keep it boiling for about 10 minutes), instant pasta is pre-cooked and requires about 300 ml of boiling water without the need to keep it boiling. The savings are both in the smaller amount of water and in the preparation, which does not require boiling in a pot. It’s less messy and you can prepare it anywhere there is a kettle or microwave. Storci Instant Pasta System is a

complete system for producing instant pasta and provides a full solution for entering this dynamic and innovative market. Our extended offering ranges from small semi-automatic lines to large automatic systems. It is possible to integrate the system into an existing dry pasta line, with low costs and great advantages. In addition to production, we offer a series of associated services, from packaging to global consulting.

### Evaluation of water and thermal energy used for traditional pasta cooking

PASTA (100 g)	Water (ml)	Water-pasta ratio (1)	Cooking time	Q (kcal) (2)
Traditional	1.000	10:1	10	8
Instant	300	3:1	0	2,4 (-70%)

The table shows that each portion of pasta can save about 700 ml of water, 5.6 kcal of energy for heating the water along with all the energy needed to cook it.

Notabene:  
(1) Data relating to the amount of water required for cooking/rehydrating the pasta, expressed in ml of water per gram of pasta.  
(2) Data related to the amount of heat required to boil the water to cook or rehydrate 100 g of pasta, expressed in kcal.

We have left out the thermal energy needed to keep the cooking water of traditional pasta boiling for the necessary time; this energy is not used for instant pasta, which only needs to wait a few minutes after adding hot water into the container.



# How to produce excellent ravioli

## High dosing speed for production up to 1200 kg/h of filled pasta



Fresh filled pasta is part of the culinary tradition of our country, greatly admired and consumed by Italians. Ravioli, tortellini, cappelletti...there are many shapes to be manufactured and all are very cherished.

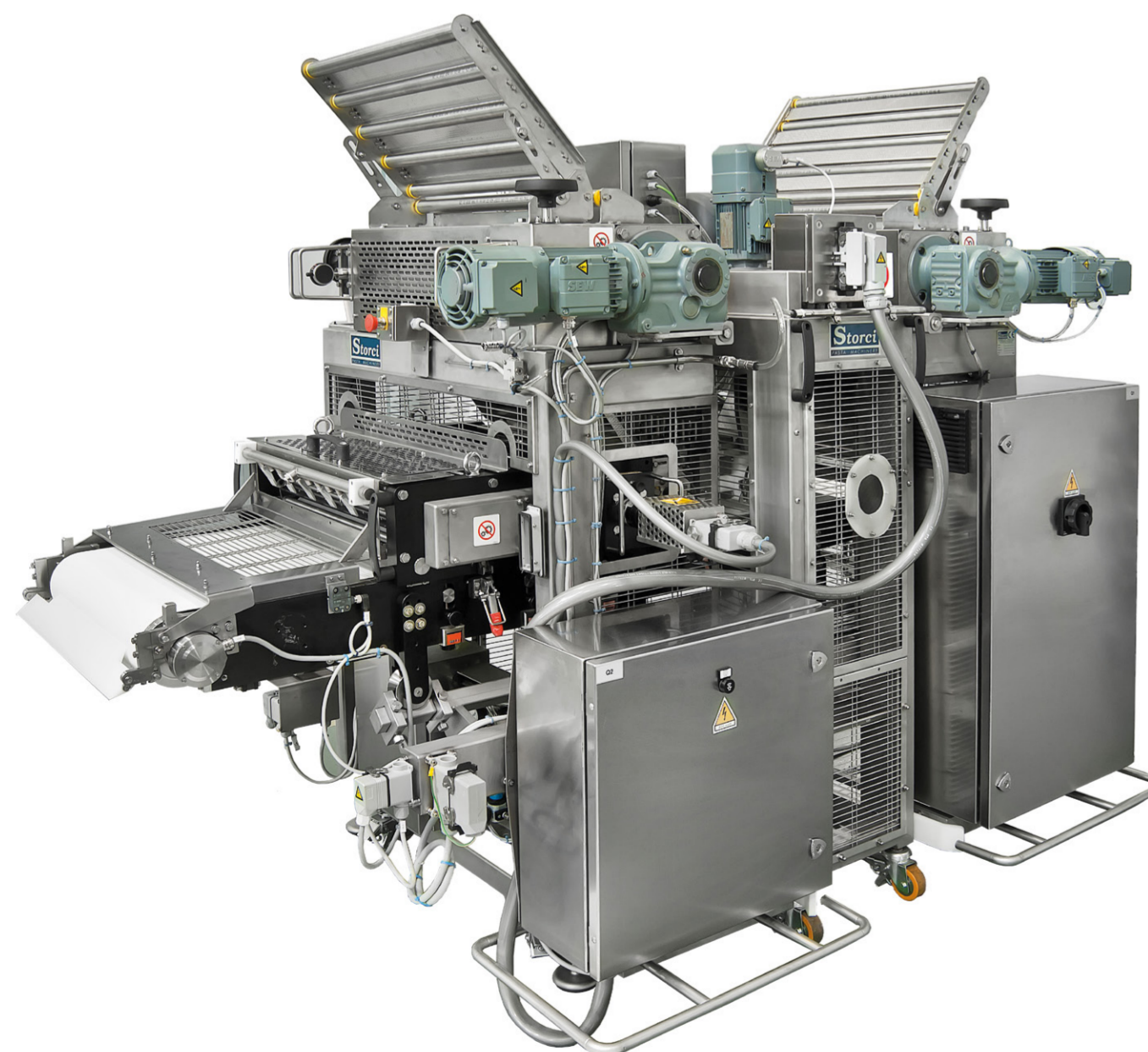
Whereas it is no problem manufacturing artisanal fresh filled pasta, on the contrary the industrial production can be more difficult.

During the distribution phase, the current dosing systems work at their best only if the filling is "dry" and to do so, the manufacturer is often forced to add breadcrumbs or potato flakes, resulting in a reduced quality perceivable in the taste and ascertained in the ingredients label. It is a longstanding problem that has led Storci to create a prototype to produce double sheet ravioli with soft and creamy fillings.

Therefore, here is the first ravioli forming machine, fully made by Storci with a patented, cutting-edge dosing system, able to distribute a soft filling dosed in a non-continually way and at the same moving period of the forming rollers, without "smearing" the sheet.

The new system is highly performant because can reach 150/180 dosing operations per minute, 3 per second, electronically controlled by a PLC and touch screen. It is suitable not only for homogeneous and creamy filling but also for stuffing with parts of shrimp, spinach and mozzarella, to satisfy the most recent trends of the gourmet fresh pasta market, usually found in delicatessen stores only. The dosing system is mounted onto a stainless-steel wheeled frame to be easily detached from the main body of the machine and moved to the washing room for cleaning and sanitization.

Our ravioli forming machine has just been chosen by a relevant company of Correggio (RE) for a new production line of fresh filled pasta.



Pangram SA is a Romanian company and part of the Colussi Group. Liviu Semenescu, the plant manager, tells us about the history of the company; he also talks about Storci and the consolidated bond with our company. He gives us a few hints about their future projects.

**Storci and Pangram S.A., two companies with a common goal: to produce excellent dry pasta. Can you tell us how the factory came into being, what work was carried out and how you managed the arrival and installation of our line?**

The history of the Monte Banato brand begins in 1994, when Pangram SA was founded and started the first production department of egg pasta. Pangram SA, thanks to Monte

and with the help of the Colussi group, to which we belong, we managed to start a strategic partnership with Storci SpA. Therefore, the first step was the purchase, in 2018, of a Robot-120/60, a machine for automatically cutting and spreading dough onto trays. Afterwards, in 2021, we installed a new 135.1-580 TV automatic continuous press with a capacity of 300-500 kg/h. All this was done to better manage the manufacture of a very special and peculiar product, with shapes from 0.60 mm up to 12 mm wide.

**What do you think the advantages of using a Storci plant are? What strong points have you found?**

From our experience we speak of reliable, flexible and

## Together for a successful story

## Storci & Pangram S.A.



Banato brand, brought the concept of egg pasta to the Romanian market. The first Monte Banato pasta production line had a capacity of only 60 kg per hour.

Although at the beginning the production proceeded cautiously, the quality and attention to the satisfaction of our customers, as well as the care for a healthy diet, quickly ranked the Monte Banato brand as one of the top pasta preferences in Romania.

In the following years, Pangram S.A. focused on developing the production process to meet a growing customer demand. An extremely important step for Pangram S.A. was the acquisition of the industrial production lines, which allowed the expansion of the production flow, currently reaching a capacity of 10,000 tons per year.

In addition to its leading position in the egg pasta market, the Monte Banato brand is also increasingly associated with the artisanal pasta for soups segment. The constant demand for this type of egg pasta and the lack of technology in the production process, forced the company to look for solutions to increase productivity and, implicitly, efficiency. That is the reason for our seeking a specialist company with a great deal of experience in pasta production technologies,

versatile systems. In addition, the support and feedback provided have always been prompt and professional.

**We would like very much to know something about your experience with us.**

We met for the first time in 2017 at Storci's headquarters, when we started planning the restructuring process of the artisan pasta production department. A long journey together has begun since, thanks to Storci's expertise that can provide us with strategic support to reach our goal of using production technologies suitable for the current period.

**Please tell us something of your future projects. Have you got anything you would like to realize?**

Before the investments made with Storci, our production capacity was always lower than demand because our technology was not modern. We are planning to develop this pasta sector in the next future since there is a growing potential in Romania for the Monte Banato brand. Moreover, depending on funding opportunities through EU funds, we are also taking into consideration a possible investment in nest pasta production.



# PASTIFICIO FIORDIMONTE



Let's have a chat with Massimo Porcarelli and his wife Lorenza Donà, owners of the artisanal pasta making factory Fiordimonte.

**It is said that you "are naturally inclined to genuineness", you are not afraid of talking about the harm done to plantations treated with pesticides, thus your goal is surely clear. Has it always been like this or is it a new attitude?**

We are young pasta makers, as we have been manufacturing dry pasta for six years, when we purchased a small artisan factory which used to produce only egg pasta. Just from the very beginning we have established our Company mission that can be summed up in the brand pay off GENUINI PER VOCAZIONE (genuine by vocation). Our aim was and still is to offer our customers an organic and sustainable product made with 100% excellent Italian raw materials, no compromise. Our pasta must be tasty, with good cooking properties and the right glutinosity as well as rough and porose to better blend with sauces.

Many have included the organic line as a sales opportunity, whereas we have done so because we believe that a company should also operate to help improve our lives and the planet. Organic pasta is good for our health and the environment as well; its nutritional values are qualitatively better than those of pasta made with semolina from conventional grains. Organic farming does not allow highly polluting, toxic pesticides and chemical weedkillers and, although it costs certainly more, I believe this is amply repaid by the positive benefits we gain. Consequently, this is not a change of attitude, it's our way of thinking.

**What are the entailments and the real commitments to guarantee an authentic genuine pasta? Do the production facilities play their part in this project? Why?**

The genuineness of a product does not only depend on a careful selection of raw materials and packaging but is strongly influenced also by the production processes and therefore the machinery used. Over the years, we have perfected our processing method, named "FIORDIMONTE ARTISAN METHOD", which boasts four fundamental aspects: using coarse-grained organic semolina, kneading with cold water, bronze drawing and statically drying at low temperatures. The processing method must be accurate and repetitive and respect process parameters such as time, temperature and pressure; to do all this, it is necessary to have safe, reliable, precise and highly technological machines, in other words, STORCI machinery.

**You live and work in an extraordinary beautiful, slow-paced area. Are you your own product but above all your land?**

## The harmony of our land is a key ingredient of our pasta.

We identify more with the product which allows us to express and communicate our values as well those of our region, the right place to contextualise and enhance our work.

**In view of all this, why did you choose Storci? How will your production be affected by the new Storci line? What are your expectations?**

After visiting the company and discussing the technical aspects of the process and the specifications of the various machines, the skills and professionalism of all the staff struck us very positively. We soon realised that the ultimate aim of STORCI was not just to sell us the equipment necessary for the production of long and short dry pasta, but to provide us also with the essential know-how and help us make the right technical choices for our product requirements. In addition, I can tell you that, after examining some of the machines under construction, I realised that the right technical partner for our investment had inevitably to be STORCI, as their technical solutions, quality of the machine processing, as well as assembly, mechanical and electrical components were all top-notch. The plant will produce long and short pasta shapes; we consequently expect a substantial increase in the quality and quantity of our current semolina production. All this will allow us to be more competitive, meeting the growing demand for our products and taking on new markets.



So many interests and a hectic, busy lifestyle mean that there is now less time to spend seated at the table as a convivial moment. What can you offer the market?

As an alternative to the classic sandwich, fast and balanced meals, that is a ready-meal by Storci-BS.

Our long experience in pasta-making and ready meals technologies let us provide an exhaustive range of systems for complete, rich, and innovative meals.

Semi-automatic or automatic lines from 600 to 5,000 trays/hour, with easy management, first level automation, easy cleaning and maintenance.

You can prepare ready meals based on filled, short and long pasta, meat, rice, fish and vegetables with the R2E (synonym for "ready to eat") rotary cookers and coolers. They are the core of complete lines that guarantee excellent



The only  
patented cooker  
that guarantees  
the cooking time

## Cooking systems for ready-meals R2E

performance, high flexibility, large production capacities in small spaces and great energy efficiency.

The idea, patented, was born to "Cook, rehydrate and heat without waste". The cooker is equipped with a water cleaning and re-circulation system (CAR system) that can operate while functioning. The patented system is easy to use and has a great energy efficiency. **The three-criterion spiral guarantees a constant cooking time, so the product cannot remain inside the cooking tank beyond the pre-set time, being forced out.**

A special stainless steel, used for some parts in contact with salt water (AISI 316), prevents from salt damaging. Cleaning at the end of the process: in just a few minutes, the machine lid is raised using electric jacks and the external nets of the barrel are removed, so that the washing phase becomes easy, even employing a high-pressure cleaner.

In the cooker, the cooking water is heated by means of heat exchangers with re-circulation pump, valves and piping, all installed on the machine.

The heating can be made also employing sanitary vapor injections (on request).

Contact us if you want to prepare and cook ready meals of food industry and best delicatessen, at a high level of service.

- EASY MANAGEMENT
- FIRST CLASS AUTOMATISMS
- EASY MAINTENANCE AND CLEANING
- HIGH ENERGETIC PERFORMANCE







# Good pasta? It also comes from farms

## From wheat fields to pasta factory: discover the advantages

Farmers know the value of their work and products. What is often missing, however, is the voice to make themselves known. Wheat farms find a valuable ally in pasta. Organic, with ancient grains, perhaps stone-ground, rigorously bronze-drawn and slowly dried: these are all characteristics, sought after in pasta, that a wheat production farm can certainly guarantee.

Here is the interview with our Marketing Manager Emiliano Nazzaro, who tells us about the advantages for a wheat farmer choosing to invest in a dry pasta factory.

### Mr Nazzaro, could you tell us why a farm should invest in a dry pasta making factory?

The best way to raise awareness of one's wheat is certainly pasta, a noble and widely consumed product, easy to manage, offering many possibilities, depending on one's plans. There are so many products that can be put on the market, being standard or whole-grain pasta. In short, a new world that farms can fully enter. The following are some of the advantages farms can benefit from, having their own wheat:

- Low production costs, thanks to the ownership of the raw materials and the areas where the pasta factory is to be established as well as the personnel to be employed.
- The logistics of a product that does not need to be packaged in a modified atmosphere and has a three-year shelf life.
- The law protects the consumer by requiring pasta factories to indicate the origin of the semolina.
- Access to RDPs, Rural Development Programmes, which are economic measures designed to promote and safeguard agricultural land made available by the European Community and managed by each region.

### How do RDPs work? Any other instruments?

Rural development is the 'second pillar' of the Common

Agricultural Policy (CAP). The CAP supports the sustainable development of rural areas through three long-term objectives, such as increasing the competitiveness of the agricultural and forestry sector, ensuring sustainable management of natural resources and climate action, and achieving balanced territorial development of rural economies and communities, including the creation and preservation of jobs.

Among the other instruments, I would like to mention ISMEA



(Istituto di Servizi per il Mercato Agricolo Alimentare), which provides information, insurance and financial services, forms of credit and financial guarantees for agricultural enterprises and their associations.

ISMEA supports the regions in their land reorganisation activities, through the training and extension of agricultural property and encourages generational change in agriculture, on the basis of a specific aid scheme approved by the European Commission.

### Why should a farm choose Storci as its supplier for the purchase of a dry pasta line?

Because we have been working in this sector since 1991 and have consolidated experience in pasta plants. We supply not only the plant itself but also a whole series of services, to mention just a few, continuous training, punctual and constant assistance, subsidized financing, etc. Among our customers we can now count several companies that, starting out as farms, have decided to invest in dry pasta and have achieved, to our satisfaction, a great success in their business.