

N.25

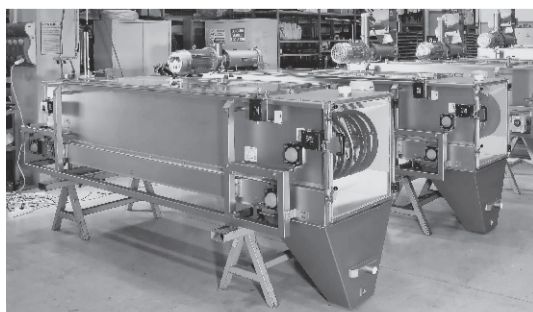
FAVA
pasta equipment *Storci*

FAVA
STORCI
MAG

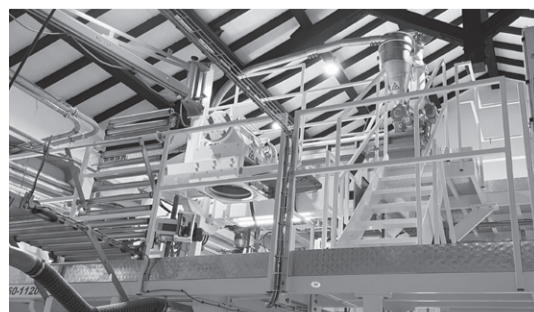


THE STRENGTH OF AN ENCOUNTER

BELTMIX
TIMELESS IDEA



ANTONELLI
Roma since 1987



OUR
LABORATORIES



The insight of a timeless idea



LEARN
MORE

Beltmix: a dough preparation unit with a stabilization and hydration belt



Beltmix internal detail

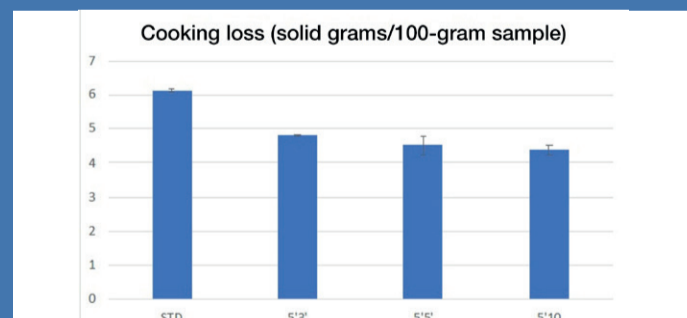
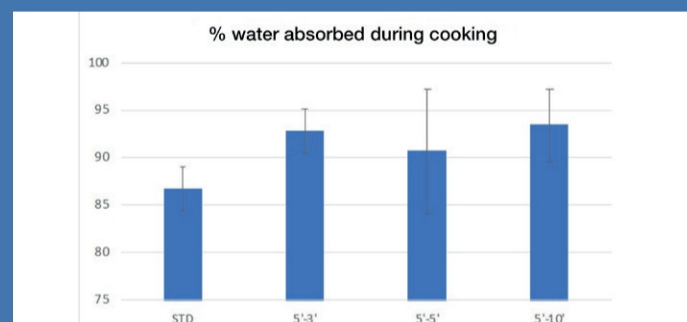
The **BELTMIX** has been on the market for over twenty years. The insight with which it was designed and built has made it a cutting-edge machine. After so many years, the

characteristics that distinguish it today are still very relevant. In fact, pasta producers still require and need the Beltmix's characteristics. If certain details were an added value years ago, today they are no longer details but advantages and are becoming more and more important to a pasta producer. The Beltmix is a valid alternative to the "traditional" mixing tank. It is ideal for the production of all types of pasta and it is easy to clean. It improves the color and quality of the dough and facilitates shape changeover procedures. It is a dough preparation system with a hydrating and stabilizing belt. The fact that it's a dough pre-mixing system (automatic dosing) guarantees the uniform hydration of the ingredients. The results of the laboratory tests carried out with the University of Parma, Interdepartmental Center for Agri-



Beltmix under construction in Fava Storci workshops

CHARACTERIZATION OF DRY PASTA QUALITY



Evaluation parameters of pasta cooking resistance: water absorbed and the release of solids. The determination of these parameters is carried out on appropriately prepared and cooked pasta samples. The pre-doughs obtained from the Premix are sampled as follows:

1. STD: directly in the tank with 10' kneading.
2. 5' 3': 3-min stop on Beltmix and subsequent direct kneading in the tank for 5'.
3. 5'5': 5-min stop on Beltmix and subsequent direct kneading in the tank for 5'.
4. 5'10': 10-min stop on Beltmix and subsequent 5' direct kneading in the tank.

The mixtures were extruded in a 8-mm diameter "tubetto rigato" shape, 1.1 mm thickness under the same process conditions and dried with the same recipe.

food Safety, Technologies and Innovation, have shown that the water absorption of the cooked samples, obtained with the Beltmix technology, is better. This means that the quality of the gluten formed is improved and that the level of suspended solids released in the cooking water is lower, confirming better dough quality thanks to the natural hydration process on the belt. Wherever the Beltmix is installed, it has facilitated production management with quick product/shape changeovers (max. 5 minutes), even when colored doughs are involved. It is also easy to access for cleaning which saves precious maintenance time. Furthermore, it enhances the color of the dough, making it similar to the color obtained by a total vacuum process.

Why do we talk about timeless insight?

It has been seen that, over the years, thanks to the Beltmix technology, it is equipped with motors of significantly lower power compared to the motors on traditional mixers. This leads to considerable energy savings which may save you several thousand euros per year depending on your production volumes. Having had the opportunity to evaluate the long-term advantages of the Beltmix i.e. durability and reliability over time, efficiency in terms of performance and mechanical detail are somewhat obvious advantages but not are not to be taken for granted.

We had a pleasant conversation with Andrea Antonelli, owner of the pasta factory, because we wanted to understand how much passion drives a pasta producer, what drives him to develop production and renew his business.

Could it be the need to keep up with the times or is it his passion for making pasta, that passion that conveys a strong sense of tradition?

The answer, of course, is already implicit.

Your brand is linked to a special number: the year 1987. It seems like yesterday when you started out but we're talking about more than 35 years ago. What has changed since you started out or has anything changed at all?

Raw material and technological process: the secret of "essential" quality



ANTONELLI ROME since 1987

Yes actually! My father, the founder of the company, driven by a strong vocation for pasta, took over what was, at the time, a laboratory and before that it was a small livestock farm; at the time, the laboratory had a mixer and a manual packaging machine.

Today, we can say that we have a very respectable pasta factory. What has truly never changed, despite on-going development and renewal, including generational, is the distinctive character of our family.

We have never given in to compromising on the the purity and quality of our pasta.

How does the market affect your product, I mean do you follow market trends or do you still consider it important to position yourself as a producer close to the Italian pasta making tradition?

Both. Let me explain: market data shows that premium pasta market is growing steadily and our pasta has always been, first and foremost, good and tasty. Those who eat it must experience a sensation of pleasure, something to remember for the rest of the day.

We have our own certified supply chain, made up of a network of farmers who grow selected and certified varieties of seeds, based on very strict technical specifications.

Our milling partner grinds the wheat according to a specific recipe to give us the semolina we want. It is then transformed into top quality pasta.

Our organization puts us in an advantageous position since it is not just a business model to follow, but a cooperation of intent aimed at optimizing the quality and sustainability of the entire supply chain.

What were you looking for when you chose Storci as your technological partner?

Our pasta has high organoleptic/nutritional values, especially in terms of protein content. To achieve certain results, you need to know the raw materials and the technological process.

Our method leaves no room for interpretation. It needs time,



processes to be followed and an infinite number of details to attend to: there is no escape from this or shortcuts to be taken. We needed a highly technological innovative system, capable of adopting our specific method, ensuring that superior quality pasta is provided, where tastiness, our main objective, always comes first. So after seeing how Storci designs and builds its systems, with Michele Storci and Simone Franchi, I realized that the company had the spirit of innovation and continuous improvement that I was looking for, and above all, it leaves no stone unturned. This is Storci's real added value!

Omnia line 1000/800



Fava and Storci

together to face the challenges of the future

We made it happen! Effective October 1st, Fava S.p.A. and Storci S.p.A. merged.

The company name is Fava S.p.A. and it combines both businesses and brands into a single entity making it more competitive and efficient on national and global levels. With a turnover of over EUR 100 million, EUR 35 million net assets, 26000 m² total area of the two factories, 330 employees making it the largest global player specialized in the research, design, manufacture and marketing of pasta and couscous production equipment.

Over 1500 pasta lines are in operation in the most important pasta factories in the world, representing 40% of the world market share and approximately 80% of the Italian market share. These numbers characterize the union of two family-run companies.

Fava was founded in 1937, now in their third generation of entrepreneurs and Storci in 1991. Fava S.p.A., after the merger with Storci, is able to offer customers a complete range of equipment for every need and size, subdivided into the various business areas:

- Continuous dry pasta lines from 1000 kg/h - 12000 kg/h
- Discontinuous dry pasta lines from 100 kg/h - 1200 kg/h
- Continuous couscous lines from 500 kg/h - 2400 kg/h
- Fresh pasta lines from 100 kg/h - 2000 kg/h
- Instant pasta, fresh and frozen ready-meal lines for from 100 kg/h - 4500 kg/h.

The new integrated commercial structure will cover the entire world market of industrial and artisan pasta factories in a more comprehensive manner, both for dry and fresh pasta products, with a unique selection of its kind and with the same quality, dedication and reliability that have always characterized Fava and Storci. The integration of the after-sales service, which provides an important team of expert technicians, mechanics, software engineers and technologists, guarantees all customers a professional, prompt and effective support service. The service to Customers is completed with a series of Research and Development structures, equipped with top of the range machinery and equipment that revolve around the innovative Research Center in Cento, which coordinates the laboratories dedicated to specific product lines in Ferrara, Collecchio and Reggio Emilia.

The synergy that will be created with the integration of Storci, already part of the group since 1996, will lead to an increase in efficiency of the entire production process, which will be shared between the two factories in Cento and Collecchio, improving the entire supply chain.



MICHELE STORCI

“It is a merger that projects us into the future and is in line with the times. The result is a stronger, more structured company, with an excellent capital and financial position, together with a combination of technical skills in the various fields that it will allow us to serve, with the same quality as always, from niche producers to large-scale industries. If I were to think of a mathematical representation of this merger, I would be a formula where the result is greater than the pure sum of the two components. A solid company in all its areas and flexible and quick in responding to its customers.”

Long pasta production line Long 400 FBL



The power of an encounter

told by Fava S.p.A.'s
Chairman, Enrico Fava



LUIGI FAVA

“This merger represents the natural evolution of a long path of success. Since 1996, together with the Storci family, we have become market leaders, gaining the trust of the most important pasta producers on a worldwide level. We have proved that we can face the difficult challenges that this exciting job poses us. The combination of skills, professionalism and sense of belonging with all our collaborators, is a strong point and will continue to distinguish us in providing the best products and services to our customers.”

Long pasta production line GPL 180



This merger marks a fundamental milestone along our business journey for the future of our families and our activity. Our families have always been united by work which started when two men met and had the opportunity to get to know and respect each other. It was back in 1966 when Barilla decided to build a new factory to install high potential pasta lines. I was personally involved in the project and this is when I met the people who were in charge of this new activity. Anzio was one of the team and he oversaw the innovative technical and technological elements of the lines we were proposing. He was highly regarded by the owners. We got on right from the start as we understood one another. Mutual respect accompanied us throughout the years of this impressive project which lasted from 1966 to 1971. We delivered 7 pasta lines to Barilla. Our paths didn't cross for a long time after that. However,



Eng. Enrico Fava

in July 1995, when our company was faced with a major decision for its future, after separating from our historic trading company, we had to market and sell our own equipment. We had to set up our commercial network and integrate parts of the process line to provide the full package. This meant

supplying the presses and press-head accessories. We had to find the right partner and soon. This is when I had a special person in mind who I knew could help me on such a challenging and important adventure. That person was Anzio. We met and I enthusiastically shared my idea with him i.e. combining our skills and building the presses together.

We left that meeting with the agreement practically made, ready to start out on this new journey together! This is when Fava acquires 50% of Storci, located in Collecchio, a company specialized in the dough formation press industry.

It was exciting to work together again with Anzio and we achieved incredible results right from the start. Ours was the largest and most innovative press offered on the market up to that point. A press with a capacity of 4000 kg/h with many original and patented parts. It was the first of a long series of presses which, due to their size and importance, influenced the entire global industry. The companies also had another extraordinary strong point: the support and expertise of our children. Our children, who today, have decided to merge the companies to become more competitive on the market, taking full advantage of well-established synergies together with the expertise of their employees. I am so proud of this merger as it is the evolution of that very special meeting.

Research and Development

The Technical & Research Director for the company is Engineer **Renato Dall'Agata**, who we interviewed to ask about the most cutting-edge solutions that the company is providing for its clients.

What does innovation mean to you?

I would start with our Chairman, Enrico Fava's motto - always be one step ahead of your competition. It is safe to say that Mr. Enrico Fava has discovered some of the most advanced technologies in the pasta drying field. We must always be one step ahead of technological added value, in terms of quality, to obtain the best possible pasta from the raw materials you have available.

That said, innovation means responding to the needs of today's market, which are more and more oriented towards economic and environmental sustainability. It also means contributing to satisfying the growing demand for food on a global level, due to demographic growth. In order to do so, everyone must do their part.

We develop technologies that can apply unconventional and local raw materials because, unfortunately, many countries in the southern hemisphere import cereals and are vulnerable to price increases as we have experienced over the last two years due to the geopolitical situation.

Being able to use local or unconventional raw materials and transform them into good quality pasta that has good cooking resistance, does not overcook, is a healthy, nutritious and long-lasting product, releases carbohydrates slowly and does not require chilling or something else to be stored and maintained, well... this is important.

What do you mean by unconventional raw materials?

Let me explain. Innovation, in my opinion, must make flexible processes possible that can also use raw materials that are not common in the western world, like buckwheat, sorghum, corn etc...; raw materials which are popular in regions of the planet characterized, as I said earlier, by strong demographic development, such as sub-Saharan Africa or South America. Our company, with the most advanced pasta technologies, contributes to satisfying these requests for healthy, good and economically accessible products.

What are the characteristics that most distinguish you?

Technology is our main "warrior", without a doubt. We manufacture long-cut pasta, short-cut pasta, specialty pasta and couscous process lines. These high-capacity industrial lines can produce up to 12,000 kg of shortcut pasta and 6000 kg of long pasta per hour. We have the largest couscous line, which produce up to 2400 kg of product per hour. These are fully automatic lines with advanced production technologies. The lines called GPL 180 and TCM 100, for long-cut pasta and short-cut pasta respectively, represent the best available on the market today in terms of quality, energy savings and cost reduction over the entire lifecycle of the line, aimed at maximizing finished product quality with the available raw materials.

For example, durum wheat availability is much lower than that of soft wheat and soft wheat-based pasta, which from a pasta-making point of view is inferior, is spreading. The lower quality raw materials can be optimized with our technology, which is also patented in various strategic countries around the world.

The overall efficiency of our systems is high: we have systems

Our strong points?

Passion for pasta and innovation



that work even after ten, fifteen years with an overall efficiency of 97-98%. This is our second strongest point thanks to the quality of the equipment we manufacture and to the services we provide. I want to underline that we offer both industrial and artisan pasta production "turnkey" solutions in every part of the world: from the raw material storage system up to the product on the pallet, ready to be loaded onto the truck.

We can offer and supply the entire chain, together with our specialized partners. 90% of our equipment is exported. To conclude, I wish to mention the excellent quality-price ratio of the finished product which is the result of what I said before: the use of poorer protein-based raw materials, which are less expensive and provide, nonetheless, finished products of acceptable quality.

We provide truly cutting-edge services for the pasta business, developed directly in our laboratory.

We carry out dough tests, chemical, physical and rheological analysis on raw materials and we evaluate the finished product to provide the best solution to the customer.

We were also among the first in our field to embrace IoT, with all the technologies that constitute it, to create value-added services.

Fava has always been ahead of its time to promptly respond to the real demands of pasta producers.



Our laboratories

Fava Storci presents its integrated laboratories and offers a comprehensive platform designed to stimulate innovation and product development, promptly responding to the needs of pasta factories and allowing them to maintain a competitive advantage on the market. Today, we will focus on the research centre in Cento (FE), which recently underwent a significant transformation that has made it cutting-edge and aligned with the latest technological standards in the field. This modern laboratory is among the added value services provided by the company and is used as an analytical and experimental laboratory.

It is available to customers for the development of new products and the implementation of the latest technologies and innovations.

The new laboratory extends over an area of 1000 m² and includes the dough formation room, the ancillary equipment rooms, the analytical lab and the prototype lab. The laboratory is equipped with pilot lines for the production of dried pasta and couscous, where all the dough formation tests are conducted.

In particular, tests on the customer's raw materials are of fundamental importance, as they provide valuable recommendations and suggestions for optimizing the drying diagrams. Understanding the behavior of raw materials as technological parameters vary allows you to fine-tune the ideal drying diagram, guaranteeing the best pasta quality in terms of appearance and cooking performance. The Fava Storci Laboratory is equipped with the most advanced equipment to conduct complete analysis on raw materials and finished products. It offers technical and technological training services, chemical-physical, rheological and sensorial analysis, as well as dough formation tests aimed at improving the processes and quality of the finished product. Furthermore, pasta making tests are conducted for the development of new raw materials and finished products. Thanks to the experience of our experts and the use of cutting-edge equipment, we guarantee customers the complete experience, from the mixing phase to the finished product. The laboratory is suitable for testing a wide range of products, from traditional pasta to couscous, using different raw materials, including durum wheat, soft wheat, gluten-free flours, legumes, ingredients or additives. We offer customized solutions to test new products to launch on the market or to perfect particularly complex recipes. The Fava Storci Laboratories are guided by a fundamental principle: the customer at the center of everything.



Research leads to extraordinary results



**DISCOVER THE RESEARCH
CENTRE IN CENTO:
SCAN HERE!**

Technical Assistance Service (SAT)

A conversation with Salvatore Minutolo

For Fava Storci, customer service is of crucial importance, as it is the key to building lasting relationships based on trust and ensuring that every need is best met. We interview **Salvatore Minutolo**, Head of service and management of Fava Storci construction site personnel (mechanical, electrical/electronic supervisors and technologists), to explore all the challenges that concern his work.

Mr. Minutolo, what are the main tasks of your department in terms of technical assistance?

The SAT (Technical Assistance Service) department for which I am responsible is made up of a team of highly specialized technicians who follow our customers closely and are responsible for analyzing and addressing all those mechanical, electronic, software and technology issues that may arise from the use of the systems. In addition to the direct service to customers, it also deals with the management of construction sites with the coordination of all the technicians of the various engineering disciplines involved in the assembly and testing phases. Our staff installs and tests new systems and lines, provides mechanical, technological and software assistance to customers on site and remotely, carries out mechanical and software reviews of the systems. Our offer also includes a scheduled maintenance service, to preserve the efficiency and durability of the systems over time. To give an example of our commitment and our activities, at the moment, with the SAT office, we are managing 12 assembly/testing sites and, again this week, we will have four on-site assistance interventions.

Please explain specifically the services offered to the customer.

Just to mention the most important activities:

Assistance and telephone support: we respond to customer requests, remotely with the PC, with an office staff made up of 4 mechanics, 2 software engineers, supported by my role as manager who deals, in prevalence of the technological part. This team also includes test drivers who are able to provide careful online assistance, even when busy on other construction sites.

On-site assistance: we are always ready to intervene at the customer's explicit request in the event of mechanical and/or technological problems.



Scheduled maintenance: essential to guarantee the constant efficiency of the lines over time.

How do you encourage customers to carry out preventive maintenance on pasta plants? What advantages does this practice offer?

We offer preventive maintenance packages, tailor-made for customers, which include two to four interventions per year and the help of professionals who guarantee the correct functioning of the lines.

What measures are adopted to guarantee the safety of the systems and the customers who use them?

Plant safety is a fundamental issue for us. For this reason we train the customer's staff with training, both during the assembly and testing phase of the line at the customer's premises and in the period following them.

What is the added value that the SAT Fava Storci service offers and what makes it particularly efficient?

A unique experience because it has been gained over many years of work which allows us to quickly identify any need to be solved and the quality and value of the services offered.

What trends or changes in the pasta plant industry do you expect will influence the work of your department in the future?

The part relating to the management of remote work, which is becoming increasingly predominant and deserves a separate chapter.

SCAN ME TO KNOW BETTER
ABOUT THE TECHNICAL
ASSISTANCE SERVICE



FAVA S.P.A.

Headquarters

Via IV Novembre, 29 / 44042 Cento / Ferrara / Italy
ph +39 051 6843411
info@fava.it / www.fava.it

Operational Headquarters

Via Lemignano, 6 / 43044 Collecchio / Parma / Italy
ph +39 0521 543611
storci@storci.com / www.storci.com

FAVA
pasta equipment **Storci**