

# STORCI.COM

# #12



## PASSION FOR PASTA

PASTIFICIO  
GENTILE



PASTA DI  
CANOSSA



YAŞAMSAL  
ORGANİK



Thanks to the synergy between our Company and Cavallini Company, that boasts a long experience in the production of automatic shaping machines for filled pasta, an important project was born: investing in the most famous Italian fresh pasta shape, the tortellino no gluten.

The target is based on an important concept: always innovating with respect for tradition.

This is extremely important in an area such as Emilia-Romagna, known for the art and the “pasta making cult”, where the first doughs have been made. The idea is that of a tortellino for everybody that can meet the special needs of people suffering from celiac disease or gluten intolerant people or those ones who would like to adopt a gluten-free lifestyle. The challenge is to make a product reproducing the hand-made tortellino both technically and qualitatively.

The automatic shaping machines of the TB line, enable you to make high quality gluten-free tortellini and tortelloni, able to stand out on the market, because they are the result of in-depth studies, aimed at analysing the preferences and the various needs of the consumers. This technology can perfectly adapt to non-conventional raw materials usage, such as those used for gluten-free production. Main technical features: dough exceptional exploitation (90%), reliable and quick shape change (that takes place totally substituting the central and the loading units equipped with dosing rods) easy cleaning thanks to the replacement of the filling loading unit.

We are talking of state-of-the-art machines, that can fully satisfy the needs of an increasingly growing market.



# STORCI by CAVALLINI

## GLUTEN-FREE TORTELLINO: THE STORY OF A PROJECT



# “PASTIFICIO GENTILE”

## TRADITIONAL CRAFTSMANSHIP TO THE SERVICE OF PASTA



**Alberto Zampino answers our questions: could you tell us the story of your pasta factory?**

Our story started in the eighties in Via Pasquale Nastro in Gragnano, worldwide famous town for pasta production.

Our father, Natale Zampino, took over a small pasta factory that was producing only handmade fusilli, a shape that has been our distinctive feature during the years. At that time, it was pretty hard sticking to traditional rules and preferring the Cirillo Method that requires a slow drying process; nonetheless Natale knew that all his initial efforts to start up the factory fully respecting past traditions, would have been rewarded.

**How much is craftsmanship important for your product? And how much does the choice of raw material weigh on the production?**

The choice of raw material and craftsmanship are two equally worthy aspects: the slow drying could not be possible without a dough prepared using the best raw material.

**Why did you choose Storci? What are their features that impressed you most?**

After evaluating which Company was the best for us, we all agreed to choose Storci for the ability to combine cutting-edge technology with craftsmanship.

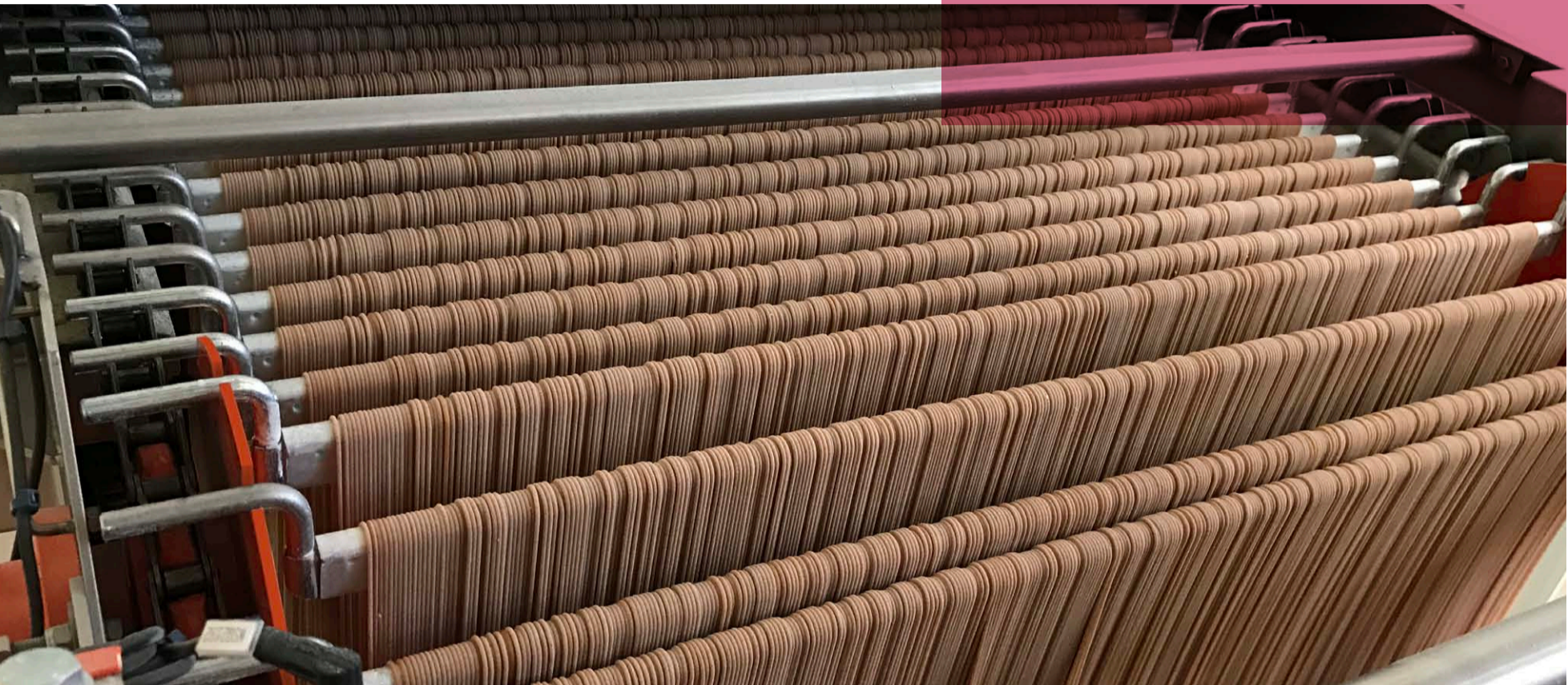


Pasta makers, Natale and Pasquale, have found in Storci the professionalism they were seeking: a clear proof of this are the presses customised meeting our needs and requirements. Eventually we do not forget the strong friendship between our family and Storci.

**What are your next projects and what could Storci do for you?** In future we would like to go on focusing our attention on the quality of the pasta and looking for the excellence, trusting that Storci will always offer us technologies able to enhance all pasta features, just as they have done so far.

SO MANY  
ACTIVITIES AND TESTS  
FOR OUR CUSTOMERS

# TRAINING CENTER STORCI



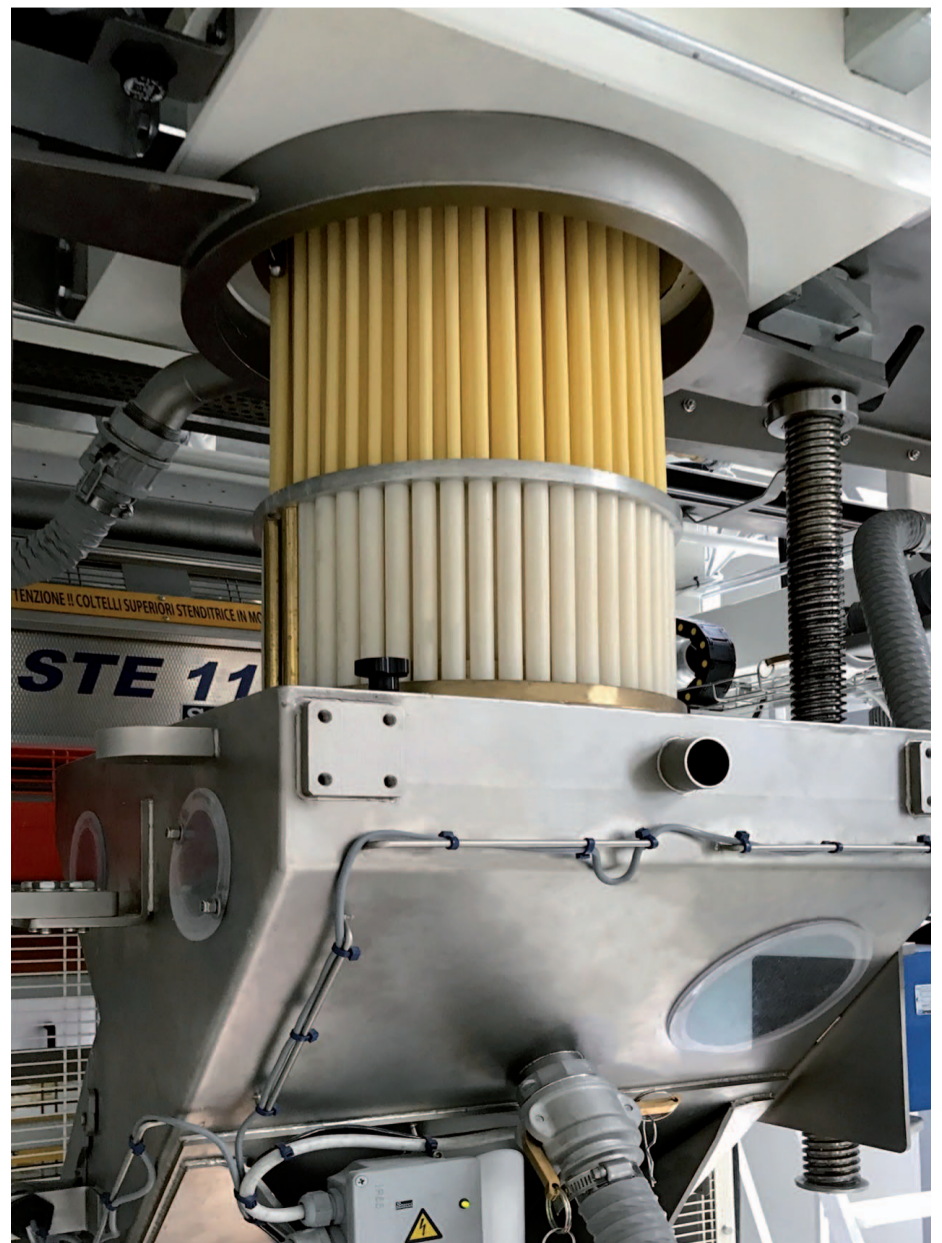
Storci Pasta Center - T & R - is a real pasta factory equipped with Storci lines (Omnia line equipped with instant pasta production). The Cuniola estate, that has been owned by the Canossa family since the beginning of the 1900s, has seen the dawn of our Training Center. In this same estate, the Canossas have established a pasta factory making top quality pasta, trademarked Pasta di Canossa, supervising the whole production cycle, from the seeds to the final product.

The R&D, that has always been one of Storci's main activities, starts a new era with the Training Center, it is the chance of testing and developing new machines and products in a real pasta-making surroundings.

The philosophy of our research center is very simple: becoming an instrument at disposal of Customers who would like to experience first-hand Storci's technology, new recipes and new products, using all kinds of materials.

Both standard pasta and gluten-free pasta can be tested. Moreover, drying process analyses are carried out, as well as tests to improve some special shapes cutting (e.g. cannelloni).

Among the main activities performed by our technicians and technologists team, the following are the most noticeable ones: tests carried out using standard durum wheat semolina/semolato, organic wheat, whole semolina, kronos, whole organic spelt, stone ground flours. **Gluten-free pasta:** several flour products or mixtures (e.g. germinated precooked rice). **Instant pasta**





many kinds of durum-wheat semolina, both organic and standard. **Dried precooked pasta:** sampling and evaluation of different phases of pre-cooking, for pasta to be dried. **Non-traditional pasta:** we are available to verify if new raw materials and new mixtures can be used to make pasta; to test methods of cooking and qualities; to offer Customer Service for the improvement of production and drying process, samplings and Customers Demonstration Service, in-house researches and development tests.

And if the above mentioned list of activities is not enough, we would like to quote Ottavio di Canossa, business owner of our training center headquarters, on what he said about Storci's center in his factory: "We have at our disposal a company that ranks among the best in the world of pasta lines production. That means keeping up our good name, learning new procedures and being at the forefront for all that refers to raw materials and products. This is our best calling card and we are very proud Storci has chosen our pasta Factory for such an important project, adding value to the quality of our products. Making pasta does not mean only business for us since we are very aware of other events that unfold in this sector. When I talk of our project, all the people are very impressed with the idea of zero-mile production chain but the interest in this project increases when I bring up the subject of the training to be done inside our Factory. Everything leads to understand our main goal: a constant search for quality."

Don't hesitate to contact us for more information and a first-hand experience of our training centre.





## WORKING TOGETHER FOR A NEW PRODUCT, MY INSTANT PASTA

Natural, handy, quick and tasty!

These are the characteristics of My instant pasta, the latest success of Pasta di Canossa Factory.

It is produced in three different tastes and shapes (tricoloured fusilli, cheese maccheroni, veg mince ragout penne), my instant pasta represents the right combination between the bronze drawn pasta taste – already produced by Pasta di Canossa Factory – and the convenience of a meal ready to be savoured.

Thanks to the handy cup, it takes 3 minutes only and some hot water to have a complete meal, 100% organic, to be eaten wherever you like, as an alternative to the standard sandwich: at school, at work, with friends.... the traditional Italian pasta in an innovative pack.

My instant pasta is produced using Storci lines.

Indeed the Canossas, who have been owning an Omnia line since 2014 for the production of several types of dry pasta, have grasped the huge potential of instant pasta and decided to equip their existing plant with a cooker, supplied by Storci, for instant pasta production.

Instant pasta – Storci's way: do not miss the chance to move forward into the future of your pasta production.

Contact us: [sales-storci@storci.com](mailto:sales-storci@storci.com)



## STORCI AND PASTA DI CANOSSA

For more information concerning my instant pasta:

[www.myinstantpasta.com](http://www.myinstantpasta.com)



YAŞAMSAL ORGANİK factory is located in a very beautiful surroundings in lush countryside, 75 km far from Istanbul, ideal place for livestock farming and for intensive organic crops, in other words an interesting production area. Mrs. Yilmaz, the owner of this unique amazing industrial area can rightly boast of what she has built and what they are doing: "Our products are made according to organic production rules, we know the drill from the wheat choice to the packaging, we don't miss a thing. We have chosen the organic production because is an appealing philosophy based on the conservation and fertility of the earth, aimed at feeding the plants by means of the biological activity of ground ecosystem" To the question - How come did you choose Storci for your pasta production? - she answered: "Your Company was recommended by my nephew who lives

in Italy, and that was a positive surprise. We had a series of specific requirements to be met and Storci helped us with it and thus we chose the OMNIALINE, that's undoubtedly the best solution to produce several shapes, with a small footprint. The result is an excellent product, both qualitatively and esthetically, limiting predictable definitions referred to pasta, such as "not inviting, but tasty". In this case we can only say "inviting and tasty". The future? We would like to continue producing organic pasta, gluten-free also, to meet the needs of an increasingly growing market and I'm sure that this time too Storci will help us find the best solution.



# YAŞAMSAL ORGANİK THE ORGANIC PASTA COMING FROM AFAR

A CUTTING EDGE PASTA  
FACTORY TOGETHER WITH  
STORCI'S TECHNOLOGY



## THE ENTHUSIASTIC NARRATION OF HIS BIOGRAPHY

# ANZIO STORCI, STORY OF A REMARKABLE MAN



Anzio Storci: Barilla technical department

It took a long time for a select few of us to organise a series of interviews with Anzio Storci with a view to writing his biography. What we are going to tell you is the first part of a long work that will result in a book edited by Giancarlo Gonizzi (well known administrator of Barilla historic archive). From these long chats, memories and dates emerged along with many emotions and anecdotes about a rich working career and a fulfilled personal life, with no rues. From the beginning in Barilla at the age of 16 as a workshop boy, learning so much and joining a spreader machine prototype project, till the production of highly technological new plants of the first great Barilla factory. A long travel that ends with present-day Storci and the partnership with Fava. Anzio Storci knows how to tell his story, with no lack of memory, lining up his life, revealing special emotions when he looks back on the past efforts to survive a war, when he talks about his parents, his uncles from his father's and his mother's side, his brothers. The most important event of his life seems to have come out of a good writer's pen: Parma, a summer morning, after school, while young Anzio is greedily reading a comic, lazily leaning against his bike, an unknown gentleman

(this is the only person whose name Anzio Storci cannot recall.) asks his help for carrying a heavy spare part of his motorbike to a very far workshop, beyond the Park. Anzio readily says yes, carrying that spare part with his bike. The stranger thanks him promising to find a job for him at Barilla: it's the beginning of a long adventure.

Anzio Storci and his left side Giancarlo Gonizzi

