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Storci
PASTA MACHINERY



“Pasta in Practice”: discover it with our Laboratories

ANTICO PASTIFICIO LUCANO



DRY PASTA: OUR SERVICES



UAB LAŠŲ DUONA PASTA FACTORY





Dried pasta is an iconic product of Italian business. Easy to manufacture and very widely consumed, according to ISMEA (the Research Institute for the Agricultural Food Market), dried pasta recorded a high growth rate in 2019/2020, contrary to the general trend of purchases in Italy over recent years. In the first half of 2020, consumption increased further, recording a + 28.5%.

To obtain a superior quality dried pasta it is necessary to rely on a trustworthy, versatile partner, ready to satisfy the customer's needs. Our customers are familiar with our dried pasta production lines and know that they are characterized by flexibility, reliability and long life. The secret of a good product lies not only in the choice of the plants: we are aware of the need, for those who wish to start a pasta factory, to satisfy requests, needs and remove doubts. It is for this reason that today we want to talk to you about a series of services which we are able to provide, essential for starting this type of business.

The choice of suppliers. The supplier represents a partner for your business. An almost intimate bond that must be based on mutual trust and a shared vision of the future. The choice of a supplier, therefore, is not a cost but an investment to focus on because, as time passes, you will discover the value of machines designed to last. Because when you grow, increasing production does not mean changing the pasta's quality. Because when you have an idea, you need a team of designers behind you, capable of setting up that idea. Anyone who has shaken hands with a Storci man knows they have all this.

Plant engineering and installation. The plant is often the thing that scares the most. Paradoxically it is also the simplest. Apart from a normal drinking water system and the possibility of being reached by the electricity network, there are no other constraints to the construction of the line.

Only the customer's floor plan is needed and our technicians will provide all the instructions required for the masonry work and the connections. After this step and a schedule defined with you, we will come to install the complete dried pasta line.

Training. Training begins with your first visit to Storci and pretty much never ends. Once your expectations have been defined, thanks to our Training Center, you will be able to see the machines in operation and to follow the whole logical manufacturing process in a real pasta factory.

MANUFACTURING DRY PASTA?

It's easy with us
Find out how

Once the plant has been set up, in addition to the technical tester, we provide our technologist. We will monitor your activity both in person and remotely. With your consent, thanks to our IoT personnel, we will be able to intervene without being there physically on site, to manage your drying programs with you and to provide assistance at all times, wherever you are.

Assistance, Warranty and Safety

By assistance we mean being able to receive spare parts in a very short time. Every day without a spare part is a day without production. The warranty safeguards us from unforeseen expenses. Especially when we are far from the supplier company, it is important to take advantage of an extended warranty which goes well beyond the legal requirements. Safety is an ethical duty rather than a legal one.

Low-interest financing. Before using your own capital, it is always advisable to seek advice from a company specializing in low-interest financing.

We are not talking about accountants, but about actual service companies which specialize in the study of the regulations concerning advantages granted to businesses.

Business plan. It is an important moment of the decision making process for starting a business. It is the instrument with which processes, procedures, roles, costs and margins are defined.

Dried pasta lines are our core business. Our plants can be fully automated up to trolley filling, for both short and long-cut pasta, while leaving the task of completing the shaping to traditional drying in the static chamber.

The production range: from 150 kg/h up to 1200 kg/h.





DISCOVER ALL
OUR MODELS!



The Beltmix trolley is a dough preparation system that replaces the traditional shaft and blade mixing tank and is suitable for supplying complete production lines at pasta factories.

Thanks to the combination of a Premix® pre-mixing unit and a patented slow-moving accumulation conveyor for the dough rest period, the Beltmix technology makes it possible to allow time for the dough to reach the optimum hydration level and the gluten to develop. This technology marks a significant innovation for dried, fresh, egg and special ingredient (spinach, tomato, etc.) pasta.

Since the dough is not subjected to any kind of mechanical action, the Beltmix guarantees that the original properties of the raw materials are kept intact and optimizes the color of the finished product which, in the absence of oxidation, remains comparable to that achieved using an absolute vacuum system.

Thanks to Beltmix, used throughout the Storci/Fava production range, the production and qualitative efficiency characteristics of the dough remain stable over time. The PLC allows the user to store a high number of recipes, which are easy to modify.

Suitable for various sectors: fresh pasta, fresh filled pasta, sheet pasta, dried pasta, gluten-free pasta and gnocchi.

Our trolley units

If you are looking for a system that allows you to get maximum efficiency from your line, this can now be achieved upstream of the production process. Focusing on getting the dough right means laying the foundations for an excellent finished product.

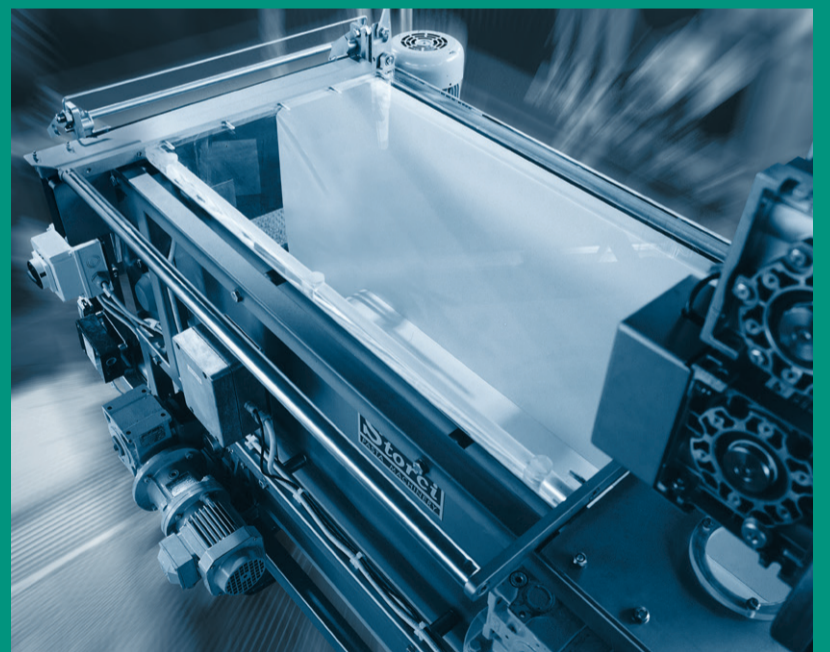
All Storci trolley models come with the Premix®, our patented pre-mixing unit, applied to three different solutions, to serve the needs of companies of all kinds – from laboratories to pasta factories – that make dough in batches and need to automate the production process and run it on a continuous basis, achieving dough that are always the same and replicable over time.

And there's more: elimination of the kneading tanks with manual dosing, and smaller dimensions. Maximum accessibility for cleaning operations.

All units are made from stainless steel and easy to move.

TROLLEY BELTMIX

DISCOVER THE BENEFITS



OUR BELTMIX SYSTEM

The Beltmix is a patented dough preparation system that marks a significant technological innovation for dried, fresh, egg and special-ingredient pasta. Technology and sustainability, thanks to the low energy consumption. Combined with the Premix®, it replaces the traditional shaft and blade mixing tank. Suitable for various sectors: fresh pasta, fresh filled pasta, sheet pasta, dried pasta, gluten-free pasta and gnocchi. Top quality dough with optimized color. The energy saving that can be achieved with the Beltmix system is ten to thirty times greater than with the traditional tank.

STORCI R&D

OUR AIM?
CONTINUOUS INNOVATION
OF PRODUCTS AND
PROCESSES



Nowadays, companies that want to remain competitive on the market need a good Research and Development department which knows how to provide them with tools, technologies and skills in order to evolve constantly.

Davide Bedodi tells us how the sector he is responsible for at Storci strives, day after day, to be the beating heart of the company and to make the latter stand out among the competitors.

Research & Development is a key sector for a company. What are the activities that are carried out by the Storci R&D?

Our team deals with all innovation, technological and product research activities. Our main aim is to promote business innovation, to control process and product quality, to set up, develop and control the implementation of projects. We also deal with goal-oriented strategies. An im-



portant part of our work is also to research and choose the equipment and materials and to carry out analyzes to optimize the cost-benefit ratio. Our work is divided between “pure” research, relating to technology and products and “applied” research, looking for solutions to problems reported by our customers or identified within our company by the sectors which are most in contact with the customer.

How is the Storci R&D team composed?

The Director of our sector is Alberto Serventi, CTO of the company, a name that needs no introductions, given the many years of experience in the world of pasta. Our team is very heterogeneous and, in addition to me, it has three designers, Andrea Donati, Marco Bernini and Matteo Ceriati, flanked by Alessio Marchesani, food technologist, and Lorenzo Groppi who looks after the mechanical and installation side. Our team works in synergy with the whole company but in particular with some departments, such as, for example, the electrical department, especially in relation to the IoT part, the technical department, with which we have what I would call a natural collaboration and the sales department, essential as it reports the requirements, problems and needs of our customers.

Storci has an internal Laboratory and a Training Center, an integral part of the R&D activity, a real pasta factory in which it tests and operationally develops machines and products. How important is an activity like this, of actual “applied research”?

Our internal Laboratory is equipped with state-of-the-art equipment, machinery, technologies and analysis tools.

Its activity is entirely dedicated to our customers, who can test their raw materials with the full cooperation of our experts. Internal design and construction mean creating “tailor-made” solutions, as well as for pasta, also for very diversified sectors such as bakery products (bread, pizza, etc.), extruded products (licorice, chocolate, processed sugars, etc.). Our Laboratory also boasts important collaborations: for example, with the University of Parma on its Degree Courses in Food Science and Technology and Mechanical Engineering.

Our Training Center is the flagship of Storci’s Research & Development department. It is a pasta factory based in Ferrara, where Pasta di Canossa is manufactured and distributed. Two of our Omnia multi-shape lines are installed inside, which allow to manufacture standard dried pasta and special shapes. The two lines are also equipped to produce instant pasta. In the pasta factory, you can experience first hand the quality of the manufacturing plants, the times and methods of the shape changes, view the production of dried and instant pasta in real time and much more. This is a very important activity for us, as it allows the customer to carry out, together with our technicians, production tests with their own ingredients in a real pasta factory with a real line and not in a simulation laboratory.



Solutions, not revolutions, must stem from the R&D department: how much do you agree with this statement?

I fully agree: ours is a sector which by its nature is always at the forefront and attentive to changing times, but which inevitably needs to find a balance between technology and innovation (essential in today’s constantly evolving world) and tradition, which in the world of pasta constitutes, in its thousand facets, a fundamental aspect which has been handed down over time.



Previous page: Davide Bedodi, Head of the Storci R&D department. Detail of Storci R&D Lab, with Beltmix system on STF TV sheeter.
In this page, top picture: Multi-shape Omnia Line mod. 600/500. Bottom picture: Multi-shape Omnia Line mod. 1000/800.

ANTICO PASTIFICIO LUCANO

MANY SHAPES FOR PASTA MADE WITH PASSION



Rocco Quagliara is the owner of Antico Pastificio Lucano, an important factory in Basilicata.

In this interview he tells us about his Company and values and the pasta they manufacture, a variety of products ranging from typical, local shapes to traditional ones.

Antico Pastificio Lucano was born in 2005 in Contrada Pipoli in Acerenza, the nexus of two remarkable culinary traditions of Basilicata, Genzano's and Acerenza's. Will you tell us something about your Company and guidelines?

Since its inception, we have decided that the cornerstone of our activity should be manufacturing an excellent product. Consequently, our accompanying line of action along the whole process is the following: at the beginning, there is the selection of high quality and local semolina; the same attention is given later to all the production phases until reaching a unique product.

The business relationship between our two Companies is long-lasting. You had already chosen us in 2005 when you bought a multiformat Omnia line; in 2021, to our great satisfaction, you have again picked us for a

short pasta line. Could you tell us about these two experiences?

Since during the designing phase of the factory, our Company had decided to rely on Storci's professionalism. We started buying a multiformat Omnia line and three static dryers. The results were highly satisfactory: thanks to the cooperation between our pasta maker Domenico Lomuto (nicknamed Mimmo, also a member of the Quagliaras family) and Storci's staff, we managed to bring into play an excellent product.

Considering the positive feedback of the market, we chose to increase the production; we consequently bought two more dryers, followed by four more in 2020. In 2021, we have further expanded our production and chosen Storci again, this time for a short pasta line.

The pasta you produce, Pasta Quagliara, is the offspring of a long story. You manufacture it according to the ancient recipes, with all the care necessary to guarantee authenticity and conformity with the food regulations. How much has our Company contributed to the success of this project?

Storci has been our key strength. The great versatility of the Omnia line enables us to cope with all the demands of our Customers, producing several shapes of short, long and special pasta. A high-level technology always combined with respect for tradition: that is what we were seeking for our brand.

Moreover, our Company has become a reference point for many cereal factories of Southern Italy, that transform their durum wheat in semolina and afterwards in excellent quality pasta.

What are your projects in the future?

We are going to improve our packaging lines shortly.

In the coming years, instead, we will be cooperating again with Storci; at the moment, however, we won't disclose anything about it; let's say it is natural for us to think of your Company always as our primary partner.



WHY WE CHOSE STORCI

UAB LAŠŲ DUONA PASTA FACTORY



Where do your preference and interest in buckwheat, the raw material used both for your baked products and pasta come from?

Our interest for buckwheat comes from the desire to offer our Customers organic and healthy products, made of buckwheat grown only in Lithuania.

Well aware of this possibility and believing in our own capacities to build one of the most modern pasta factory in Lithuania, we created Biorina trademark.



Mūsų užauginta ir iškepta!

Nerijus Aukštuolis is the owner of UAB LAŠŲ DUONA, a noteworthy Lithuanian Company that manu-

factures buckwheat products and has made the protection of local products and the “healthy and natural” motto its trademark.

Let's discover how ... and how much our Company contributed to their mission.

Could you tell us about your Company? How did it start? Which are your mission and working philosophy? What about the leading passion of your entrepreneurial journey?

Lasu Duona is a family-run company with 100% Lithuanian capital that, from generation to generation, has always focused all its energies on manufacturing products as more natural and authentic as possible.

For this reason, as well as meeting the needs of a more and more demanding healthy products market, we decided to create a new brand, Biorina, buckwheat products based on Slow Food philosophy.

Our mission consists of safeguarding the culture of local foods together with their traditions and specific methods of production and cooking. Moreover, we offer our customers excellent and healthy products grown in local farms and fields fertilized only organically. This way, the surrounding nature benefits from it and our land resources are safe and protected.

How did you find us? What are the most peculiar aspects and advantages of our lines in your opinion?

We were looking for reliable pasta machinery manufacturing enterprises with many years of experience behind them. When we set our sights on Storci, we came to visit you to see first-hand your Company philosophy. During the meeting, we felt a warm atmosphere of family and tradition around us.

Besides, your President Anzio Storci wanted to meet us personally: that meant very much for us.

We appreciate a lot that kind of attention and devotion to work. After the meeting, we decided to invest in the short pasta line you had offered, which proved to be as reliable and flexible as we were looking for and fully meet our needs.

The main advantages of the plant are undoubtedly the versatility, stability, the application of higher technology and, last but not least, the possibility to make many shapes of pasta.



Industry 4.0



Tenders & Funding: a world to be discovered

We interview Paola Gioia, head of the Storci Contracts Department and Export Manager, who gives us an insight and helps us understand the world of tenders and funding in the context of the Industry 4.0 process.

Ms Gioia, talk to us about your sector. How does the world of tenders and funding work and how should these tools be approached by a company wishing to access them?

This is a multi-faceted world, rich in opportunities. It is a system that rewards dynamic companies that want to put themselves out there and innovate, that want to improve products, processes, and so the image of the company itself, on the Italian and foreign markets. I always like to emphasize that the right mindset to adopt when approaching this world is that funding should not be viewed merely as a tool that allows the company to carry out a project, but should instead be seen as an opportunity, a way of achieving a long-held dream.

What kind of research must a company like Storci do to access the world of funding?

We do not do basic research of the sort engaged in by universities and pharmaceutical companies, but our R&D work is in experimental development, ongoing improvement and innovation in relation to existing and new lines and machinery. In this case, funding often takes the form of a tax credit, that the State offers as a “reward” system for companies that can demonstrate their eligibility. These are “automatic incentives”, available each year, but also planned in advance for future years, which help companies organize their research work, including with a view to long-term projects (three years, five years, etc.)

What are the most recent developments in this area?

I have been working in this sector since 2008, in 2020 I was joined by my colleague Elisa Pelati. Together, we have had a chance to

note the innovations and changes in relation to tools of this kind. As regards funding, a type of tax concession was introduced over the last year that will remain in place for the next four years, which expanded the categories of funding, adding sectors such as design, enterprise 4.0, logistics and other fields that are not purely mechanical. As regards tenders, on the other hand, things are a little different. You can access ministerial, regional or European tenders, each of which has its own procedures.

The Emilia Romagna region is always very active, with major opportunities to be seized.

These are tools that help “draw” companies into a new era.

Can you give us an example of a funding opportunity or tender accessed by Storci?

To mention just a few, as regards the tax credit, we carried out studies aimed at improving drying cells, which led for example to a change in the panels used, the internal geometry, the channeling of the air inside. Also, we have carried out multi-year studies on gluten-free, in full collaboration with the Storci R&D team.

We have upgraded all our plants in accordance with the Industry 4.0 directives. Indeed, even before these directives became “official”, we were working to modify all our lines and machinery in that regard. We took part in the “Bando Energia” [Energy Tender], an Operational Project of the European Regional Development Fund (PorFesr) 2014–2020 by the Emilia Romagna region, co-funded by the European Regional Development Fund, which allowed us to replace the lighting equipment in the assembly department and install a photovoltaic system on the company roof. Since the system was installed, CO2 emission savings have amounted to 117,353.13 kg, equivalent to planting 3,502.63 trees.

