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ANZIO STORCI PRESENTS THE “TURNKEY” PROJECT:

“NOW WE CAN OFFER A COMPLETE AND TECHNOLOGICALLY STATE-OF-THE-ART SOLUTION FOR PASTA AND COUSCOUS MANUFACTURERS.”

For a pasta factory the turnkey solution means being able to obtain a supply which includes not only the production lines but also those general systems for feeding the various lines, including thermal and electric energy and everything else needed to run the production process. It is therefore essential to set up a well-defined and structured procedure which starts from the storage/infeed of the raw materials and ends with the packaging of the end product.

Our President, Anzio Storci, explains the advantages for a client who chooses to implement a project of this kind.

“A company which wants to set up a complete production system, starting with the raw materials and finishing with the end product has one basic need: having one, single reference point. We can meet this need because we have all the necessary know-how for implementing this solution and we have a network of suppliers and reliable local workers who can execute all the stages of the project. My experience in this sector has helped me acquire a series of knowledge on this subject, which I am now passing on to my sons, Michele and Simone, and my co-workers so that we can continue to perfect this activity.”

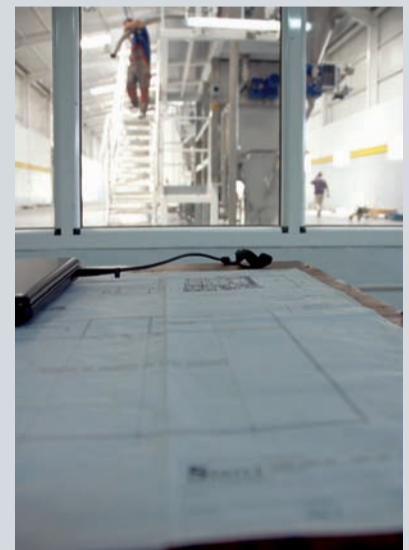
In which countries has Storci supplied turnkey solutions?

“We have concluded some important contracts with certain Algerian customers, to whom we supplied both couscous and “Omnia” multi-shape pasta lines and a number of negotiations are currently underway for other projects. At the moment we are operating in the Maghreb area because we have received a lot of requests from there, but we haven’t excluded the possibility of working for other customers in different countries. Without doubt

we can say we have had some very positive feedback, word of mouth is quickly getting around from our satisfied interlocutors and this, for us, is the most important result.”

There are without doubt other suppliers of pasta lines offering turnkey solutions. Why should a company wishing to produce pasta turn to Storci?

“As I was saying earlier, we have the know-how and necessary experience to be able to better meet all the requirements of anyone who wishes to produce pasta (and not only). Our lines are reliable, technologically avant-garde, long-lasting and always respect tradition. We produce lines for fresh and dry pasta, couscous, gluten-free pasta and ready meals and this versatility means that we can operate across the board, providing the complete range of plant systems which customer companies need to better meet the demands of the market in which they aim to be leader.”



PASTIFICIO ARTIGIANALE FABBRI:

PASTA MAKING TRADITION AND CULTURE SINCE 1893, FOR A UNIQUE PRODUCT

Pastificio Artigianale Fabbri has reached its fifth generation, but the tradition behind it remains the same

Talking to Giovanni Fabbri is always a great pleasure, one immediately picks up on his passion for this line of work and above all for the value of true artisanship. The Pastificio Artigianale Fabbri doesn't just produce pasta (saying such a thing would be limiting) but it creates an extraordinary product, also thanks to Storci, with whom their collaboration began over 10 years ago with the Omnidryer pre-dryer machine.

Giovanni Fabbri says: "I needed a manually adjustable pre-dryer tunnel which would let me pre-dry pasta for subsequent drying in cells at 38°C with particularly long drying times (3-6 days); I believe this is the best way to keep the properties of the raw materials used in my product intact and create pasta in accordance with the criteria of high quality... Storci helped me to achieve this."

Mr. Fabbri, how important are the raw materials for the quality of a product?

"I believe it is of fundamental importance, we use triticum monococcum, more commonly known as einkorn wheat. This is an extremely simple grain which makes it very digestible and consequently excellent for all those people who suffer from ailments affecting the digestive system."



What pasta shapes do you produce and which markets is an artisanal pasta factory such as yours, focusing on?

"Our pasta shapes are all the classic ones belonging to local tradition: spaghetti with a dry diameter of 2.8 mm (Storci helped us a lot in this), stracci and pappardelle di San Lorenzo (in honour of the patron saint of us Florentine pasta makers). We always stick to the same production and this allows us to keep our quality standards high, even though our market is broadening and diversifying, especially abroad: the United States, Japan, Canada, Australia and the EU. "Gambero Rosso", one of the most authoritative publications in the specialized publishing sector, has just awarded our spaghetti joint first prize along with other Italian specialities."

Is it true that you are very popular with sports-men and -women?

"Of course, as well as our prestigious collaboration with the Luna Rossa sailing team for the America's Cup 2013, we also supply the Yamaha Moto GP team and Lucio Cecchinello's LCR Honda Moto GP team."



HISTORICAL PHOTO OF PASTIFICIO ARTIGIANALE FABBRI, 1893

THE VERY BEST IN DRYING CELLS: STORCI GUARANTEES THEM FOR 10 YEARS

Long-lasting, sturdy, rustproof:
three key words to give the Customer greater peace of mind.

As always Storci starts at the top to faithfully recreate maximum quality also for small- and medium-sized pasta factories.

It is now offering a new, long-lasting solution: the best guarantee for scratchproof, rustproof and high temperature resistant drying cells, made with the same panels successfully used in the large automatic Fava/Storci lines, suitable for temperatures of over 90°C which make it possible to dry pasta at high temperatures too.

A plus point for the whole range of dryers designed for short- and long-cut pasta, nested pasta and lasagna, with a production capacity of up to 12 trolleys and in the XL version, customized for trolleys with 1500-mm wide drying sticks. Furthermore solutions are created with double-leaf doors, for plants which can only accommodate a limited opening radius due to lack of space, and other solutions can be requested which Storci will always do its best to meet.

Improvements have also been made to the PLC which allows the user to set the parameters of the drying diagram in accordance with preset and modifiable formulas and which interfaces with the advanced graphic management supervisor and stores the parameters of the different process batches. To confirm the high quality, the humidity injection system is always available for the stabilization of special products.



Sturdy and long-lasting: the innovation involves using closed cell fiberglass panels, i.e. seamless, without gaps between the insulating material and the outer coating panels.

Furthermore, a stainless steel plate is affixed on the inside, as this is the best material available for processing operations in humid and ventilated ambient conditions. Also the through holes for the instrumentation are made with continuous welding to make sure humidity cannot filter into the panels. This makes it possible to improve and simplify cell cleaning operations with attention to the quality of the product and the safety of the consumer.

This innovation, the result of Storci's long experience and the reliability of its suppliers, means offering innovation and improvement solutions to the Customer.

We asked Michele Storci, managing director of the company's commercial department, the reasons behind this choice: "It is a decision which goes against the current compared to what everyone else is doing at the moment, in this period of economic crisis, in other words lowering prices at any price, even to the detriment of quality. Our solution is the one which represents an excellent compromise between cost/quality/life-expectancy, and this is thanks to the teamwork which goes on between our technical office, the production department and our partners. We believe so strongly in this choice that we are guaranteeing the panels for 10 years".



SARL MOULIN BOUGUERRA

COUSCOUS: FROM THE GRAIN TO THE END PRODUCT



A trip to Maghreb, to a producer of top quality couscous. Storci met this company, in its land of origin, which stands out for the quality and care it puts into its product.

The owner, Mr. Sharif, is a young man full of enthusiasm for the remarkable success achieved on the Maghrebian market and beyond. In less than two years, its customer base has increased so much that Sarl Moulin Bouguerra couscous has become one of the most successful and popular brands on Algerian soil, both for families and restaurateurs.

The strong point of this couscous is without doubt down the high quality of the grain and the semolina obtained from it: counting on its very own mill, Sarl Moulin Bouguerra manages to obtain mixes of semolina with the best ratio of protein

content, and this shows in the final product.

To maintain these high standards, the Storci system has been designed and built using the best technological criteria for maximum observance of the desired result.

From the mixing of the ingredients to the grading of the various sizes of couscous grains, the objective of quality and consumer satisfaction is guaranteed. The pre-cooking is always to perfection and is uniform over the whole raw product to achieve top quality results, thanks to the steam



technology that completely envelops the product which travels along on a self-cleaning conveyor. The dried product is selected based on different sizes: fine, medium and coarse couscous, and this allows the producer to put different couscous types on the market to suit every palate. The grain size is controlled thanks to the original sieving system which makes it possible to avoid the need to remill the couscous. These are just some of the advantages provided by **Storci's Couscouline** system.

A country which is growing and investing a lot in new companies, in traditional products made with new technologies while still respecting tradition.

The **Storci Couscouline** gives excellent results which are so high that more producers are keen to diversify their range of products by buying dry pasta lines from Storci too.

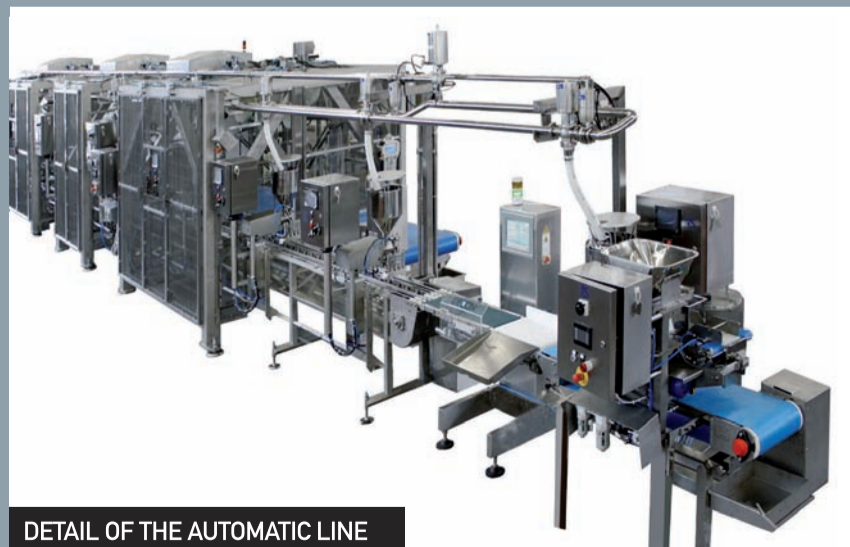
For us, a satisfied client is the best proof of the commitment we always put into developing and building our systems.



STORCI and B.S. MORE THAN JUST A PARTNERSHIP

Two companies, Storci and BS, a long working history behind them and a great deal of experience and reciprocal knowledge, these are the reasons which have led to a strong collaboration in the ready meals sector. One of the special features of BS, something which is essential for Storci, is its flexibility in designing and building machinery and systems. When you come back from visiting BS Impianti, there is a net sensation: one of people who love their work, experience handed down from father to son and a passion for this line of business. They have been working in the ready meals sector for a very long time.

Collaboration with Storci has its roots in this sector and so we asked them:



DETAIL OF THE AUTOMATIC LINE

why a company like Storci?

Lucio Bonini replies: "Because everyone knows the quality of its technologies, for us Storci is a guarantee and we hope the feeling is mutual. And then, behind us we have many years of collabora-



PASTA SHEET COOKING SYSTEM

tion with Anzio Storci, there is a long history of co-operation between us based on mutual respect. The level of understanding with Storci is perfect because we share an important value: quality of our lines and a high level of product customization. This understanding began with us making small parts for Storci spreader units, the results were always excellent and the level of trust continued to grow. We are the best when it comes to creating dosing units with just a few but crucial features: space saving, simple to use, high levels of performance. We offer good and long-lasting technology and Storci knows this, and the new Storci/BS Network brand is proof of this".

What's new in the technological field?

"At long last we have patented the pasta sheet pick-up head, and for us, small company that we are, this is a really great achievement."

The synergy between the two companies is strong and without doubt we will soon be getting positive feedback from the market.



SPARE PARTS: STORCI-FAVA TEAMWORK

QUALITY GUARANTEED



The Storci Spare Parts Service can respond quickly and effectively to the demands of its customers. Our strong points: immediate response, well-stocked spare parts warehouse, parts can be shipped within 24-48 hours whenever a plant stoppage has occurred due to critical component failure. Today approximately 300 Storci lines/systems, 800 dosing and premixing units (including Storci's patented Premix®) fitted to other manufacturers' machinery and over 1000 Fava-Storci lines are installed throughout the world. It is easy to imagine how the Storci spare parts world needs to be focused on dynamism and attention. With the Fava company, our partner for building large systems, a kind of symbiosis has developed, by which we share our competences and goals in providing customer services. The needs expressed by the customer are weighed up by both companies, so that we can work in synergy to satisfy these needs in the most complete way possible.



A CHAT WITH... ANTONELLA MEZZADRI

QUALITY MANAGER AT STORCI S.P.A.



ANTONELLA MEZZADRI

The Quality Management System as a tool for guaranteeing efficiency in the company's work.

What does being ISO 9001 certified mean to a company like Storci?

ISO 9001 certification shows that the company's quality management system has been recognized as compliant with a standard of excellence.

The first certificate was awarded to Storci in December 2005; for us this means working in a company whose objective is to continuously make improvements in all the company's process phases. The quality management system is really effective because it answers to international standards ISO 9001. It is a comprehensive tool for guaranteeing the quality of our products (e.g. from the sale of a turnkey system

up to the ordering of spare parts) and for continuously improving our performance.

What extra benefits does this bring for your customers/suppliers?

For Storci it is essential to put the spotlight on customer satisfaction and with that aim in mind, being certified is a guarantee of consistent quality and service.

Verification by a third party of the requirements necessary to meet the needs of our customers confirms our high levels of quality, not only in our products but also in our organization. Furthermore, we also encourage our suppliers to seek certification and we are convinced that the benefits can be mutual.

What measures are taken to ensure you can keep this certification?

As the Quality Office we deal with, for example, elaborating and updating procedures, instructions, forms, Management review, management of non-conformities and actions aimed at bringing about improvements.

For us the annual visit by the certifying body, DNV, to our company and the pasta factory to analyze the installation and testing process is very important.

If the very first inspection visit was something we looked forward to with trepidation and a slight element of worry, nowadays we see it as an important moment of evaluation, when everyone is proud to show off and describe the competences they are responsible for.

How do you manage, thanks to the Quality Management System, to improve the effectiveness and efficiency of the work carried out?

By constantly monitoring the progress of each individual activity, involving and motivating the individual members of staff (who are constantly being trained and updated).

For me and my two co-workers the key words are: monitor, manage, improve, look ahead and above all, collaborate.

OMNIALINE 500

THE MULTIPRODUCT LINE

"In our passage from the cultivation of grain to the construction of the pasta production plant, we found in Storci an organization that has always listened to our questions and requests, responding punctually, with skill and courtesy"



Maria Mancia



Short and long pasta, nested pasta, lasagna and any special formats: all this is possible with Omnia, the compact, multifunction line that is automatic and customizable.

UNIQUE COMPACT SIMPLE

