

STORCICOM

N.09

storci s.p.a. / via lemignano, 6 / 43044 Collecchio / parma / italy / ph. +39 0521 543611 / storci@storci.com / www.storci.com

STORCI PRESENTS ITS NEW INSTANT PASTA LINES:

FOR MAKING A COMPETITIVE ENTRY INTO THE NEW FOOD MARKETS

Instant pasta lines are the latest important result of our Research & Development activity.

They were conceived by following current trends in the food world and meet the ever increasing demand for a hot meal which is quick to prepare but still tasty and good to eat.

The key word is “instant” in that it takes just a few minutes and a little boiling water to prepare a healthy meal of pasta with sauce, a great alternative to Asian noodles with an excellent quality-price ratio.

A ready meal which is already proving successful all over the world, in Asia and Europe, both in industrialized countries (because it is a quick and tasty meal) and in developing countries (thanks to the low cost), consumption figures for which are expected to increase by double figures. **Michele Storci**,

managing director of Storci S.p.A., explains: “We really believe in these new products which bring together modern and traditional tastes. Our aim? We want to extend the consumption of pasta to those places in the world where usually it is quite low.



Our lines have a number of main features:

- First of all they offer “**turnkey**” solutions, providing an all round service: in this case, the customer is guided by a team of experts who support him through all the development stages of the project, giving advice and suggesting the best solutions also in terms of the business plan, development of the recipe and the choice of the packaging system;
- They provide **great diversification** for anyone already producing pasta and **great opportunities** for anyone entering the market;
- They provide **an opportunity to penetrate markets on an international level**;
- The end product is simple to use and very easy to produce with our machinery.

Lines can be AUTOMATIC, SEMI-AUTOMATIC and, as already mentioned, TURNKEY SOLUTIONS.

They are all fully **customizable and versatile** and allow the customer to try out various types of production with different sauces and condiments in our Laboratory.

It is also possible to “**convert**” an existing system (following an assessment by Storci technicians) into one for producing instant pasta or even add this new technology to traditional pasta production.



MICHELE STORCI, CEO STORCI SPA

For any information, requests or queries, do not hesitate to contact us:
sales-storci@storci.com



SARL MIS

«Moulins Industriels du Sebaou»

A Made in Storci turnkey solution



The Maghreb has yet another satisfied customer, thanks to Storci: the prestigious pasta factory, SARL MIS (Moulins Industriels du Sebaou).

When it was looking for a complete and technologically avant-garde solution, one which included not only the production systems (for a 500 kg/h couscous line and an Omnia multi-shape dry pasta line) but also everything needed to power the systems, i.e. thermal and electrical energy, etc., SARL MIS chose Storci, convinced by the reputation our brand enjoys, especially in that specific area.



From storage of the raw materials to packaging, our company guaranteed a well-defined and structured procedure, supporting our customer throughout all the project stages.

The ZEGGANE family, owners of SARL MIS summed up its partnership with Storci in the following words: "Having a single reference partner for us meant a great deal. Storci has all the knowledge we needed not to mention a network of highly reliable local suppliers which meant we could bring all the project stages to a successful conclusion.

Storci's Area Sales Manager for the Maghreb, Giovanni Strinati, and its President, Anzio Storci, were present and available at all times, providing clear and comprehensive answers to all our doubts and requests so that we could reach an exceptional result".



STORCI'S NO-GLUT LINES FOR GLUTEN-FREE PASTA

No-Glut lines: continuous innovation by Storci

Gluten-free means wheat-free, but this would mean the production of "pasta-free" pasta, in other words a lack of the structure and quality characteristics associated with wheat and its precious proteins. Celiacs, gluten-sensitive people and health fanatics, who choose to eat less common processed foods, are the main consumer groups, and these people have a tendency to be much more selective when choosing their reference brands. Gluten intolerance is caused by a protein complex which causes intestinal problems. It is found primarily in wheat, barley, rye, oats, spelt, emmer wheat, Kamut and triticale. Currently a moderate increase in the number of celiacs is estimated and this is pushing the industry towards product differentiation. **Technologies.**

High energy consumption, difficulties in cleaning and problems in managing the degree of gelatinization in the dough are the main defects encountered in traditional systems. The raw maize and rice flours, or the different starch mixes not to mention the gluten-free flours are usually steam treated in tanks or by heating the dough with a lined extrusion screw. We offer two simple and effective solutions, either complete in themselves or designed to be integrated into existing lines (built by Storci or other manufacturers), for producing high quality gluten-free pasta which can also be used for making standard pasta (*). **Storci No-Glut Raw** is specifically designed to produce gluten-free pasta using raw flours such as maize, rice and potato flours, starches and various mixes: the pasta factory no longer depends on the mill and can make significant savings on the purchase of special flour mixes.

There is no cooking in a tank, the dough is precooked on a belt which makes it possible to obtain the best quality pasta without restrictions. The dough doesn't clump together, heat and moisture are evenly distributed and the risk of some parts remaining raw is avoided: this is the main cause of the white specks which spoil the appearance of



the pasta. Specific dosing systems and other accessory units ensure that the precooked dough has an excellent uniform and high quality consistency. What are the main advantages?

- High level of control over the degree of gelatinization
- More uniform heat treatment and optimum energy efficiency
- Total control of heat treatment times to suit different flours
- Easy to clean and no product stagnation.

It can be integrated on new or existing lines built by other manufacturers (subject to assessment of the construction and wear conditions for used lines).

The **Storci No-Glut Gel** system is specifically designed for use with precooked flour. With the accessories kit, existing Storci lines can be turned over to the production of gluten-free pasta, with maximum adaptability to precooked flour mixes and availability of integrable dosers. It is designed for handling raw flours with the No-Glut Raw system.

Test and demos in the Storci laboratory. The Storci research and development laboratory, officially recognized as a Highly-Qualified Laboratory for Industrial Research by the Italian Ministry of Research is at the disposal of customers who wish to test flours, mixes and machineries and select the solution which best suits their production processes.

Notes: the No-Glut system is only suitable for standard pasta shapes, consequently the production of special shapes is excluded. Production capacities are different to those obtained using durum wheat semolina. () Contamination of gluten-free pasta with flours and pasta containing gluten excludes the production of certified pasta for consumers affected by celiac disease.*



NO-GLUT RAW LINE



LINES FOR READY MEAL LASAGNA

AUTOMATIC, INNOVATIVE AND WITH A HIGH PRODUCTION CAPACITY



For the biggest production plant for ready meal lasagna in Europe, Storci's team of experts was chosen to engineer, install and test the system, with maximum focus on customer satisfaction and the quality of the pasta sheets. Over 11,000 trays/hour of packed ready meal lasagna!

This system is the only one which can boast such levels of performance, impressive data for innovative technology in which our patent for continuous pasta sheet cooking definitely stands out. Storci's cooking system radically changes traditional management: the pasta sheet transfer system is made up of a series of spaced out stainless steel rods/bars to facilitate cleaning as well as to leave a clear view of the cooking tank. The rod/bar drive system remains outside the cooking tank to reduce, if not eliminate, any contact with starches and boiling water, thus guaranteeing easier maintenance.

It is possible to adjust the water infeed position for the pasta sheets for different cooking times, which is useful if different types of pasta sheets are used (in terms of recipe or ingredients). The cooking tank itself acts as a heat exchanger, whereas in traditional systems the heat exchange piping is installed inside the tank. In this system the tank bottom has at least one steam passage cavity which means:

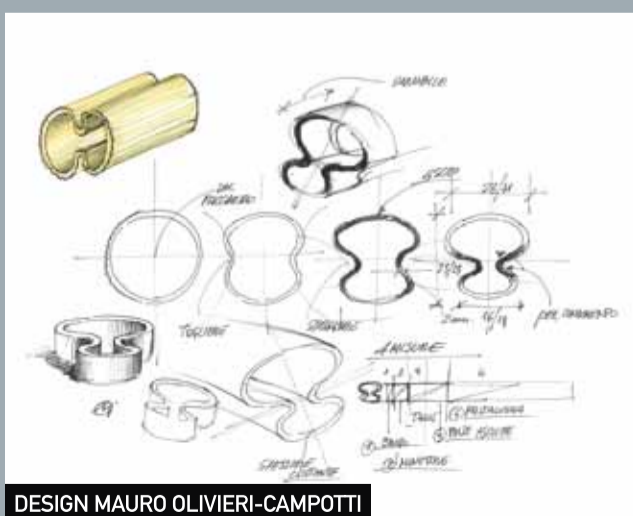
- the steam used does not have to be food-grade;
- the heat exchange surface is larger (the whole tank bottom);
- a reduction in the quantity of water as the tank only has to hold the pasta sheets and no heat exchange elements;
- easy cleaning as the inside of the tank is smooth with no elements inside the cooker. Furthermore, special devices are envisaged to facilitate the outfeed of

the cooked pasta sheets from the system in automatic mode, thus avoiding the need to stop the machine or perform manual operations. Usually the pasta sheet transport system is made up of a stainless steel mesh conveyor belt with side drive chains which is immersed in the cooking tank and is very difficult to clean. Furthermore, starches tend to seep into the conveyor belt mesh and both the chains and the mesh need replacing frequently and the entire conveyor belt has to be changed at least once a year. Systems like the one described above do not even allow the user to lift up sections of the conveyor belt to facilitate cleaning, meaning the whole conveyor belt has to be extracted. Cleaning of the system is never optimum as accessing the tank is extremely difficult due to the presence of the conveyor belt and the heat exchanger elements (when present). Storci's new continuous cooker system is the solution to a number of problems: innovating tradition. **Ready meal lasagna and cannelloni:** the excellence of Storci's solutions with the opportunity to choose between semiautomatic or automatic lines with different production capacities (all of which offer user-friendly control, top level automatism, easy cleaning and servicing and vacuum technology for producing sheeted pasta with both dough sheeters and presses) with production capacities of between 600 – over 11,000 trays/hour. These automatic lines can be fitted with a robotized system for positioning the pasta sheet in the tray. The number and layout of the dosing units depends on the recipe and they are all designed specifically for dosing dressings, pasta sauces, condiments, grated cheese and other ingredients. Suitable for working with hot products and for high production capacities. What's more, for the production of cannelloni, a unit for the shaping, filling and cutting off the filled, pre-cooked cannelloni is available. On the other hand, for those interested in ready meals made with filled, short- and long-cut pasta, the **multiproduct line** is the answer, offering: a wide variety of pasta shapes for a large selection of cooking times, space-saving production and maximum simplicity in terms of use and cleaning. The multiproduct line has a production capacity of between 600 to over 5,000 trays/hour and, when necessary, products such as dry pasta, meat, rice, fish and vegetables can also be cooked. A complete range of machinery for the most demanding clients. Innovative technological solutions which are state-of-the-art in terms of operational performance and cost-effectiveness. Significant benefits for reliable, efficient and user-friendly systems.



PASTIFICIO DEI CAMPI TOP CLASS PASTA

Pastificio dei Campi was founded in 2007, thanks to the initiative and desire for innovation of the young partners of the historical pasta factory "Pastificio Di Martino" (established in Gragnano in 1912), with the intention of producing top quality pasta which reflects tradition and the territory but also keeps up with the times. Situated in a truly magical place for the production of pasta, the company boasts a "limited production" for gourmet consumers. The Pastificio dei Campi pasta factory has adopted a system which makes it possible to trace every single packet of pasta, from the time of sowing the durum wheat used to produce the semolina up to the end packaging. Pastificio dei Campi has reached beyond the usual limits with a truly ambitious project: meeting with everyone all along the supply chain to calibrate the various stages in the production process of its pasta, sharing with every person involved their expectations, vision, knowledge, experience and motivation, while always keeping the end consumer as their ultimate reference. In this way, each individual player in the production supply chain is no longer a mere executor but has a leading role in the process, adding his/her knowledge and skills to every packet of pasta. These are the values which the pasta factory conveyed and shared with Storci. In turn Storci was able to listen to and understand the factory's needs, in other words its desire to transmit a sense of tradition and taste through its pasta. The quality of the end product? For Pasta dei Campi products only grain grown in Italy is used. This grain is harvested in areas which



DESIGN MAURO OLIVIERI-CAMPOTTI

have traditionally been dedicated to this crop, such as Apulia, Basilicata, Molise and Irpinia. The durum wheat used is very rare, with a protein content of at least 14% as opposed to the average 10.5% found in the grain used for standard pasta production. The grain is harvested when it is ripe to perfection and is immediately put into storage, all within a radius of just a few kilometres, to ensure perfect preservation of the raw material. The grain is then delicately milled (at a low number of revolutions) in order to preserve its original fragrance. Preparation of the pasta dough aims to find that subtle balance between many factors: the temperature of the water, the grain size of the semolina, the climatic conditions. The pasta maker creates the perfect combination of these variables to obtain the best possible product every single day. Pasta dei Campi pasta is then dried slowly at a low temperature to make sure it preserves all the fragrance of the grain, leaving all the hard work done by the earth, the farmers and the millers unaltered. Last but not least, the Campotto di Gragnano, a special pasta shape conceived by the designer Mauro Olivieri for Pastificio dei Campi, which was recently awarded the Menzione d'Onore (Certificate of Merit) by the International Jury of the XXIII Premio Compasso D'oro (Golden Compass Award), hosted by the ADI (Association for Industrial Design), has also been nominated for another illustrious award: the 13th edition of the Grandesign Etico International Award.



STORCI'S TECHNICAL-COMMERCIAL OFFICE

CUSTOMIZED SOLUTIONS TO BEST MEET ALL OF OUR CUSTOMERS' NEEDS

Storci's technical-commercial office can count on a **team of experts** offering competence, experience and personalized consultancy to customers. The team takes on the project, carefully listening to the customer's needs to find the most innovative and suitable solution for his business. The customer is given complete and exhaustive information so as to best meet his requirements with the performance and features of the chosen system.

Then, when it comes to **turnkey solutions**, the customer is supported in a tailor-made, all-round project which manages the entire production process, from storage of the raw materials up to the packaging of the end product. The customer deals with just one single reference partner throughout which significantly facilitates execution of the entire project and consequently involves not only the development of the chosen production systems, but also everything concerning the relative power supplies, i.e. thermal and electrical energy, etc..

All these activities are carried out in synergy with the other departments in the company to come up with customized and avant-garde solutions, working in a brainstorming environment so that everyone's ideas can be heard and developed.



A CHAT WITH... MASSIMO TACITI

TECHNOLOGY & INNOVATION - THE KEYS TO STORCI RESEARCH & DEVELOPMENT



MASSIMO TACITI

How important is the "Research & Development" department for a company like Storci?

Extremely. In Storci this activity has a fundamental, decidedly strategic role. We are driven by an incessant desire and determination to discover new technologies and new processes which are essential if we are to continue being competitive and keep our role as leader in the pasta machinery market.

We believe that in the long term R&D activities are the real driving force behind a company's growth in productivity.

How do you carry out research activities on a daily basis?

The research activities we carry out are the fruit of organizational and planning work which starts before any testing actually begins.

The first stage entails studying and understanding what activities to carry out and all the possible problems involved; this makes it possible to plan the various practical preparatory activities and the actual testing itself.

The preparatory activities may involve building mechanical prototypes or the specific training of personnel, as opposed to upgrading machinery we already have in the laboratory. When the preparatory activities have been completed we can then move on to the testing stage. During testing all the instrumental and photographic/video

data is collected which is needed to understand the execution of testing and the relative results.

The analysis of this data and comprehension of the results, as a last step, then lead on to the drawing up of an end report which allows us to give answers to the people who ordered the tests (this may be internal company departments or end user Customers). When performing our activities we adopt the principles of total quality management, following the Plan - Do - Check - Act steps, whereby each experience acquired in previous testing is then reused in subsequent activities.

Is R&D a separate department or is it closely linked to other company departments?

We see it as the "beating heart", the centre and connection point for all the other company departments. Without doubt we work in close collaboration with, for example, Storci's technical department and the technical-commercial office, as well as with the sales department. We can count on the real pillars of our company, people like Anzio Storci (our President) and Alberto Serventi (Research & Development Manager).

Does Storci hold any patents?

Yes, and of all our various patents, probably the ones that stand out most are our Premix, the premixer which many have tried to imitate, our (linear and rotary) cooker and the STF Total Vacuum dough sheeter.

What are the latest innovations?

Our research activities are operating in a number of fields, which go from improving our current technologies to developing new machines for new products.

A sector which our department is currently studying involves developing the technological knowledge needed to produce high quality products which meet the food needs of people who suffer from celiac disease.

STORCI
LONGPASTALINE
NOT JUST SPAGHETTI...

...BUT ALSO CANDELE, MAFALDE,
AMERICAN LASAGNA, FUSILLI
BUCATI LUNGHI

A WHOLE WORLD OF
WONDERFUL PASTA

AND OUR CUSTOMERS?

THE BEST ADVERT WE HAVE!



"Since 1924 we have dedicated our lives to creating artisanal pasta as if it were an ancient form of art, a historical and cultural heritage of our land, which is why we turned to Storci technology, so we could keep on guaranteeing the best pasta par excellence for our customers"

Franco Bedetti



Storci
PASTA MACHINERY