

# Storci's TURNKEY Project

*A dream come true*



SARL MIS **Moulin Industriels** du **Sebaou**





THIS IS THE BEGINNING OF THE STORY...

WORK IN PROGRESS AT THE PASTA FACTORY

# 2002

JULY



# 2012

JANUARY



Everything begins in July 2002 when **MIS** (Moulins Industriels du Sebaou) starts its business as a private company. It is established by a veteran industrialist who has a great experience in the agricultural sector; the **company** immediately **specializes** in the **production** of a great variety of **se-molina, flours** and **derivatives**.

The business flourishes and as the years go by they feel the need to expand their activity and do something more such as pasta making using their own mixtures....why not?

Creating a complete process company whose production ranges from the flours to the end product? Pasta, but above all cous cous, the typical Algerian product requiring great care when producing and cooking it.

**The idea is taking its shape...**

In 2012 the Algerian Company makes up its mind at last and starts looking for a reliable partner to help them take their first steps into the interesting market of cous cous and pasta making.

**Who should they turn to?**

The idea is a full productive process starting with the creation of the pasta factory, ending with the final product.

**Storci Pasta Machinery!**

In the world of pasta producers, even in Algeria, one now hears of an Italian Company whose reputation for professionalism and reliability are unquestioned.



### STORCI'S TURNKEY SOLUTION

# 2012

APRIL



Storci has everything they need and can offer a complete and technologically state-of-the-art solution for pasta and couscous manufacturers. A **turnkey project** is offered to Sebaou: that means the Client is supplied with machinery as well as electrical and thermic systems and all the equipment needed in the production process. That's the ideal solution for Companies such as Sebaou which would like to have a **complete production setup**. What is the benefit?

First of all a single point of contact. Storci has the know-how for implementing this project including a network of trustful local suppliers and subcontractors.

A well-defined and **structured operating procedure** is immediately put into practice, starting from the storage/supply of the raw materials until the end product packaging. The project succeeds and the contract is finally signed!



### MACHINERY SUPPLIED

# 2013

MAY



The dream come true: in the Pasta Factory, **Storci** installs, tests and starts up two production lines: dry pasta and cous cous.

The **Couscousline** represents a perfect synergy between innovation and tradition. It has been designed and created employing the same technology used for big capacity lines (1200-2400-3000 kg per hour) made by our Partner Fava Spa. Benefits: specific grading of couscous grains' size as per Clients' requests (fine, medium, coarse); better quality of the product thanks to the patented Premix system; more effective selection due to the revolving and auto-cleaning sieve (rouleuse); excellent price/quality ratio for long-lasting and valued machines.

Thanks to **Omnialine**, Sebaou can produce multiple shapes of dry pasta and a wide range of products.

That means they can be easily identified on the market for their great versatility and get the best results taking up only a minimal space in the factory.

# Storci

PASTA MACHINERY

Storci s.p.a.

Via Lemignano, 43044 Collecchio (Pr) ITALY

ph: +39 0521543611

fax: +39 0521 543621

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

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

[www.instantpasta.info](http://www.instantpasta.info)