

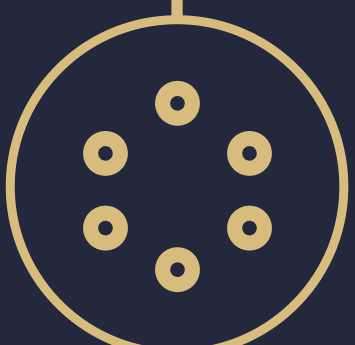
PASTA MAKER'S PROCEDURES FOR A LIGHT PASTA



ORGANIC SENATORE
CAPPELLI GRAINS
100% Italian



POROUS PASTA
**It doubles its volume while
cooking and it absorbs sauces**



BRONZE DIE
It retains condiments



UNPASTEURIZED,
DRIED UNDER CONTROLLED
VENTILATION IN STATIC CELLS
AT 38°C FOR A MINIMUM OF
48 HOURS
Unchanged nutritional values



LOW LEVEL OF FUROSINE
Up to 110mg per 100g of protein



LIGHT COLOUR
Pasta quality index



IT RELEASES ABUNDANT AND
CREAMY STARCH
**Perfect to amalgamate
the dish**