

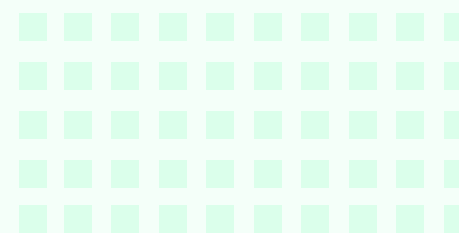


From seed to pasta

100% ITALIAN WHEAT

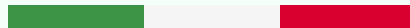
pastalori.it

100% ITALIAN WHEAT





- 04. Made of nature and nothing else
- 05. Raw materials for the pasta
- 06. Pasta Bio Lori in the world
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Made of nature and nothing else

The company

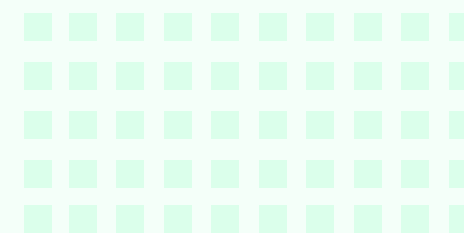
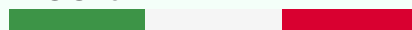
Pasta Lori is a reality founded by a family company operating for over thirty years in the cereal, miller and pasta maker sector.

The **Loizzo** family has created a product of high quality appreciated and well know all over the world becoming a leading company in the sector thanks also to an attentive customer care.

Pasta Bio Lori was born from the desire to create an innovative product with the highest quality standards. Since **1997**, with a great effort and foresight, the Loizzo family carried out this project, creating an assortment of about twenty organic pasta shapes, **using only 100% Italian organic wheat from Apulia and Basilicata.**



EATING ORGANIC IS EATING HEALTHY, NOT JUST FOR YOUR HEALTH BUT ALSO FOR THE PROTECTION OF THE ENVIRONMENT.





Raw materials for the pasta

The importance of raw materials

The partnership with the agricultural supply chain allows to select the **top quality** blend. The choice of raw materials has always been a prerogative of the company which carefully selects only the best wheat from controlled and certified **organic crops** in **Apulia and Basilicata**.

Once the wheat arrives in the company, it is subjected to further checks by our Laboratory which verifies its substantial properties (proteins, ashes, humidity, absence of pesticides) with the aim of ensuring an excellent product not only in taste but also in well being.

The added value of our organic pasta, appreciated in the whole world, is given by the yellow color index never lower than twenty-five, which proves an important contribution of antioxidants, by the calibrated grain size and by the greatest elasticity for the gluten.

High standards that identify our production.



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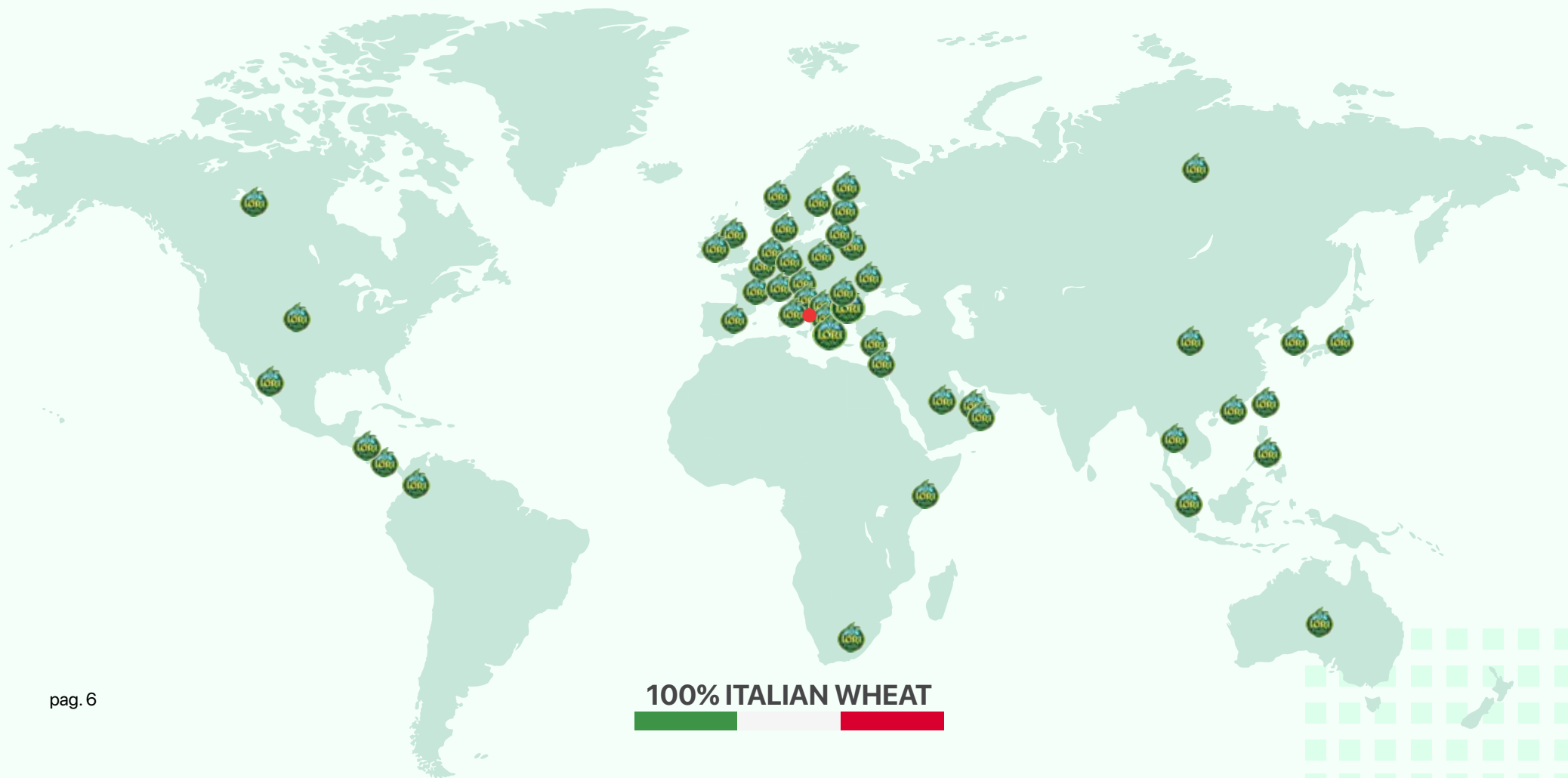




Pasta Bio Lori in the world

Our pasta is appreciated throughout Italy especially in the collective catering channel: its protein properties give it a consistency such as **to remain unchanged even in the conveyed.**

The success of **Pasta Lori** has gone beyond the Italian borders establishing itself in over **eighty countries around the world** as a leading company in the production of quality pasta.



100% ITALIAN WHEAT





Mill and Pasta Factory from Apulia and Basilicata

The advantages of transformation in the integrated supply chain

The integration between the first and second transformation in a single production site, that is the production of semolina dedicated to pasta making and the Direct transfer of the semolina from the mill to the annexed pasta factory generates multiple advantages in different processes:

- **General programming;**
- **Continuity of supply;**
- **Guarantee of Constant and homogeneous quality;**
- **Control from the grain to the finished product;**
- **Reduction of time and costs of logistic and administrative operations;**
- **Reduction of transaction costs;**
- **Reduction of stocks and increasing of the shelf Life for the distributor.**

The Matera plant occupies a total area of 65,000 square meters.

Mill:

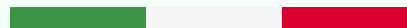
- 58.000.000 kg/year durum wheat grinding;
- 42.000.000 kg/year production semolina.

Pasta Factory:

- 16.000.000 kg/year long shape pasta;
- 7.000.000 kg/year short hape pasta.



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Eco-sustainability

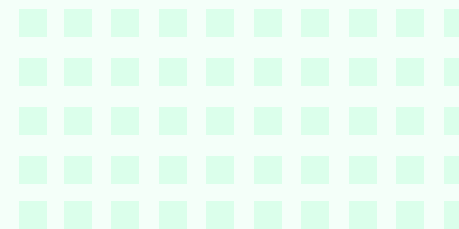
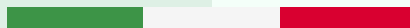
A concept that makes the company great.

The company has always had the objective of safeguarding the environment, the prerogative of a future of health.

While looking at progress, **Pasta Lori** preserves the values of tradition in order to be able to offer a unique, innovative but above all high quality product.

The concept of **eco-sustainability** is declined on several levels: from the installation of photovoltaic panels for the production of green electricity in self-consumption, to the collaboration with local agricultural producers guaranteeing a **short supply chain** and **zero km production**.

Great attention is also paid to packaging, limiting the use of plastic materials in favor of **eco-sustainable and plastic-free packaging**.





Flowchart - Mill



01

RECEPTION

Procurement of grain from qualified suppliers.



02

APPROVAL

Analysis and selection to verify the quality and the salubrity of the product to allow unloading.



03

UNLOADING AND
PRE-CLEANING

Grain unloaded in the receiving pit and removal of coarse foreign bodies.

06

CLEANING

Elimination of impurities and foreign bodies.



05

MIXING AND DOSING OF THE
GRAIN

To obtain semolina with the best characteristics.



04

STORAGE OF THE PRODUCT IN
THE SYLOS

The grain is placed in dedicated cells.



07

INTENSIVE BATH

Facilitating decortication and breaking of caryopsis.



08

DECORTICATION

Elimination of the outer layers of the grain.



09

GRINDING AND SELECTION

Transformation process through which the caryopsis has been totally broken until the semolina is obtained.

11

STORAGE

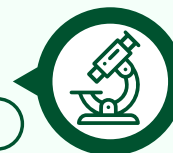
The semolina is stored in dedicated silos, intended for making pasta and for sale.



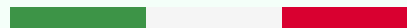
10

SAMPLING

Quality control and semolina analysis.



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Flowchart - Pasta factory



01

STORAGE AND TRANSFER OF SEMOLINA

The product obtained in our mill is transferred to the pasta factory with pneumatic transport and control systems.



02

DOUGH PREPARATION

Dosing and mixing of semolina in order to obtain a homogeneous dough.



03

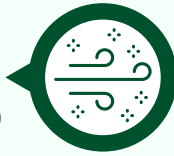
DRAWING/LAMINATION

Process which gives the dough the shape and size pursued.

06

STABILIZATION AND COOLING

Phase in which the product rebalances the humidity inside it to move on to the cooling phase to the room temperature.



05

DRYING

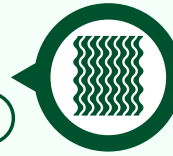
The aim is to extract, gradually and in a balanced way, the water from the pasta through a thermal treatment.



04

WRAPPING

Phase in which the product rebalances the humidity inside it to pass from cooling to room temperature.



07

SEMIFINISHED STORAGE

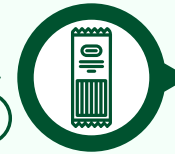
Storage of the paste in silos for optimal management of the subsequent phases.



08

SAMPLING

Quality control of the internal laboratory and analysis made by an accredited laboratory.



09

PACKAGING

Phase in which the pasta is weighed, packaged in plastic films and subjected to a final check relating to the accuracy of the weight of the packages and the absence of foreign bodies. Finally, the packages are placed in cartons stacked on platforms.

11

FINISHED PRODUCT STORAGE

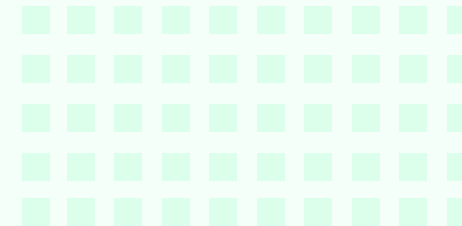
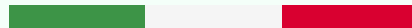
The pasta is arranged on platforms, placed in the warehouse and stored in ideal conditions: a cool and dry environment.



10

PREPARATION OF LOADS AND SALE

Following the orders received, the loads are prepared for shipment.

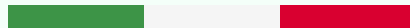




The production cycle of organic semolina

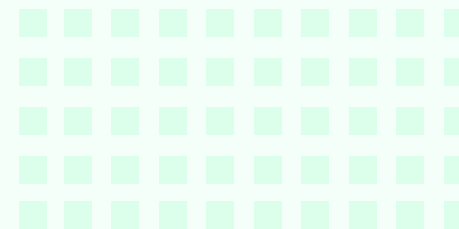
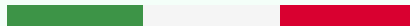


100% ITALIAN WHEAT





The production cycle of organic pasta





Certifications

Our certifications:

- Organic Certification: EU Reg. 848/18
- China Organic Certification GB/T 19630-2019
- JAS Organic Certification
- AB Organic Certification
- USDA Organic Certification
- Halal Certification - Compliance with Islamic ethical standards
- UNI/PdR 125:2022 Certification Gender equality management system
- ISO 9001:2015 Certification Quality Management System, Food Industries Sector EA/IAF 3 and wholesale, retail EA/IAF 29
- ISO 14001:2015 Certification Environmental Management System
- ISO 14046:2016 Certification Water Footprint - Quantification of water footprint - Year 2022

- IFS International Food Standard Certification
- BRC Global Standard for Food Safety Certification
- ISO 22005:2008 Certification Food chain traceability
- Kosher Certification - Compliance with Jewish ethical standards
- SEDEX Online Platform Membership
- Legality Rating ★★+

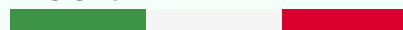
Our laboratory performs more than twenty analysis per day to monitor the quality of raw materials, semi-finished and finished products: quality and safety have always been the company's prerogatives.



ARE KOSHER PARVE
כשר פרוותלא חשש חדש



100% ITALIAN WHEAT

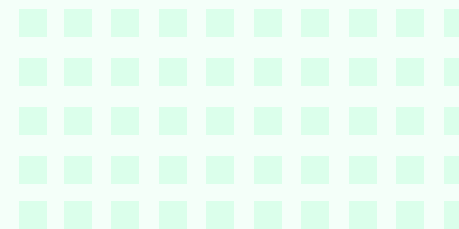




The advantages of sustainable packaging

Why choose sustainable packaging?

- To reduce the weight and volume of packaging to the minimum necessary to guarantee a high level of safety and hygiene to protect the consumer;
- To limit CO² emissions both in the production phase and then in disposal;
- To promote a circular economy model capable of limiting the expenditure of materials and energy by minimizing waste and losses.





Our products

- **ORGANIC DURUM WHEAT SEMOLINA PASTA 100% ITALIAN**
In 500g. pillow bag - In 5 kg. catering bag - In 5 kg. and 10 kg. paper/plastic free bag.
- **ORGANIC WHOLE DURUM WHEAT SEMOLINA PASTA 100% ITALIAN**
In 500g. pillow bag - In 5 kg. catering bag - In 5 kg. and 10 kg. paper/plastic free bag.
- **ORGANIC SEMI-WHOLE DURUM WHEAT SEMOLINA PASTA 100% ITALIAN**
In 500g. pillow bag - In 5 kg. catering bag - In 5 kg. and 10 kg. paper/plastic free bag.
- **ORGANIC SPELT PASTA**
In 500g. pillow bag - In 5 kg. catering bag - In 5 kg. and 10 kg. paper/plastic free bag.
- **ORGANIC WHOLE SPELT PASTA**
In 500g. pillow bag - In 5 kg. catering bag - In 5 kg. and 10 kg. paper/plastic free bag.
- **GLUTEN-FREE ORGANIC PASTA MADE WITH CORN AND RICE**
In 340g. Pillow bag - In 5 kg. catering bag.



100% ITALIAN WHEAT



Organic pasta



CAPELLINI



SPAGHETTI



LINGUINE



FETTUCCE



PENNE RIGATE



TORTIGLIONI



FUSILLI



CANNEROZZETTI



LUMACHINE (COQUILLETES)



COCCIOLETTE



MEZZE PENNE



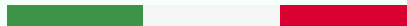
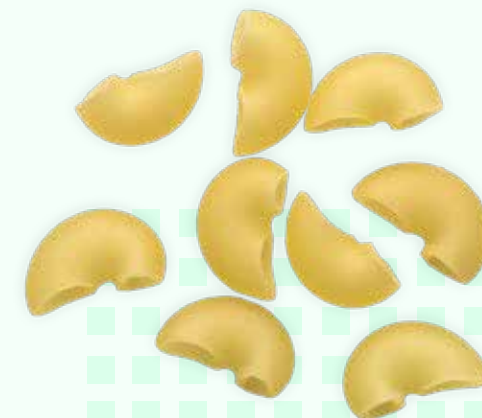
DITALINI ZITI RIGATI



SEMI DI CICORIA



LASAGNE





Organic pasta - Special shapes



GNOCCHETTI SARDI



FARFALLE



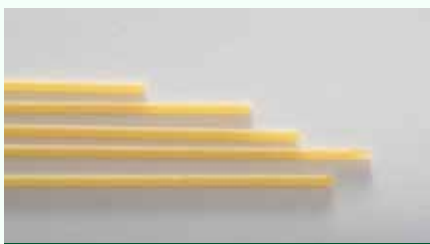
ORECCHIETTE



LASAGNETTE



Bronze die pasta



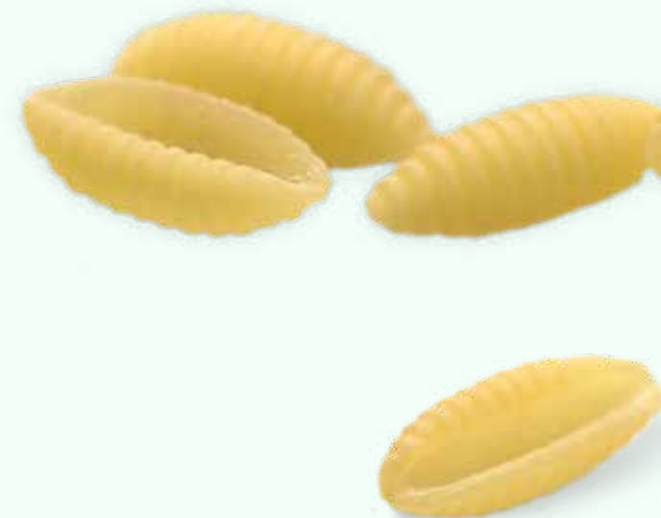
SPAGHETTI



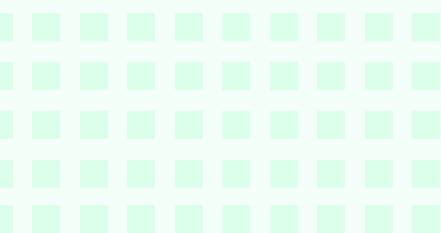
BUCATINI



LINGUINE



100% ITALIAN WHEAT





Organic whole durum wheat pasta



SPAGHETTI



PENNE RIGATE



FUSILLI



TORTIGLIONI



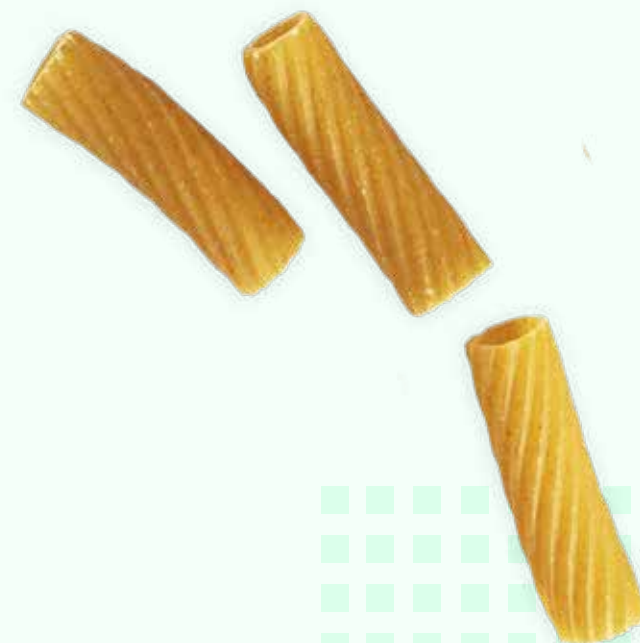
DITALINI INTEGRALI



LUMACHINE (COQUILLETTES)



LASAGNETTE





Organic semi-whole durum wheat pasta



CAPELLINI



LINGUINE



SPAGHETTI



PENNE RIGATE



FUSILLI



TORTIGLIONI



CANNEROZZETTI



LUMACHINE



FARFALLE



100% ITALIAN WHEAT





Organic spelt pasta



PENNE



SPAGHETTI



FUSILLI



Organic gluten free pasta



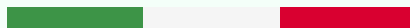
SPAGHETTI



PENNE RIGATE



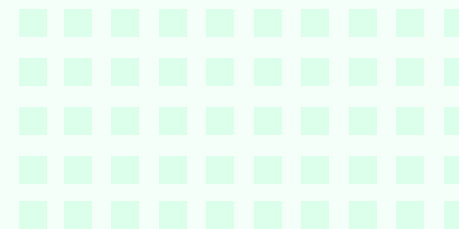
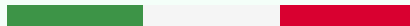
FUSILLI

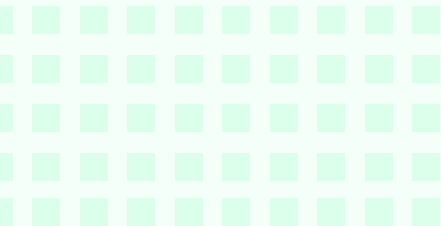




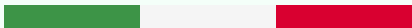


Notes





100% ITALIAN WHEAT





**MILL AND PASTA FACTORY
FOOD SERVICE S.R.L.**

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Production site: Via Cavalieri del Lavoro, sn - Z. Ind. La Martella - 75100 MATERA

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