



# FROM SEED TO PASTA

WHEAT 100% ITALIAN





**Eating organic is eating healthy, not only for your health,  
but also for the protection of the environment**



**Made of nature.. And nothing else**

**WHEAT 100% ITALIAN**



## PASTA BIO LORI

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

Thanks to this, the Loizzo family has created a product of high quality well known all over the world, the pride of its ability to treat with respect and devotion the customers with whom it collaborates and to make of a simple ear a symbol of made in Italy leader all over the world.

**Pasta Bio Lori** was born from the desire to create an innovative, pure and healthy product. Since 1997, with great effort and foresight, it has married and carried out a project, creating an assortment of about 20 organic pasta shapes with **only 100% Italian Organic Grains from Apulia and Basilicata.**



**WHEAT 100% ITALIAN**





## RAW MATERIALS FOR PASTA

The connection with the agricultural and first processing chain allows to identify the **"top quality"** blend among the varieties of grains in the supply chain.

Regarding the production of organic **Lori Pasta**, only the best grains are chosen, which the regions of Apulia and Basilicata offer, derived exclusively from organic crops controlled and certified by the ICEA brand.

This is the material company works with, to bring to the tables in the world a superior product dedicated to those who choose a better quality of life.

The selected, certified and harvested grains are analyzed in the Lab structured within the company itself, to check the substantial properties of the grain: proteins, ashes, humidity and the absence of pesticides.

The added value of the **organic semolina used by organic Pasta Lori** is given above all by the yellow color index never lower than 25, by the calibrated grain size and by the elasticity of the gluten which is ideal for the production of high quality dry pasta.

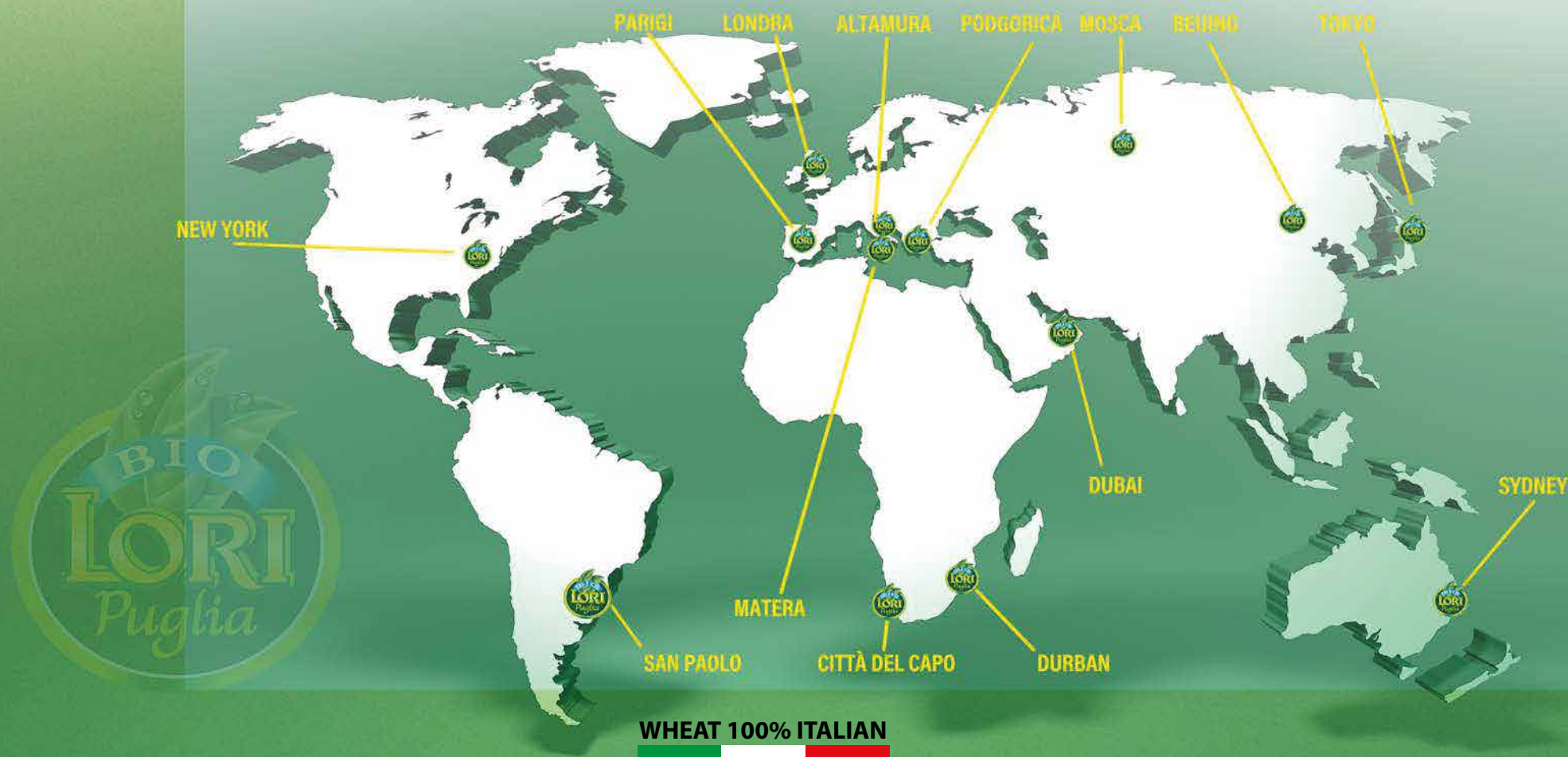


**WHEAT 100% ITALIAN**



## PASTA BIO LORI IN THE WORLD

Today pasta **Bio Lori**, in addition to establishing itself on the Italian territory, especially in the collective catering channel, thanks to its consistency which remains unchanged in the conveyed, has become a global player managing to meet the tastes of consumers from 80 countries around the world. The company boasts a constantly growing turnover thanks to a fast and excellent service in the delivery of its products, with offices and commercial warehouses strategically located all over the world.





# THE ADVANTAGES OF TRANSFORMATION IN THE "INTEGRATED" SUPPLY CHAIN

The integration between the first and second transformation in a single production site, i.e. 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**
- **Controllo dal grano fino al prodotto finito, pasta trasportata**
- **Control from grain to finished product, pasta transported**
- **Reduction of time and costs of logistic and administrative operations**
- **Reduction of transaction costs**
- **Reduction of stocks and increase in the shelf life of the distributor**



## ECO-SUSTAINABILITY, A CONCEPT THAT MAKES THE COMPANY GREAT

The company has always set itself as a perspective and main objective the protection of the environment, which is the prerogative for a future of food and environmental well-being. It is always on the side of progress, but without neglecting the concepts on which tradition is based; this is the only way to propose a unique, current and extremely competitive product. The company has undertaken a substantial investment in the **installation of photovoltaic panels in its own plant for the production of electricity in self-consumption**, acquiring a certification for the production model of environmental sustainability.

**It follows a close collaboration with local agricultural producers, which gives life to the short supply chain and production at km 0.**

**Even the packaging is in line with this philosophy**, in fact the use of plastic materials or cardboard is almost zero, so there is a minimum waste of energy or water for packaging, processing and conservation.

**Equally reduced is the use of fuel for transport which results in minimal CO<sub>2</sub> emissions into the environment.**

**WHEAT 100% ITALIAN**





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

**Mill:**

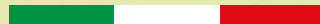
- 58.000.000 kg/ year durum wheat grinding
- 42.000.000 kg/ year production semolina

**Pasta factory:**

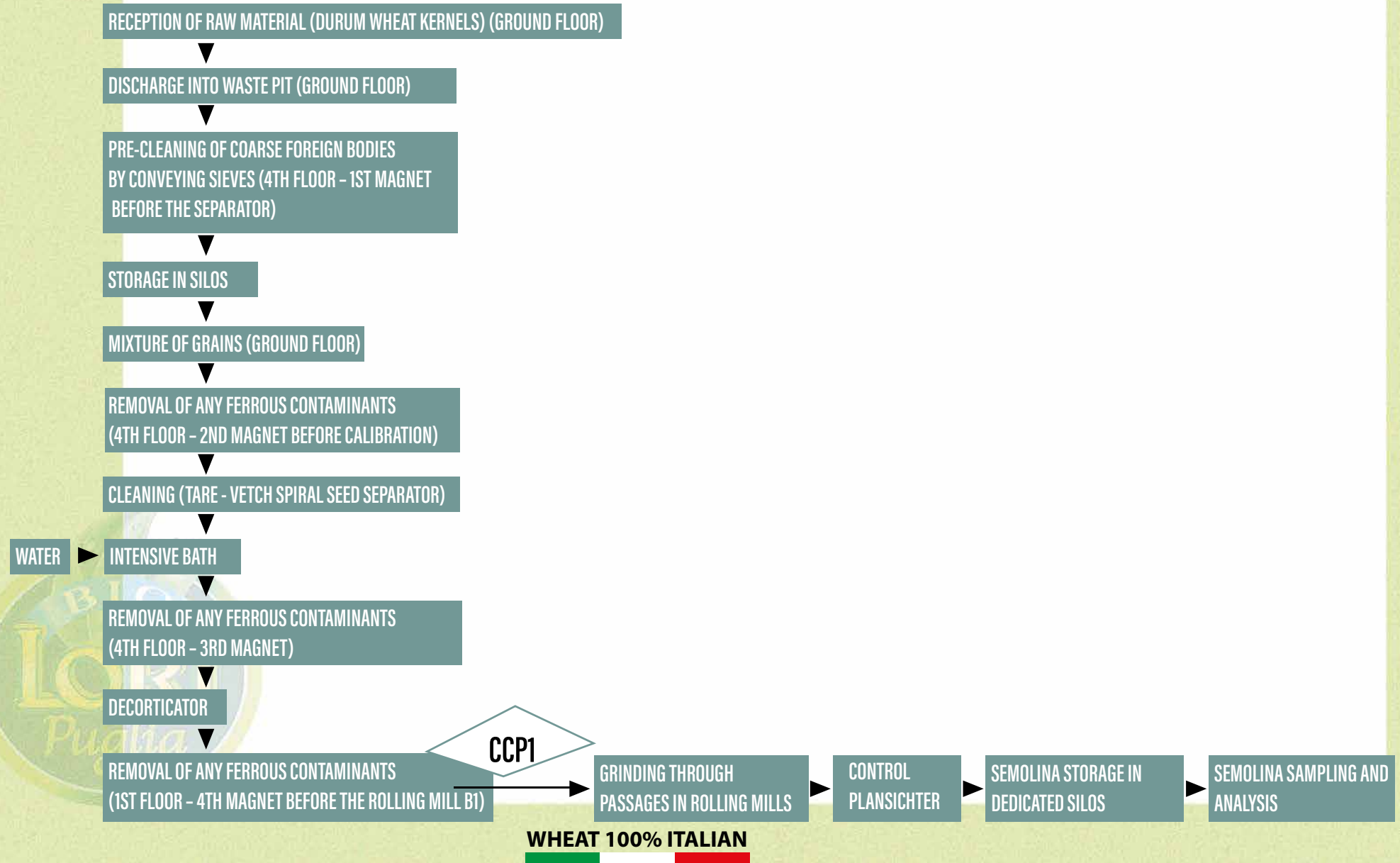
- 16.000.000 kg/ year long shape pasta
- 7.000.000 kg/ year short shape pasta



**WHEAT 100% ITALIAN**



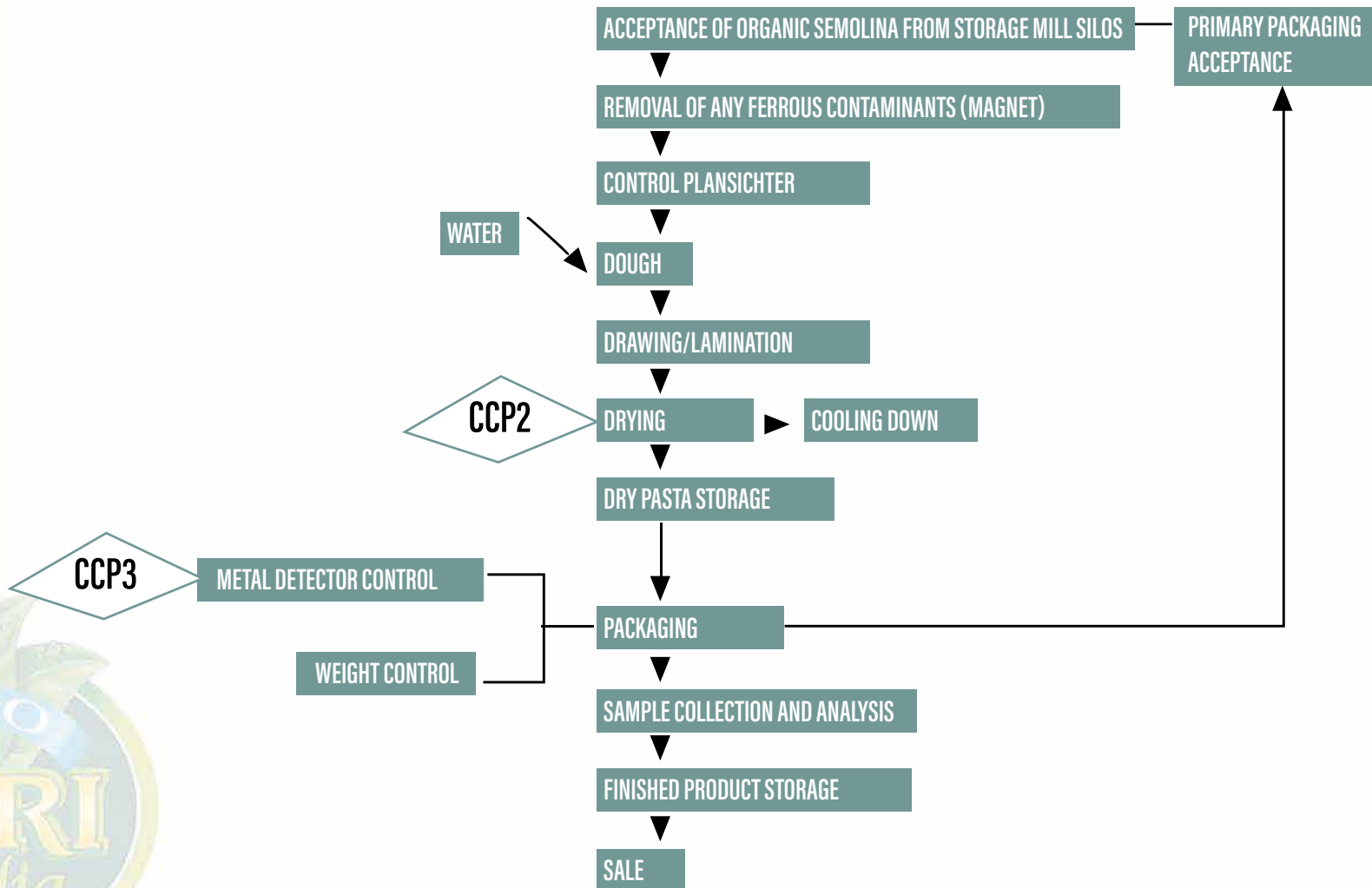
# FLOWCHART OF ORGANIC DURUM WHEAT SEMOLINA PRODUCTION





# FLOWCHART OF PASTA FACTORY

## FLOWCHARTS OF DRY PASTA PRODUCTION



WHEAT 100% ITALIAN





## PRODUCTION CYCLE OF ORGANIC SEMOLINA



WHEAT 100% ITALIAN





## PRODUCTION CYCLE OF ORGANIC PASTA



**WHEAT 100% ITALIAN**



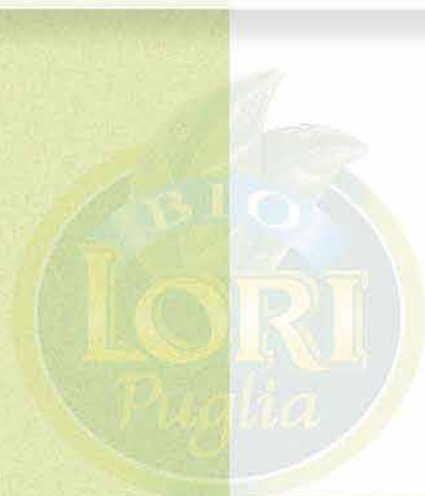


## OUR CERTIFICATIONS

- ISO 22005:2015: traceability of the food chain
- ISO 9001:2015: food supplies
- ISO 14001:201: environmental management
- IFS: International Food Standard
- BRC: Food quality and safety
- Organic certification: JAS, AB, USDA, ICEA-IFOAM, reg. CE 834/07
- SEDEX online membership

**Over 20 analysis a day** to monitor the quality of semi-finished raw materials and finished products. Checks are carried out in our **modern and efficient lab**, perfectly suited to the best standards and quality controls.

**QUALITY and SAFETY** are the first company values.



**WHEAT 100% ITALIAN**



## OUR PRODUCTS

- **ORGANIC DURUM WHEAT SEMOLINA PASTA 100% ITALIAN**  
In 500g pillow pack - 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 pack - 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 pack - in 5 kg catering bag - in 5 kg and 10 kg paper / plastic free bag
- **ORGANIC SPELLED PASTA**  
In 500g pillow pack - in 5 kg catering bag - in 5 kg and 10 kg paper / plastic free bag
- **ORGANIC WHOLEMEAL SPELLED PASTA**  
In 500g pillow pack - in 5 kg catering bag - in 5 kg and 10 kg paper / plastic free bag
- **GLUTEN-FREE ORGANIC PASTA OF CORN AND RICE**  
In 340g pillow pack and 5 kg catering bag



**WHEAT 100% ITALIAN**





MEZZE PENNE RIGATE



TORTIGLIONI



CANNEROZZETTI



COCCIOLETTE



PENNE RIGATE



DITALINI RIGATI



SPAGHETTI



LASAGNETTE



FUSILLI



GNOCCHETTI SARDI



FARFALLE



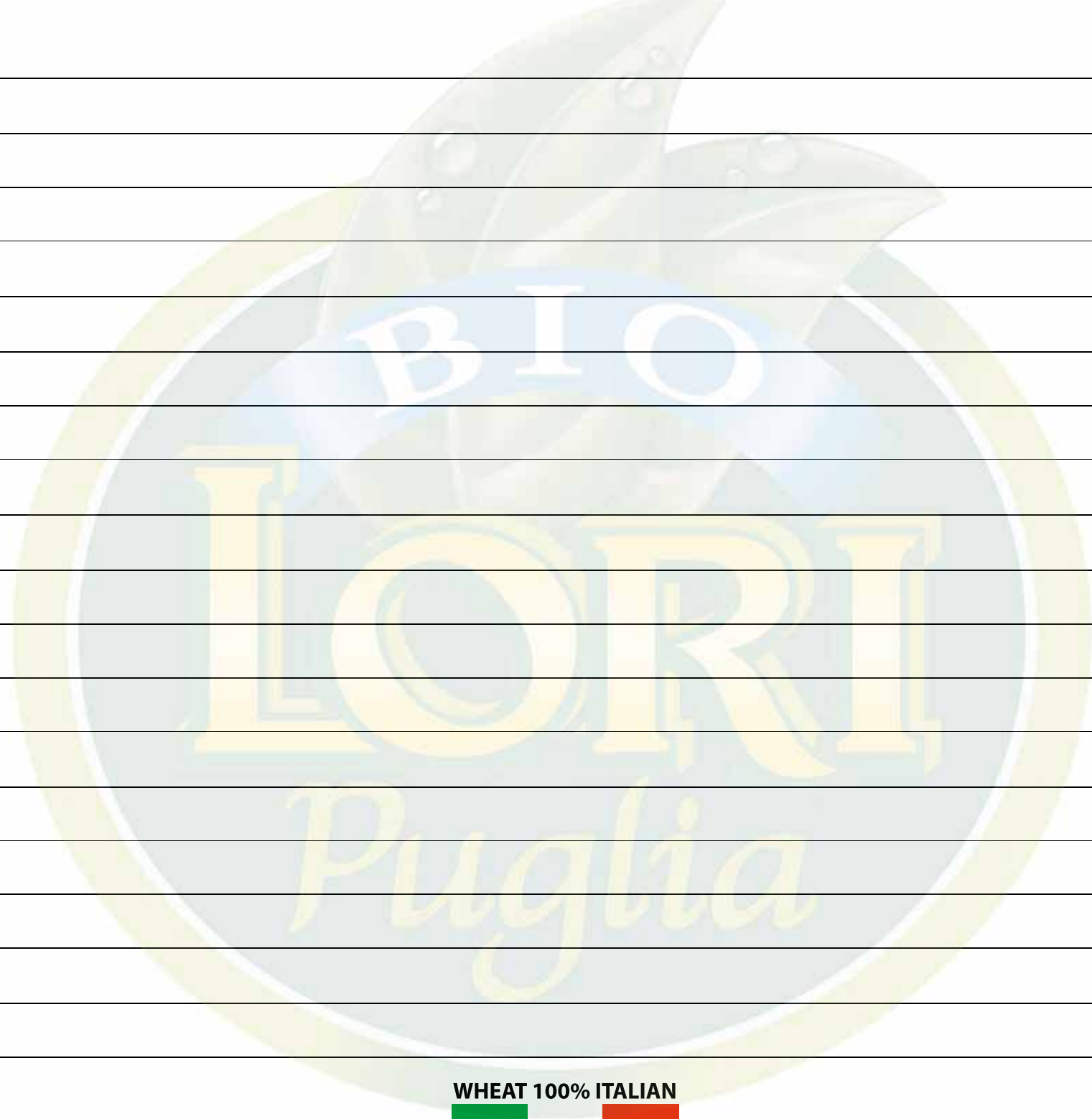
LUMACHINE / COQUILLETES



SEME DI CICORIA

**WHEAT 100% ITALIAN**





**WHEAT 100% ITALIAN**



# Thank you for your attention!



MOLINO E PASTIFICIO  
FOOD SERVICE SRL

Sede Legale : Via del Fragno , 42 -70022 Altamura ( BARI)  
Stabilimenti : Via Cavalieri del Lavoro, sn - Z. Ind. La Martella - 75100 MATERA

[www.pastalori.it](http://www.pastalori.it) - e-mail: [info@pastalori.it](mailto:info@pastalori.it)  
Tel. +39 080 3143664 Fax +39 080 3105810

**WHEAT 100% ITALIAN**

