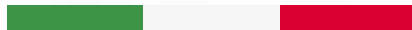




***From seed to Pasta***

100% DURUM WHEAT



[pastalori.it](http://pastalori.it)



# Made of nature and nothing else

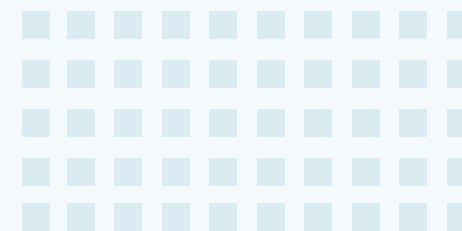
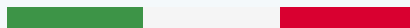
## The company

**Pasta Lori** is a reality founded by a family-owned business that has been operating in the cereal industry for over 30 years.

The **Loizzo** family has created a high-quality product, appreciated and known worldwide, becoming a leading company in the sector, also thanks to their utmost attention to customer service.

**Pasta Lori** was born from the desire to create an innovative product with high-quality standards.

Since **1997**, with great effort and foresight, they have embraced and carried forward a project, creating an assortment of about 80 different shapes, including both widely consumed formats and special formats. In addition to establishing a strong presence in Italy, especially in the Collective Catering channel, it has become a global player, catering to the tastes of consumers in as many as **80 countries around the world**.





# Raw materials for the pasta

## The importance of raw materials

The partnership with the agricultural supply chain allows us to select a blend of the highest quality. The choice of raw materials has always been a prerogative of our company, which carefully selects only the finest wheat.

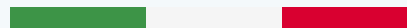
The choice of raw materials has always been a prerogative of our company, which carefully selects only the finest wheat.

Upon arrival at our facility, the wheat undergoes further testing in our laboratory to verify its essential properties (proteins, ash content, moisture, absence of pesticides) with the aim of ensuring an excellent product not only in taste but also in terms of well-being. The added value of our pasta, appreciated worldwide, is mainly due to the yellow color index, never lower than 25, which indicates a significant supply of antioxidants, as well as the calibrated granularity and excellent gluten elasticity.

**These high standards distinguish our production.**



100% DURUM WHEAT







# Pasta Lori in the World

Our pasta is highly appreciated in Italy, especially in the collective catering channel, thanks to its protein properties that give it a consistency that remains unchanged even when paired with other ingredients.

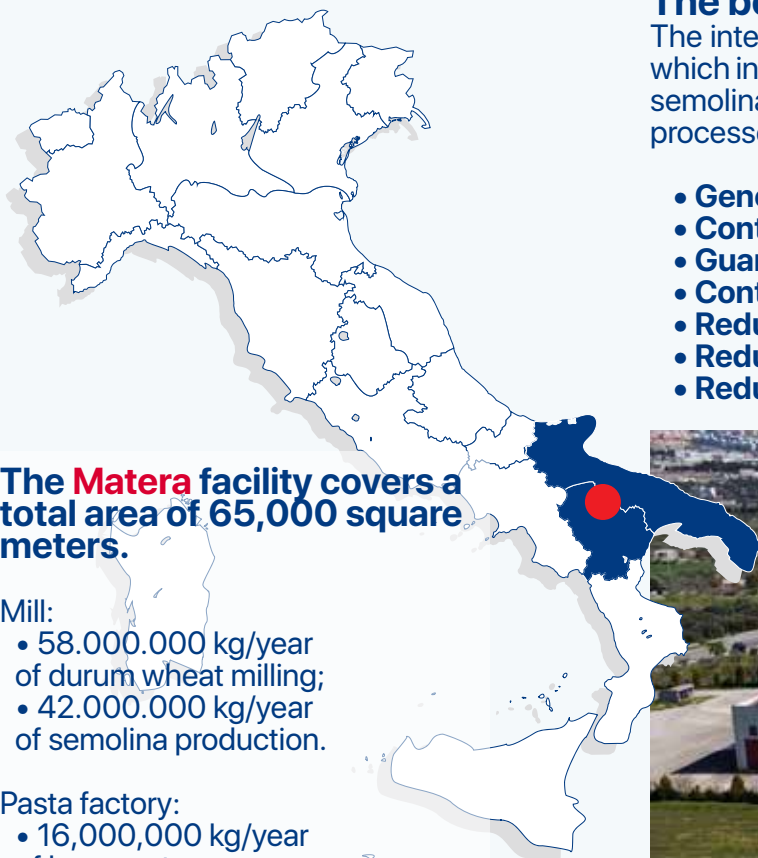
The success of **Pasta Lori** has gone beyond the borders of Italy, establishing itself in over **80 countries** around the world as a leading company in the production of high-quality pasta.







# Mill and Pasta factory from Apulia and Basilicata



The **Matera** facility covers a total area of 65,000 square meters.

Mill:

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

Pasta factory:

- 16,000,000 kg/year of long pasta;
- 7,000,000 kg/year of short pasta.

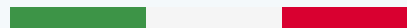
## The benefits of the “integrated” transformation in the supply chain

The integration between the primary and secondary transformation in a single production site, which involves the dedicated production of semolina for pasta-making and the direct transfer of semolina from the mill to the adjoining pasta factory, generates multiple advantages in different processes:

- **General planning;**
- **Continuity of supply;**
- **Guarantee of consistent and homogeneous quality;**
- **Control from wheat to the finished product, transported pasta;**
- **Reduction of time and costs in logistics and administrative operations;**
- **Reduction of transaction costs;**
- **Reduction of inventory and increased shelf life at the distributor.**



100% DURUM WHEAT





# Eco-sustainability

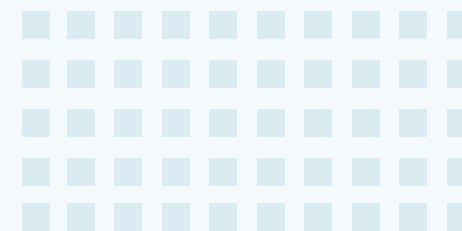
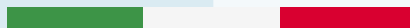
## A concept that makes the company great.

The company has always set as its goal the safeguarding of the environment, a prerequisite for a future of well-being.

While embracing progress, **Pasta Lori** preserves the values of tradition to offer a unique, innovative, but above all, high-quality product.

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

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





# 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 ★★+
- ItalyX - Certification of excellence for Italian companies from Sole24Ore and Confindustria

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% DURUM WHEAT

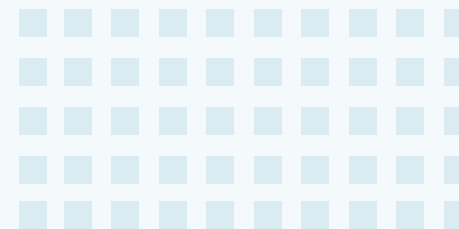
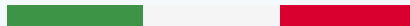




# Our products

- **Durum Wheat semolina pasta**

*Available in 500g/1Kg pillow bag, catering line: 3Kg and plastic free paper bag 5Kg/10Kg*





# Long pasta



SPAGHETTI - Ø 1,70



SPAGHETTINI - Ø 1,40



CAPELLINI - Ø 1,05



VERMICELLI - Ø 1,80



BUCATINI - Ø 2,90

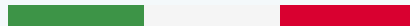


LINGUINE



FETTUCCE

100% DURUM WHEAT





# Short pasta



ZITONI TAGLIATI



ZITI TAGLIATI



MEZZE PENNE RIGATE



PENNE MEZZANI



PENNE RIGATE



PENNE ZITE



PENNE ZITONI



PENNONI RIGATI



STORTARELLI



TORTIGLIONI



CANNERONI



RIGATONI



FUSILLI



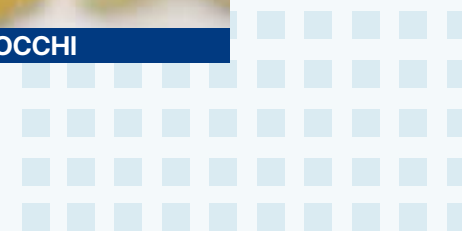
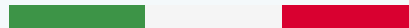
GOMITI GRANDI



GOMITI



GNOCCHI







# Short pasta



LUMACHETTE



LUMACHINE PICCOLE



COCCHETTE MEDIE RIGATE



TOFE



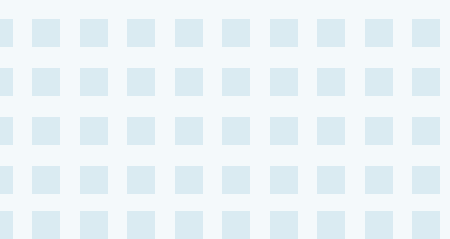
DITALI ZITI



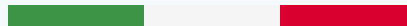
DITALI ZITI RIGATI



DITALINI RIGATI



100% DURUM WHEAT





# Small pasta



FILINI



MINUTELLA



ROSMARINO



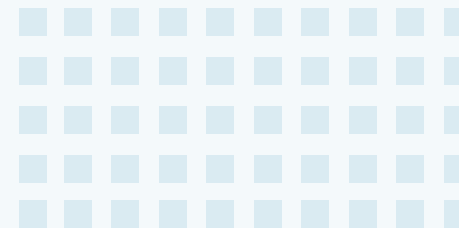
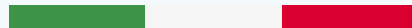
ALFABETO



STELLINE



SEME CICORIA





# Special shapes



NIDI FETTUCCINE



NIDI TAGLIATELLE



NIDI CAPELLINI



LASAGNE



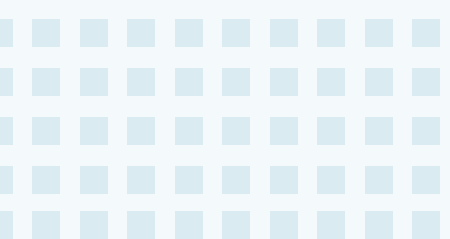
CASERECCIA



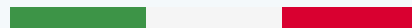
FARFALLE



FUSILLI TRICOLORE



100% DURUM WHEAT

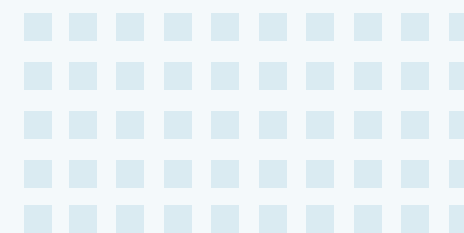
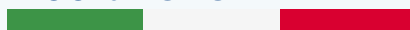






# Logistics data: long pasta, small pasta, nests and special shapes

	Product	Item Code	EAN Code	Weight per pack	Packs per carton	Carton volume in m <sup>3</sup>	Cartons per layer	N. of layers	Number of cartons per EPAL (80x120)	Height pallet (m)	Net weight pallet (Kg)	Gross weight pallet (Kg)
Long pasta	Capellini	1	8020340000012	gr. 500	24	0,0137	18	5	90	1,60	1080	1130
	Spaghettoni	2	8020340000029	gr. 500	24	0,0137	18	5	90	1,60	1080	1130
	Spaghetti	3	8020340000036	gr. 500	24	0,0137	18	5	90	1,60	1080	1130
	Vermicelli	4	8020340000043	gr. 500	24	0,0137	18	5	90	1,60	1080	1130
	Bucatini	5	8020340000050	gr. 500	24	0,0166	14	5	70	1,60	840	895
	Linguine	10	8020340000104	gr. 500	24	0,0137	18	5	90	1,60	1080	1130
	Fettucce	12	8020340000128	gr. 500	24	0,0166	14	5	70	1,60	840	895
Small pasta	Filini	74	8020340000746	gr. 500	24	0,0252	8	6	48	1,70	576	620
	Minutella	56	8020340000562	gr. 500	24	0,0210	8	6	48	1,40	576	610
	Rosmarino	57	8020340000579	gr. 500	24	0,0184	12	6	72	1,61	864	910
	Seme cicoria	59	8020340000593	gr. 500	24	0,0170	12	6	72	1,50	864	910
	Alfabeto	65	8020340000654	gr. 500	24	0,0252	8	7	56	1,88	672	710
	Stelline	66	8020340000661	gr. 500	24	0,0184	12	6	72	1,61	864	910
Nests	Fettuccine nidi	177	8020340000012	gr. 500	12	0,0380	6	6	36	1,95	220	260
	Tagliatelle nidi	180	8020340000029	gr. 500	12	0,0380	6	6	36	1,95	220	260
	Capellini nidi	181	8020340000012	gr. 500	12	0,0380	6	6	36	1,95	220	260





# Logistics data: small pasta

	Product	Item Code	EAN Code	Weight per pack	Packs per carton	Carton volume in m <sup>3</sup>	Cartons per layer	N. of layers	Number of cartons per EPAL (80x120)	Height pallet (m)	Net weight pallet (Kg)	Gross weight pallet (Kg)
Small pasta	Zitoni tagliati	13	8020340000135	gr. 500	24	0,0426	7	5	35	1,70	420	460
	Ziti tagliati	14	8020340000142	gr. 500	24	0,0339	8	6	48	1,88	576	620
	Penne Mezzani	18	8020340000180	gr. 500	24	0,0290	8	6	48	1,70	576	610
	Penne rigate	19	8020340000197	gr. 500	24	0,0339	8	6	48	1,88	576	620
	Penne zite	20	8020340000203	gr. 500	24	0,0339	8	6	48	1,88	576	620
	Penne zitoni	21	8020340000210	gr. 500	24	0,0426	7	5	35	1,70	420	460
	Pennoni rigati	22	8020340000227	gr. 500	24	0,0426	7	5	35	1,70	420	460
	Rigatoni	24	8020340000241	gr. 500	24	0,0488	7	5	35	1,85	420	460
	Tortiglioni	25	8020340000258	gr. 500	24	0,0488	7	5	35	1,85	420	460
	Canneroni	26	8020340000265	gr. 500	24	0,0363	8	6	48	2,00	576	620
	Stortarelli	28	8020340000289	gr. 500	24	0,0446	7	5	35	1,80	420	460
	Fusilli	29	8020340000296	gr. 500	24	0,0446	7	5	35	1,80	420	460
	Casereccia	31	8020340000319	gr. 500	24	0,0339	8	6	48	1,88	576	620
	Gomiti grandi	34	8020340000340	gr. 500	24	0,0446	7	5	35	1,80	420	460
	Gomiti	35	8020340000357	gr. 500	24	0,0363	8	6	48	2,00	576	620
	Lumachette	37	8020340000371	gr. 500	24	0,0339	8	6	48	1,88	576	620
	Lumachine	38	8020340000388	gr. 500	24	0,0315	8	6	48	1,80	576	610
	Gnocchi	39	8020340000395	gr. 500	24	0,0488	7	5	35	1,85	420	460
	Cocchette medie rigate	41	8020340000418	gr. 500	24	0,0276	8	6	48	1,70	576	610
	Ditali rigati	48	8020340000487	gr. 500	24	0,0363	8	6	48	2,00	576	620
Ditalini rigati	50	8020340000500	gr. 500	24	0,0245	8	6	48	1,70	576	610	
Fagiolini	53	8020340000531	gr. 500	24	0,0315	8	6	48	1,80	576	610	
Tofe	72	8020340000722	gr. 500	24	0,3630	8	6	48	1,70	576	620	
Farfalle	173	8020340001736	gr. 500	24	0,0426	7	5	35	1,70	420	460	

100% DURUM WHEAT



# Semolina



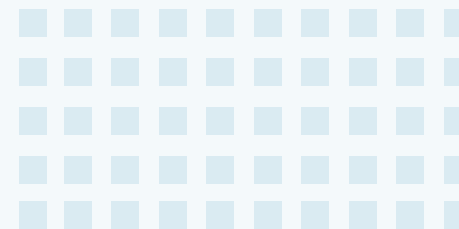
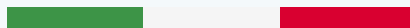
## Durum wheat semolina *for bakery*

Ideal for regional breads,  
flatbreads, frise, pizza and  
sweet preparations.



## Durum wheat semolina *for pasta making*

Ideal for fresh pasta,  
egg pasta and dry pasta.





# Flours



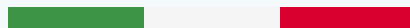
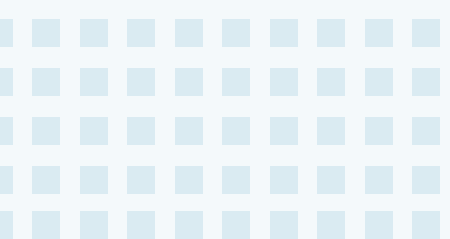
## Flour for pizza

Of soft wheat type "0"  
Ideal for pizza.



## Flour for desserts

Of soft wheat type "00"  
Ideal for cakes.







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

*Registered Office: Piazza Duomo, 12 -70022 Altamura (BARI)  
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