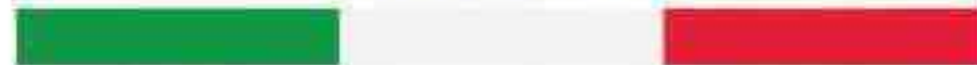




From seed to Pasta

100% DURUM WHEAT



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.

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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



Mill and Pasta factory from Apulia and Basilicata

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.

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.



100% DURUM WHEAT



Certifications

Our certifications:

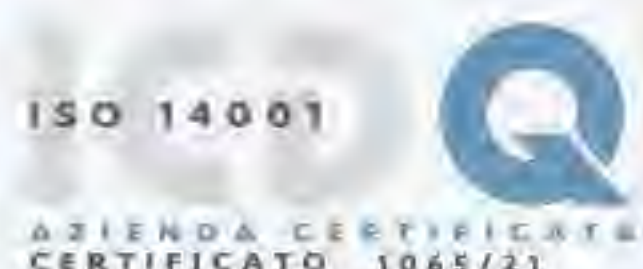
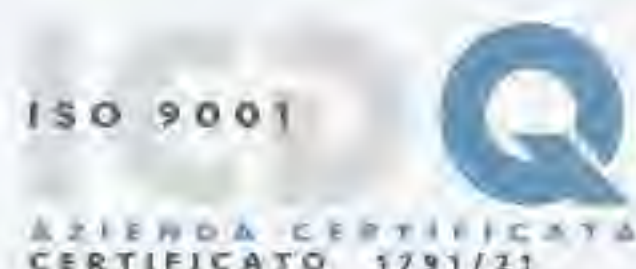
- Organic Certification: EU Reg. 848/18
- China Organic Certification GB/T 19630-2019
- JAS Organic Certification
- AB Organic Certification
- USDA Organic Certification
- Halal Certification - Compliance with Islamic ethical standards
- UNI/PdR 125:2022 Certification Gender equality management system
- 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
בשר פרוותללא 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

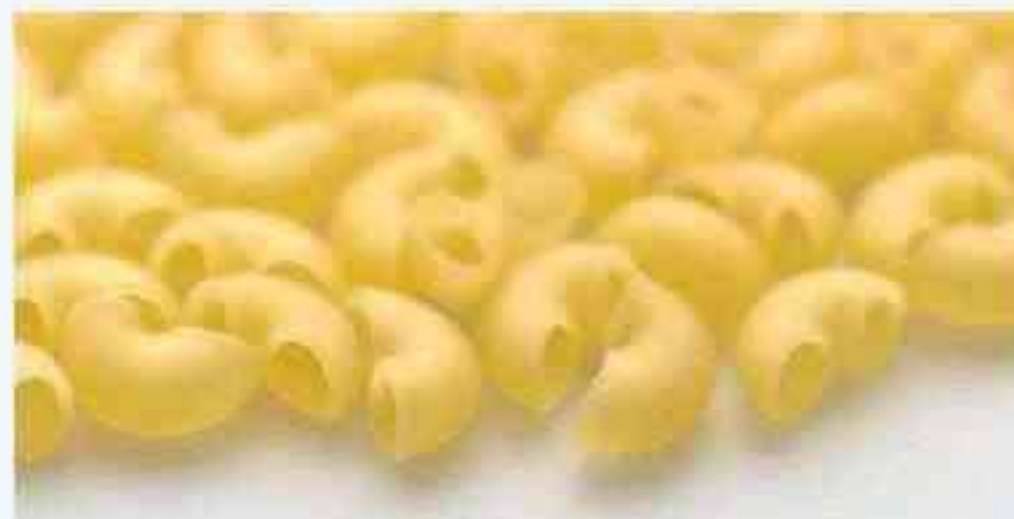




Short pasta



LUMACHETTE



LUMACHINE PICCOLE



COCCHETTE MEDIE RIGATE



TOFO



DITALI ZITI



DITALI ZITI RIGATI



DITALINI RIGATI

100% DURUM WHEAT





Small pasta



FILINI



MINUTELLA



ROSMARINO



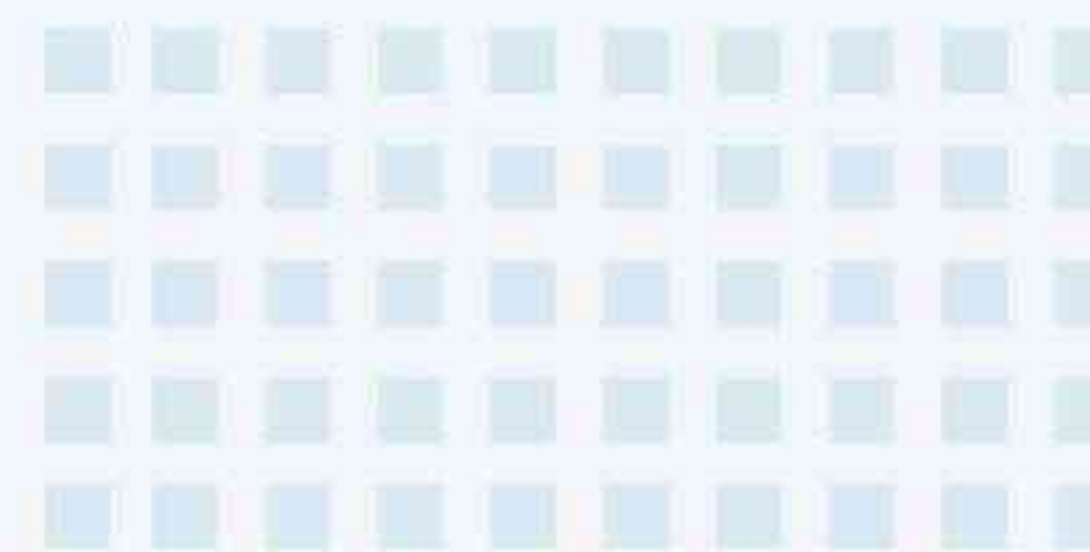
ALFABETO



STELLINE



SEME CICORIA





Special shapes



NIDI FETTUCCINE



NIDI TAGLIATELLE



NIDI CAPELLINI



LASAGNE



CASERECCIA



FARFALLE



FUSILLI TRICOLORE

100% DURUM WHEAT





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