

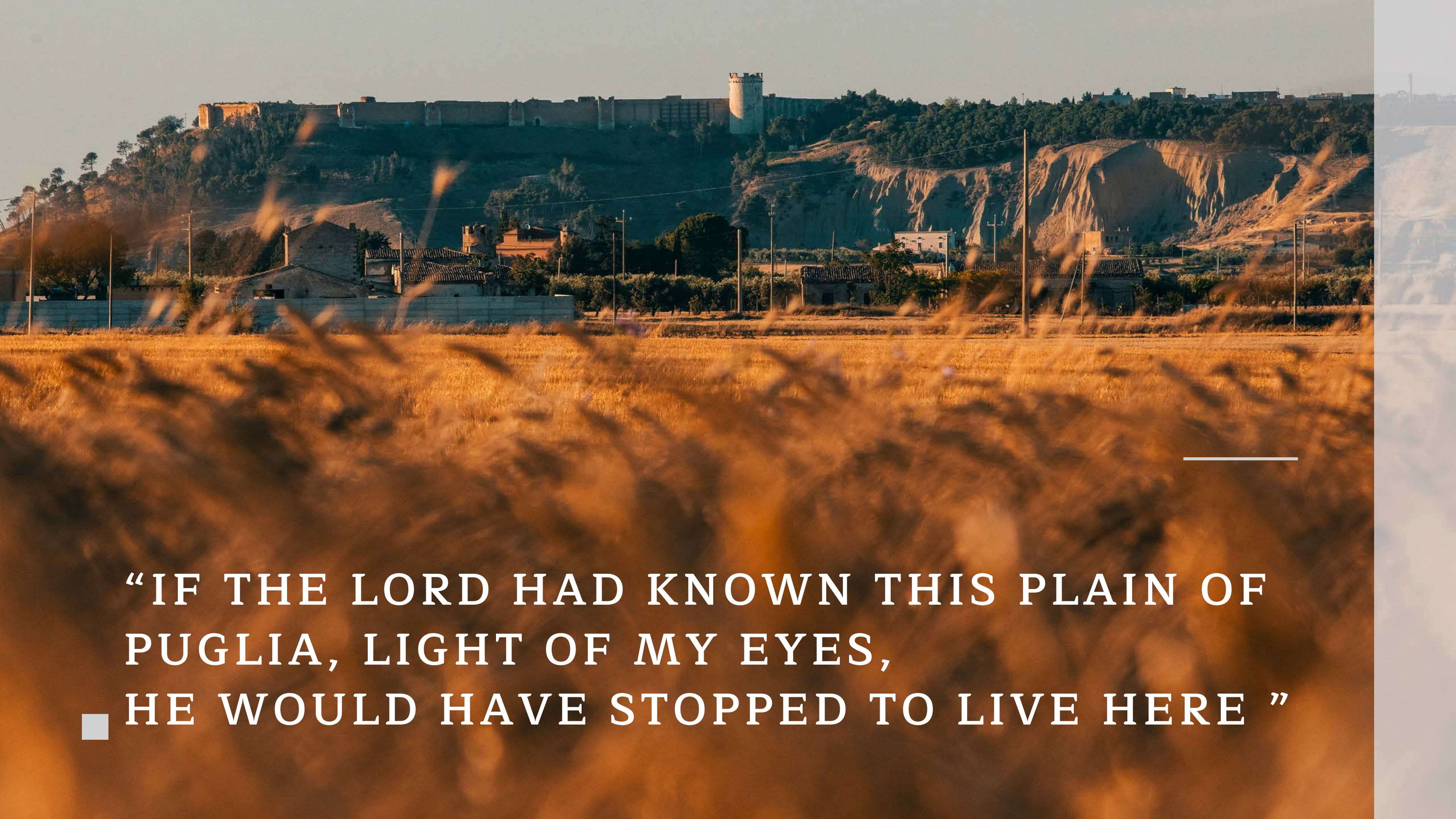


A T T O R I A # I O R E N T I N O

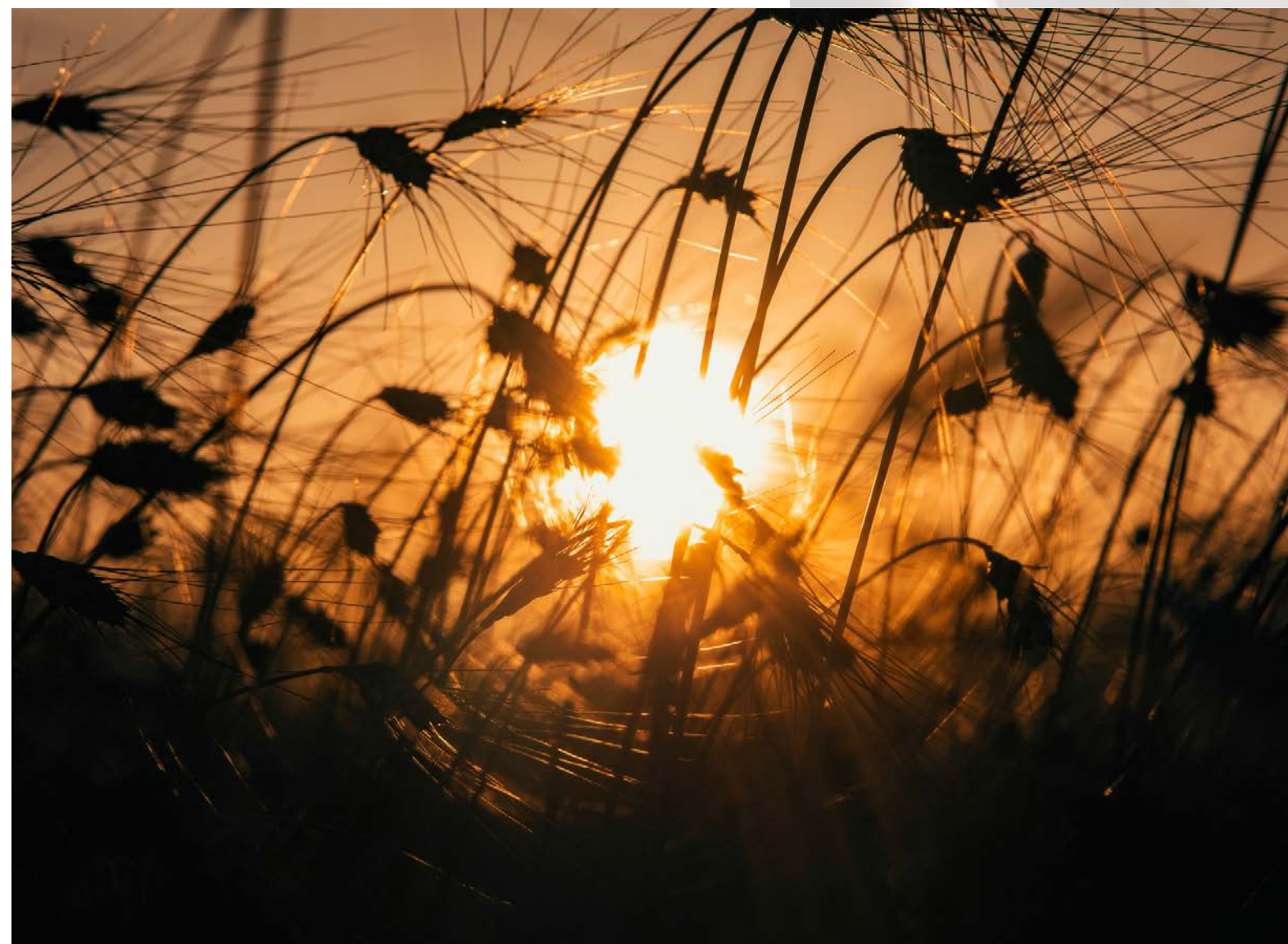
■

Before being
artisans, millers
and pasta
makers we are
farmers since
1909





“IF THE LORD HAD KNOWN THIS PLAIN OF
PUGLIA, LIGHT OF MY EYES,
■ HE WOULD HAVE STOPPED TO LIVE HERE ”



THE WHEAT LAND



FILIERA COLTA

ETICHETTA CORTA

CHILOMETRO VERO

CHIMICA ZERO



BRONZE DIE



OUR PASTA SHAPES





DOPPIO CUBO



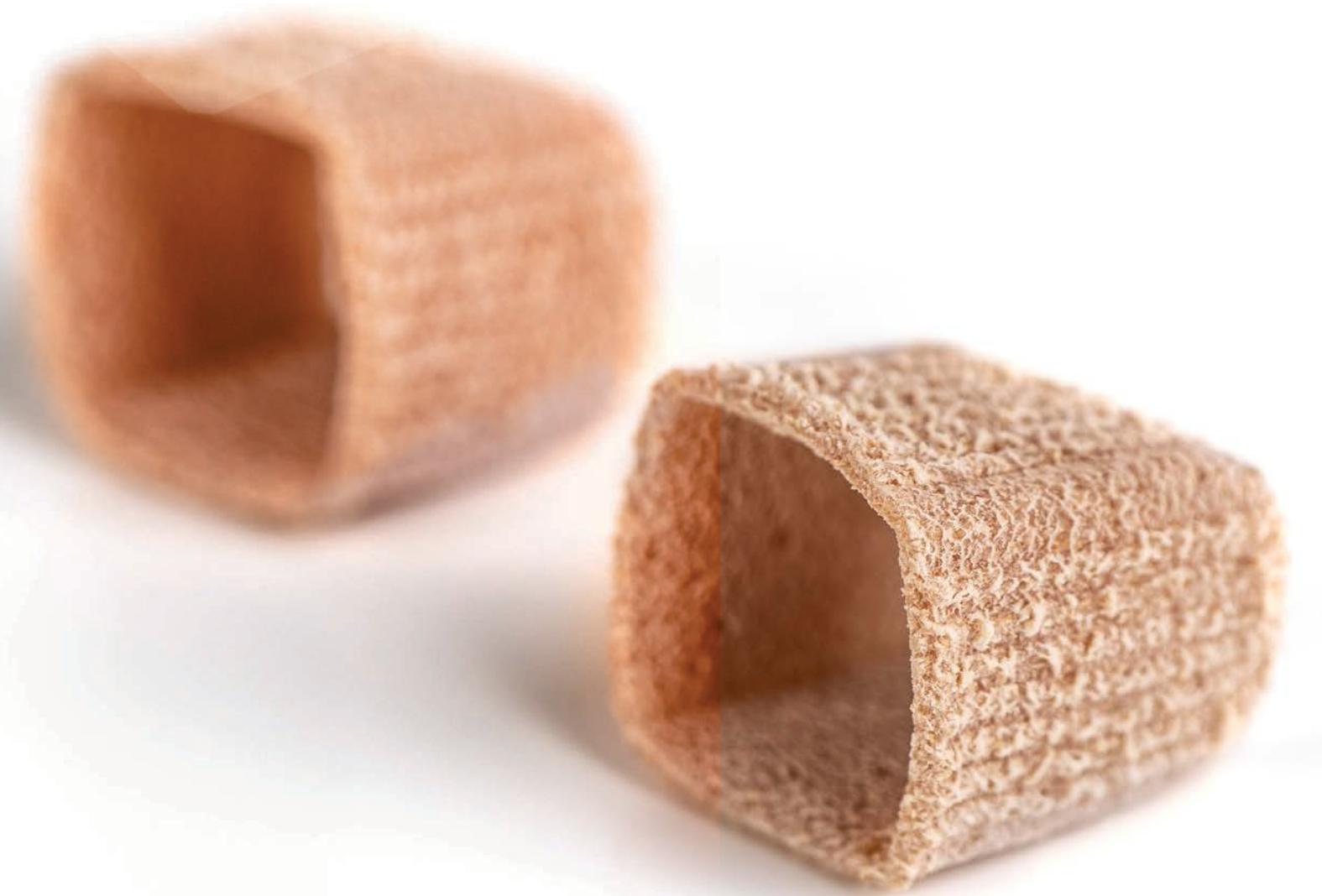


ELICHE



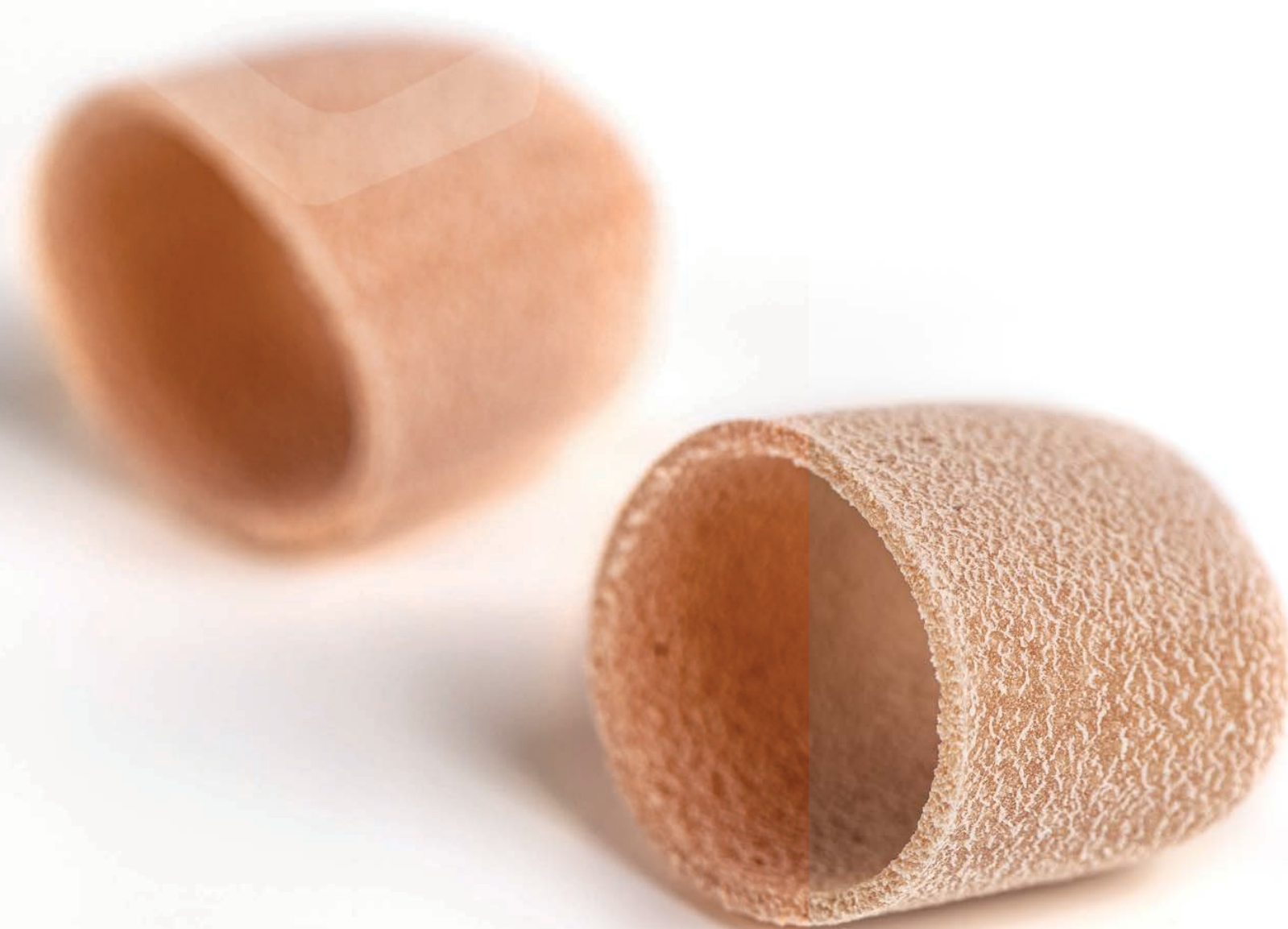


CUBO





CALAMARATA







FIORENTINA



.



FUSILLO





PACCHERO LICIO





MARITATI





MANICHE CORTE





RICCIOLI





PACCHERO RIGATO





TUBETTI

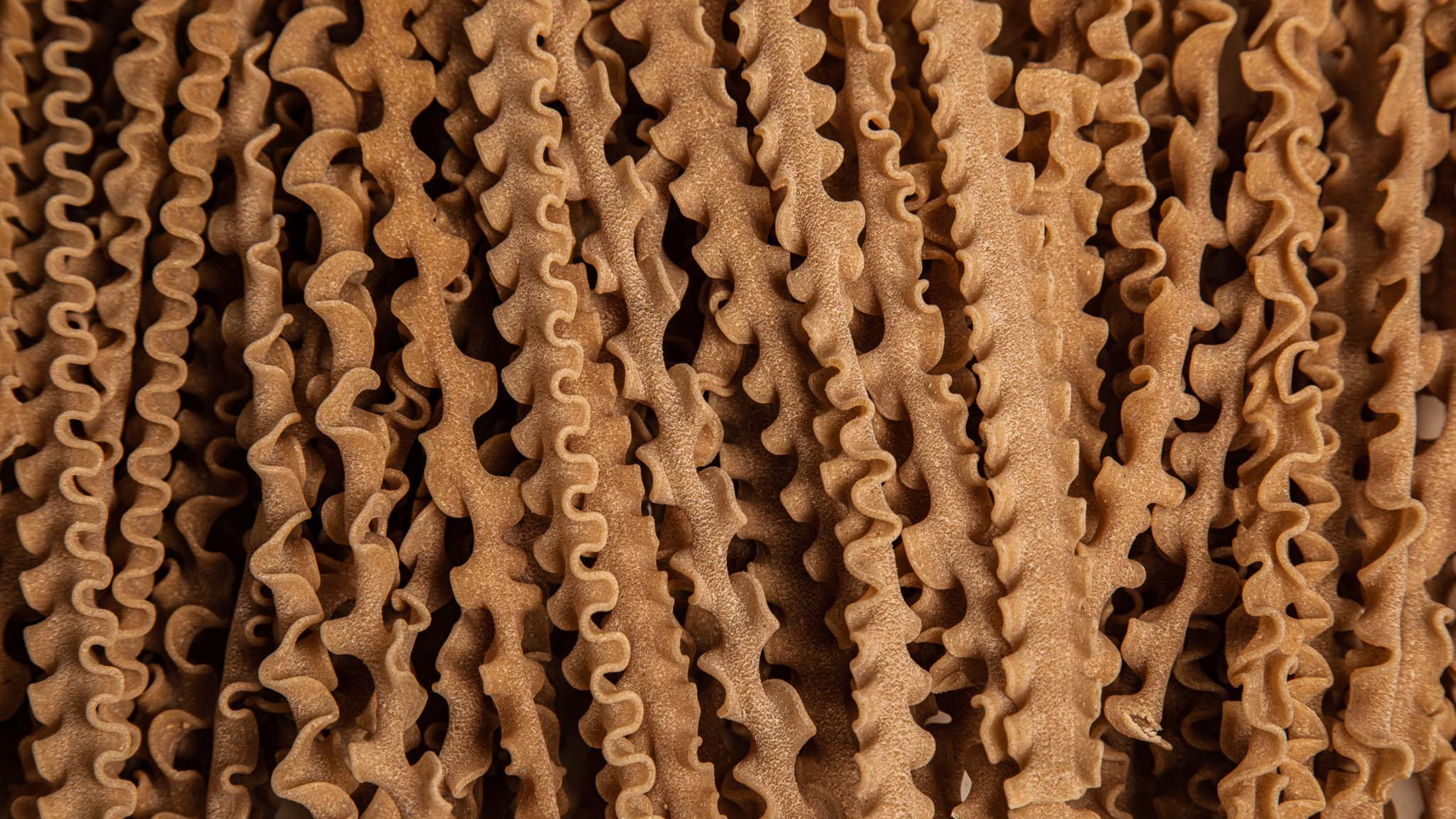






TRENETTA





SPAGHETTI



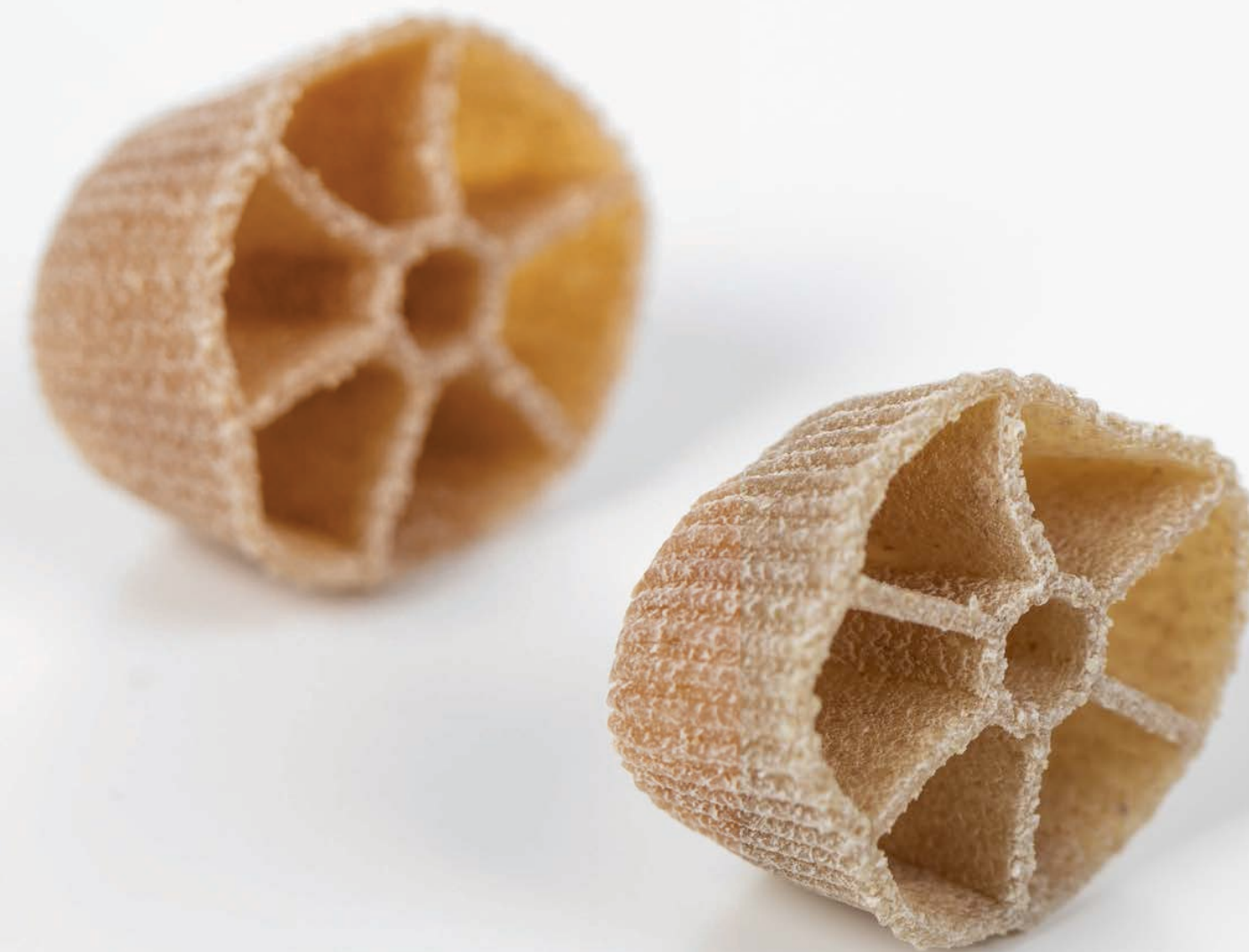


The image is a promotional graphic for 'Troccoli'. It is split into two main vertical sections. The left section has a solid coral-red background with a faint, larger-scale pattern of the same troccoli sticks. The right section shows a close-up photograph of the troccoli sticks themselves, which are thin, light-brown, and have a porous, textured surface. They are bundled together and fanned out slightly. The word 'TROCCOLI' is written in a large, light-grey, serif font across the bottom of the image, spanning both sections. A small grey square is located at the bottom right of the image.

TROCCOLI



RUOTE





■ TECHNICAL SHEET

CERTIFICATION:

BIO MIPAFF ITbio005 cod. 9723

WEIGHT: 0,500 g.

INGREDIENTS:

Organic durum wheat semolina
stone ground certificate
natural, water.

EXPIRY TIME: 24 months

ALLERGENS: Gluten

HUMIDITY: MAX 12,5 %

COOKING: 100g in 1 liter of water.

COOKING TIME: 12 minutes

STORAGE: Protected in envelopes
heat sealable food use.

■ TECHNICAL SHEET

Production process:

Semolina combined with water, after 20 ' / 30'

of dough is drawn with dies in bronze, later placed in

static dryer with temperatures

MAX 36 ° / 40 ° pre MIN 24/36 hours in according to the formats.

ADVICE for cooks in the kitchen:

pasta made with fine semolina,

those ground to stone, drawn with

bronze and dried at low temperatures

max 36 °,

during cooking THEY NEED

THEIR TIMES and TEMPERATURE

some water in the pot.

Experiment to enjoy them to the fullest.

www.fattoriafiorentino.it



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