



**BRITISH  
MANUFACTURER  
OF QUALITY  
DRIED PASTA  
AND SEMOLINA**



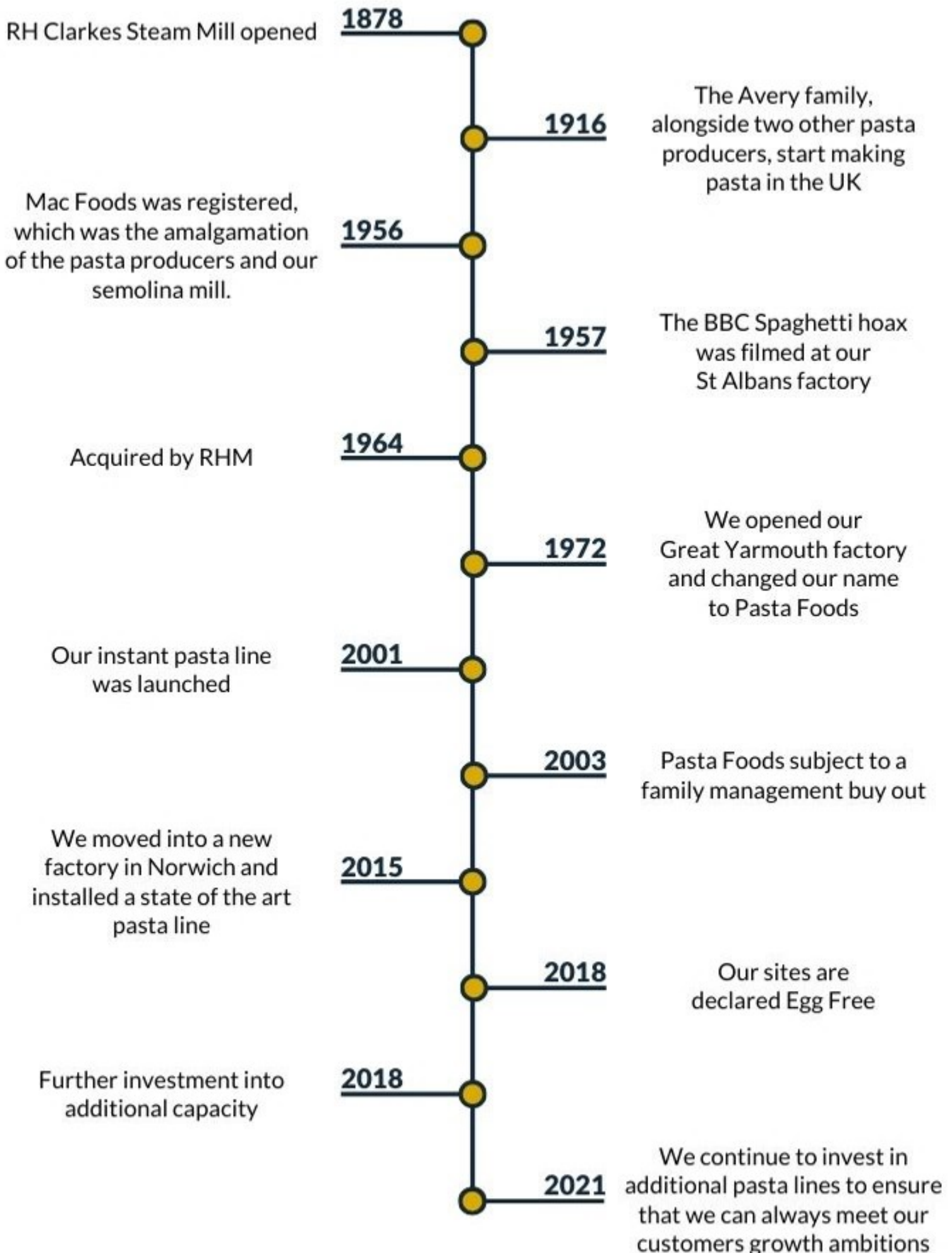


# OUR STORY

With a heritage dating back to 1878, we are the UK's only dried pasta manufacturer supplying a wide range of food sectors from ready meals, salads, canned goods, ambient convenience, foodservice and wholesale.

Our pasta is designed especially for the food manufacturing sector, which ensures that our customers receive the highest quality product, which starts with the sourcing of the wheat and continues through the controlled process from milling to manufacturing.

Our pasta is proven to withstand all commercial manufacturing cooking processes, from canned, cook/chill, retort, frozen and features in some of the best-known brands in the UK and across the world.



# BRITISH MANUFACTURING EXCELLENCE

- Pasta designed for food manufacturing
- **World-class** production facilities with a **continued investment programme**
- **Guaranteed consistent, quality** products with every delivery
- Minimum of 4 weeks of **stockholding** of fast-moving lines
- Short-order lead times
- Available 52 weeks a year, 24/7
- **First-class** customer service

## QUALITY ASSURANCE

- **BRC Global Standard (Food) Version 8** Grade AA BRC certified
- **HACCP** fully documented and active hazard analysis system
- **Kosher** products available
- All of our products are **Halal certified**
- All of our products are **egg-free**
- All of our products are suitable for **vegans**







PASTA FOODS

DELIVERING

QUALITY

FROM FIELD

TO FORK





High-quality durum wheat is harvested



Wheat is shipped directly from France to Great Yarmouth



Our wheat is tested for optimum quality



Wheat is stored in our semolina mill on the dock



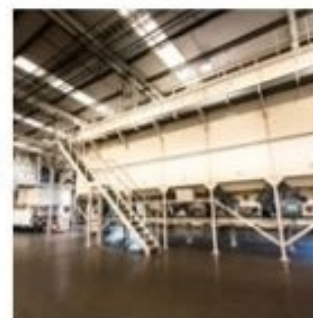
We mill our wheat into semolina



Semolina is used to form a dough which is extruded into shapes



The product undergoes quality testing to ensure it is within specification. It is then packed and ready for shipment.



State of the art drying and production control ensures the highest quality product

# DURUM WHEAT

We only use durum wheat in our mill, as it is the only wheat that has all the necessary qualities required to make pasta.

Firstly, durum is also the only wheat that has yellow pigments distributed throughout the entire endosperm of the grain rather than only the outer layers of the kernel.

This means that milled durum produces yellow, granular semolina which is the expected colour of quality pasta. In addition, pasta made with durum wheat is proven to hold its shape better and retain the al dente bite when cooked and used with sauces.





# PASTA TYPES

Using high-quality durum wheat, our own milling techniques, alongside state-of-the-art pasta manufacturing, our pasta is designed to work in all product applications. All without the need for the egg.

Whether your requirement is for salads, ready meals, recipe dishes, canned, retorted, packet or pot meals, we have pasta to suit your needs and applications.

## STANDARD

With a wide range of shapes and a typical cook time of 10-12 minutes. This range is perfect for most manufacturing solutions such as ready meals or pasta salads.

## INSTANT

Our innovative instant pasta only requires hot or boiling water to hydrate, whilst still providing you with a quality bite as you would expect from a classic pasta dish.

## QUICK COOK

This range is designed for quicker cook methods ranging from 5-7 mins. This range is also perfect for inclusion in dried sauce mixes.

## SPECIALITY

We offer a speciality range of pasta:

- Premium bronze die pasta,
- Enhanced strength pasta
- Fun themed shapes
- Customer targeted NPD

We work with our customers to design the best pasta for your requirements, get in touch with our team to work on a solution for your needs.





## **PASTA PAIRINGS**

With a wide range of quality pasta shapes, the right shape to match the sauce can enhance the overall finished product.

## **OUR RECOMMENDATIONS**

### **Spirals/Twists**

The curves and grooves are a perfect match with a wide variety of sauces from tomato to chunkier sauces as the shapes trap the sauces within.

### **Tubes/Penne/Macaroni**

Works well with hearty thick vegetable sauces like ragu and bolognese, or popular dishes such as Mac 'n' Cheese. The ridges and hollow tubes help trap the sauce in the pasta.

### **Conchiglie/Shells**

The shells create a cup to hold heavier sauces including chunkier vegetable sauces, delivering a satisfying taste with each forkful.





PASTA FOODS

INNOVATION

IS AT THE

FOREFRONT

OF WHAT

WE DO







# TWISTS/SPIRALS

Shape	Product	Weights	Length	Salads	Ready Meals	Instant Meals	Canned	Soups	Quick Cook
	Cellentani 424020	600kg (50 x 12kg)	30-36	✓	✓				
	Short Cellentani 424101	650kg (50 x 13kg)	20-26	✓	✓				
	Spatziola 41491*	450kg (45 x 10kg)	20-30	✓	✓				
	Short Cavatelli 42409	720kg (45 x 16kg)	15-21	✓	✓				
	White Spirals Fusilli 42403	450kg (45 x 10kg)	30-37	✓	✓				
	Giant Spirali 41407	360kg (45 x 8kg)	46-51	✓	✓				
	Short Gemelli 41495	720kg (45 x 16kg)	25-31	✓	✓				
	Fusilli + 1.5% GMS 41411	540kg (45 x 12kg)	22-28	✓	✓		✓		

\*10T MOQ

# SHELLS

Shape	Product	Weights	Length	Salads	Ready Meals	Instant Meals	Canned	Soups	Quick Cook
	Conchiglie 41494	500kg (50 x 10kg)	12-14	✓	✓				
	Plain Shells 42401	630kg (45 x 14kg)	6.75-9.25	✓	✓		✓		
	Mini Shells 42400	675kg (45 x 15kg)	6.3-7.3	✓	✓		✓	✓	
	Shells + 1.5% GMS 41410	720kg (45 x 16kg)	6.5-9	✓	✓		✓		

# THEMED








Shape	Product	Weights	Length	Salads	Ready Meals	Instant Meals	Canned	Soups	Quick Cook
	Alphabetetti 41455	720kg (45 x 16kg)	3.8-4.8		✓		✓		
	Numberetti 41453	720kg (45 x 16kg)	3.8-4.8		✓		✓		



# MACARONI

Shape	Product	Weights	Length	Salads	Ready Meals	Instant Meals	Canned Soups	Quick Cook
	Traditional Macaroni 414260	800kg (50 x 16kg)	21-26	✓	✓			
	Elbow Macaroni 41416	720kg (45 x 16kg)	23-29	✓	✓		✓	
	Elbow Macaroni + 1.5% GMS 41457	810kg (45 x 18kg)	23-29	✓	✓			
	Chifferi 415020	630kg (45 x 14kg)	36-44	✓	✓			
	Small Ridged Macaroni 414040	800kg (50 x 16kg)	21-26	✓	✓			
	Fagioli Macaroni 41485	630kg (45 x 14kg)	24-30	✓	✓		✓	

# PENNE

Shape	Product	Weights	Length	Salads	Ready Meals	Instant Meals	Canned	Soups	Quick Cook
	Short Penne 41415	630kg (45 x 14kg)	21-27	✓	✓				
	GC Penne Rigate 41488	540kg (45 x 12kg)	23-31	✓	✓				
	Penne + 1.5% GMS 414120	720kg (45 x 16kg)	25-29	✓	✓		✓		
	Penne S 414090	650kg (50 x 13kg)	32-38	✓	✓				
	Pennette 415010	700kg (50 x 14kg)	38-48	✓	✓				
	GC Long Penne 41414	540kg (45 x 12kg)	41-49	✓	✓				
	XL GC Penne 413990	600kg (50 x 12kg)	45-53	✓	✓				



# TUBES

Shape	Product	Weights	Length	Salads	Ready Meals	Instant Meals	Canned Soups	Quick Cook
	Tubes 41458	900kg (45 x 20kg)	10.2-10.8		✓		✓	
	Orzo 415030	900kg (45 x 20kg)	7-9	✓	✓			✓
	Tubetti 41438	900kg (45 x 20kg)	3-5			✓		✓
	Tortiglioni 415000	450kg (45 x 10kg)	36-42	✓	✓			
	Rigatini 41403	630kg (45 x 14kg)	35.5-41.5	✓	✓			
	Ditali 415040	630kg (45 x 14kg)	10-13	✓	✓			

# SPAGHETTI

Shape	Product	Weights	Length	Salads	Ready Meals	Instant Meals	Canned	Soups	Quick Cook
	Short Cut Spaghetti 41456	900kg (45 x 20kg)	18-24	✓	✓			✓	
	Spaghetti Hoops 41431	720kg (45 x 16kg)	2.25-3.25	✓	✓		✓		
	Small Thick Rings 41439	900kg (45 x 20kg)	1.5-2	✓	✓		✓	✓	

# INSTANT

Shape	Product	Weights	Length	Salads	Ready Meals	Instant Meals	Canned	Soups	Quick Cook
	Instant Amorini 41704	360kg (45 x 8kg)	25-35			✓		✓	
	Instant Macaroni 41745	540kg (45 x 12kg)	9.5-19.5			✓		✓	



# INSTANT

Shape	Product	Weights	Length	Salads	Ready Meals	Instant Meals	Canned Soups	Quick Cook
	Instant Fusilli No. 2 <i>NEW TBC</i>	280kg (35 x 8kg)	29-35			✓	✓	
	Instant Fusilli No. 7 417205	440kg (55 x 8kg)	24-30			✓	✓	
	Instant Blend Fusilli 417405	440kg (55 x 8kg)	24-30			✓	✓	
	Instant Spinach Fusilli 41730	360kg (45 x 8kg)	24-30			✓	✓	
	Instant Spaghetti 417606	660kg (55 x 12kg)	21.5-27.5			✓	✓	
	Instant Lumachine 41750	330kg (55 x 6kg)	24-30			✓	✓	
	Instant Elbow Macaroni 417551	585kg (45 x 13kg)	17-23			✓	✓	
	Instant Penne <i>NEW</i> 417210	450kg (45 x 10kg)	27-32			✓	✓	

# QUICK COOK

Shape	Product	Weights	Length	Salads	Ready Meals	Instant Meals	Canned Soups	Quick Cook
	Quick Cook Zitti 41946	540kg (45 x 12kg)	14-22					✓
	Quick Cook Bonetti 41941*	525kg	N/A					✓
	Quick Cook 3 Start Spiral 41948	405kg (45 x 9kg)	22-32					✓
	Quick Cook Buccatini 41839	800kg	16-22	✓	✓		✓	✓
	Quick Cook Penne 41947	630kg (45 x 14kg)	27-37					✓
	Quick Cook Macaroni 41910	660kg	21-26					✓

\*10T MOQ



# NEW PRODUCTS

Shape	Product	Weights	Length	Salads	Ready Meals	Instant Meals	Canned Soups	Quick Cook
	Casarecce <i>NEW TBC*</i>	825kg (55 x 15kg)	32-40	✓	✓			
	Bronze Die Spaziola <i>NEW TBC*</i>	500kg (50 x 10kg)	23-29	✓	✓			
	Bronze Die Penne <i>NEW TBC</i>	600kg (50 x 12kg)	41-49	✓	✓			
	Bronze Die Girandole <i>NEW TBC</i>	500kg (50 x 10kg)	22-30	✓	✓			

\*10T MOQ





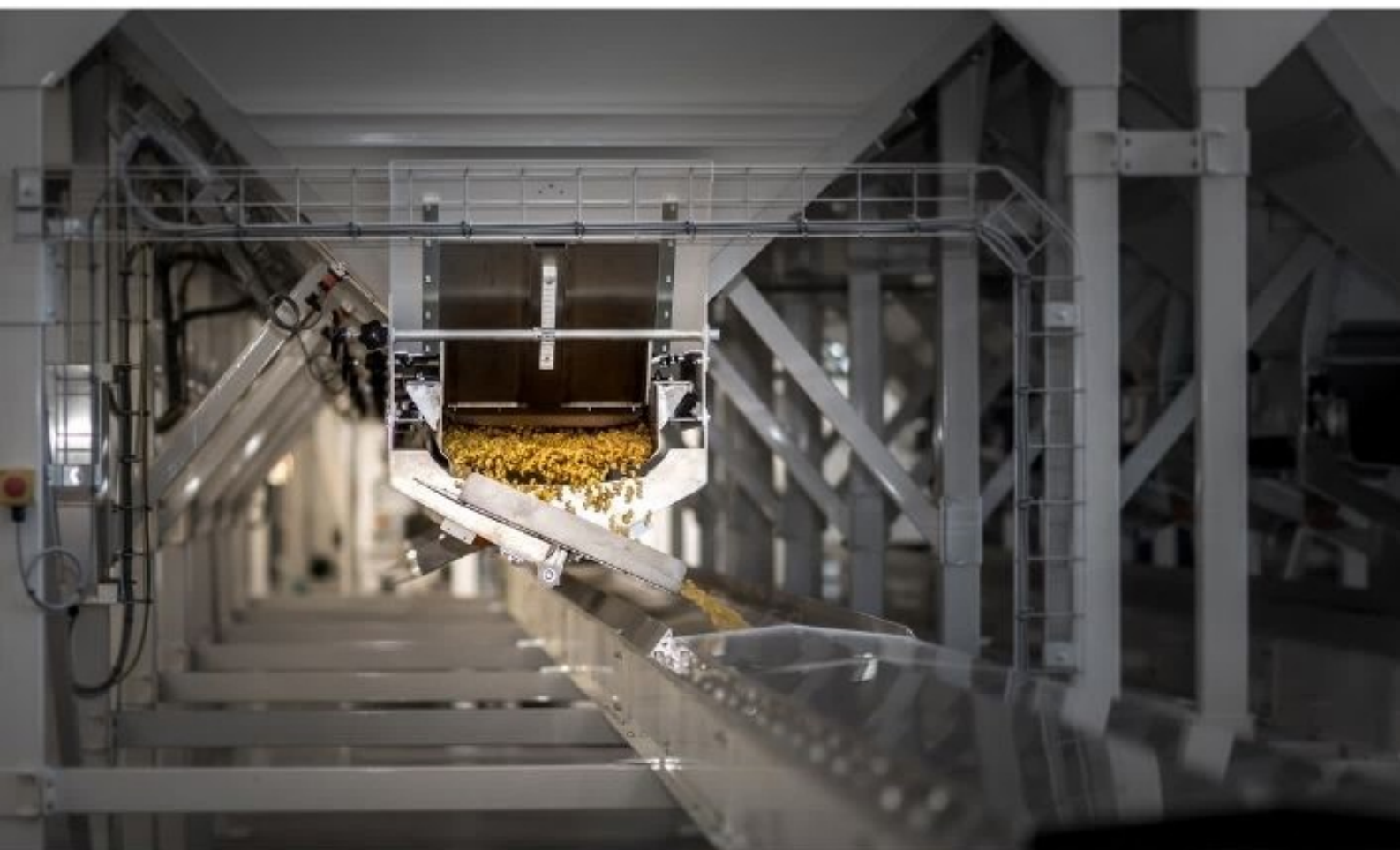
PASTA FOODS

**WORLD-CLASS  
PRODUCTION  
WITH  
FIRST-CLASS  
SERVICE**



# SOLUTIONS FOR ALL YOUR NEEDS

CONTACT OUR SALES TEAM TODAY



**Michele Conway, Sales Director**  
+44 (0)1493 416 261  
+44 (0)7717 448 910  
michele.conway@pastafoods.com



**James Palmer, Head of Pasta Sales**  
+44 (0) 1493 416 260  
+44 (0) 7508 872 540  
james.palmer@pastafoods.com



**Pasta Foods Ltd.**  
Forest Way, Norwich, Norfolk, NR5 0JH, United Kingdom  
+44 (0)1493 416 200  
enquiries@pastafoods.com





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Pasta Foods Ltd  
Forest Way, Norwich,  
Norfolk, NR5 0JH, United Kingdom

+44(0)1493 416 200  
[www.pastafoods.com](http://www.pastafoods.com)