



“THE FUTURE INFLUENCES
THE PRESENT
JUST AS MUCH AS THE PAST”

Friedrich W. Nietzsche

ARBELLA
MAKARNA



NEW LINE FOR
SHORT PASTA 1200



PASTIFICIO DUCATO
D'AMALFI GRAGNANO



LINE FOR SHORT PASTA AND SPECIAL SHAPES, CAPACITY 1200 KG/H

RELIABLE,
INEXPENSIVE AND
FLEXIBLE



It is there for all to see that on the shelves of the mass retailers, not only has the short pasta a larger display space, but it also has a greater selection, thanks to the several types of pasta for sale, ranging from the most famous ones, such as ridged or smooth penne and mezze maniche, to those less known such as radiatori and cellentani. In the segment of semolina pasta, 76% of the displaying area is dedicated to short pasta. With its new line of 1200 kg/h, Storci is offering the medium-sized producers the opportunity of having a particularly performing line that can really manufacture 1200 kg/h of short pasta, at the best of technology.

This does not simply refer to activities to make a line stronger, it is actually the outcome of an accurate study to realize a reliable technology thanks to a series of sophisticated details.

We start with a tray unstacking robot, placed at the beginning of the line, afterwards we can find the press, the core of the line, where the high ability of planning of Storci – that has always been applied to great capacities – is here applied to reduced production capacities. There is then a 4-level pre-dryer and at the end the tray stacking machine, that is the real managing hub of the system, able to move more than 6 trays per minute, consequently controlling the real capacity of the line. All this is due to the new interpretation of the entire machinery that, as mentioned, considerably increases the production capacity as well as reducing the trays handling times, thanks to the semi-automatic system of ejection of the full trolley (still abiding to safety rules for the operator).

There are, at last, the new static dryers with 12 trolleys, an ergonomic and more compact version, suitable for supporting a more relevant production.

Nothing is left to chance, then.

Storci is always ready to face new challenges.

WHY WE DID CHOOSE STORCI

ARBELLA MAKARNA



pany world-famous for its excellent quality product.

We interviewed Mrs. Gulcin Arslan Hazar, who is Deputy Director-General of Arbell Makarna, a Turkish Com-

Arbella Makarna is a Company which needs no introduction. Would you tell us about the stages that have led you to be an industrial giant, well known all over the world?

Arbella made its first investment in a pasta production plant in Turkey in 2006, in the port town of Mersin.

Since the beginning, the Company has been focusing on one essential aspect: the quality of pasta. We like to think that even a single piece of Arbell pasta contains within itself all our quality and philosophy.

Nothing in our activity is left to chance. Thanks to the newest technologies and the high quality of the raw materials we use, we have reached an important goal: the management and production process are certified by an international recognized system.

We have been carrying out research and development activities about pasta production, thanks to a survey aimed to direct such activities and allow us to improve our products, adjusting our recipes to the needs of consumers.

The newest outcomes of these activities are the following: pasta with lentils and chickpeas and spaghetti sold in portions.

We are also environmental aware: for this reason, our R&D dept performances specific studies bound for a reduction of energy consumption and carbon footprint

We can number among our activities social projects too: every year we host 10.000 children in our factory to show them our pasta production process.

To date, our pasta annual production is 185.000Mt (and over 200.000 Mt of semolina) that we export to over 100 Countries in the world.

We are the only Company in Turkey to produce several types of lasagna and tagliatelle as well as special productions, such as those for consumers we particularly care, families and children: bizarre shapes of pasta like ocean, numbers and sport celebrities.

How come did you choose us? What improvements have you got thanks to Storci technology?

Because of our know-how, during the years we have decided to invest also on a healthy and easy-to-prepare product, that is instant pasta.

After some investigations, we got to know your Company which immediately understood our requests and invited us to visit your production lines as well as meeting your Staff.

The efficiency of your machinery and the straightforward solutions you offered made us decide toward this new investment. Our instant pasta is currently on the shelves of the main retail stores of the Country.

Pasta market in Turkey has witnessed a great growth during the years: how can a big Company such as yours be placed in this market? What is the future of the pasta market in your opinion? What expectations do you have towards the new instant product that you have just started manufacturing?

Not only in Turkey has the pasta market been growing, but also worldwide and our Company is following the same trend. Instant pasta is an extremely versatile product, easy to prepare, a complete meal ready in 5 minutes. It is destined to reach a greater success because it is convenient, appetising and flexible, suitable for any taste and our frenzy life-style.

STORCI & PASTA DI CANOSSA

TWO COMPANIES, ONE SUCCESSFUL PROJECT



The encounter.

It is 2014 when the path of Storci, leader Company in pasta machinery sector, headquartered in Collecchio, entwines with that one of Canossa Family, who, for over a century in San Martino Ferrara, has been taking care of the ancient Tenuta Cuniola, an estate that in the Middle-Ages belonged to Matilde di Canossa. Let's go back to our times... still in the same estate, much later than the Countess and a bit earlier than 2014...

The roots of this story.

Ottavio di Canossa and his father, Alvise, who are currently managing the estate growing several types of products, have been looking for some time for a pasta "with the taste of pasta", as they are not satisfied with the pasta sold in that period that, in their personal opinion, have no specific features or is excessively refined.

For this reason, motivated by the idea of finding "their own" pasta, they take some wheat, grown in their lands, to a nearby mill and start off some new techniques.

Because of the excellent feedback received during the promotion experimental phase, they decide to go ahead with this new adventure. In 2013, due to the increase of orders and subsequent production, Canossa Family implements new marketing strategies, organises their internal structure and starts looking for a Company that could help them technologically.

The pasta factory is established, between tradition and innovation.

Ottavio di Canossa says: "We were looking for a Company that could guarantee a superior quality manufacturing line - and our research in this sector confirmed that it could be Storci - we also needed additional guaranties, I mean a reliable partner being up to our expectations and to the high standard of our products, with a proven, long-lasting experience, that could support us both commercially and technologically. Last, and above all, a Company ready to accompany us in our adventure.

I met Michele Storci in Bologna; the merging of our ideas and experiences have given birth to what today is Pasta di Canossa. We needed an innovative and solid partner. Storci, on the other

hand, wanted to test and operationally develop machinery and products, carrying out applied research in a facility not very far from Parma".

These necessities along with the immediate, mutual esteem they feel for each other, gives birth to the new Pasta di Canossa, that is also Storci Pasta Center. The pasta Factory is started close to Tenuta Cuniola, among wheat fields that "light up with golden colours when summer approaches". Thanks to the new Omnia Line for short and long pasta, the production gets off the ground and the excellent pasta is soon welcomed very positively. Here, 0 km artisanal pasta is manufactured and is now requested all over the world.

Thanks to the training center, the R&D dept, which has always been one of Storci's main activities, enters a new dimension. At Pasta di Canossa it is now possible to test and develop new machinery and new products in a real context.

The Training Center offers several opportunities, such as visiting the factory to see first-hand Storci's technologies and machinery, performing production tests with different raw materials, and fully support new pasta production enterprises.

The turning point. Instant pasta line.

Times are changing. Life is becoming increasingly hectic and our day is full of activities, commuting, errands to run and needs to be satisfied as quickly as possible, including nutrition.



However, this does not mean giving up the food quality and the agreement between the two Companies makes a further step. Storci is investing on the production lines of a particular pasta: instant pasta. Easy to prepare and ready in a few minutes, and especially healthy, a feature that makes it stand out from similar products already existing on the market.

Canossa Family immediately realizes the potentialities of this product and the pasta factory, the obvious, industrial partner of Storci for the applied research, is equipped with instant pasta production units too. How? Storci adds a cooker to the existing Omnia line, upgrading its technological aspect. Pasta di Canossa can now produce two types of pasta using the same line, diversifying its own production, thus meeting the needs of the market, for both the traditional dry pasta and the innovative, contemporary instant pasta. Storci effectively develops the IPS, Instant Pasta System and Canossa becomes the first Italian pasta factory offering this kind of product, besides the ready sauces, moving along a path that is destined to be a global trend.

Never change a winning team. The new Omnia.

That one between Pasta di Canossa and Storci is what you call a winning duo, two Companies that have created a personal and business relationship that works, indeed. For this reason, when the family of San Martino Ferrara knows that it's high time they made a further step, they choose Storci again with the purpose of expanding their business. The new pasta Factory will be realized over a



large estate: here, an Omnia line 1000/800 will be placed next to the previous one 600/400: together, they will be able, with the maximum flexibility, to manufacture up to 1400 kg/h, still preserving the quality that has distinguished Pasta di Canossa since the beginning.. Short and long pasta, special shapes and instant pasta too, for a versatile production able to meet any need. This is the result of professionalism along with ideas and technology.

How many things have changed since 2014... but the passion, which this story began from, when a limited number of kilos of pasta was manufactured in a small factory, remains... Have we got to the end? Who knows...there may be other possible developments and we will certainly tell you everything!

In this page: Ottavio and Alvise di Canossa.

On the following page: Michele and Anzio Storci, Omnia Line 1000/800 for dry pasta, also equipped for instant pasta production, at the disposal of Pastificio di Canossa.



PRESS V90-250G

THE “LITTLE ONE” WITH A BIG HEART

Our presses summarize high level technique solutions, flexibility, reduced footprint, complete functioning automation and long-lasting characteristic.

Our Company has always stood out in the world market of pasta production plants, boasting a reputation for great reliability and professionalism. Such reputation comes from the multi-year experience obtained in manufacturing presses, either for the great extruders exclusively made for our Partner Fava Spa, and for all the other models not only destined for dry pasta production, but also couscous, ready meals, fresh pasta, gluten-free pasta and instant pasta. Our top of the range? Innovative kneading systems such as Premix and Beltmix, tempered stainless steel extrusion screws with 3-coil terminal and variable pitch for special shapes, long-lasting performance, head made by the best materials and the most advanced working techniques (just to mention some). All presses are made of stainless steel and destined to processes with circular and linear dies. To meet the needs of the American Market and comply with the USDA norms, we have realized also the WD (wash down) presses, that can be 100% washed for a regular cleaning.

Moreover, we haven't just experimented our presses in the pasta sector, but we have expanded our scope of activity reaching the confectionery sector for the production of sugar grains, liquorice, chocolate grains as well as the pharmaceutical sector, with the production of citrate-based digestive grains.



In this large family of presses, the model V90.250G represents a solution particularly suitable for the small-medium pasta factories that need a high flexibility for the usage of different raw materials and the production of several pasta shapes.

The press V90-250G has been created focusing on the following aspects:

maximum safety for the operator; high mechanical reliability even when used for several daily shifts; construction details specifically created to ease the cleaning operation; possible automation to function with no operator.

Its main features:

production capacity: 150-350 kg/h in extrusion, depending on the pasta shape; made of Aisi 304 stainless steel; double kneading basin with continuous welding and independent motorization; kneading basins capacity: 65 kg each basin; automatic dough unloading from the upper basin into the lower one, without overturning the upper basin, with safety lids closed; kneading paddles made of Aisi 304 micro-fusion steel, mirror polished; thrust bearing unit with a great loading capacity; special tempered stainless steel extrusion screw, rectified and mirror polished; inverter to change the rotation speed of the extrusion screw; extrusion cylinder with stainless steel cooling jacket; closed cooling circuit with chiller; holding-die ring hinged to the extrusion cylinder to ease the die changing operation; short pasta cutting group with inverter and cutting knives; fan for short pasta cutting, fixed onto pasta cutting crankcase.

Optional items:

the press can be automated if equipped with automatic systems of semolina, water and/or egg supplying, for a functioning with no continuous presence of an operator.

In the pics of this article, the press V90-250G is used for the production of Avellino fusillo or “busiata”, typical shapes of the traditional manufacturing of Campania and Sicilia.



PASTIFICIO DUCATO D'AMALFI GRAGNANO:

A TASTE JOURNEY

We interviewed Chiara Caso, CEO of Pastificio Ducato D'Amalfi Gragnano, who told us how a high quality pasta Factory comes about, combining tradition and innovation at its best.

Could you tell us anything about you? What is the mission of your pasta Factory?

Pasta, women and innovation: this is the birth of the traditional high quality pasta Factory Ducato d'Amalfi Gragnano, a model of a female enterprise. The founders of the Company are 5 women: Chiara, Tullia, Anna, Antonella and Daniela, united by the love for their origins, Gragnano, the Town of Pasta. Our challenge was to start a pasta factory different from the others, able to combine the new with the ancient, enhancing the traditions, and, in the meantime, promoting the technological achievements, so that to surround the visitors with a magical atmosphere.

The project “Pasta Experience” was born from this idea, a real multi-media and multi-sensory exploration in the PGI (Protected Designation of Origin) Gragnano Pasta.

Ducato D'Amalfi Gragnano is a pasta factory specialist in artisanal PGI Gragnano pasta manufacturing. We do use only 100% Italian wheat and water coming from Mount Lattari springs, bronze dies, respecting the slow and low-temperature drying technique. The drying time of our pasta ranges from 24 to 36 hours. Some special shapes require up to 50 hours. The pasta is exclusively packed manually.

The visit to the Factory gives the opportunity of a real multi-media and multi-sensory experience of the PGI Gragnano Pasta.

Individuals or groups are escorted through the following itinerary:

Visit to the virtual Museum – along this 4D, immersive, virtual path, you can make the unprecedented discovery of the old Gra-

gnano and its ancient traditional pasta making craft.

Tasting experience – the visit to the factory, along with being present at the manufacturing and packaging of pasta, manually executed, overwhelm the visitors with a crescendo of savours, aromas and emotions. At the end of the visit, a wide restaurant welcomes the visitors. It can accommodate about 100 people inside and other 40 can be seated on the terrace with a splendid view of the Vesuvio and the sea. Here you can comfortably taste and savour the dishes whose undisputed main character is the highly prized Ducato d'Amalfi pasta.

Cooking experience – Show cooking and cooking Class can be organized upon request in the pasta factory, thus offering the opportunity to cook and enjoy an excellent product of the Italian cuisine. Pastificio Ducato D'Amalfi Gragnano has been awarded the 2019 SMAU Innovation Prize, for the significant results obtained in the Open Innovation

Your pasta Factory has brilliantly succeeded in combining tradition and technology. How much is this due to Storci lines?

Storci contributed to realize our project, supplying two pasta lines, for short and long pasta, that allow us to produce standard and special shapes according to traditions. Storci has well understood the needs of a young and ambitious Company.

Pasta experience, tasting experience, cooking experience... what else should we be expecting in the future? What are your short and long-term projects?

As we said, we are a young and self-motivated Company, keen to get working. Our main goal is to strengthen the innovative offer and promote our e-commerce project.



Storci
PASTA MACHINERY

WE WOULD LIKE TO THANK OUR STAFF AND PARTNERS, WHOSE COMMITMENT AND WILLINGNESS TO ADAPT HAVE ALLOWED STORCI'S WORK TO CONTINUE IN THESE DIFFICULT AND UNCERTAIN TIMES.

WE ARE LOOKING AHEAD TO THE FUTURE, CONFIDENT THAT EVERY GOAL ACHIEVED WILL BE EVERYONE'S PRIDE.

COLLECCHIO, APRIL 2020

ANZIO, MICHELE, SIMONE STORCI.

CLARISSA ACERBI
MATTEO ACERBI
FRANCESCA ADORNI
ANTONELLA AIMI
JASMIN ALICAJIC
ROBERTO AMADEI
FABIAN BALESTRAZZI
PAOLO BARBIERI
MARCO BASSANETTI
DAVIDE BEDODI
FLAVIO BELLETTI
PIETRO BELLETTI
ANDREA BERNINI
MARCO BERNINI
MARCO BIANCHI
ROBERTO BOCCHI
RUGGERO BORASCHI
SERENA BOSELLI
MASSIMILIANO BOSI

GIANLUCA BOTTARELLI
MATTEO BOTTARELLI
MONGI BRAHIM
MICHELE CAMPANINI
FRANCESCO CARBOGNANI
MARCO CAVAZZINI
MATTEO CERIATI
NELLY CHENOT
FABRIZIO COLLA
EMANUELE CRAVOTTA
CELINA NOEMI DAVID
MARCO DEVINCENZI
ANDREA DONATI
CRISTINA FABBI
FABIO FERRARI
VALENTINA FERRARI
ANGELA FERRARO
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LAURA FUMAGALLI
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IRENE GRANDI
LORENZO GROPPi
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ALESSIO MARCHESANI
DAVID MARZANI
MASSIMO MELIS
ELEONORA MERCALDI
ANTONELLA MEZZADRI
MASSIMO MORABITO
RAFFAELLA MORTANI

FAUSTO NADOTTI
ALICE NEVI
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MASSIMO PAINI
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LUIGI PELAGATTI
ELISA PELATI
LUCA PELATI
BARBARA PETROLINI
MARCO PIOLI
SIMONE PISI
ELISABETTA POLLONARA
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MASSIMO TACITI
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LUCA VEZZOSI
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