

GLUTEN-FREE

MORE THAN JUST A CHOICE, A WAY OF LIFE

GIVING UP GLUTEN BUT NOT QUALITY



TASTE AND HEALTH NO COMPROMISE



Storci
PASTA MACHINERY

A photograph of a modern, multi-story building with a dark facade. The building is viewed from a low angle, looking up. The "Storci PASTA MACHINERY" logo is prominently displayed on the side of the building.

STORCI'S GLUTEN-FREE PROJECT: NOT JUST FOR CELIACS

The aim of the project is to produce traditional Italian pasta products, using modern and innovative technology, which meet the needs of gluten-free diets.

In recent times, the gluten-free pasta market has developed various pasta shapes based mainly on the use of corn and rice starches with various additives. These products, which initially were only dry, extruded pasta products, have also become fresh, both filled and non-filled pasta thanks to greater availability of the pre-mixed ingredients.

Storci S.p.A. offers two production technologies:

NO-GLUT GEL: machines and systems for use with ingredients which are specially mixed for this purpose. Products: fresh and dry pasta. Production capacity: from 50 kg/h to 500 kg/h

NO-GLUT RAW: systems fitted with a pregelatinization system for use with raw ingredients. Products: short-cut dry pasta. Production capacity: 500 kg/h

NO-GLUT GEL

The main characteristics can be summarized as follows:

- reduction in the sensation of "chewiness" common to mixes with a high quantity of retrograded starch;
- reduction of emulsifiers to a minimum;
- reduction or elimination (for example for vegans) of the use

of egg as a natural emulsifier;

reduction in the pasta extrusion thickness to make the product similar to traditional pasta;

significant increase in elasticity which makes it possible to produce difficult shapes such as the classic "tortellino di Bologna".

All these characteristics can be achieved using two elements:

Storci machinery;

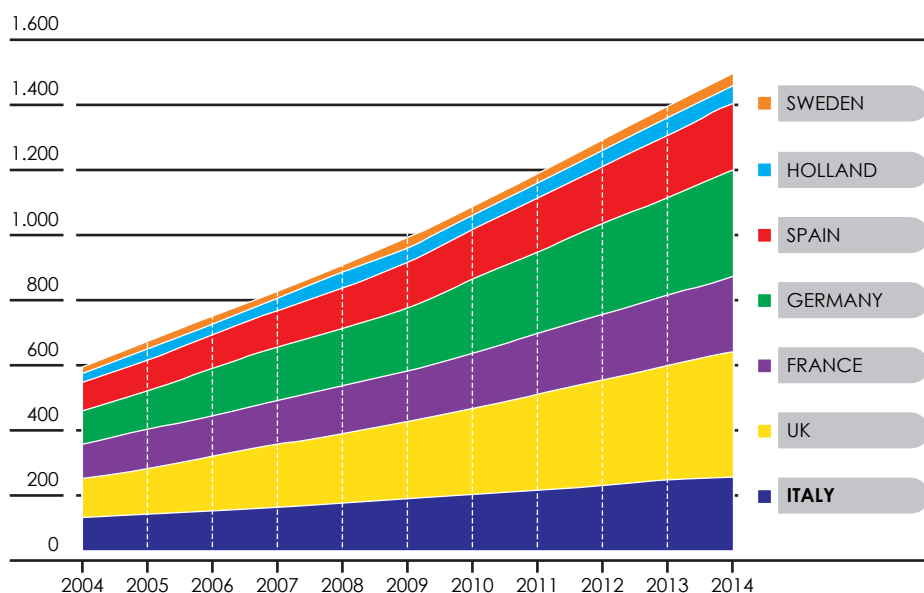
our recommended mix, developed following extensive laboratory testing.

The machines can also process pre-mixes already available on the market. Upon special request, Storci's experimental laboratory can perform production tests to check the results of mixes proposed by its clients.

NO-GLUT RAW

This technology has been developed for use with raw ingredients. The system provided includes a system for precooking and gelatinizing ingredients.

The greater cost of initial investments means that it is only worth considering this type of production technology for output capacities of no less than 300-500 kg/h and for short-cut dry pasta. Upon special request, Storci's experimental laboratory can perform production tests to check the mixes of raw ingredients proposed by its clients.



Source: Datamonitor, The Future of Gluten-Free: Consumer insight and product Opportunities, 2010

HOW MUCH IS GLUTEN-FREE WORTH?

Market volume of gluten-free food purchases, in millions of dollars, from 2004 to 2014 in the most important European countries

STORCI'S PROPOSAL

PRESSES

WHERE FLOUR BECOMES PASTA

Innovative technology, strong construction materials, easy to clean and customized solutions: these are just some of the main features of Storci presses.

Storci produces a whole series of technologically advanced models which pay attention to detail. All presses are made of stainless steel and are designed to produce all pasta shapes.

In the case of fresh pasta, it is possible to add shaping machines, depending on the product to be made.

DRY PASTA LINES

SAYING NO TO DURUM WHEAT BUT NOT TO QUALITY

The Storci No-Glut systems for producing dry gluten-free pasta are a concentration of experience and innovation with long-lasting guaranteed quality. Thanks to the new dough gelatinization system, it is possible to produce appetizing, high quality products for consumers requiring gluten-free pasta or for those who every now and again like to choose alternative and healthy products.

Advantages? Homogeneity in the processing, high energy efficiency, control of the gelatinization level, easy cleaning.

INSTANT PASTA LINES

GLUTEN-FREE MADE FAST

Storci presents you with its new lines for instant gluten-free pasta, designed to competitively and successfully meet the very latest market trends. Versatile and customizable, they make it possible to produce numerous shapes of instant pasta, ready in just a few minutes, easy to prepare and take with you. Easy to clean, flexibility and excellent profit margins are just some of the benefits offered by these lines.

SHAPING MACHINES

FILLED PASTA JUST LIKE HOMEMADE

Storci produces filled pasta machines that can make shapes like those hand-made, are easy-to-use, without complicated adjustments. A line of shaping machines which simulate the manual techniques used to make tortellini, tortelloni, and double sheet ravioli to obtain artisanal products which have nothing to envy of fresh homemade pasta.

FRESH PASTA LINES

MANY SHAPES, QUALITY GUARANTEED

We guarantee the maximum quality of the dough mixes thanks to the patented gelatinization system for flour and gluten-free starches. The product may be sold fresh or frozen; after cooking it maintains that firmness to the bite so much appreciated by Italians. That's the reason for our offering you state-of-the-art systems, which produce homogeneous dough mixes, well-formed shapes and latest generation heat treatments.

STORCI'S PROPOSAL: NO-GLUT GEL

V55: DOUBLE-TANK CONTINUOUS PRESS

Stainless steel press for fresh pasta products especially suited to small-scale pasta makers.



- Stainless steel press for fresh pasta
- Double kneading tank for continuous production
- Removable kneading shafts
- Stainless steel extrusion screw with three-spiral terminal
- Die Ø29 mm

V55	
Absorbed power	2,8 kW
Installed power	3 kW
Weight	220 kg
Dimensions	700x1350x700 mm
Production	35-45 kg/h
Kneading tank capacity	12 l (9 kg)
Die size	127x117x30 mm
Extrusion screw diameter	55 mm

VR: RAVIOLI MAKING MACHINES

The VR series of ravioli making machines make it possible to produce ready separated double sheet ravioli by working continuously coupled to the series V presses, or discontinuously using the pasta sheet made by the STF series of pasta sheeters.

Filling feed system:

The ravioli making machine is particularly suitable for processing soft fillings made with cheese, vegetables and meat and is fitted with a simple device for regulating quantities. All the parts which make up the machine are made from stainless steel and can easily be dismantled for cleaning.

At the client's request, the ravioli making machines can be fitted with a continuous filling feed system (optional).

Models	Sheet width	Hourly production	Motor power	Weight	Dimensions
VR-120	120 mm	50-80 kg	0,55 kW	120 kg	550x650x1600/1800 mm
VR-150/N	150 mm	80-120 kg	0,75 kW	150 kg	590x650x1600/1800 mm
VR-250/N	250 mm	220-350 kg	1,1 kW	190 kg	680x650x1600/1800 mm



V70-N: DOUBLE-TANK CONTINUOUS PRESS

Machine for fresh and dry pasta fitted with two separate kneading tanks.
It can produce any kind of short or long-cut fresh pasta and, when coupled to the ravioli making machine, filled pasta too.



Production from 80 kg/h to 90 kg/h for fresh pasta
Double kneading tank for continuous production
Removable kneading shafts
Stainless steel extrusion screw with three-spiral terminal
Die Ø150 mm

V70-N	
Absorbed power	7 kW
Installed power	7,5 kW
Weight	520 kg
Dimensions	1573x1805x1048 mm
Production	80-90 kg/h
Kneading tank capacity	34 l (25,5 kg)
Die size	150x139x50 mm
Extrusion screw diameter	70 mm

V70.1-220TV/G: PRESSA AUTOMATICA A VUOTO TOTALE

Stainless steel press for dry and fresh pasta production particularly suitable for the automation of pasta production facilities and small industrial plants. It provides automatic production which does not require the fixed presence of an operator.

Automatic continuous absolute vacuum press
Production capacity: from 150 kg/h to 180 kg/h for fresh pasta
Automatic dosing
Vacuum shaping and extrusion of the dough
Stainless steel extrusion screw with three-spiral terminal
Die Ø220 mm

V70.1-220TV/G	
Absorbed power	10 kW
Installed power	11 kW
Weight	600 kg
Dimensions	1617x1623x2635 mm
Dry Production	150-180 kg/h
Kneading tank capacity	30 l
Die size	218x199x60 mm



TB 150-250
AUTOMATIC SHAPING MACHINES FOR TORTELLINI

- A combination of technology and tradition
- Exceptional use of the sheet
- Quick and reliable production changeover

Conceived to meet the needs of a market which is rediscovering the attraction of tradition, the TB shaping machines are the only ones capable of making tortellini and tortelloni by copying the manual techniques and methods used in the age-old traditions of the Emilia region.

No complicated adjustments: product changeover is carried out by replacing the central unit and the filling loading unit, complete with dosing rods, all in one block. All the mechanisms which adjust the timing remain fixed on the mould, avoiding the need for the complicated adjustments common to standard cappelletti making machines.

Easy to clean: replacement of the filling loading unit as a whole facilitates the operations to clean the entire machine.

Only 10% scrap to achieve maximum dough quality: the patented operating principle makes it possible to produce tortellini and tortelloni using 90% of the pasta sheet, thus reducing the quantity of scraps to be reused to a minimum and ensuring a dough which is always fresh and of the best quality.



TB 150

TB 150-250-500

Machine dimensions	900x700x1600 mm	1580x2280x1680 mm	1730x2620x1600 mm
Sheet width	150 mm	250 mm	500 mm
Production capacity (from - to):	35-70 kg/h	70-210 kg/h	150-420 kg/h



TB 250

Storci
 PASTA MACHINERY
 BY CAVALLINI

Thanks to the recent collaboration between Storci and Cavallini, which decided to invest in Italy's most representative pasta shape, a special type of tortellini was born which can be enjoyed by everyone, even those suffering from Celiac disease, gluten intolerance or who simply wish to adopt a gluten-free life-style.

This partnership between the two companies has led to the creation of technology which maintains the original properties of the product intact, fully replicating the cult of Emilian roots in fresh pasta.

Watchword: innovation but always in respect of tradition.



PASTA

AS IF IT WERE HOMEMADE

can make a product similar, not only in terms of technique, but also in terms of quality, to the classic handmade tortellini. A plus point of Storci technology is that it is the result of a study which analyzes different needs, so as to be able to adapt perfectly to the use of non-conventional ingredients, such as those needed for gluten-free products.

The famous "Bolognese" tortellino, contended by the two cities of Modena and Bologna, both of which claim to be its creator, could only have been conceived in the region from which the tradition of filled pasta originated, with a food culture filled with culinary delights.

Over time, it has spread throughout Italy and then the rest of the world, becoming a pasta dish served at many international gastronomic events.

Its importance is so well recognized that in 1974, the authentic original recipe, was registered with a notarial deed.

The characteristics which make it unique are the meat and cheese filling and the thin pasta sheet, folded to create a ring (a shape which, according to popular legend and folklore, is based on a beautiful woman's navel).

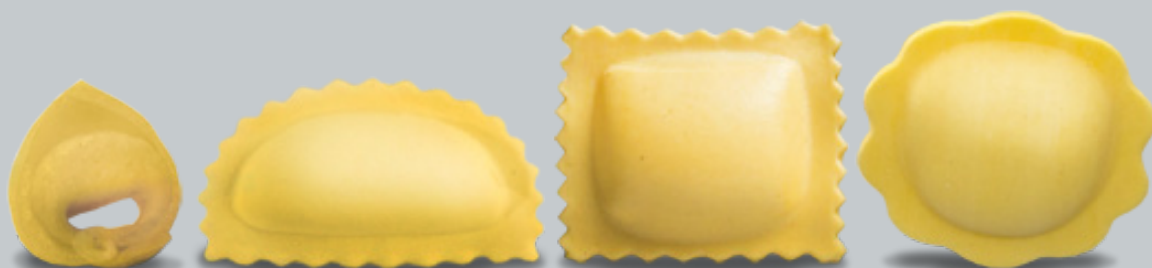
Today the market requires large scale production, so much that the traditional work of the "sfogline" (women pasta makers) has gradually been taken over by industrial machinery to meet the ever-growing demand of customers who still require a high level of taste and quality of traditional products.

To win over the general public, it is necessary to bear up to comparison with grandma's cooking - no mean feat! Storci knows this well and illustrates it by offering state-of-the-art machinery which



SIMPLICITY AND TRADITION

GLUTEN-FREE



STORCI'S PROPOSAL: NO-GLUT RAW

Do you want to make a good dry pasta without using durum wheat but only gluten-free raw flour?

Storci No-Glut Raw is specifically designed to make gluten-free pasta with raw flours such as corn, rice, starches and potato flours and various mixes: the pasta factory is no longer dependent on the mill.

No-Glut Raw does not cook in a tank, the dough is precooked on a belt which makes it possible to obtain the best quality pasta without restrictions. The dough doesn't clump together, heat and moisture are evenly distributed and the risk of some parts remaining raw is avoided: this is the main cause of the white specks which spoil the appearance of the pasta.

Specific dosing systems and other accessory units ensure that the precooked dough has an excellent uniform and high quality consistency.

What are the main advantages?

- High level of control over the degree of gelatinization
- More uniform heat treatment and optimum energy efficiency
- Total control of heat treatment times to suit different flours
- Easy to clean and no product stagnation

The Client can opt for the No-Glut Raw solution also as an integration to new or existing lines built by other manufacturers making it possible to switch from the production of normal pasta to excellent gluten-free pasta.



No-Glut System details

Plus points:

Avant-garde patented technology for new lines or integration into existing lines (*)

Can also be used to produce normal pasta (**).

You can directly test gluten-free flours and check the quality of the pasta obtained. Highly qualified personnel with many years' experience will help you sell high quality pasta to your customers.

Notes: the No-Glut system is only suitable for standard pasta shapes, consequently the production of special shapes, such as paccheri or similar, is excluded. Production capacities are different to those obtained using durum wheat semolina.

() Following assessment of the construction and wear conditions on used lines.*

*(**) Contamination of gluten-free pasta with flours and pasta containing gluten excludes the production of certified pasta for consumers affected by celiac disease.*



WHAT ARE THE **BENEFITS?**



BETTER QUALITY

ORGANOLEPTIC QUALITY GUARANTEED

BETTER GELATINIZATION STABILITY

LOWER PRODUCTION COSTS

INSTANT GLUTEN-FREE PASTA

IF YOU ARE SHORT OF **TIME**,
NOW THERE IS AN **OPTION**

There is a product which combines the properties of pasta with the advantages of time saving: instant pasta. A healthy product (no frying) meets the needs of all those categories which, increasingly more often, feel the need for a healthy diet and genuine products which are compatible with the frenetic pace of modern life.

Instant pasta is now entering the **gluten-free market**, inheriting the potential and extending it, thanks to its being easy to prepare and take with you.

Instant pasta has a long shelf life, which makes it handy for keeping at home or in the office, etc...

Distributors and retailers are great fans of a long shelf life as are consumers, especially if there are no preservatives. When you mention pasta, you can not think of Italy, the Italian taste for food and Italian style excellence. Instant pasta is a real pasta dish in instant form.



The pasta

Made from corn and rice and gluten-free flour, with no additives, not fried and with a really long shelf life.



The sauce

It is made with natural ingredients and can be added before or after cooking the pasta. There is a great variety of flavours and recipes and new ones can be created.



How to use it

Ideal for meals and soups in a cup, perfect for any situation that requires a fast, handy and good meal.



How to prepare it

Just pour some boiling water in the cup: a nourishing and tasty meal is ready to eat in 4 minutes and no mess.

YOU JUST NEED SOME HOT WATER

AND THE MEAL IS READY IN 4 MINUTES



AT HOME



AT THE OFFICE



OUTDOOR



AT SCHOOL

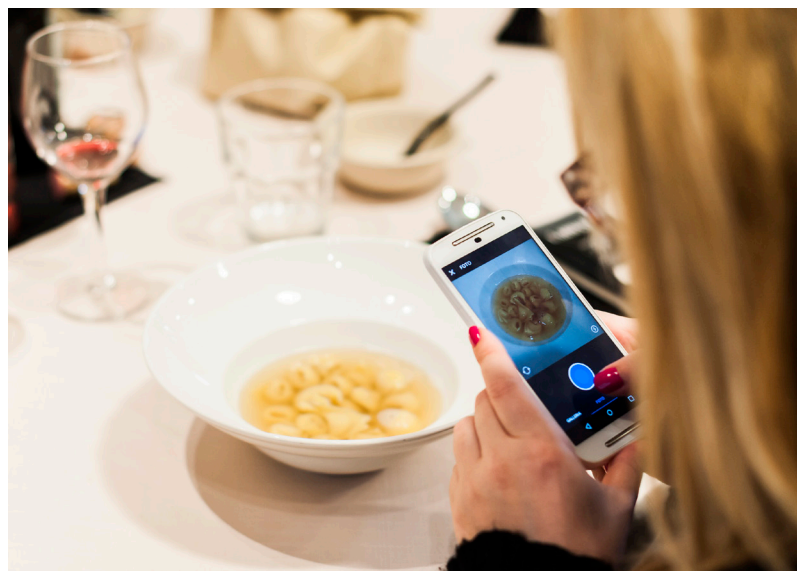


WHAT **FOOD BLOGGERS** SAID ABOUT STORCI'S TORTELLINI

“ State-of-the-art technologies and continuous research, combined to make an even better product that doesn't get more traditional than this. This is the thread running through the past, present and future of a company whose strength lies in its not sitting back on its laurels.

Put to the taste test, the end result is just like tortellini produced in the traditional way using normal flour.

The Foodie Fighter
<https://thefoodiefighter.wordpress.com> ”



“ Storci's gluten-free tortellini are really good, but really, really good. A really light pasta, a rich and tasty filling, a semi-industrial product which has nothing to envy of artisanal tortellini.

Anna Le Rose
<http://www.annaleroose.com> ”

“ The very thin pasta and excellent meat filling in the gluten-free tortellini, not only stood up to cooking, but also surprised us by being so good in taste and aroma!

Smodatamante
<http://www.smodatamante.it/> ”

“ The pressing need for innovation and production capacity is without doubt a primary factor for visiting the Storci plant.

The presentation of the #noglut tortellini definitely mirrors the feeling of the hug we received, encompassing and voluptuous.

Amikyvolmente
<https://amikyvolmente.wordpress.com> ”

“ The difficult thing about producing gluten-free pasta is making pasta which doesn't break down in the cooking water like a soluble potion. The tortellini pasta was compact, despite being very thin (as the pasta should be) and they were also good, a rare attribute for a gluten-free product.

La stanza di Marlene
<http://www.lastanzadimarlene.com> ”

“ Really excellent, completely gluten-free, nothing to envy of better known, commercial products.

[...] they are tasty and will without doubt provide a valid alternative to anyone who needs to vary the food in their daily diet.

Principesse colorate
<http://principessecolorate.it> ”

“ His majesty the gluten-free tortellino has arrived. I really liked the gluten-free version, with steam hydrated corn and rice pasta, (the filling was insane - as the other diners, experts in Bolognese tortellini, can confirm) and I would recommend it to my celiac friends (that way you can stop moaning about how "sad" your diet is).

Occhi ovunque
<http://www.occhiovunque.it> ”

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