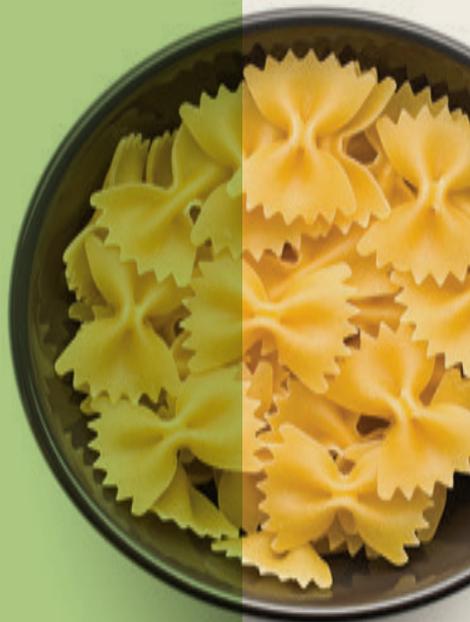


# VALDIGRANO



**A NATURAL  
CHOICE**

Organic & organic  
durum whole wheat  
semolina pasta



**VALDIGRANO**  
MADE IN ITALY



# VALDIGRANO

**Flavio Pagani's Valdigrano was established in 1997 in Rovato, Franciacorta, Italy, as a family enterprise to continue the third generation family tradition of pasta production.**

The Valdigrano range includes durum wheat semolina pasta, Kronos durum wheat semolina pasta, egg pasta, durum whole wheat semolina pasta and organic pasta, brands under its own brand, as well as through private labels and distributor's brands.



Production capacity, currently over 100,000 tons, is constantly on the rise and as much as 60% is destined for export.

Today, the high-tech production system incorporates 5 production lines, 19 packaging machines, automated logistics and a computerized control centre to ensure utmost efficiency, safety and quality.

Product quality is guaranteed by full compliance with HACCP standards. Valdigrano is certified to the Global Standard for Food Safety Version 7 (Grade A) and IFS International Food Standard Version 6 (Higher Level) by CSQA Certifications. Valdigrano is also certified for Halal and Kosher production. In 2019 Valdigrano obtained the certification for Integrated Management System: Quality - Safety - Environment (ISO 9000 - ISO 45001 - ISO 14001). Organic products are certified by ECOGRUPPO Italy.



Valdigrano has always been devoted to the production of organic pasta, both under its own Valbio brand and through private labels, and obtained its first certification in 2000.

# ORGANIC RANGE

Valdigrano organic products are distributed both in Italy and abroad. The quality of Valdigrano production is the fruit of careful selection of raw materials: organic wheat comes largely from the national territory (75%) and is processed entirely by Italian mills.

**Demand for organic pasta is in constant growth not only in the catering sector (e.g. schools and hospitals), but also in the retail sector, with increasing importance given to healthy and environmentally sustainable choices.**

Over the past five years, in perfect line with this trend, the Valdigrano Organic division has more than doubled the volume, with more than 78% for private labels.





### NUTRITIONAL INFORMATION

*Average nutritional values per 100 g of uncooked product*

Energy	1516 KJ 358 Kcal
Fat	1,5 g
of which saturates	0,3 g
Carbohydrates	73 g
of which sugars	3,0 g
Fibre	3,0 g
Protein	11,5 g
Salt	<0,01 g



### 500g

The 500 g packs are available ONLY for the pasta shapes below, all bronze dies.



### 3kg

The 3 kg packs are available in ALL the shapes of the full Valdigrano catalogue.

#### *Penne rigate 244*



L 46 mm  
T 1,10 mm  
Ø 8,8 mm  
Cooking time:  
11 min

#### *Fusilli 260*



L 35 mm  
T 1,35 mm  
Ø 9,6 mm  
Cooking time:  
12 min

#### *Tortiglioni 248*



L 38 mm  
T 1,05 mm  
Ø 11,8 mm  
Cooking time:  
12 min

#### *Farfalle 154*



L 33,5 mm  
T 1,3 mm  
LA 24 mm  
Cooking time:  
13 min

#### *Spaghetti 205*



L 260 mm  
Ø 1,65 mm  
Cooking time:  
8 min



## NUTRITIONAL INFORMATION

Average nutritional values per 100 g of uncooked product

Energy	1480 KJ
	350 Kcal
Fat	2,2 g
of which saturates	0,4 g
Carbohydrates	67 g
of which sugars	3,2 g
Fibre	7,0 g
Protein	12 g
Salt	<0,01 g



### 500g

The 500 g packs are available ONLY for the pasta shapes below.



### 3kg

The 3 kg packs are available in ALL the shapes of the full Valdigrano catalogue.

*Penne rigate 144*



L 46 mm  
T 1,05 mm  
Ø 9,4 mm  
Cooking time:  
11 min

*Fusilli 160*



L 35 mm  
T 1,35 mm  
Ø 9,3 mm  
Cooking time:  
12 min

*Tortiglioni 148*



L 39 mm  
T 1,05 mm  
Ø 11,5 mm  
Cooking time:  
12 min

*Spaghetti 5*



L 260 mm  
Ø 1,70 mm  
Cooking time:  
8 min



## 500g

The 500 g packs are available **ONLY** for the pasta shapes below.

### *Penne rigate 144*



L 46 mm  
T 1,05 mm  
Ø 9,4 mm  
Cooking time:  
11 min

### *Gnocchi 148*



L 13 mm  
T 1,05 mm  
LA 27 mm  
Cooking time:  
11 min

## NUTRITIONAL INFORMATION

*Average nutritional values per 100 g of uncooked product*

Energy	1,463 KJ 346 Kcal
Fat	2,5 g
of which saturates	0,4 g
Carbohydrates	64 g
of which sugars	3,0 g
Fibre	7,7 g
Protein	13 g
Salt	<0,01 g

**Valdigrano strongly believes in respect for its local environment and the general environmental compatibility of all its products.**



Every business decision is made coherently with this in mind, from the selection of raw materials through quality assurance for end-consumers to the choice of machinery that makes production more efficient in terms of saving energy and natural resources.

With this approach, Valdigrano is fully committed to improving the efficiency of its production and to reducing energy consumption, through means such as cogeneration, which produces 60% of its energy needs.

In 2019 Valdigrano obtained the certification ISO 14000 as guarantee of the control of compliance with environmental regulations and assessment of environmental performance.

Furthermore, in the same age, Valdigrano received the certificate of sustainability by CHEP. The commitment to promoting a sustainable logistics model has allowed to obtain the results below.



**292 m<sup>3</sup>**  
of saved wood



**-35.415 kg**  
of CO<sub>2</sub> saved



**-46.315 kg**  
of waste not produced

**VALDIGRANO'S**  
ENVIRONMENTAL COMMITMENT



**VALDIGRANO**  
MADE IN ITALY

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