

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.



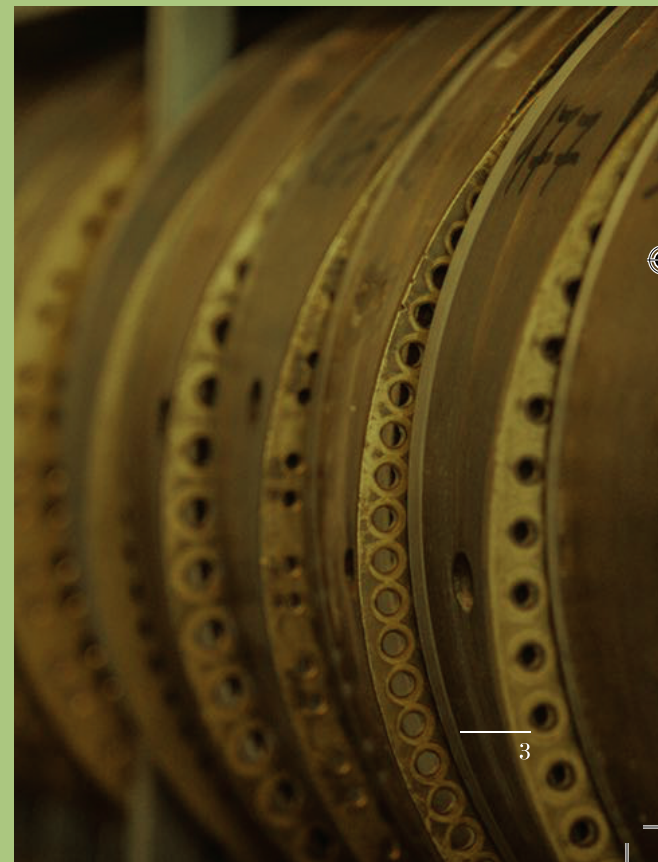
Valdigrano has always been devoted to the production of organic pasta, both under its own Valbio brand and through private labels, and obtained its first certification in 2000.

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.





500g

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

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	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



3kg

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

NUTRITIONAL INFORMATION

Average nutritional values per 100 g of uncooked product

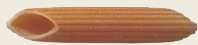
Energy	1480 KJ 350 Kcal
Fat	2,2 g
of which saturates	0,4 g
Carbohydrates	67 g
of which sugars	3,2 g
Fibre	7,0 g
Protein	12 g
Salt	<0,01 g



500g

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

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



3kg

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

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



VALBIO
DURUM ORGANIC WHOLE
WHEAT SEMOLINA PASTA

6 | **VALBIO** COMPOSTABLE



**Pasta range with
compostable
packaging**





Respect for the environment is one of the key values for Valdigrano.

It takes the form of using compostable packaging materials with no environmental impact.

With regards to the other kinds of packaging used in our production (POLYPROPYLENE and POLYETHYLENE), we cooperate with our customers to reduce the thickness of the materials used, in order to achieve savings in the consumption of plastic materials.



VALBIO COMPOSTABLE

VALBIO SPELT



Range of pasta with whole organic spelt





Spelt pasta: properties and nutritional aspects

In recent times, dry pasta made from spelt flour obtained by grinding and refining the grains of this cereal is becoming increasingly popular.

Spelt grain is a cereal whose varieties (Triticum Monococcum, Dicoccum or Spelta) belong to the same family of durum wheat (Triticum Durum) which is used to make the traditional dry pasta.

Spelt pasta can boast the same positive benefits as traditional pasta, such as a low fat content and a high content of complex sugars, particularly suitable for sports

nutrition, but, as a plus, it further improves the nutritional aspect of our diet.

Thanks to its fibre content, spelt pasta represents an ideal dish to improve the functionality of our intestine.

Finally, its richness of mineral salts such as potassium, phosphorus and magnesium promotes dental and bone health, while the vitamins of group A and B, of which it is also a good provider, improve skin health.

The only recommendation for consumers of spelt pasta is the presence of gluten, like in pasta from durum wheat, which therefore makes this food not usable in the diets of people with coeliac disease.



VALBIO SPELT



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	1463 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 m³
of saved wood


-35.415 kg
of CO₂ saved


-46.315 kg
of waste not produced



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