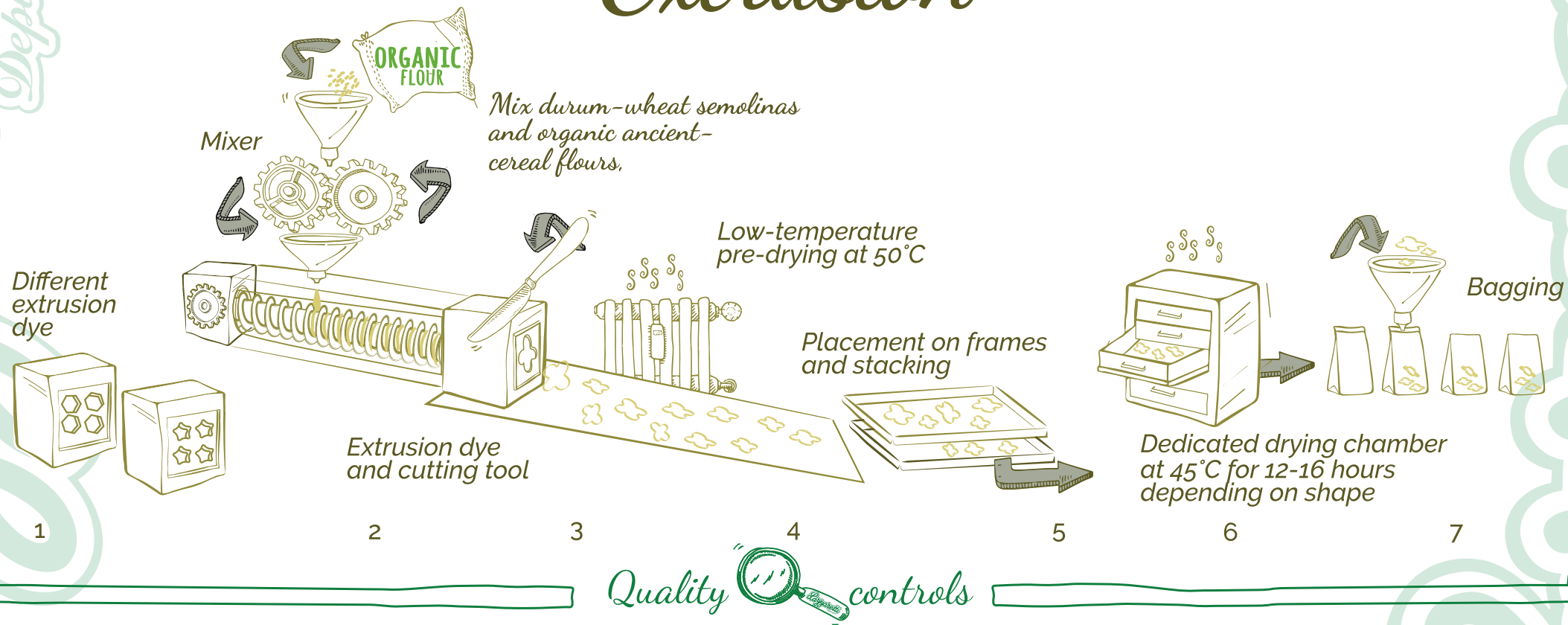


Extrusion

Depuis 1936



1. Mix durum-wheat semolinas and organic ancient-cereal flours, add water, and vacuum
2. Compression screw
3. An extrusion dye for each shape!
4. Low-temperature pre-drying at 50°C
5. Placement on frames and stacking
6. Dedicated drying chamber at 45°C for 12-16 hours depending on shape
7. Our organic pasta are then bagged!