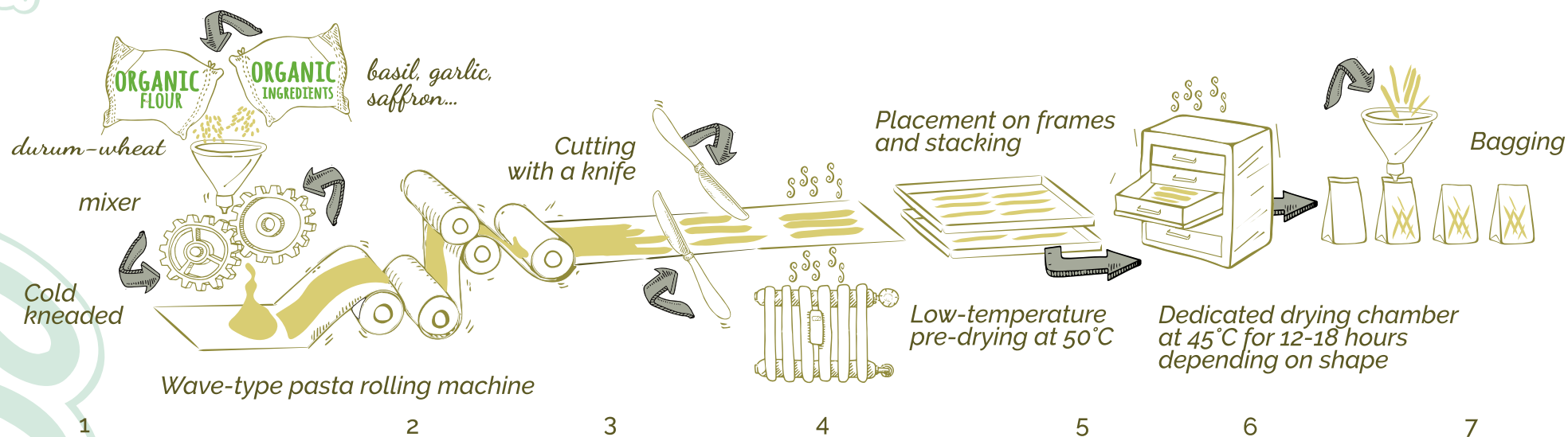


# Old-fashioned rolling



Quality  controls

1. The organic durum-wheat flour and other ingredients (basil, garlic, spirulina, saffron...) are poured into a mixer and cold kneaded
2. Wave-type pasta rolling machine
3. Tagliatelle being cut with a knife
4. Low-temperature pre-drying at 50°C
5. Placement on frames and stacking
6. Dedicated drying chamber at 45°C for 12-18 hours depending on shape
7. Our organic pasta are then bagged!