

## **PRODUCT SHEET FORM**



| Company's Profile                             |   |                               |          |  |  |  |  |  |  |  |  |  |
|---|---|-------------------------------|----------|--|--|--|--|--|--|--|--|--|
| Company Name                                  | Pastificio Carmiano   | Production<br>Region in Italy | Campania |  |  |  |  |  |  |  |  |  |
| URL   | https://www.pastacarmiano.com   |                               |          |  |  |  |  |  |  |  |  |  |
| Product Category                              | Artisanal bronze-drawn pasta  |                               |          |  |  |  |  |  |  |  |  |  |
| Export Country                                | Uk, Germania, Austria, Corea del Sud,Stati Uniti,<br>Russia, Svizzera, Lituania, Polonia, Slovacchia,<br>Usbekistan   |                               |          |  |  |  |  |  |  |  |  |  |
| International<br>Exhibition                   | □ Cibus/Tuttofood □ Sana □ Vinitaly □ Sigep □ Others: Taste Florence  |                               |          |  |  |  |  |  |  |  |  |  |
| Target  | X Retail X HoReCa 🛛 Industries 🗆 Others:  |                               |          |  |  |  |  |  |  |  |  |  |
| Certificate                                   | □ Organic □ Gluten-free □ Halal □ Vegan □ Others:   |                               |          |  |  |  |  |  |  |  |  |  |
| Presence of<br>Export Manager                 | YES Spoken Language English   | Number of<br>Employees        | 6        |  |  |  |  |  |  |  |  |  |
| Presentation,<br>Proposals<br>(max 100 words) | Pastificio Carmiano upholds the time-honored traditions of Gragnano pasta making. We combine a 30-year legacy of artisanal pasta making with extensive knowledge in the food and agriculture sector. We specialize in unique bronze-drawn pasta shapes, slow-dried for 19 to 60 hours at temperatures between 40°C and 50°C. Our commitment to quality starts with the finest durum wheat semolina, sourced directly from top mills in Puglia, Italy. Limited daily production of 800kg ensures our pasta reflects the care and attention of true artisans. Our customers are discerning – gourmet caterers (including Michelin-starred restaurants), delicatessens, and food enthusiasts worldwide. Through established partnerships with distributors and importers, our pasta graces tables in over 20 countries. We are very interested in the Japanese market and we are looking for a trade partner to open the market. |                               |          |  |  |  |  |  |  |  |  |  |

## Main Product Information

| Name of<br>Product Linguine   |               |  |               |  |   | me of<br>oduct  |  |               |           |  |
|---|---------------|--|---------------|--|---|-----------------|--|---------------|-----------|--|
|   |               |  |               |  |   |                 |  |               |           |  |
|   | Works<br>rice |  | Shelf<br>Life | 24 months  |   | -Works<br>Price |  | Shelf<br>Life | 24 months |  |
| Unique Selling Point  |               |  |               |  | Unique Selling Point  |                 |  |               |           |  |
| 1) Awarded by Gambero Rosso as "Best Italian Durum Wheat Semolina Pasta" for 2024 |               |  | 1)            | The durum wheat semolina is 100% made in Italy and omg free. |   |                 |  |               |           |  |
| 2) The durum wheat semolina is 100% made in Italy and omg free.                   |               |  | 2)            | Packaging 100% Plastic Free - Made in Paper                  |   |                 |  |               |           |  |
| 3) Packaging 100% Plastic Free - Made in Paper                                    |               |  |               | 3)   | According to the last chemical analysis the protein concentration is 15,97 g/100 gr |                 |  |               |           |  |



## **PRODUCT SHEET FORM**