



**Camp'Oro s.r.l.**

**Camp'Oro Artisanal Production Process**



**The Pastificio Camp'Oro is located in Sant'Elia a Pianisi, a small village among the green hills of Molise, a region in central Italy, where agriculture is mainly dedicated to the cultivation of wheat.**



**Through seasons the landscape changes color and in June offers a wonderful view: immense golden wheat fields. Camp'Oro comes from this image!**



**The harvest in our land with Mr. Colavita**



**In Italy, making pasta is a beloved art form and an ancient craft. Pasta Camp'Oro is made so that the newest innovations melt with the time-honored hand-crafted techniques.**

**The craftswomen behind Camp'Oro Pasta strongly believe that the old-fashioned manual labor is what makes the difference in their own pasta.**

**Artisanal pasta production process begins with the selection of the finest durum wheat semolina. At Camp'Oro is used a blend of durum wheat semolina that contains also Canadians which is worldwide known for its high gluten**



**The dough is monitored as it is slowly kneaded**



**Each Camp'Oro Pasta Cut is shaped with cutting-edge technology machinery, but there is always manual intervention. Indeed the craftswomen load the dough manually and make sure each piece of pasta is at its best**



**After being shaped the pasta is conveyed into pasteurizer, which destroys microbial cells, before being manually loaded on wooden frames to go to the long drying process**

**The wooden frames are piled and then go to the drier for the long drying process at slow temperature**



**The drying process is slow: 20 hours; the temperature is carefully controlled: artisanal pasta is dried at low temperature this ensure that the high quality of the durum wheat semolina will not change the pasta will not crack when cooked ...This is how quality artisanal pasta is made!!!**



**Finally pasta is manually graded, weighed, packed and sealed into its bag with grommets,  
Personal attention guarantees that only the finest pasta leaves the plant.**



Camp'Oro Pasta is lovingly crafted by the four Colavita Sisters:  
Giovanna, Antonella, Paola e Raffaella  
Each step in the pasta making process involves the sisters' manual care



The Colavita Sisters with their father who made possible their dream to come true.....