

PASTIFICIO
LIGUORI
1795

Pasta di Gragnano P.G.I.
Our method refined in 200 years



PASTIFICIO
LIGUORI
1795

Essiccata lentamente

WELCOME TO GRAGNANO

PASTA DI GRAGNANO I.G.P.
GRANO DURO 100% ITALIANO



SPAGHETTI N°3

TRAFILATI AL BRONZO



GRAGNANO AND PASTIFICIO LIGUORI:

ICONIC CITY AND BRAND

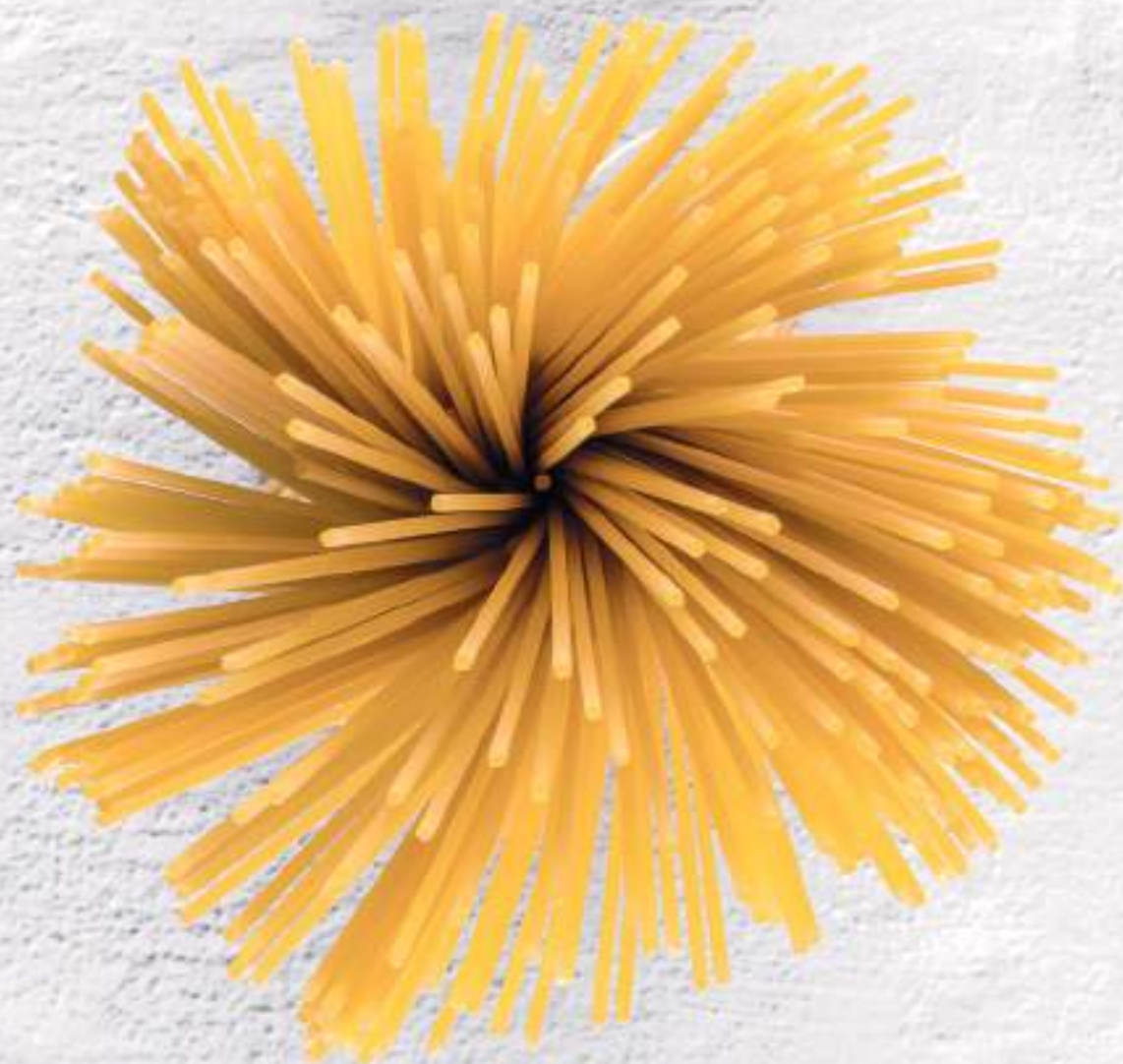


Pastificio Liguori, guided by the Casillo family, it is one of the most ancient pasta factories in Italy. It was founded in 1795 in Gragnano, that has always been known as the “City of pasta”. Since 2013, Liguori has been the main producer of Gragnano P.G.I. pasta and the first pasta factory to obtain the prestigious certification.

For over 200 years, the know-how of our pasta makers has been preserved and handed down from generation to generation. It is their knowledge and ability that make Liguori pasta unique and irreplaceable in its taste and quality.

Pasta was born in Gragnano over 5 centuries ago thanks to the favourable

soil and climatic conditions suitable to pasta production. In fact, the presence of mountains and sea near this area creates a particular microclimate that today we reproduce accurately inside our factory through slow drying at low temperatures. The ancient bronze drawing process and the use of spring water from Lattari Mountains in the mixture make the production process so peculiar that can’t be recreated anywhere else.



GRAGNANO PASTA P.G.I.

CERTIFIED QUALITY FOR CONSUMERS

The Protected Geographical Indication is a European certification whose main aim is to protect the consumer from counterfeiting and abuse, certifying the quality of the product and the connection with the territory.

In 2013, the European Commission awarded Gragnano Pasta with the P.G.I. Certification, making it the first and only dry pasta on the market to achieve such recognition.

The P.G.I. certification combined with the slow drying of the Liguori Method together with the best 100% Italian certified wheat, guarantee a product of superior quality.

**PASTIFICIO LIGUORI
IS A FOUNDING MEMBER
OF THE CONSORTIUM
FOR THE PROTECTION
OF GRAGNANO PASTA P.G.I.**





SLOW DRYING AT LOW TEMPERATURES

The distinctive value of our production method is the slow drying, for over 18 hours, at low temperatures. Thanks to slow drying at low temperatures, the nutritional values and organoleptic properties of the precious 100% Italian raw material from a certified supply chain remain unaltered.

The Liguori Method guarantees excellent cooking resistance, our pasta will always remain al dente and ensures a superior quality product with multiple certifications.

What's new 2023: certification of the drying hours required to produce our superior quality pasta.





BRONZE DRAWING

For over 200 years, the secrets and techniques of Gragnano's ancient production processes have been handed down from father to son. These include the traditional bronze drawing process, which gives pasta a rough surface that captures and holds every sauce perfectly.

100% ITALIAN DURUM WHEAT

We choose only the best 100% Italian durum wheat with high protein content, grown in the fields of Tavoliere delle Puglie, Basilicata and Molise.

Quality and safety are guaranteed by the traceability of a certified supply chain: from the wheat field to the table.

We work the mixture slowly by joining semolina and pure water to guarantee an excellent cooking resistance.





OUR 100% RECYCLABLE PAPER PACK

The every day eco-sustainability in every area of our company results in an entirely recyclable pack certified by Aticelca 501 as our secondary packaging that is also recyclable and FSC certified.

Our commitment to the environment is a constant, also in our production processes: in 2020 we have reduced greenhouse gas emissions by 21% and water usage by 30%. In the next four years we expect to reduce by further 30% the water consumption.



PASTIFICIO

GUORI

1795

essicata lentamente

PASTIFICIO

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essicata lentamente

PASTIFICIO

GUORI

PASTA DI GRANO
GRANDUOLO

PASTA DI GRANO 1.6 P.
GRANDUOLO 100% ITALIANO



SPAGHETTI N°3



LOGICA
100% ITALIANO



SPAGHETTI N°3

TRAFILATI AL BRONZO



FETTUCCE N°8



CONSUMER GUARANTEE: BLOCKCHAIN TRACEABILITY

Blockchain is a closed, protected and unchangeable digital repository containing information related to product traceability, starting with the origin of the grain. The process is visible by scanning the QR code placed on the packaging.

We decided to link the tradition and historicity of our product, to blockchain technology, greatly increasing the guarantee of transparency to protect consumers.



TRACCIABILITÀ
BLOCKCHAIN
TRACEABILITY

SCAN



Scanning the code will provide access to a range of information related to wheat traceability, from field coordinates to the pasta shape produced from the semolina obtained from the milling wheat.

PASTA DI GRAGNANO P.G.I.



PLUS

**SLOW DRYING FOR
OVER 18 HOURS
AT LOW TEMPERATURES**

**PASTA DI GRAGNANO
P.G.I.**

**100%
ITALIAN
DURUM WHEAT**

**100%
RECYCLABLE
PAPER PACK**

**TRACEABILITY
OF CERTIFIED SUPPLY
CHAIN**

**TRADITIONAL
BRONZE
DRAWING**

**PROTEIN
CONTENT
14,5%**

LONG CUTS

Pasta di Gragnano P.G.I.



CAPELLINI n.1



SPAGHETTINI n.2



SPAGHETTI n.3



VERMICELLI n.4



SPAGHETTI ALLA CHITARRA n.5



BUCATINI n.6



LINGUINE n.7



FETTUCCE n.8

SHORT CUTS

Pasta di Gragnano P.G.I.



CANDELA SPEZZATA n.26



CASARECCE n.27



ELICOIDALI n.29



FARFALLE n.30



FUSILLI n.31



FUSILLI CORTI BUCATI n.32



GNOCCHI SARDI n.33



LUMACHE RIGATE n.34



MACCHERONI RIGATI n.35



MEZZE PENNE RIGATE n.37



MEZZI RIGATONI n.38



PASTA MISTA n.39



PENNE RIGATE n.42



PENNETTE RIGATE n.43



PENNE ZITI n.44



RIGATONI n.46



TOFE n.48



ZITI TAGLIATI n.49



RUOTE n.50

SOUPS

Pasta di Gragnano P.G.I.



CHIFFERINI n.81



DITALI n.82



DITALI RIGATI n.83



DITALINI n.84



FARFALLINE n.85



SEMI DI MELONE n.86



STELLINE n.87



PASTA DI GRAGNANO P.G.I. 1KG



PLUS

**SLOW DRYING FOR
OVER 18 HOURS
AT LOW TEMPERATURES**

**PASTA DI GRAGNANO
P.G.I.**

**100%
ITALIAN
DURUM WHEAT**

**TRACEABILITY
OF CERTIFIED SUPPLY
CHAIN**

**TRADITIONAL
BRONZE
DRAWING**

**PROTEIN
CONTENT
14,5%**



SPAGHETTI n.3



VERMICELLI n.4



LINGUINE n.7



ELICOIDALI n.29



FARFALLE n.30



FUSILLI n.31



MEZZI RIGATONI n.38



PENNE RIGATE n.42

PASTA DI GRAGNANO P.G.I. LE SPECIALI



PLUS

**SLOW DRYING FOR
OVER 18 HOURS
AT LOW TEMPERATURES**

**100%
ITALIAN
DURUM WHEAT**

**PASTA DI GRAGNANO
P.G.I.**

**100%
RECYCLABLE
PAPER PACK**

**TRACEABILITY
OF CERTIFIED SUPPLY
CHAIN**

**TRADITIONAL
BRONZE
DRAWING**

**PROTEIN
CONTENT
14,5%**



TROFIE n.120



ORECCHIETTE n.121



RIGATONI NAPOLETANI n.123



PACCHERI n.124



SPAGHETTONI n.125



FUSILLONI n.126



PACCHERI RIGATI n.127



MEZZI PACCHERI RIGATI n.128



CONCHIGLIONI n.129



CALAMARATA n.131

PASTA DI GRAGNANO P.G.I. LE TRADIZIONALI



PLUS

**EXTRA LONG DRYING
IN STATIC CELLS, ON
LOOM, FOR OVER
40 HOURS**

**PASTA DI GRAGNANO
P.G.I.**

**100%
ITALIAN
DURUM WHEAT**

**TRACEABILITY
OF CERTIFIED SUPPLY
CHAIN**

**TRADITIONAL
BRONZE
DRAWING**

**PROTEIN
CONTENT
14,5%**



SPAGHETTONI DI GRAGNANO n.201



MAFALDINE n.202



ZITI LUNGI n.203



FUSILLI LUNGI BUCATI n.204



PAPPARDELLE A NIDO n.205



FETTUCCINE A NIDO n.206



CALAMARATA n.207



CONCHIGLIONI n.208



PACCHERI DI GRAGNANO n.209



LUMACONI n.210



CANDELE LUNGHE n.211



TRECCE n.212



SCIALATIELLI n.213

Le Tradizionali
**PASTIFICIO
LIGUORI**
1795
PASTA DI GRAGNANO I.G.P.
GRANO DURO 100% ITALIANO



*Essiccate lentissima
su telaio*



CONCHIGLIONI N°208
TENERE AL DOLCE



Le Tradizionali
**PASTIFICIO
LIGUORI**
1795
PASTA DI GRAGNANO I.G.P.
GRANO DURO 100% ITALIANO



*Essiccate lentissima
su telaio*



CALAMARATA N°207
TENERE AL DOLCE



ORGANIC PASTA DI GRAGNANO P.G.I.



PLUS

**SLOW DRYING FOR
OVER 18 HOURS
AT LOW TEMPERATURES**

**PASTA DI GRAGNANO
P.G.I.**

**100%
RECYCLABLE
PAPER PACK**

**100%
ITALIAN
DURUM WHEAT**

**TRACEABILITY
OF CERTIFIED SUPPLY
CHAIN**

**TRADITIONAL
BRONZE
DRAWING**



SPAGHETTI n.3



FARFALLE n.30



FUSILLI n.31



LUMACHE RIGATE n.34



PENNE RIGATE n.42



STELLINE n.87

ORGANIC WHOLE-WHEAT PASTA



PLUS

**SLOW DRYING FOR
OVER 18 HOURS
AT LOW TEMPERATURES**

**100%
RECYCLABLE
PAPER PACK**

**100%
ITALIAN
DURUM WHEAT**

**TRACEABILITY
OF CERTIFIED SUPPLY
CHAIN**

**TRADITIONAL
BRONZE
DRAWING**



SPAGHETTI n.3



FARFALLE n.30



FUSILLI n.31



MEZZI RIGATONI n.38



PENNE RIGATE n.42



MAFALDE CORTE n.51



DITALI RIGATI n.83

ORGANIC PASTA DI SEMOLATO

THE BENEFIT OF FIBERS WITH NO COMPROMISE IN TASTE



PLUS

**SLOW DRYING FOR
OVER 18 HOURS
AT LOW TEMPERATURES**

**100%
RECYCLABLE
PAPER PACK**

**100%
ITALIAN
DURUM WHEAT**

**TRACEABILITY
OF CERTIFIED SUPPLY
CHAIN**

**TRADITIONAL
BRONZE
DRAWING**



FETTUCCE n.8



CASARECCE n.27



FARFALLE n.30



BIODYNAMIC PASTA DI GRAGNANO P.G.I.



PLUS

**SLOW DRYING FOR
OVER 18 HOURS
AT LOW TEMPERATURES**

**PASTA DI GRAGNANO
P.G.I.**

**100%
RECYCLABLE
PAPER PACK**

**100%
ITALIAN
BIODYNAMIC
DURUM WHEAT**

**TRACEABILITY
OF CERTIFIED SUPPLY
CHAIN**

**TRADITIONAL
BRONZE
DRAWING**

**ORGANIC
AND
DEMETER
CERTIFIED**



SPAGHETTI



LINGUINE



FUSILLI



PENNE RIGATE



MEZZI RIGATONI



OTHER PRODUCTS AVAILABLE



PAPPARDELLE A NIDO n. 132



FETTUCCINE A NIDO n. 133



TAGLIATELLE A NIDO n. 134



CANNELLONI n. 134



LASAGNA n. 122



FUSILLI TRICOLORI n. 340

Products	Item code	Packs/ carton	Gamma code	EAN code	ITF code	Width pack
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Pasta di Gragnano P.G.I.

LONG CUTS

Capellini	1	20x500g	PN01001021516	8008912010010	18008912010017	320
Spghettini	2	20x500g	PB01002021516	8008912010027	18008912010024	320
Spaghetti	3	20x500g	PB01003021516	8008912010034	18008912010031	320
Vermicelli	4	20x500g	PB01004021516	8008912010041	18008912010048	320
Spaghetti alla chitarra	5	20x500g	PB01005021516	8008912010058	18008912010055	320
Bucatini	6	20x500g	PB01006021516	8008912010065	18008912010062	320
Linguine	7	20x500g	PB01007021516	8008912010072	18008912010079	320
Fettucce	8	20x500g	PB01008021516	8008912010089	18008912010086	320

SHORT CUTS

Candela spezzata	26	16x500g	PB01026222516	8008912010263	18008912010260	120
Casarecce	27	16x500g	PB01027222516	8008912010270	18008912010277	115
Elicoidali	29	16x500g	PB01029222516	8008912010294	18008912010291	125
Farfalle	30	16x500g	PB01030222516	8008912010300	18008912010307	130
Fusilli	31	16x500g	PB01031222516	8008912010317	18008912010314	120
Fusilli corti bucati	32	16x500g	PB01032222516	8008912010324	18008912010321	120
Gnocchi sardi	33	16x500g	PB01033222516	8008912010331	18008912010338	110
Lumache rigate	34	16x500g	PB01034222516	8008912010348	18008912010345	120
Maccheroni rigati	35	16x500g	PB01035222516	8008912010355	18008912010352	115
Mezze penne rigate	37	16x500g	PB01037222516	8008912010379	18008912010376	110

Height pack	Depth pack	Box length	Box width	Box height	Carton/layer	Layers/pallet	Cartons/pallet
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30	80	300	140	280	20	3	60
30	80	300	140	280	20	3	60
30	80	300	140	280	20	3	60
30	80	300	140	280	20	3	60
30	80	300	140	280	20	3	60
30	90	300	180	280	16	3	48
30	80	300	140	280	20	3	60
30	90	300	160	280	18	3	54

210	80	440	260	290	7	3	21
190	65	400	230	250	10	3	30
190	70	400	260	270	8	3	24
200	70	405	260	250	8	3	24
190	75	390	260	260	8	3	24
195	55	390	230	240	10	3	30
170	55	390	230	220	10	3	30
190	70	390	260	260	8	3	24
190	55	400	230	250	10	3	30
190	60	390	230	250	10	3	30

Pasta di Gragnano P.G.I.

Products	Item code	Packs/ carton	Gamma code	EAN code	ITF code	Width pack
Mezzi rigatoni	38	16x500g	PB01038222516	8008912010386	18008912010383	120
Pasta mista	39	16x500g	PB01039222516	8008912010393	18008912010390	115
Penne rigate	42	16x500g	PB01042222516	8008912010423	18008912010420	115
Pennette rigate	43	16x500g	PB01043222516	8008912010430	18008912010437	110
Penne ziti	44	16x500g	PB01044222516	8008912010447	18008912010444	110
Rigatoni	46	16x500g	PB01046222516	8008912010461	18008912010468	130
Tofe	48	16x500g	PB01048222516	8008912010485	18008912010482	125
Ziti tagliati	49	16x500g	PB01049222516	8008912010492	18008912010499	110
Ruote	50	16x500g	PB01050222516	8008912010171	18008912010178	120

SOUPS

Chifferini	81	16x500g	PB01081222516	8008912010812	18008912010819	100
Ditali	82	16x500g	PB01082222516	8008912010829	18008912010826	115
Ditali rigati	83	16x500g	PB01083222516	8008912010836	18008912010833	100
Ditalini lisci	84	16x500g	PB01084222516	8008912010843	18008912010840	90
Farfalline	85	16x500g	PB01085222516	8008912010850	18008912010857	105
Semi di Melone	86	16x500g	PB01086222516	8008912010867	18008912010864	95
Stelline	87	16x500g	PB01087222516	8008912010874	18008912010871	95

Height pack	Depth pack	Box length	Box width	Box height	Carton/layer	Layers/pallet	Cartons/pallet
200	70	430	260	280	7	3	21
185	65	400	230	250	10	3	30
190	70	440	230	250	7	3	21
190	70	420	230	230	7	3	21
200	60	400	230	250	10	3	30
190	75	400	280	300	8	3	24
190	65	400	260	270	8	3	24
185	55	400	230	250	10	3	30
200	70	425	265	265	7	3	21
170	60	360	210	220	10	3	30
175	60	380	230	250	10	3	30
185	55	390	210	230	10	3	30
145	50	340	210	210	10	3	30
185	60	390	210	210	10	3	30
150	45	310	190	200	14	4	56
175	50	350	190	200	12	4	48

Pasta di Gragnano P.C.I.

Products	Item code	Packs/ carton	Gamma code	EAN code	ITF code	Width pack
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PASTA DI GRAGNANO P.G.I. 1 KG

LONG CUTS

Spaghetti	3	9x1kg	PB01003511518	8008912010102	18008912010109	320
Vermicelli	4	9x1kg	PB01004511518	8008912010119	18008912010116	320
Linguine	7	9x1kg	PB01007511518	8008912010096	18008912010093	320

SHORT CUTS

Elicoidali	29	8x1kg	PB01029532518	8008912010157	18008912010154	130
Farfalle	30	8x1kg	PB01030532518	8008912010126	18008912010123	130
Fusilli	31	8x1kg	PB01031532518	8008912010133	18008912010130	130
Mezzi rigatoni	38	8x1kg	PB01038532518	8008912010164	18008912010161	130
Penne rigate	42	8x1kg	PB01042532518	8008912010140	18008912010147	130

Le Speciali P.G.I.

Trofie	120	12x500g	PS01120222516	8008912013202	18008912013209	130
Orecchiette	121	12x500g	PS01116222516	8008912013165	18008912013162	130
Rigatoni napoletani	123	12x500g	PS01123493516	8008912014186	18008912014183	130
Paccheri	124	12x500g	PS01124493516	8008912014155	18008912014152	140
Spaghettoni	125	20x500g	PS01125021516	8008912011017	18008912011014	320
Fusilloni	126	12x500g	PS01126493516	8008912014148	18008912014145	130
Paccheri rigati	127	12x500g	PS011127493516	8008912013196	18008912013193	140
Calamarata	131	12x500g	PS01131493516	8008912011116	18008912011113	140
Mezzi paccheri rigati	128	12x500g	PS01128493516	8008912011109	18008912011106	140
Conchiglioni	129	12x500g	PS01129493516	8008912014124	18008912014121	140

Height pack	Depth pack	Box length	Box width	Box height	Carton/layer	Layers/pallet	Cartons/pallet
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40	110	290	130	270	20	3	60
40	110	290	130	270	20	3	60
40	110	290	130	270	20	3	60

250	100	490	310	190	5	5	25
220	90	450	310	180	5	5	25
220	90	450	310	180	5	5	25
250	100	490	310	190	5	5	25
200	100	410	310	170	6	5	30

Pasta di Gragnano P.G.I.
1KG

260	70	440	260	250	7	3	21
250	80	440	260	250	7	3	21
280	80	450	260	240	7	3	21
290	100	490	280	260	6	3	18
30	90	300	140	280	20	3	60
270	80	440	260	240	7	3	21
290	100	490	280	260	6	3	18
290	100	490	280	260	6	3	18
310	100	505	285	290	6	3	18
320	100	515	285	290	6	3	18

Le Speciali P.G.I.

Products	Item code	Packs/ carton	Gamma code	EAN code	ITF code	Width pack
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Le Tradizionali P.G.I. EXTRA LONG DRYING

Spghettoni di Gragnano	201	12x500g	PA01201493516	8008912012014	18008912012011	120
Mafaldine	202	12x500g	PA01202493516	8008912012021	18008912012028	130
Ziti lunghi	203	12x500g	PA01203493516	8008912012038	18008912012035	120
Fusilli lunghi bucati	204	12x500g	PA01204493516	8008912012045	18008912012042	130
Pappardelle a nido	205	12x500g	PA01205493516	8008912012052	18008912012059	140
Fettuccine a nido	206	12x500g	PA01206493516	8008912012069	18008912012066	140
Calamarata	207	12x500g	PA01207493516	8008912012076	18008912012073	140
Conchiglioni	208	12x500g	PA01208493516	8008912012083	18008912012080	140
Paccheri di Gragnano	209	12x500g	PA01209493516	8008912012090	18008912012097	140
Lumaconi	210	12x500g	PA01210493516	8008912014100	18008912014107	150
Candele lunghe	211	12x500g	PA01211493516	8008912014117	18008912014114	580
Trecce	212	12x500g	PA01212493516	8008912012120	18008912012127	120
Scialatielli	213	12x500g	PA01213493516	8008912012137	18008912012134	110

ORGANIC PASTA DI GRAGNANO P.G.I.

Spaghetti	3	12x500g	PB03003022526	8008912526030	28008912526034	320
Farfalle	30	8x500g	PB03030221526	8008912526306	78008912526305	130
Fusilli	31	8x500g	PB03031221526	8008912526313	78008912526312	120
Lumache rigate	34	8x500g	PB03034221526	8008912526344	78008912526343	120
Penne rigate	42	8x500g	PB03042221526	8008912526429	78008912526428	115
Stelline	87	12x500g	PB03087221526	8008912526870	28008912526874	95

Height pack	Depth pack	Box length	Box width	Box height	Carton/layer	Layers/pallet	Cartons/pallet
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340	65	435	255	180	7	4	28
340	80	495	275	255	6	3	18
300	80	435	255	220	8	4	32
320	80	495	275	255	6	4	24
310	90	495	295	285	6	3	18
300	90	495	295	285	6	3	18
300	90	495	295	285	6	3	18
295	90	495	295	285	6	3	18
290	90	495	295	285	6	3	18
310	90	495	315	285	6	3	18
40	110	575	225	215	7	4	28
300	65	435	255	220	8	4	32
290	65	435	235	220	7	4	28

Le Tradizionali P.C.I. Extra Long Drying

30	80	255	125	290	27	3	81
200	70	400	265	140	9	6	54
190	75	400	265	150	9	6	54
190	70	400	265	150	9	6	54
190	70	425	235	140	7	6	42
175	50	355	195	160	12	5	60

ORGANIC Pasta di Gragnano P.C.I.

Products	Item code	Packs/ carton	Gamma code	EAN code	ITF code	Width pack
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ORGANIC WHOLE WHEAT PASTA

Spaghetti	3	12x500g	PB03003022525	8008912525033	28008912525037	320
Farfalle	30	8x500g	PB03030221525	8008912525309	28008912525308	130
Fusilli	31	8x500g	PB03031221525	8008912525316	28008912525315	120
Mezzi rigatoni	38	8x500g	PB03038221525	8008912525385	28008912525384	120
Penne rigate	42	8x500g	PB03042221525	8008912525422	28008912525421	115
Mafalde corte	51	8x500g	PB03051221525	8008912525514	28008912525513	130
Ditali rigati	83	12x500g	PB03083221525	8008912525835	28008912525839	100

ORGANIC PASTA DI SEMOLATO

Fettucce	8	12x500g	PB03008022527	8008912527082	28008912527086	320
Casarecce	27	8x500g	PB03027221527	8008912527273	78008912527272	115
Farfalle	30	8x500g	PB03030221527	8008912527303	78008912527302	130

Height pack	Depth pack	Box length	Box width	Box height	Carton/layer	Layers/pallet	Cartons/pallet
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30	80	255	125	290	27	3	81
200	70	400	265	150	9	6	54
190	75	400	265	150	9	6	54
200	70	445	265	160	7	6	42
190	70	425	235	140	7	6	42
200	80	425	285	160	6	6	36
185	55	395	215	180	10	5	50

Organic Whole Wheat Pasta

30	90	275	140	290	20	3	60
190	65	400	235	140	10	6	60
200	70	400	265	150	9	6	54

Organic Pasta
semolato

Products	Item code	Packs/ carton	Gamma code	EAN code	ITF code	Width pack
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DEMETER

Spaghetti	n/a	15x400g	PB03003692528	8008912528034	48008912528032	320
Fusilli	n/a	10x400g	PB03031684528	8008912528317	38008912528318	120
Penne Rigate	n/a	10x400g	PB03042684528	8008912528423	38008912528424	120
Linguine	n/a	--	--	--	--	--
Mezzi rigatoni	n/a	--	--	--	--	--

OTHERS

Pappardelle a nido	132	12x500g	PS01132493516	8008912010188	18008912010185	160
Fettuccine a nido	133	12x500g	PS01133493516	8008912010195	18008912010192	160
Tagliatelle a nido	134	12x500g	PS01134493516	8008912010511	18008912010512	160
Cannelloni	n/a	12x250g	PS01566707516	8008912010508	18008912010505	105
Lasagne	122	--	--	--	--	--
Fusilli tricolors	340	40x250g	PB01340082516	8008912613402	18008912613409	90

Height pack	Depth pack	Box length	Box width	Box height	Carton/layer	Layers/pallet	Cartons/pallet
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25	80	255	125	290	27	3	81
230	70	275	140	290	18	3	54
230	70	430	230	250	10	3	30
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DEMETER

300	110	570	385	280	--	--	--
300	110	570	385	280	--	--	--
300	110	570	385	280	--	--	--
220	80	445	250	220	--	--	--
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140	40	435	315	300	--	--	--

OTHER PRODUCTS



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