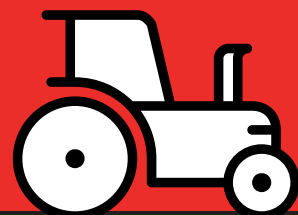
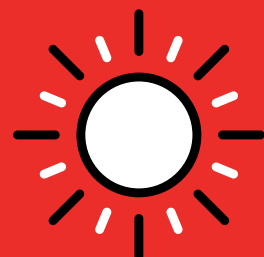
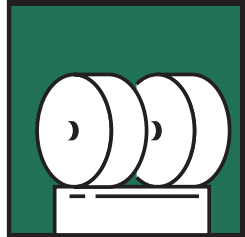


valliplo

SERRACAPRIOLA

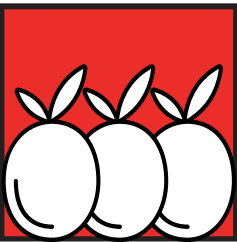


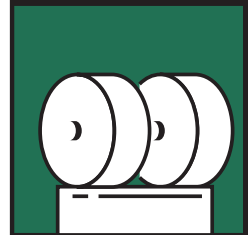


Extra Virgin Olive Oil

All of our products are produced very naturally because we strongly believe in sustainable agriculture: our farmers have been providing us with raw materials for more than 70 years, our olives are cultivated only in the Serracapriola fields, without the use of pesticides or fertilizers, using vegetation water instead. The pressed kernels of the olives represent the ecological biomass used to feed the olive mill. Our company is equipped with a 50kW photovoltaic plant that ensures energy supply.

How the olive oil is made: there are many phases of the production process of EVO oil. The first is the harvesting of the olives, using electric combs to avoid the use of shaker machines that could damage the roots. Then, the olives are transported to the olive mill within 4 hours. Here, the olives are washed and pressed, through continuous cycle crusher and extraction at 25°. Then, the oil is extracted and filtered.





Extra Virgin Olive Oil

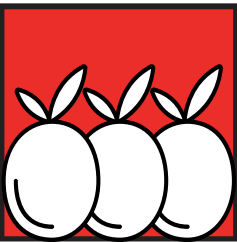
*About **PROVENZALE***

Harvest period: 10-15 October. Acidity 0,24. Slightly fruity with herbal notes. On the nose: notes of tomato, apple, almond, and artichoke. On the palate, eggplant and arugula. Spicy and bitter with the right balance. Pairing: Legumes, roasted fish, grilled vegetables, grilled cuttlefish, tomatoes, salads, Apulian Bruschetta, roasted radish and mushrooms. Fresh cheese, main courses with shellfish and salmon.

*About **PERANZANA***

Harvest period: 10-15 November. Acidity 0,13. Medium fruity. On the nose: apple, banana, almond. On the palate, intensely spicy with a bitter finish. Pairing: Fish or legume soup, main courses with ragù, second courses with grilled and roasted red meat.

In general, our olive oils have low acidity and are rich in polyphenols. All our products are healthy and at Km0, since we directly produce olive groves and have our own olive mill, we take care of each phase of our production.



Extra Virgin Olive Oil

500 ml/250 ml

Description

Ideal with fish and meat tartare, legume soups, bruschetta, pizza, fresh cheese (burrata, mozzarella, ricotta, stracciatella), grilled meat and fish, and grilled vegetables. Very low acidity and very high content of polyphenols.

Origin of the Olives: Serracapriola (FG), Puglia

Olive Variety: Peranzana, Provenzale

Harvest Period: October-November

Extraction Method: Continuous Cycle Crusher,
Cold Extracted 25°

Pressing: Within 4 hours of harvesting

Acidity: 0,24%

Polyphenols: 390,90 mg/kg

Expiration date: 18 months from production

Packaging: Glass Bottle

Packaging: 6 bottles (500 ml size), 12 bottles (250 ml size)

Store in a cool and dark place



Extra Virgin Olive Oil

5 L - tin

vallillo
SERRACAPRIOLA

Description

Ideal with fish and meat tartare, legume soups, bruschetta, pizza, fresh cheese (burrata, mozzarella, ricotta, stracciatella), grilled meat and fish, and grilled vegetables. Very low acidity and very high content of polyphenols.

Origin of the Olives: Serracapriola (FG), Puglia

Olive Variety: Peranzana, Provenzale

Harvest Period: October-November

Extraction Method: Continuous Cycle Crusher,
Cold Extracted 25°

Pressing: Within 4 hours of harvesting

Acidity: 0,24%

Polyphenols: 390,90 mg/kg

Expiration date: 18 months from production

Packaging: Tin

Packaging: 4 tins (5L)

Store in a cool and dark place



Extra Virgin Olive Oil



Description

Ideal with fish and meat tartare, legume soups, bruschetta, pizza, fresh cheese (burrata, mozzarella, ricotta, straciatella), grilled meat and fish, and grilled vegetables. Very low acidity and very high content of polyphenols.

Origin of the Olives:

Serracapriola (FG), Puglia

Olive Variety:

Peranzana, Provenzale

Extraction Method: Continuous Cycle Crusher, Cold Extracted 25°

Expiration date: 18 months from production

Packaging: Tin

Packaging: 3 tin (size 100 ml)





Durum wheat semolina pasta

*SEMOLINA MAKES THE **DOUGH**
WHEAT MAKES THE SEMOLINA*

We produce only grains with a high protein content, grown on more than 500 hectares of the Serracapriola countryside in Puglia, where the mild climate between sea, mountains, and the Mediterranean sun allow you to respect the natural maturation of the wheat. This allows us to obtain a semolina of absolute quality to make a 100% Italian pasta free of toxins (glysophate, cadmium and don).

All the sizes produced are bronze-drawn, among them you can find the great traditional classics, such as paccheri, fusilli, fusillo calabrese, cavatello di Puglia, Capunto, Orecchiette, Trofie, Maccheroncini and Strozzapreti.



Durum wheat semolina pasta

Spaghetti 2.0

vallillo
SERRACAPRIOLA

Description

A spaghetti with an unusual diameter, out of scale: a concentration of tremendous flavor with an exhilarating chewability, favored by the thickness of the Vallillo semolina, all concentrated in the large size.

Origin of wheat: Serracapriola (FG), Puglia, Italia

Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)



| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |

*EOS LABORATORI

Durum wheat semolina pasta

Linguine

Description

A long study of the cross section of the linguine shows the texture of Vallillo semolina, eccentric-enough to give character to all dishes: a thick bite and sleek pairing even with delicate sauces.

Origin of wheat: Serracapriola (FG), Puglia, Italia

Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)



| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |

*EOS LABORATORI

Durum wheat semolina pasta

Spaghetti alla chitarra

vallillo
SERRACAPRIOLA

Description

The formidable resistance to cooking, like the legendary versatility, makes the Vallillo spaghetti alla chitarra a true classic of the great Italian cuisine: reliable, comfortable, polite in size and strong in flavor.

Origin of wheat: Serracapriola (FG), Puglia, Italia

Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)



| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |

*EOS LABORATORI

Durum wheat semolina pasta

Rigatoni

Available from 2023

Description

The prominent ribbing and the short curve of the cylinder are an invitation for important sauces that, together with the different textures after cooking, makes the taste-experience exciting.

- Origin of wheat:** Serracapriola (FG), Puglia, Italia
- Varieties of wheat:** Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido
- Threshing period:** June - July
- Grinding method:** Husking and roll milling
- Processing:** Bronze drawn, extrusion by means of circular and vacuum dies
- Drying:** Slow drying at temperatures not exceeding 45°
- Glyphosate*:** 0,00 mg/kg
- Deoxynivalenol*:** 0,00 ug/kg
- Cadmium (S)*:** 0,00 mg/kg
- Packaging:** to be defined at the time of the estimate (usually 12 pieces of 500gr)

| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |



*EOS LABORATORI

Durum wheat semolina pasta

Fusilli

vallillo
SERRACAPRIOLA

Description

The twists and turns of Fusilli are a sweet trap for all sauces, including those based on vegetables: an indissoluble encounter with the most intense sauces and delicate union with the most gentle ones.

Origin of wheat: Serracapriola (FG), Puglia, Italia

Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)



| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |

*EOS LABORATORI

Durum wheat semolina pasta

Penne rigate

Description

The thin folds and light ribbing are a great carrier for important sauces and a servile support for delicate ones: versatile and vigorous.

- Origin of wheat:** Serracapriola (FG), Puglia, Italia
- Varieties of wheat:** Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido
- Threshing period:** June - July
- Grinding method:** Husking and roll milling
- Processing:** Bronze drawn, extrusion by means of circular and vacuum dies
- Drying:** Slow drying at temperatures not exceeding 45°
- Glyphosate*:** 0,00 mg/kg
- Deoxynivalenol*:** 0,00 ug/kg
- Cadmium (S)*:** 0,00 mg/kg
- Packaging:** to be defined at the time of the estimate (usually 12 pieces of 500gr)

| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |



*EOS LABORATORI

Durum wheat semolina pasta

Calamarata

vallillo
SERRACAPRIOLA

Description

Typical of the Neapolitan tradition, Vallillo's Calamarata keeps its traditional shape intact similar to squid rings. It is not by chance that the best combination for this pasta process is with fish sauces.

Origin of wheat: Serracapriola (FG), Puglia, Italia

Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)



| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |

*EOS LABORATORI

Durum wheat semolina pasta

Maccheroncino

Available from 2023

Description

A funny pasta, more sinuous than its twin "maccheroncino rigato", but no less perfect for sauces of all kinds.

- Origin of wheat:** Serracapriola (FG), Puglia, Italia
- Varieties of wheat:** Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido
- Threshing period:** June - July
- Grinding method:** Husking and roll milling
- Processing:** Bronze drawn, extrusion by means of circular and vacuum dies
- Drying:** Slow drying at temperatures not exceeding 45°
- Glyphosate*:** 0,00 mg/kg
- Deoxynivalenol*:** 0,00 ug/kg
- Cadmium (S)*:** 0,00 mg/kg
- Packaging:** to be defined at the time of the estimate (usually 12 pieces of 500gr)

| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |



*EOS LABORATORI

Durum wheat semolina pasta

Pennoni lisci

vallillo
SERRACAPRIOLA

Description

Common in many Italian families' pantries, the Pennoni Lisci are a must have! Rough enough, the surface absorbs the sauces for a complete 360° dining experience.

Origin of wheat: Serracapriola (FG), Puglia, Italia

Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)



| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |

*EOS LABORATORI

Durum wheat semolina pasta

Maccheroncino rigato

Description

A type of pasta that is delicate and narrower than its brother the classic macaroni, known to many. Maccheroncino rigato pairs well with every sauce due to its pinstriped pattern.

- Origin of wheat:** Serracapriola (FG), Puglia, Italia
- Varieties of wheat:** Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido
- Threshing period:** June - July
- Grinding method:** Husking and roll milling
- Processing:** Bronze drawn, extrusion by means of circular and vacuum dies
- Drying:** Slow drying at temperatures not exceeding 45°
- Glyphosate*:** 0,00 mg/kg
- Deoxynivalenol*:** 0,00 ug/kg
- Cadmium (S)*:** 0,00 mg/kg
- Packaging:** to be defined at the time of the estimate (usually 12 pieces of 500gr)

| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |



*EOS LABORATORI

Durum wheat semolina pasta

Capunto

vallillo
SERRACAPRIOLA

Description

Type of pasta made by "hand" with durum wheat semolina. It is one of the oldest types of pasta and is also called "strascinata" because of the movement necessary to achieve it. It's a versatile pasta that can accompany both fish and meat.

Origin of wheat: Serracapriola (FG), Puglia, Italia

Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)

Available from 2023



| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |

*EOS LABORATORI

Durum wheat semolina pasta

Orecchiette

Description

The undisputed symbol of pasta made in Puglia are the orecchiette, small and wrinkled, whose shape recalls that of an "ear.". Perfect to enhance meat sauce or homemade sauces.

- Origin of wheat:** Serracapriola (FG), Puglia, Italia
- Varieties of wheat:** Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido
- Threshing period:** June - July
- Grinding method:** Husking and roll milling
- Processing:** Bronze drawn, extrusion by means of circular and vacuum dies
- Drying:** Slow drying at temperatures not exceeding 45°
- Glyphosate*:** 0,00 mg/kg
- Deoxynivalenol*:** 0,00 ug/kg
- Cadmium (S)*:** 0,00 mg/kg
- Packaging:** to be defined at the time of the estimate (usually 12 pieces of 500gr)

| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |



*EOS LABORATORI

Durum wheat semolina pasta

Cavatelli pugliesi

vallillo
SERRACAPRIOLA

Description

Simple ingredients to make a mold of traditional pasta from Puglia whose recipe is handed down from generation to generation. Excellent especially with fish sauces.

Origin of wheat: Serracapriola (FG), Puglia, Italia

Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)

Available from 2023



| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |

*EOS LABORATORI

Durum wheat semolina pasta

Trofie

Available from 2023

Description

Each twist is a whim for Vallillo trofie. An unmistakable shape for a classic Italian tradition. Needless to say, it is perfect for enhancing a pesto alla genovese.

- Origin of wheat:** Serracapriola (FG), Puglia, Italia
- Varieties of wheat:** Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido
- Threshing period:** June - July
- Grinding method:** Husking and roll milling
- Processing:** Bronze drawn, extrusion by means of circular and vacuum dies
- Drying:** Slow drying at temperatures not exceeding 45°
- Glyphosate*:** 0,00 mg/kg
- Deoxynivalenol*:** 0,00 ug/kg
- Cadmium (S)*:** 0,00 mg/kg
- Packaging:** to be defined at the time of the estimate (usually 12 pieces of 500gr)

| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |



*EOS LABORATORI

Durum wheat semolina pasta

Paccheri

vallillo
SERRACAPRIOLA

Description

In Neapolitan dialect, a single pacchero means "schiaffo" or "big slap." Vallillo paccheri, "slaps" of taste on the palate. The pasta is shaped with an important structure capable of embracing most sauces. Perfect with dense and full-bodied meat sauces, like the Neapolitan one.

Origin of wheat: Serracapriola (FG), Puglia, Italia

Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)



| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |

*EOS LABORATORI

Durum wheat semolina pasta

Fusillo calabrese

Available from 2023

Description

Traditional country pasta and homemade taste.
They go perfectly with meat sauces, and spicy sauces.
Definitely calabrese, no doubt.

- Origin of wheat:** Serracapriola (FG), Puglia, Italia
Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido
Threshing period: June - July
Grinding method: Husking and roll milling
Processing: Bronze drawn, extrusion by means of circular and vacuum dies
Drying: Slow drying at temperatures not exceeding 45°
Glyphosate*: 0,00 mg/kg
Deoxynivalenol*: 0,00 ug/kg
Cadmium (S)*: 0,00 mg/kg
Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)

| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |



*EOS LABORATORI

Durum wheat semolina pasta

Fusilloni

vallillo
SERRACAPRIOLA

Description

When bigger also means more taste. Extra-large size for a classic fusillo that embraces greater amounts of sauce between its twists and turns. Not to be missed!

Origin of wheat: Serracapriola (FG), Puglia, Italia

Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)



| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |

*EOS LABORATORI

Durum wheat semolina pasta

Linguine - packaging for restaurant

Description

A long study of the cross section of the linguine shows the texture of Vallillo semolina, eccentric-enough to give character to all dishes: a thick bite and sleek pairing even with delicate sauces.

Origin of wheat: Serracapriola (FG), Puglia, Italia
Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

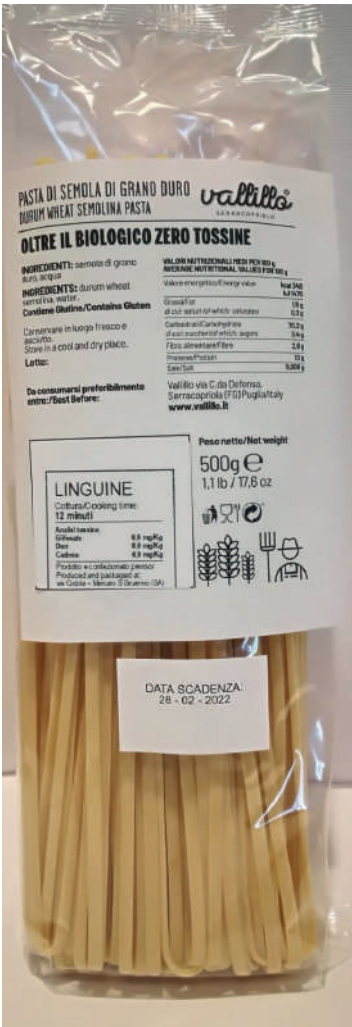
Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)

| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |



Durum wheat semolina pasta

Fusilli - packaging for restaurant



Description

The turns of Fusilli are a sweet trap for all sauces, including those based on vegetables: an indissoluble encounter with the most intense condiments and delicate union with the most gentle ones.

Origin of wheat: Serracapriola (FG), Puglia, Italia
Varieties of wheat: Marcus Aurelius, Pietrafitta, Marakas, Emilio Lepido

Threshing period: June - July

Grinding method: Husking and roll milling

Processing: Bronze drawn, extrusion by means of circular and vacuum dies

Drying: Slow drying at temperatures not exceeding 45°

Glyphosate*: 0,00 mg/kg

Deoxynivalenol*: 0,00 ug/kg

Cadmium (S)*: 0,00 mg/kg

Packaging: to be defined at the time of the estimate (usually 12 pieces of 500gr)

| Nutrition Statement | 100g |
|-------------------------|---------------------|
| Energy | 1470 KJ 346 Kcal |
| Fat | 1,5 g |
| of which, saturated fat | 0,3 g |
| Carbs | 70,2g |
| of which, sugars | 3,4 g |
| Fiber | 2,9 g |
| Protein | 13,5g |
| Salt | 0,008g |



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C.da Casale Difensa
71010 Serracapriola (FG)
www.vallillo.it

