



THE SECRET INGREDIENT

is Time

PRODUCTS CATALOGUE



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The territory

PASTA DI GRAGNANO PGI

Gragnano is an area enclosed between the mountains and the sea, peculiar for its pedoclimatic conditions and for the traditional pasta manufacturing process, unique in the world for its history and cultural value.

A land devoted to the world of wheat, the inhabitants of this area have always been skilled workers of this raw material. In fact, the etymology of the word Gragnano honors this noble art; its name is due to a “praedium graniium”, i.e. an agricultural land in which the “Gens Grania”, of Roman origin, dedicated themselves to the processing of wheat and the production of bread. Subsequently this farm gave life to a real urban centre, called “Granianum”.

Today, Pasta di Gragnano, in addition to being a product of excellence, is also an important element of connection with the past, testimony to an ancient heritage with a very strong historical-cultural value.

This importance has been recognized with the awarding of the prestigious PGI Certification (Protected Geographical Indication).



Pasta di Gragnano is the only dry pasta made from durum wheat semolina in the world to have obtained this certification which protects the consumer from counterfeiting and abuse, certifying very precise standards regarding the chemical-physical and organoleptic characteristics of the product, guaranteeing furthermore, rigorous respect for the production process as well as the link with the territory.



The "Liguori Method"

Liguori pasta contains history, experience and know-how. Our certified Method, like a sweet melody, is the result of a careful execution of processes, perfectly calibrated to give life to a unique product.

1 The careful selection of the best wheat from Southern Italy

We know that quality starts from the best raw materials, which is why for Liguori pasta we choose only the best durum wheat from Southern Italy from a certified supply chain, carefully selected for their properties including the high protein content and the excellent quality of the gluten.

2 The slow kneading with spring water from the Lattari Mountains

We have always used "Acqua della Forma" to knead: a pure, cold spring water from the Lattari Mountains, with particular oligomineral characteristics that contribute to distinguishing the unique flavor of Liguori pasta. Water represents a primary element for the entire Gragnano area. It originates from the rains and snow that deposit on the imposing Lattari Mountains. Afterwards, nature takes its course. In fact, the water is filtered from the mountain and then flows, very pure, into the various springs of the Municipality of Gragnano.

The water, slowly mixed with the best semolina, gives the dough a homogeneous structure, perfect for passing through the dies.

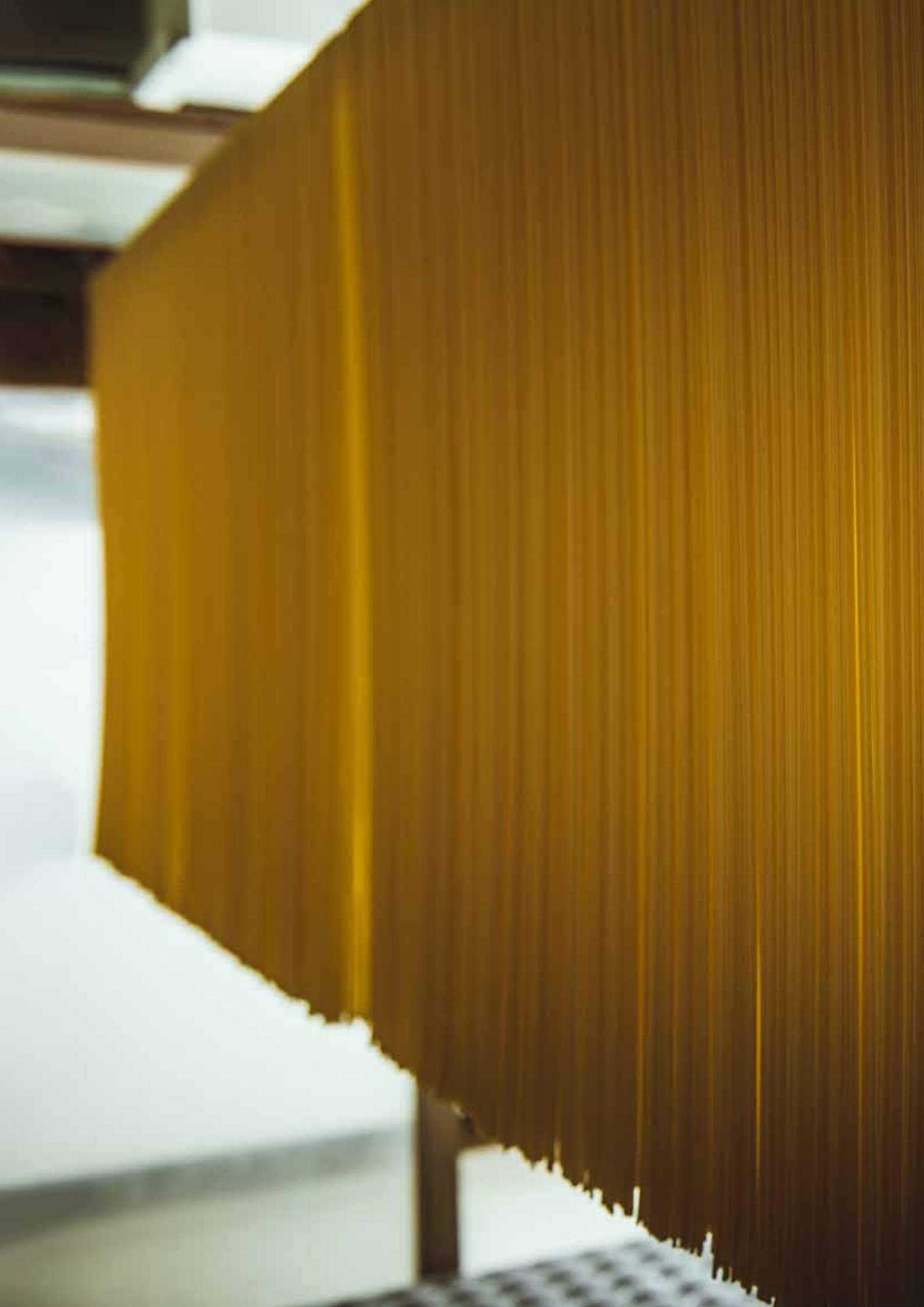
3 100% bronze drawing

Our bronze dies give Liguori pasta a unique rough and porous texture, which makes the taste of each recipe enveloping.

4 Slow drying at low temperatures

Slow drying at low temperatures is the distinctive phase of the Liguori Method. This phase is the most delicate of the entire process and allows us to preserve the organoleptic properties of the precious 100% Italian raw material from the supply chain, guaranteeing a tenacious pasta with a unique taste and colour.

We dry short pasta slowly and at low temperatures in 9 certified hours and long pasta in 18 certified hours.



Slow drying

AT LOW TEMPERATURES

Slow drying at low temperatures represents an ancient legacy that we have preserved over time. Our know-how has been handed down from generation to generation and after more than two centuries still represents **the vital core of our product**.

In addition to being the distinctive phase of the Liguori Method, it is also the most delicate of the entire process and allows us to **preserve the organoleptic properties of the precious 100% Italian raw material from the supply chain, guaranteeing a tenacious pasta with a unique taste and colour**.

We dry short pasta for 9 certified hours and long pasta for 18 certified hours.

HOW SLOW DRYING WORKS?

The drying process takes place in continuous production lines, through the use of drying tunnels, *with a descending sinusoidal movement*.

For the Liguori Pastificio, in order to respect the company know-how, it was necessary to structure a technological process of slow drying and at low temperatures with *ad hoc* designed and built drying lines.

What makes the difference, however, is the very **high degree of specialization of our operators**.

In fact, the drying phase takes place according to particular “**recipes**”, designed for each individual format, so as to guarantee that the layer of pasta inside the drying tunnels is crossed, respecting the right times, by air currents and exposed to the winds, so as to favor heat and vapor exchange on all sides of the product.

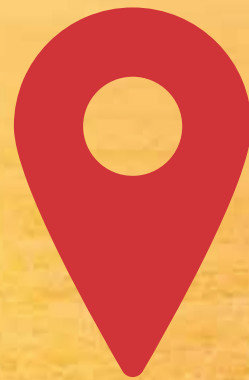
The **low temperatures** used aim to **safeguard the chemical, physical and nutritional values of the finished product**, through a conservative transformation process.

In fact, at the end of the process it is possible to highlight how the chemical, physical and nutritional parameters found in the raw material are comparable to those of the finished product.

Slow drying preserves the integrity of the proteins and enhances cooking resistance.

Furthermore, chemical reactions found at higher temperatures which generate unnatural compounds which give the pasta an intense yellow colour, sometimes tending towards orange, are avoided.

The slow drying at low temperatures, in addition to guaranteeing a product with particular characteristics, is also aimed at the search for excellence, confirming the company’s choice to **prefer quality over quantity**, thus protecting our consumers and our tradition.



By scanning the QR Code on the package you
can trace the entire supply chain,
from the wheat field to the pack on the shelf!



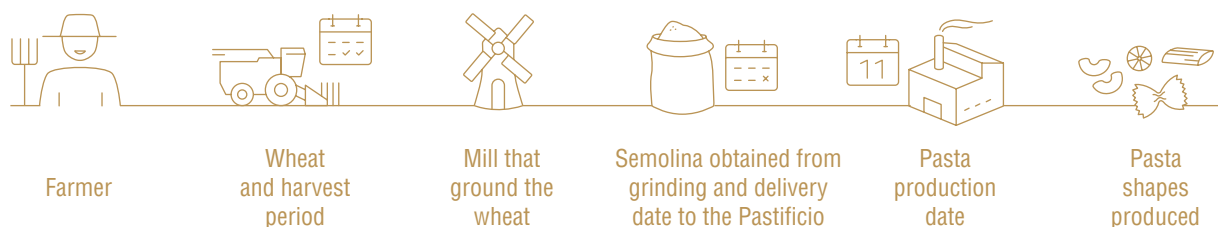
Supply chain and blockchain

OUR SUPPLY CHAIN IS CERTIFIED AND 100% ITALIAN

The history of our pasta begins with the 100% Italian supply chain, whose traceability is ISO 22005 certified by DNV. The objective of the standard is to support the documentation of the history of the product, allowing the location and origin to be traced at any time.

Ours is an ethical and transparent choice, for our consumers and for all operators in the sector.

The ISO 22005 certified supply chain traceability has been accompanied by **traceability with blockchain technology**. Through a QR Code on the side of the package and the insertion of the batch number, the doors open for a detailed journey through the various phases of the Liguori supply chain.



This information is guaranteed through blockchain technology, an unchangeable and unalterable system, capable of ensuring the highest level of data transparency.

Scan the QR Code to experience blockchain traceability! If you have a package of Liguori pasta, enter the batch number on the back of the package; otherwise test it with this test batch: L23 356 0627L



Environmental sustainability

THE “GREEN” COMMITMENT

We facilitate low environmental impact practices on a daily basis. In 2018 we were the first to create a pack that was 100% recyclable in paper, according to the Aticelca 501 method. Today the commitment continues with a pack that is also FSC certified and with a freshness label also made of paper and made with a particular ‘Anti-Tear’ technology.

All secondary packaging is FSC certified.

Pastificio Liguori’s commitment to the environment is continually growing, for an increasingly green future.



Our lines

Each line of Pasta Liguori was created with the aim of satisfying all tastes! Each type and each format boasts premium quality and a production process based on slow drying at low temperatures: only in this way can we guarantee good, healthy, genuine and strictly al dente pasta.



CLASSIC PGI



THE 1KG PGI



SPECIALS PGI



ARTISANALS PGI



ORGANIC WHOLE-WHEAT



BIODYNAMIC PGI



ORGANIC PGI



LASAGNA



CANNELLONI



GLUTEN FREE



GNOCCHI



LINEA MAESTRO 3 KG

CLASSIC PGI



Certified slow drying at low temperatures

100% Italian durum wheat

Pack and label in 100% recyclable paper

Certified supply chain traceability guaranteed by Blockchain technology

Pasta di Gragnano PGI

Protein content 14,5%

100% bronze extruded

Certified method

Long cuts

Capellini

thickness: 1,2mm



Spaghettoni

thickness: 1,45mm



Spaghetti

thickness: 1,75mm



Vermicelli

thickness: 1,90mm



Spaghetti Quadrati

thickness: 2mm



Spaghettoni

thickness: 2,1mm



Bucatini

thickness: 2,6mm



Fettucce



Linguine



Linguine Fini



Short cuts

Candele Spezzate



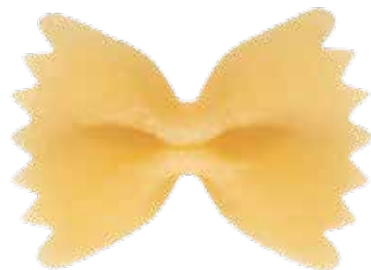
Casarecce



Conchiglie Rigate



Farfalle



Fusilli



Fusilli Corti Bucati



Gnocchi Sardi



Lumache Rigate



Mezze Maniche Rigate



Mezze Penne Rigate



Pasta Mista



Penne Lisce



Penne Rigate



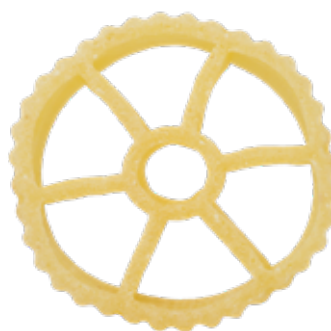
Pennette Rigate



Rigatoni



Ruote



Tortiglioni



Soups

Chifferini



Ditali



Ditali Piccoli Rigati



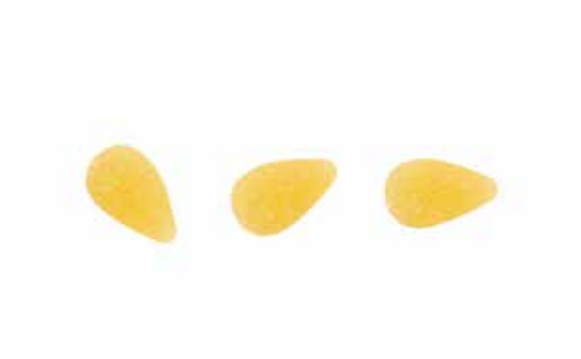
Farfalline



Orzo



Semi di Melone



1KG PGI



Certified slow drying at low temperatures

Protein content 14,5%

100% Italian durum wheat

100% bronze extruded

Pack 100% plastic recyclable

Certified method

Pasta di Gragnano PGI

Spaghetтини

thickness: 1,45mm



Spaghetti

thickness: 1,75mm



Linguine



Elicoidali



Fusilli



Mezzi Rigatoni



Penne Rigate



SPECIALS PGI



Certified slow drying at low temperatures

Pasta di Gragnano PGI

100% Italian durum wheat

Protein content 14,5%

Pack 100% recyclable paper

100% bronze extruded

Certified supply chain traceability guaranteed by Blockchain technology

Certified Method

Calamarata



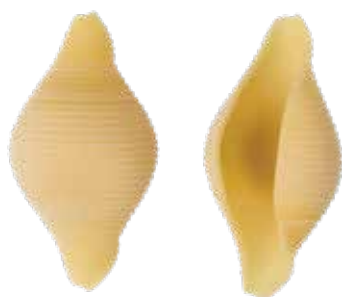
Paccheri



Paccheri Rigati



Conchiglioni



Fusilloni



Orecchiette



Rigatoni Napoletani



Tagliatelle a Nido



Fettuccine a Nido



Pappardelle a Nido



ARTISANALS PGI



Very slow drying, **over 36 hours**, on wooden frames in static cells

Protein content 14,5%

100% Italian certified supply chain durum wheat

100% bronze extruded

Pasta di Gragnano PGI

Spaghettoni di Gragnano

thickness: 2,2mm



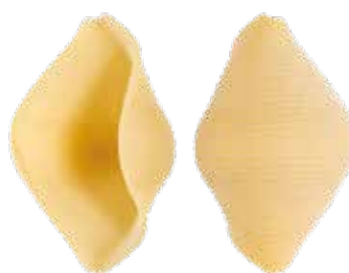
Fusilli Lunghi Bucati



Calamarata



Conchiglioni



Lumaconi



Paccheri di Gragnano



Fettuccine a Nido



Pappardelle a Nido



ORGANIC WHOLE WHEAT

NATURAL SOURCE OF MINERALS AND VITAMINS
SUCH AS MAGNESIUM, IRON, ZINC AND VITAMIN B1



Certified slow drying at low temperatures

Protein content 13%

100% Italian organic wheat

100% bronze extruded

Organic certification

Pack 100% recyclable paper

Certified supply chain traceability guaranteed by Blockchain technology

Spaghetti

thickness: 1,75mm



Farfalle



Fusilli



Mezzi Rigatoni



Penne Rigate



BIODYNAMIC PGI

THE FIRST BIODYNAMIC PASTA DI GRAGNANO PGI



Certified slow drying at low temperatures

Protein content 13%

100% Italian durum wheat from biodynamic agriculture

100% bronze extruded

Organic and Demeter certification

Pack 100% recyclable paper

Certified supply chain traceability guaranteed by Blockchain technology

Pasta di Gragnano PGI

Spaghetti

thickness: 1,75mm



Linguine



Fusilli



Penne Rigate



Mezzi Rigatoni



ORGANIC PGI



Certified slow drying at low temperatures

Protein content 13%

100% Italian organic wheat

100% bronze extruded

Organic certification

Pack 100% recyclable paper

Certified supply chain traceability guaranteed by Blockchain technology

Pasta di Gragnano PGI

Spaghetti

thickness: 1,75mm



Farfalle



Fusilli



Penne rigate

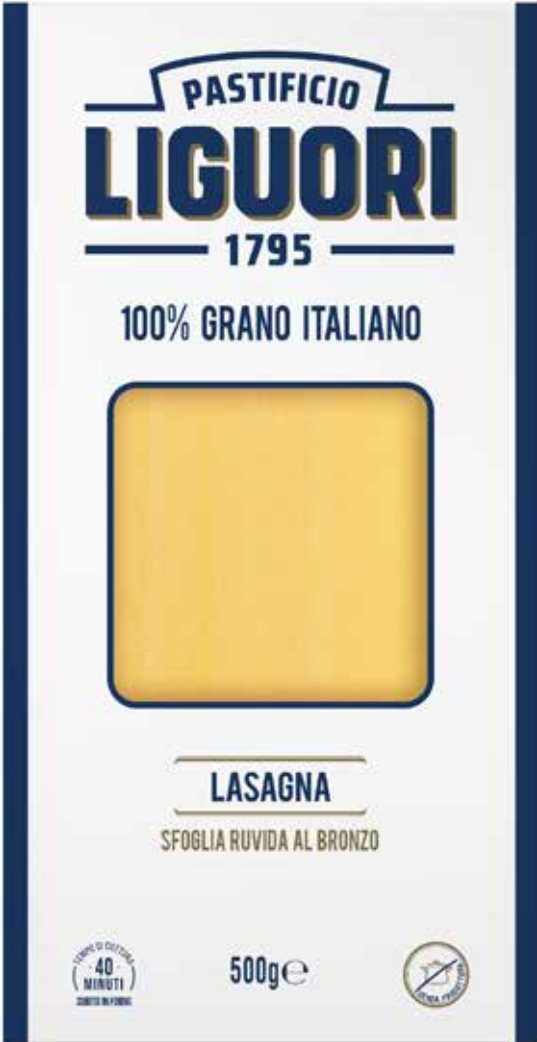


OTHER PRODUCTS AVAILABLE

BAKING

NO PRECOOKING

Lasagna



Cannelloni



GLUTEN FREE



Spaghetti



Fusilli



Penne Rigate



GNOCCHI



MAESTRO 3 KG

FORMATS AVAILABLE ON REQUEST



Products	Packs per box	Gamma code	EAN code	ITF code
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CLASSIC PGI

LONG CUTS

Capellini	20x500g	PN01001021516	8008912010010	18008912010017
Spaghettoni	20x500g	PB01002021516	8008912010027	18008912010024
Spaghetti	20x500g	PB01003021516	8008912010034	18008912010031
Spaghettoni	20x500g	PB01009021516	8008912011017	18008912011014
Vermicelli	20x500g	PB01004021516	8008912010041	18008912010048
Spaghetti Quadrati	20x500g	PB01005021516	8008912010058	18008912010055
Bucatini	20x500g	PB01006021516	8008912010065	18008912010062
Linguine	20x500g	PB01007021516	8008912010072	18008912010079
Linguine Fini	20x500g	PB15013021516	8008912011093	18008912011090
Fettucce	20x500g	PB01008021516	8008912010089	18008912010086

SHORT CUTS

Candele Spezzate	16x500g	PB01026222516	8008912010263	18008912010260
Casarecce	16x500g	PB01027222516	8008912010270	18008912010277
Tortiglioni	16x500g	PB01029222516	8008912010294	18008912010291
Farfalle	16x500g	PB01030222516	8008912010300	18008912010307
Fusilli	16x500g	PB01031222516	8008912010317	18008912010314
Fusilli Corti Bucati	16x500g	PB01032222516	8008912010324	18008912010321
Gnocchi Sardi	16x500g	PB01033222516	8008912010331	18008912010338
Lumache Rigate	16x500g	PB01034222516	8008912010348	18008912010345

Pack width	Pack height	Pack depth	Internal box length	Internal box width	Internal box height	Boxes per layer	Layers per pallet	Boxes per pallet
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320	30	80	300	140	280	20	3	60
320	30	80	300	140	280	20	3	60
320	30	80	300	140	280	20	3	60
320	30	90	300	140	280	20	3	60
320	30	80	300	140	280	20	3	60
320	30	80	300	140	280	20	3	60
320	30	90	300	180	280	16	3	48
320	30	80	300	140	280	20	3	60
320	30	80	300	140	280	20	3	60
320	30	90	300	160	280	18	3	54

120	210	80	440	260	290	7	3	21
115	190	65	400	230	250	10	3	30
125	190	70	400	260	270	8	3	24
130	200	70	405	260	250	8	3	24
120	190	75	390	260	260	8	3	24
120	195	55	390	230	240	10	3	30
110	170	55	390	230	240	10	3	30
120	190	70	390	260	260	8	3	24

Products	Packs per box	Gamma code	EAN code	ITF code
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CLASSIC PGI

SHORT CUTS

Mezze Penne Rigate	16x500g	PB01037222516	8008912010379	18008912010376
Mezze Maniche Rigate	16x500g	PB01038222516	8008912010386	18008912010383
Pasta Mista	16x500g	PB01039222516	8008912010393	18008912010390
Penne Rigate	16x500g	PB01042222516	8008912010423	18008912010420
Pennette Rigate	16x500g	PB01043222516	8008912010430	18008912010437
Penne Lisce	16x500g	PB01044222516	8008912010447	18008912010444
Rigatoni	16x500g	PB01046222516	8008912010461	18008912010468
Ruote	16x500g	PB01050222516	8008912010171	18008912010178
Conchiglie Rigate	16x500g	PB01048222516	8008912010485	18008912010482

SOUPS

Chifferini	16x500g	PB01026222516	8008912010263	18008912010260
Ditali	16x500g	PB01027222516	8008912010270	18008912010277
Ditali Piccoli Rigati	16x500g	PB01029222516	8008912010294	18008912010291
Orzo	16x500g	PB15102222516	8008912010881	18008912010888
Semi di Melone	16x500g	PB01032222516	8008912010324	18008912010321
Farfalline	16x500g	PB01031222516	8008912010317	18008912010314

Pack width	Pack height	Pack depth	Internal box length	Internal box width	Internal box height	Boxes per layer	Layers per pallet	Boxes per pallet
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110	190	60	390	230	250	10	3	30
120	200	70	430	260	280	7	3	21
115	185	65	400	230	250	10	3	30
115	190	70	440	230	250	7	3	21
110	190	70	420	230	230	7	3	21
110	200	60	400	230	250	10	3	30
130	190	75	400	280	300	8	3	24
125	195	70	420	260	265	7	3	21
125	190	65	400	260	270	8	3	24

100	170	60	360	210	220	10	3	30
115	175	60	380	230	250	10	3	30
100	185	55	390	210	230	10	3	30
90	160	40	320	190	210	14	4	56
95	150	45	310	190	200	14	3	56
105	185	60	390	210	210	10	3	30

Products	Packs per box	Gamma code	EAN code	ITF code
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THE 1KG PGI

Spaghettoni	9x1kg	PB15002511518	8008912010201	18008912010208
Spaghetti	9x1kg	PB01003511518	8008912010102	18008912010109
Linguine	9x1kg	PB01007511518	8008912010096	18008912010093
Elicoidali	8x1kg	PB01029532518	8008912010157	18008912010154
Fusilli	8x1kg	PB01031532518	8008912010133	18008912010130
Mezzi Rigatoni	8x1kg	PB01038532518	8008912010164	18008912010161
Penne Rigate	8x1kg	PB01042532518	8008912010140	18008912010147

SPECIALS PGI

Pappardelle a Nido	12x500g	PS01132493516	8008912010188	18008912010185
Orecchiette	12x500g	PS01116222516	8008912013165	18008912013162
Rigatoni Napoletani	12x500g	PS01123493516	8008912014186	18008912014183
Paccheri	12x500g	PS01124493516	8008912014155	18008912014152
Paccheri Rigati	12x500g	PS01127493516	8008912013196	18008912013193
Fettuccine a Nido	12x500g	PS01133493516	8008912010195	18008912010192
Fusilloni	12x500g	PS01126493516	8008912014148	18008912014145
Conchiglioni	12x500g	PS01129493516	8008912014124	18008912014121
Tagliatelle a Nido	12x500g	PS01134493516	8008912010511	18008912010512
Calamarata	12x500g	PS01131493516	8008912011116	18008912011113

Pack width	Pack height	Pack depth	Internal box length	Internal box width	Internal box height	Boxes per layer	Layers per pallet	Boxes per pallet
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320	40	110	290	130	270	20	3	60
320	40	110	290	130	270	20	3	60
320	40	110	290	130	270	20	3	60
130	250	100	490	310	190	5	5	25
130	220	90	450	310	180	5	5	25
130	250	100	490	310	190	5	5	25
130	200	100	410	310	170	6	5	30

160	300	110	570	385	280	4	4	16
130	250	80	440	260	250	7	3	21
130	280	80	450	260	240	7	3	21
140	290	100	490	280	260	6	3	18
140	290	100	490	280	260	6	3	18
160	300	110	570	385	280	4	4	16
130	270	80	440	260	240	7	3	21
140	320	100	510	280	280	6	3	18
160	300	110	570	385	280	4	4	16
140	290	100	490	280	260	6	3	18

Products	Packs per box	Gamma code	EAN code	ITF code
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ARTISANALS PGI

Spaghettoni di Gragnano	12x500g	PA01201493516	8008912012014	18008912012011
Fusilli Lunghi Bucati	12x500g	PA01204493516	8008912012045	18008912012042
Pappardelle a Nido	12x500g	PA01205493516	8008912012052	18008912012059
Fettuccine a Nido	12x500g	PA01206493516	8008912012069	18008912012066
Calamarata	12x500g	PA01207493516	8008912012076	18008912012073
Conchiglioni	12x500g	PA01208493516	8008912012083	18008912012080
Paccheri di Gragnano	12x500g	PA01209493516	8008912012090	18008912012097
Lumaconi	12x500g	PA01210493516	8008912014100	18008912014107

Pack width	Pack height	Pack depth	Internal box length	Internal box width	Internal box height	Boxes per layer	Layers per pallet	Boxes per pallet
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120	340	65	435	255	180	8	4	32
130	320	80	495	275	255	6	4	24
140	310	90	495	295	285	6	3	18
140	300	90	495	295	285	6	3	18
140	300	90	495	295	285	6	3	18
140	295	90	495	295	285	6	3	18
140	290	90	495	295	285	6	3	18
150	310	90	495	315	285	6	3	18

Products	Packs per box	Gamma code	EAN code	ITF code
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ORGANIC WHOLE-WHEAT

Spaghetti	12x500g	PB03003022525	8008912525033	28008912525037
Farfalle	8x500g	PB03030221525	8008912525309	78008912525308
Fusilli	8x500g	PB03031221525	8008912525316	78008912525315
Mezzi Rigatoni	8x500g	PB03038222525	8008912525385	78008912525384
Penne Rigate	8x500g	PB03042221525	8008912525422	78008912525421

BIODYNAMIC PGI

Spaghetti	12x500g	PB03003022526	8008912526030	28008912526034
Farfalle	8x500g	PB03030221526	8008912526306	78008912526305
Fusilli	8x500g	PB03031222526	8008912526313	78008912526312
Penne Rigate	8x500g	PB03042221526	8008912526429	78008912526428

ORGANIC PGI

Spaghetti	15x400g	PB03003692528	8008912528034	48008912528032
Linguine	15x400g	PB03014692528	8008912528072	48008912528070
Penne Rigate	10x400g	PB03042684528	8008912528423	38008912528424
Mezzi Rigatoni	10x400g	PB03542684528	8008912528386	3800 8912528387
Fusilli	10x400g	PB03031684528	8008912528317	38008912528318

Pack width	Pack height	Pack depth	Internal box length	Internal box width	Internal box height	Boxes per layer	Layers per pallet	Boxes per pallet
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320	30	80	250	120	280	27	3	81
130	200	70	395	260	140	9	6	54
120	190	75	395	260	140	9	6	54
120	200	70	440	260	150	7	6	42
115	190	70	420	230	130	7	6	42

320	30	80	250	120	180	27	3	81
130	200	70	395	260	140	9	6	54
120	190	75	395	260	140	9	6	54
115	190	70	420	230	130	7	6	42

320	25	80	250	125	290	27	3	81
320	20	90	250	125	290	27	3	81
120	230	70	350	230	220	10	4	40
120	230	60	380	260	228	10	4	40
120	230	70	360	230	220	10	4	40

Products	Packs per box	Gamma code	EAN code	ITF code
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BAKING

Lasagna	12x500g	PS01122497560	8008912016012	18008912016019
Cannelloni	12x500g	PS01566707516	8008912010508	18008912010505

GLUTEN FREE

Fusilli	12x400g	PB00041017607	8008912530310	28008912530314
Penne Rigate	12x400g	PB00042017607	8008912530426	28008912530420
Spaghetti	12x400g	PB00003017607	8008912530037	28008912530031

Pack width	Pack height	Pack depth	Internal box length	Internal box width	Internal box height	Boxes per layer	Layers per pallet	Boxes per pallet
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95	190	53	395	190	200	12	8	96
105	220	80	445	250	220	7	9	63

130	170	65	400	270	180	6	5	30
130	170	65	400	270	180	6	5	30
270	31	70	220	135	270	28	3	84



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