



**A.Pro.C.**

**Consorzio**  
Консорциум

**SERVIZI PER L'INTERNAZIONALIZZAZIONE**

Международное Обслуживание



A few kilometres between Bari and Taranto, 380 metres above sea-level, is nestled the town of Gioia del Colle. The epic period of the Magna Grecia in the area initiated settlement in this beautiful area. To this day, excavations by the Department of Archaeology are in progress. A castle of historical interest, built during the reign of Federico II of Swabia is an example of engineering expertise and is a great tourist attraction having been constructed with a stone available only in this region known as tufo and called "carparo".

Our artisans use doughs made of hard wheat and produced with local flours. This careful selection ensures excellent extraction with no impurities. Additionally, this also retains a high level of glutens and proteins. Our flour has minimal passing through the wheat press - this in turn ensures the remarkable strength and presence of protein and glutens with literally non-existent impurity.



Our principal ingredients for the white dough flour of hard wheat are semolina and water.

For the vegetable dough of flour of hard wheat the ingredients are flour of hard wheat, water, spinach, tomato, red-beet, curcuma (a spice native of India) and pepper.

The acidity of the final product is well within the limits prescribed by law and in fact add to the natural taste of the pasta.

### Only Apulian Wheat

Extrusion: with die on bronze that determines the roughness of the dough.

Drying: to low temperature: from 29 to 33 degrees, on electronically temperature controlled looms, for a specific product related duration, which according to the product and size, ranges from 20 to 48 hours.

Why the die on bronze? "scratch" the dough, therefore keeping rough and porous the surfaces. This permits the product to absorb the cooking and seasoning in a more delicate fashion.

Why pasta? is a complete food that can be made in a multiple ways. Seasoned in a simple manner (to the "southern tradition") and in a right quantity that it can be used in hypocalorics diets it yields about 300 calories per portion and permit one to reach 500/600 completes calories per meal in a combination with legumes and olive-oils, without sacrificing taste and imagination in cooking.

Why vegetables pasta? is good and substantial in every health and nutritional aspect. An important comparison to basic white pasta is also important. Our natural vegetables, which add colour to the pasta, show from a chromotherapeutical perspective that natural coloured food additives have tremendous health benefits.

Cavatelli: Typical Pugliese Pasta made with a paste of flour and water have an elongated shape with an hole inside, are enjoyed and served with meat sauce, with vegetables like broccoli , good if served with seafood, delicious when accompanied by mushrooms cardoncelli typical murgia.



#### Tagliatelle

The tagliatelle are typical of Bologna, Emilia Romagna, but also of Marche and Veneto. Their name derives from the verb cut, because you get sliced the pastry left to dry and then rolled up. The typical condiment to match this type of pasta is the Bolognese sauce, but can be used different seasonings like ham, tomato sauce, wild mushrooms, truffles, seafood, peas and more.

#### Pappardelle

Of Tuscan origin, a form of pasta to taste with meat sauce , very good to accompany seafood delicacies.



Mezze Maniche are shorter of similar Rigatoni, but also retain skilled in a wide variety of seasonings, from the body as the sauce to the more smooth and creamy. With their cylindrical shape and outer lining, the sauce can be savored in all its different nuances, savoring every single ingredient.



I paccheri drawn to bronze are the format of pasta more typical of the Campania region. Defined also 'Schiaffoni', once famous as the pasta of the poor because too few were sufficient, but large, to fill the pot



### Calamarata

Size pasta that draws the squid as it cut into rounds.  
Excellent with seafood.

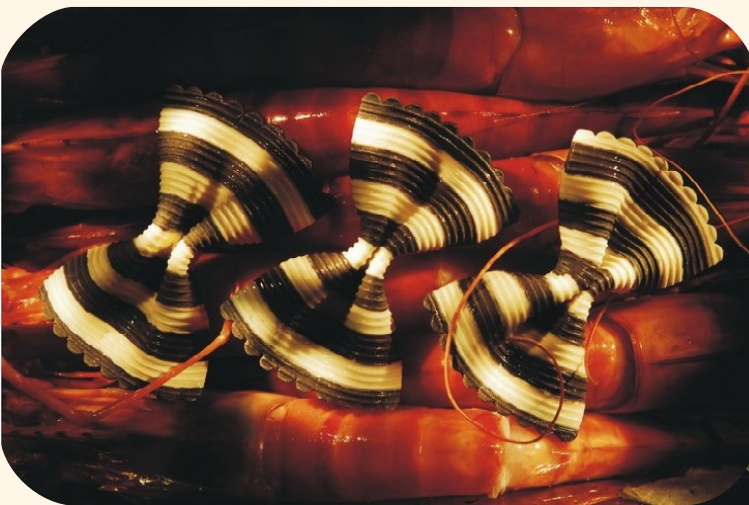


### Fusilli

Prepare the fusilli (also ferricelli): Mix the flour with water and salt, work the mixture until it homogeneous, and then derive long cylinder about 10 cm. Each cylinder works by wrapping it with his hand around the bridge, which will then procession leaving it to dry on a wicker tray or "spas."

### Farfalle

The dough created in the shape of a butterfly flag, colored green, orange and sand, which fly between a mouth to another. The form is not easy to achieve but with the right tools you can get good results. This type of pasta is classified short pasta.



### Rigatoni

Pasta created in the shape of a metal cylinder with golden lines. The form is not easy to achieve but with the right tools you can get good results. This type of pasta is classified short pasta.

### Creste di gallo

The dough created in the shape of a cockscomb. The form is not easy to achieve but with the right tools you can get good results. This type of pasta is classified short pasta.

### Conchiglie

The dough created in the shape of a shell that can be found on the beach. The form is

not easy to achieve but with the right tools you can get good results. This type of pasta is classified short pasta.



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