

Storci's story - a story

Storci was founded in 1991, yet its history can be traced back over six decades. Back in 1949, Anzio Storci started out as a workshop apprentice in Barilla. He went on to become a designer and eventually technical manager of the company which has been the biggest pasta manufacturer in the world since 1970, with lines producing from 4,000 to 9,000 kg/hour. In the 1970s, together with five work colleagues, he founded ParmaSei, a company operating in the dairy sector. Then, when his sons Michele and Simone had both completed their education they decided to follow in their father's footsteps and together they founded Storci.

Its core business immediately focused on building machines for pasta manufacturing. A few years later a merger was made with a larger company operating in the same sector, Fava from Cento, near Ferrara (Italy).

Since then the Group has gone from strength to strength becoming one of today's leaders in this sector with a market share of around 40%. Storci produces the presses which Fava uses to build the biggest industrial lines in the world for dry pasta production, while under its own name it builds systems for all other types of production: special dry pasta, fresh pasta, ready meals, gluten-free pasta and couscous.

Dry pasta lines

From the long experience in the construction of presses and lines for dry pasta production Storci entered from many years ago in niche dry pasta quality markets, as in the case of the highly appreciated Gagnano pasta, where over 70% of local producers use Storci machinery. Maccheroni, spaghetti, nest pasta, lasagna, long tubular fusilli,



conchiglioni and many other shapes are currently produced using our lines. Storci use the culture of the tradition as a basis and apply it utilizing advanced technologies and the best pasta equipment in order to maintain the original philosophy of slow processing and long drying times, while combining these with the most high-tech equipment in the world and modern, reliable control systems. These pasta lines can be completely automatic up to trolley filling, for both short- and long-cut pasta, while leaving to traditional drying in the static chamber the task of completing shaping. But even here, nothing is left to chance and a personal computer can control all drying phases in order to obtain consistent quality. This translates into lower manpower requirements and a product made to traditional standards, for the best high tech pasta equipment.

An example of innovation is OMNIA, the multipurpose line for long-cut, short-cut and special pasta production

in a single line: the only machine which can make all types of pasta (macaroni, spaghetti, nested pasta and lasagna). Thanks to the TH press with its innovative, patented dual head (linear and circular) and the exclusive patented multi-product pre-drying system, OMNIDRYER, product change-over is now simple and free from product build-up while the line itself is compact and space-saving. OMNIA guarantees unrestricted



of pasta machines

freedom of choice in terms of pasta shapes, while still ensuring high production capacities: 600 kg/h of short-cut dry pasta and 500 kg/h for long-cut dry pasta.

So now the problem of producing a wide range of shapes on a single line with lower operating costs and reduced installation space has found an answer. The OMNIA line is also available for special pasta shapes such as paccheri (large, hollow, tube-shaped pasta), candele (candles) and ziti (hollow tubes).

Couscous lines

Storci produces small couscous lines with outputs of up to 500 kg/h, while Fava produces lines with outputs from 1,200 to 3,000 kg/h for which Storci produces the machinery for the start of the line.

The partnership with Fava is of paramount importance as this company is a leader in the sector and explored these markets before us.

For couscous can produce the particle size required by the customer thanks to a specific choice of sieves, that produce fine, medium and coarse couscous. Premix is the innovative system which guarantees the quality of the product (which appears intensely yellow) and better firmness to the bite when cooked; inside the steam cooker unit use conveyor belts which, no longer being made of steel, overcome the problem of the product presenting black and burned grains which stick to the belt and can end up in the finished product.

Fresh pasta

The production of fresh pasta is a process that many consider well-consolidated and fully-developed. Storci begs to differ, if anything are ready to accept new market challenges: and fresh pasta is one of them.

A market that is in constant growth with special demands that require great skill and professionalism from the plant engineering perspective. Pasta manufacturers not only expect technology that can guarantee the excellent quality

of the product but also, and even more important, its safety for the consumer.

Ravioli, tortellini, mezzelune, pre-portioned tagliatelle and stacked lasagna: the widest range of fresh pasta products. Storci fresh pasta lines have been designed to guarantee maximum quality and shelf-life for fresh pasta with a single pasteurization process. High temperature drying, freezing and double pasteurization systems are available for frozen or stabilized pasta.

Thanks to technologies for the production of the dough, Premix®, Beltmix and Bakmix, it is possible to obtain top quality dough mixes with excellent firmness to the bite when cooked and a superb yellow colour also integrating vacuum technology. The STF TV and VSF TV/MIX series of dough sheeters make it possible to apply vacuum technology to the production of pasta sheets.

Ready meals

The promotion of ready meal lines is stepping up, not only in Italy, which is still our reference market, but also in other countries such as the United States, France and Great Britain where the consumption of ready meals is already part of the common day lifestyles. Ready meals offer an opportunity not to be missed, and are becoming increasingly more widespread thanks to the advantages they provide, such as time saving and convenience. The general economic trend over the last year has curbed the growth in consumption but this is a tendency that may be slowed down, but lasagna is the most popular ready meal. For this product, Storci has reconfirmed its flair for innovation by designing technical solutions for producing ready-to-serve lasagna which are partially and totally automated also as in terms of tray packaging. ■

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