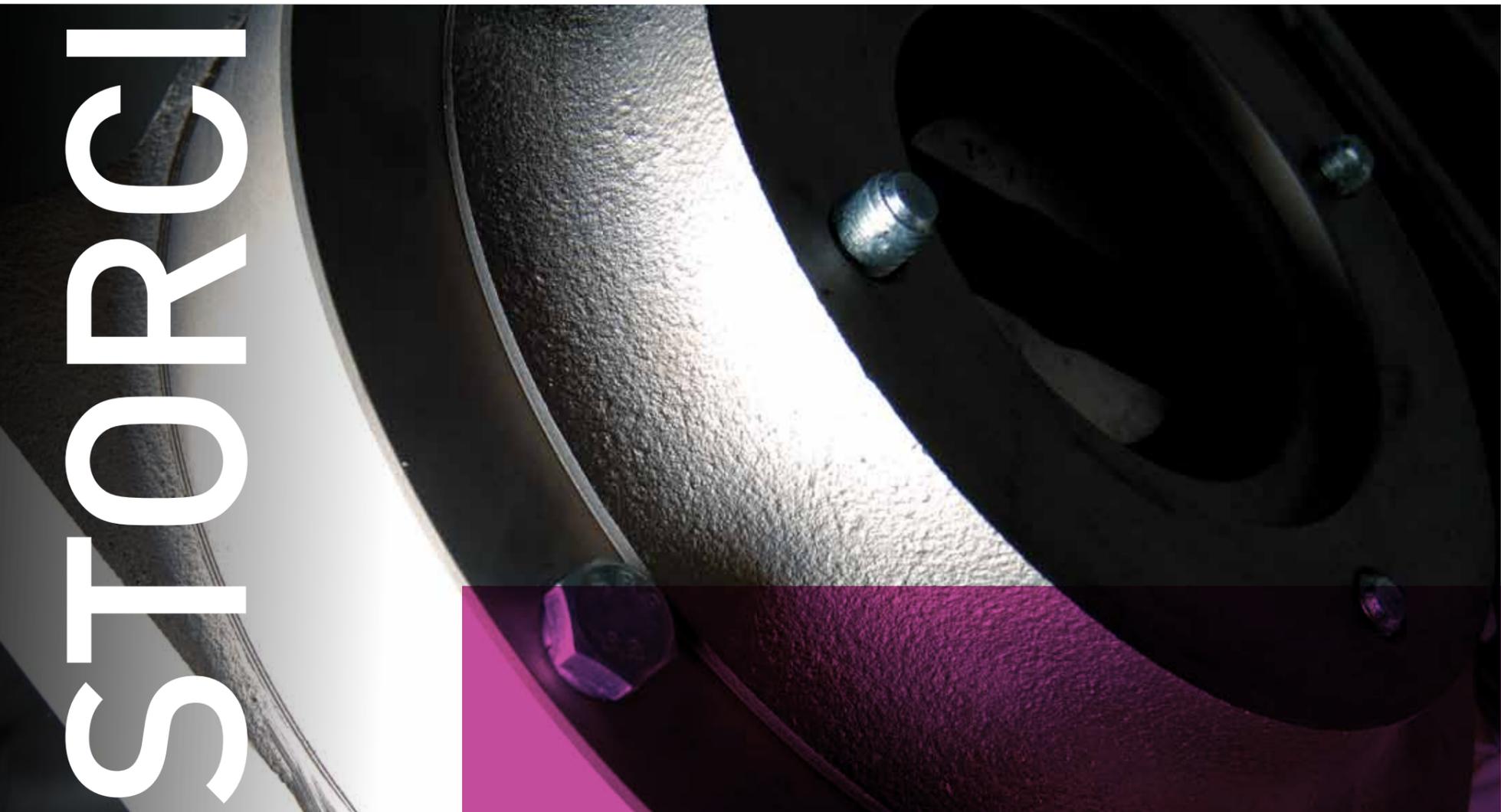


STORCI.COM

# 13

**Storci**  
PASTA MACHINERY



TECHNOLOGY,  
PASTA, PASSION!

FÁBRICA DE PASTAS  
INPASTAS



PASTIFICIO  
MARULO



BLUE BIRD  
PASTA FACTORY



Cookers are the best solution for dough continuous cooking for ready meals lines. They guarantee homogeneous cooking, precision in product transport, in and out of the machine.

This cooker is suitable for treating any dough dimension and allows different cooking times.

**Functioning:** The dough enters the cooker and is transported toward the cooking basin, then is submerged in the boiling water.

**System Improvements and innovations:** A system has been created so that the chain, transporting the dough rods, is always kept out of the cooking water. It does not touch the water preventing wear damages, thus guaranteeing a long life and lower maintenance costs. Another improvement is that one referring to the prevention of dough wrinkles or air bubbles; these are problems that can cause the dough to be side-slipped or sometimes torn.

A belt with herring-bone rods has been designed to keep the dough just below the cooking water level. This solution prevents the dough to move sideways during the passage through the cooker whereas the air bubbles, pushed by the herring-bone rods, come out sideways.

Another improvement is heating up the cooking water using vapour. On the bottom of the cooker basin, some plates, called trap cold, have been placed. The vapour flows through them heating up the lower surface of the basin, without touching the cooking water. This way you do not have to use sanitary vapour and bearing high costs of purchase and maintenance. Moreover, thanks to the control of several sensors placed inside the cooking basin, it is possible to

keep a constant temperature of the water during all process phases.

Last but not least, the cooking basin cleaning has been made easier and faster than in the past, thanks to the choice of the steel bars used in the cooker in place of the belt and the catenary placed outside the cooking basin.



## STORCI COOKER

## EXCEPTIONAL DOUGH COOKING



## STORCI AND MARULO PASTA FACTORY:

## PASSION FOR PASTA



Francesco Marulo, owner of the factory of the same name, answers our questions. He tells us why he chose Storci to produce high quality traditional pasta.

**Could you tell us your story?** The Company was founded thanks to the initiative and innovation desire of the Marulo Family. The goal is the production of a very high quality pasta that is the demonstration of Torre Annunziata's tradition, known until mid-twentieth century as the "arte bianca" center. We are in a magic pasta production area; we make only 1200 kilograms a day, presenting our super premium line intended for "gourmet" consumers. Technical and traditional knowledges along with the selection of exquisite raw materials make our pasta a unique product of the culinary art of this town.

**Which are the main features of your pasta? What does artisanal art**

**mean to you?** We focus with passion on selected raw materials and traditional processes, bronze wire drawing and a slow, long, low-temperature drying process, to guarantee flavour, colour and firmness after cooking: our pasta is unique for its aroma, roughness and porousness. We always choose high quality raw materials, after attentively analysing the durum wheat. Traceability is always assured from harvest to table.

Each aspect of the process – such as humidity and temperature – is thoroughly controlled.

After the bronze wire drawing, the next drying phase is very

slow; this way our pasta achieves excellent characteristics.

**Why did you choose Storci?** As we strongly wanted to make an excellent product, we could do nothing else than being flanked by a pasta production line world leader brand. The choice proved to be a winning one, the product made by Storci's plants has met all expectations since the testing. All this thanks to the professionalism and expertise of Storci's technicians: the added value to a flawless supply.

**What do you expect from the future?** We would like to be the reference company among the finest traditional Neapolitan pastas. We always look for the excellence, to make people experience the fascinating "arte Bianca" taste. To reach our goals, we rely only on innovative and well-organized companies such as Storci, able to accompany us along the way.



## ENLARGEMENT OF THE LINE



## TRAINING CENTER NEWS



Important news is coming up in **Storci Pasta Center – Training & Research**. It is located at Pasta di Canossa Factory – Cuniola estate – and is a permanent training center as well as a real pasta factory, equipped with an Omnia line suitable for producing instant pasta too.

The multifunctional Omnia, that can now produce several shapes of short, long and special dry pasta in addition to many shapes of instant pasta, will be ready soon to produce also nests and lasagna. This plant will be equipped shortly with a nests/lasagna making machine, thus our Customers will be able to carry out tests and experiments on nests and lasagna too. The machine has been recently restyled: new design, new materials and new technical solutions. All this results in a solid machinery, with easy cleaning and servicing.

Our nests/lasagna making machine performances can meet any needs such as speed rotation of the calibrator and cutting rollers controlled by inverter, to facilitate the continuous use with presses and dough sheeters.

Moreover, the length of cutting, set by the operator, is controlled by encoder and is independent of the machine functioning speed. Standard width of the tagliatelle are as follows: mm 1, 5 -2 -3 -4 -5 -6 -8 -10 -12 -14 -16 (more dimensions on request). A transversal blade, controlled by encoder and placed near the trays collecting the product, makes the final cutting.

The unloading of the product onto the trays is automatic. Last but not least, it is equipped with an oval piping kit for “bundle” nests and its parts in contact with product are made of stainless steel or treated with non-toxic covering.

Thanks to our machine the Customer can decide whether to produce laminated or extruded pasta. It is possible to set the thickness and the width of the tagliatelle from 1,5 to 16 mm. More dimensions on request. The nests making machine is available either with 8 or 16 pipes, with a production capacity up to 500 kg/h on trays from 600 x 1200.



Our technology enables you to get a wide range of shapes, such as the festooned shape, obtainable by means of a die (like reginette). You can also get the “varied” or the “wavy” shape, starting from the lamination phase.

Thanks to several set-ups, you can have a wide range of surface finish so that your product stands out from the others. Marbled or coarse-grained etc., choose the finish type and start your production, our machinery will do the rest.

Contact us to know all the news of our Training Center and find out all the activities and tests available for our Customers. Our philosophy is simple: we would like to be an instrument for Customers who like to see first-hand Storci's technology and have access to our facilities as well as implement their pasta productions.

You can email us [sales-storci@storci.com](mailto:sales-storci@storci.com) or phone us +390521543611.





The introduction of pasta in the eating habits of Indian inhabitants has been stabilized since the 2000s, when this product started to spread to all market segments. Pasta is not successfully sold only in big cities nowadays but it is also very well known in small towns, proving not to be a fad. Blue Bird brand was created in 1974, brought to the Indian market by United Agro Company. Their sole aim is the production of Italian style high quality pasta. To reach this goal, Blue Bird employs only processing techniques based on the greatest efficiency and able to preserve proteins and water organoleptic characteristics, using only the best semolina and the clearest water. Blue Bird has soon become a re-known brand in

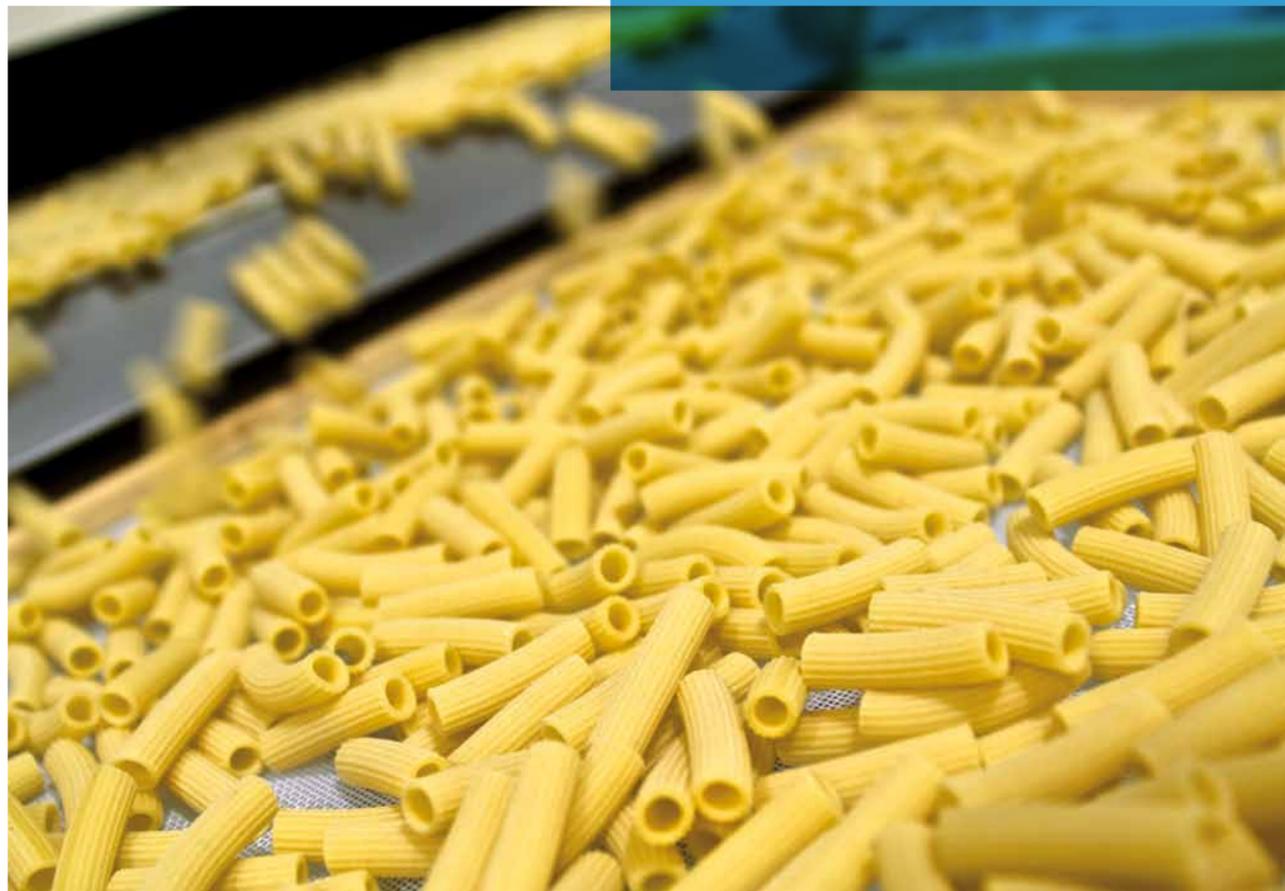
such a growing context – always conscious of the innovation and technology importance – and feels the need to step forward to reach a more prestigious award.

For this reason the Company decides to buy Storci's short pasta production line, that is installed in Surat Factory and starts producing standard shapes, such as penne and fusilli as well as the typical Indian vermicelli (a sort of short spaghetti).

Fabian Balestrazzi, Storci's sales manager and Blue Bird contact person says: "the relationship between Blue Bird and our Company has been very strong since its very beginning. Both family run, our Companies have immediately focused on the same goal: making excellent pasta using a technology that safeguards tradition. This is a winning formula for a successful duo".

WITH STORCI  
FOR AN  
EXCELLENT PASTA

BLUE BIRD



THE  
BOLIVIAN GIANT  
INPASTAS

PICKS STORCI  
FOR INSTANT PASTA  
PRODUCTION



Mr Calabi (in the picture), engineer and general manager of Inpastas, answers our questions pointing out the reasons why the Bolivian Company – already owning large dry pasta production lines – chose Storci for such an important project like Instant Pasta.

**Could you tell us briefly about your Company?**

Inpastas was founded in 1992 in Santa Cruz de la Sierra, aiming to produce a high quality pasta affordable to Bolivians. We also wanted to make pasta that could be competitive worldwide. Reaching these goals, as well as witnessing our children growing up eating our pasta, are sources of pride and motivation to go on with our project.

**How come did you make up your mind to make instant pasta?**

Our attention was drawn by the fact that lately quick and ready meals have been more and more requested, although we were not in favour of noodles that, as you certainly know, are usually fried foods. For this reason, when we heard about Storci's instant pasta, as a healthy alternative to noodle, we decided to count on this Company and started to produce Pasttini brand, the first and unprecedented instant pasta product in Bolivia.

**Which are the main features of your Pasttini?**

Pasttini is vapour pre-cooked pasta, thus not fried. That's its main feature. It is a short pasta soup. For this product we have

created flavours with no glutamate, either standard (such as beef and chicken) and new ones, based on unusual ingredients such as peanuts Pasttini... and many more.

**Please tell us why you chose Storci.** We like their innovative approach and the fact they always look toward the future; we have known this Company for years, as they are one of our most important suppliers; consequently we chose to rely on them to face this new challenge.

**Which are your projects for the future?**

We want to go on with the instant pasta business, aiming to reach a genuine and healthy food. For this reason we have decided to make instant pasta using an important amount of quinoa, chia and bran flours reaching excellent results.



# APPLE LEATHER:

## FROM THE BIN TO AN ECO-DREAM



The new “apple leather” stems from an ingenious idea of a brilliant engineer coming from South Tyrol, Alberto Volcan – an entire life devoted to research – with nearly 10 years of Anzio Storci’s support. Two strong and determined personalities have invested their own genius and created a project that, with the help of Storci’s machinery, allows the realization of vegetal or apple leather, thanks to a drying and grinding process, as well as sterilizing the wet scraps of apple juice. This very material, indeed, can be used to make thermal insulating elements for the construction industry as well as shoes, bags and clothing accessories. In 2016, after a long period of study and research, the prototype was created. March, a Company headquartered in Bolzano, that has been producing tarpaulins, covers and sport facilities protections for more than 40 years, has just started to make bags using this material. Not is the technology used suitable for apple waste only, but it can also be used for the waste of several natural products. An example is given by pistachio nut major Iranian producers (450.000 tons of product per year) who have recognised in this project the possibility of re-using important quantities of waste (200.000 tons approximately).

Last but not least, this project enabled six students, registered in Engineering degree program in the Universities of Trento, Padova, l’Aquila, Bolzano and Berlin, to submit a graduation thesis which concerned no other but apple waste.

