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SIMONE STORCI: OFFERING OUR CLIENTS ENERGY SAVINGS IN THE NAME OF ETHICS AND SUSTAINABILITY



“180 BELTMIX SYSTEMS, 73,000,000 KW/H SAVED, THE EQUIVALENT OF 44,000 BARRELS OF OIL SAVED - WHICH IS LIKE GIVING AWAY A YEAR'S WORTH OF FREE ENERGY FOR A WHOLE TOWN WITH 350,000 INHABITANTS”

For a long time now Storci has been focusing on technology for all, paying particular attention to energy savings and the sustainability of its machinery.

Simone Storci, managing director, highlights this aspect: *“We are keen to offer our clients pioneering products and technologies which respect the environment and ensure energy savings: to improve other solutions so that we are always sure to meet our customers' requirements in full.”*

All pasta manufacturers have different types of dough preparation units, but only Storci has for some time now been installing the Beltmix: this is the most interesting innovation of the last few years in terms of dough preparation technology. The Beltmix replaces the traditional shaft and blade mixing tank thanks to its pairing with the Premix® pre-mixing unit and a patented slow-moving accumulation conveyor for the dough rest period. This mixing system marks a significant technological step forward for dried, fresh, egg and special ingredient (spinach, tomato, etc.) pasta.

“This technology improves the result making it possible to obtain better quality pasta with a better colour and offers production management with more efficient product changeover, cleanliness and hygiene. All this with energy savings ranging from ten to thirty times less consumption compared to traditional mixing tanks.”

“180 Beltmix systems, 73,000,000 kw/h saved, the equivalent of 44,000 barrels of oil saved - which is like giving away a year's worth of free energy for a whole town with 350,000 inhabitants. The mean savings for a 3000 kg/h line is approximately € 21,000 a year.”

Since the dough is not subjected to any kind of mechanical action, the Beltmix guarantees that the original properties of the raw materials are kept intact and optimizes the color of the finished product which, in the absence of oxidation, remains brighter and more intense. Swapping from normal dough to coloured dough? This no longer takes hours! With Beltmix pasta type changeovers can be performed quickly (approximately 5 minutes) without there being any risk of one dough type contaminating the other. Beltmix has significantly reduced cleaning times; this operation can be performed ten times quicker than with traditional tanks of the same volume and production capacity.

One further advantage: on lines for filled pasta, Storci technology includes an automatic scraps recovery system which reduces pasta scraps to granules so that they can be reincorporated into the dough produced by the Beltmix system, creating a more elastic sheet of pasta.

“With quality and innovation at the fore, we pursue the ambitious aim of creating technologies and machineries which are easy to clean, run and economical in terms of energy consumption while at the same time delivering an exceptional result: increasing the competitiveness of our customers.”

SIMONE STORCI MANAGING DIRECTOR



RUSTICHELLA D'ABRUZZO: ARTISAN PASTA PRODUCTS FOR LARGE MARKETS

the long partnership with Storci. An interview with Gianluigi Peduzzi

Rustichella D'Abruzzo is a pasta factory where artisan tradition and quality reign supreme. This is the overall atmosphere in the company and the message we get from Gianluigi Peduzzi, their Managing Director.

Can you tell us about the short supply chain which makes your products particularly special?

PrimoGrano is a pasta range which uses the San Carlo variety of durum wheat grown in Abruzzo (in the Vestina area to be precise) by local farms which annually receive seed grain directly from Rustichella. This range accounts for approximately 5% of pasta production. All the processes, from sowing to harvesting, are monitored by a number of company experts with collaboration and inspection from the Istituto Cerealicolo (Cereal Institute) in Foggia to obtain durum wheat with the high protein value essential for the quality of the pasta. The end consumer gets to enjoy the taste of days gone by.

What pasta shapes are most representative of your factory?

GIANLUIGI PEDUZZI



With PrimoGrano, in particular we produce spaghetti, penne rustiche, traghetti and sagne a pezzi. Then for all the other ranges we also make rigatoni, penne and tortiglioni. Our range of special pasta shapes includes: torchietti, trenne, trennette and many others.

Which markets are you serving?

Many different markets both in terms of demands and tastes: Germany, Canada, the US, Brazil, Thailand, Japan and India. A new plant with the Omnia line will be officially opened in India at the beginning of November.

Why Storci and why an exceptional line such as the Omnia?

We have been successfully working with Storci for 12 years because the high quality and high technology of their system have enabled us to offer top-quality products, try new shapes and above all make a wide and varied catalogue of products with a single system. Certainly it is a partnership which will continue, also thanks to the lines for short and long pasta which we recently purchased and are now operating at full capacity giving excellent results in terms of production.

What are your other brands currently available on the pasta market?

Innovation is at home in Rustichella d'Abruzzo and we have the brands "Zerotre", a line of organic pasta for children and "PASTA YOUNG", a new range of functional food pasta. These brands are designed to meet today's nutritional demands.

Does Storci stand for an added value? Why?

We believe that top-quality grain and experience are the main factors in achieving excellence: Storci's professionalism and products ensure we meet this essential goal day after day.



"WD" PRESSES: 100% WASHABLE

our best efforts for your most demanding markets

Putting an unsafe product on the market leads to sanctions, negative publicity and a damaged trademark image! A good pasta plant produces good, popular pasta which makes the manufacturer's brand famous. One of the main aims is to sell and continue selling ever increasing volumes, consequently pasta must be safe, in other words it must not be a potential health hazard for consumers and it must have the longest shelf-life possible. To achieve this, cleaning and sanitization of machinery is one of the main factors to be managed. Automating and guaranteeing maximum hygiene means achieving constant product quality, resulting in customers' growing trust towards the brand name: trust means sales.

The success of pasta manufacturers is something Storci takes to heart and consequently we want to offer the best - always! This is why we offer you the maximum level of construction quality and ease of sanitization: our "USDA-washdown" presses are a guarantee!

In the HACCP self-monitoring plan, a great deal of importance is given to the managing and controlling of cleaning operations: quick sanitization of the surfaces and components which come into contact with the product is essential as any food residues are a potential source of contamination. When aiming to export to the USA, machinery must observe the very strict FDA and USDA standards: washdown is the right word. Here at Storci we give this aspect a great deal of thought; systems are conceived in such a way as to allow for regular and constant manual cleaning, using construction materials which are resistant to the aggressive action of the chemical agents and/or steam used during sanitization procedures.

Washdown is the process of cleaning surfaces which come into contact with foodstuffs from top to bottom, usually by means of detergent solutions applied using a high-pressure jet cleaner. Which is why all the machinery, the mechanical and electrical components of the Storci "WD" series are designed to resist high-pressures as well as water and various chemical solutions.

Motors, electrical panels, power cables are subjected to this procedure and consequently a great deal of attention must be paid to various aspects.

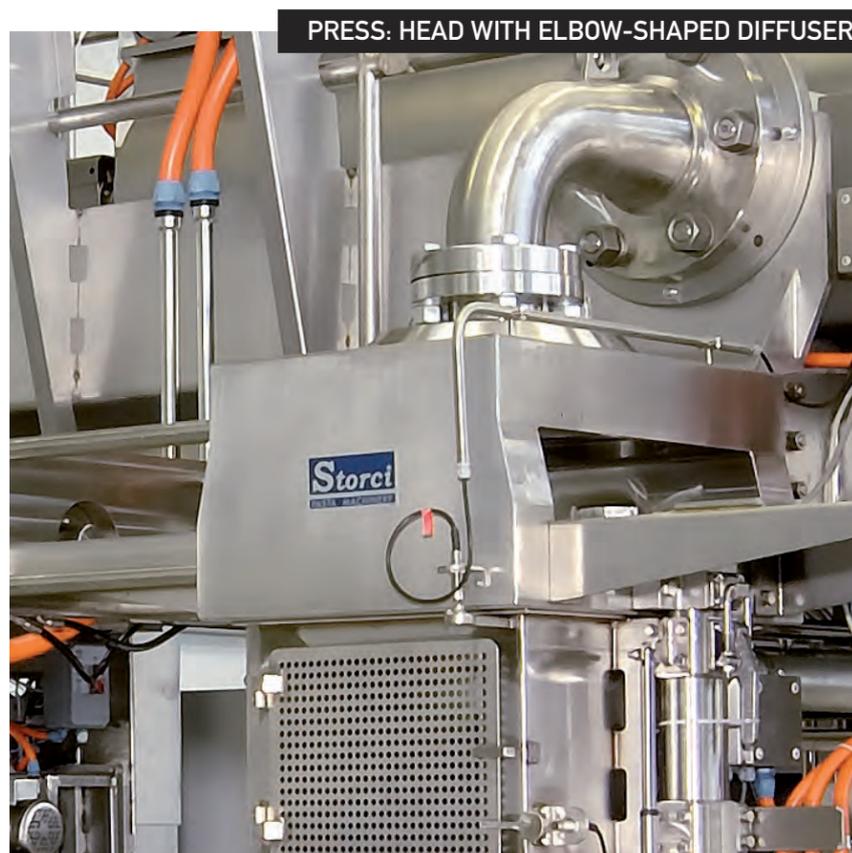
The safety of operators who, on a daily basis, are involved in the washdown of machinery connected to the mains is our main concern, but also the structure design must take into account the need to facilitate optimum washing water run-off and avoid any possible points where water may stagnate.

Walkways, steps and platforms etc. are built following anti-slip criteria to prevent operator slipping hazards when surfaces become wet during washing operations. Ingredient dosers and the Storci Premix® guarantee maximum speed in fitting and removal operations and, on the inside, the raw materials conveyor components are free from stagnation points, protruding bolts or any other components which could prove difficult to clean. Kneading tanks are fitted with paddles which do not pass through the shaft and consequently are free from bolts (which are difficult to clean), corners are all rounded and drainage holes ensure washing water cannot accumulate. The head is built entirely from stainless steel and is connected to the cylinder by means of an elbow pipe with a guaranteed seal which is all easily taken apart.

Pasta cutting systems provide maximum access to each component both in the area under the die and near the blades. All this to maximize the simplicity and accessibility to all those parts which need to be cleaned and washed with high-pressure water-based solutions every day.

Storci "WD" offers the best investments in automation and construction quality to provide a maximum guarantee against the sale of contaminated products; furthermore, as well as gains in food safety, products also have a longer shelf-life meaning greater opportunities for sales in markets further away, such as the already mentioned United States. The best pasta plant, the best pasta, the best brand: yours! A single reference point: Storci.

For information, please visit: www.storci.com



PRESS: HEAD WITH ELBOW-SHAPED DIFFUSER



“REC” PASTA SCRAPS RECOVERY SYSTEMS

quality dough and short payback period

The need to recover and recycle pasta scraps made on production lines has become a point of significant interest for pasta makers due to the rising costs in raw materials. Consequently the demand for innovative systems which can make this operation easy and profitable is on the increase.

Usually it means recovering fresh product at the start and end of the production line, such as: dough from press start-up operations, sheets from bow-tie or nesting machine start-up, scraps from spaghetti production and feed chamber residues (even measuring 600 mm) resulting from format changeover operations.

With the complete “REC” range, Storci has developed pasta recovery systems which make it possible to obtain scraps small enough to be easily rehydrated and re-kneaded. With the high level of pasta recovery and the abatement of waste disposal expenditure, the system pays for itself very quickly, while at the same time guaranteeing optimum scrap management (graph 1). The feedback we have had from customers has been 100% positive.

The range is made up of ten models which can be divided into three main types:

BASIC REC: grinder/blower with pneumatic conveyor leading to the kneading machine, this model can be fed manually with moderate size pieces of dough through a hopper and safety grille.

EASY REC and REC 500: units with pre-grinding tanks (from 30 - 130 litres) and grinders/blowers which can be fed by containers in standard use in pasta factories. Mounted on structures fitted with wheels or feet, these machines come complete with electrical systems and control panels and include a pneumatic conveyor to take the product to one or more kneading machines.

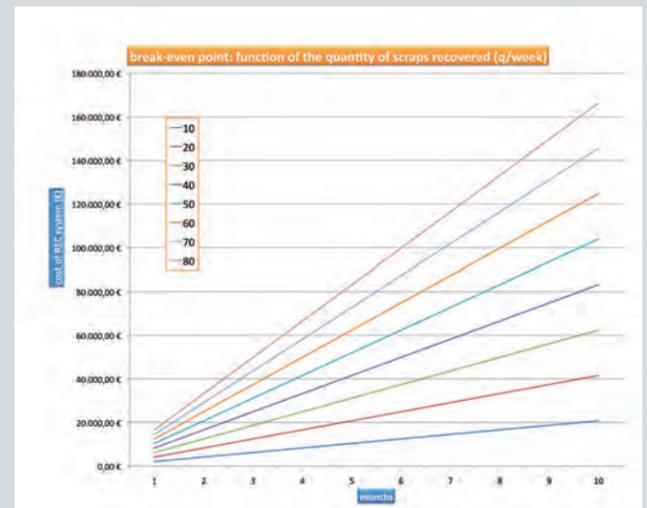
REC 1000: units complete with loading cell and gravimetric dosing feature, with a conveyor under the tank which acts as a dosing unit for the grinder/blower, for correct control of the quantities to be sent to the various kneading machines to ensure there are no significant variations in the quantity of dough during the production phase (graph 2).

REC 1001: with automatic elevator column for 95-litre tubs.

REC 1002: with automatic elevator column for 700-litre tanks.

REC DRY: complete system for processing fresh product which is then dried and ground by a mill so that it can be reused as a dry ingredient.

One of the strong points of the REC models is the fact that the quantity of scraps made available for being re-kneaded remains constant thus making it possible to obtain products which always maintain the same characteristics, unlike other systems which have a product outfeed which may fluctuate over time causing obvious problems for the end product (in particular white spots and poor cooking quality). Our experience in the pasta sector means we can guarantee the equipment is sturdy, carefully built and almost self-cleaning. The ground product which is sent to the kneading machine has a uniform and controlled granule size which is similar to the pre-kneading size in outfeed from the Premix® machine. Results in terms of dough quality? Brilliant!



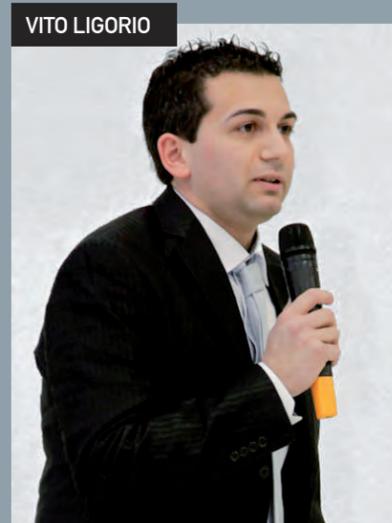
“AL MATTARELLO” PASTA MANUFACTURER: FROM THE FIELD TO THE TABLE

only quality pasta. An interview with Vito Ligorio

It's always a pleasure meeting and talking to people who are passionate about their work. When you talk to someone who explains the reasons behind their work with enthusiasm, information is absorbed in a simple manner giving the sensation of discovering a “new world”. That's just how Vito Ligorio comes across, son of the founder Pietro who set up the pasta factory in 1979:

Al Mattarello, is a particularly well-known artisan pasta factory, what exactly do you make?

Over three hundred types of fresh and dried pasta. Orecchiette in various versions is one of our top products together with cavatelli, strangozzi and strascinate, strigli and strozzapreti, ricciatelle and troccoli, pappardelle and paccheri and much, much more.



VITO LIGORIO

Can you tell us something about your latest product made with local, high-quality semolina flours?

We are staying in the field of tradition. We are offering a product which is very typical of the area, “Mmaritate” which are a combination of



the traditional Orecchietta and the Maccheroncino al Ferro. This pasta is made using local stone-milled semolina, made from the durum wheat cultivated in the fields by our local farmers in the San Vito dei Normanni area. The result is a very coarse ingredient which gives excellent results both in terms of quality and taste. *To what extent does Storci machinery contribute to manufacturing such high-quality pasta?*

We knew Storci would be our ideal partner. Not only can we be sure of making products closely linked to tradition, such as ours, but also high-quality ones. So much so we are trying to move our entire artisan production over to Storci lines. The market is making ever greater demands on us and we need to make sure we are ready to meet those demands. The whole production range has been converted to using raw materials which are exclusively Italian in origin and certified. And Storci is with us all the way.



SERVICE: A TRIED AND TESTED TEAM

IMMEDIATE AND PROFESSIONAL TECHNICAL INTERVENTION. AN INTERVIEW WITH SIMONE FRANCHI

Speaking about the members of his team Simone Franchi, manager of the service department, says:

“They are tireless, always out and about or ready to set off to sort out any unexpected event or problem which may arise; they are virtually irreplaceable. Part of the team is on the road for 300/365 days a year. Customers know we’re exceptionally reliable and that they can always count on Storci’s technical staff, from the moment of purchase through all the various pre-testing, installation and final testing stages.” All of our personnel are highly experienced: part of their experience comes from within the company, developed and consolidated on Storci machinery and lines, while the rest is gathered from external sources, a whole series of input and experience built up elsewhere, thus creating truly all-round professionals. The young and “the not-so-young” are continuously exchanging knowledge and experience so that they can always give the best possible service. Because purchasing a Storci product also means acquiring

excellent technical and technological know-how and having the most highly qualified professionals at your service.

Here are the team members (in alphabetical order): Fabrizio Colla (travelling support technician), Simone Franchi (service manager), Stefano Imbrò (tester), Simone Pisi (travelling support technician), Vincenzo Tripodi (tester), Rudy Vender (software technician), Luca Vezzosi (fitter). And last but by no means least, we also have the back office team made up of Fausto Nadotti and Fausta Mavilla who, together with Elisa Pelati, deals above all with spare parts. This is yet another way to make sure clients know that Storci is always by their side.



A QUICK CHAT WITH... ALBERTO SERVENTI

AN IMMENSE PASSION FOR PASTA AND FOR STORCI



How long have you been working in this sector and what do you like most about it?

After graduating in Mechanical Engineering I went straight into the pasta sector in 1986 alongside Anzio Storci working for ParmaSei.

This is where my immense passion for pasta was born and I realized this was my sector, something in which to invest skills and knowledge and above all learn a great deal.

You have recently received an important award, the title of Maestro del Lavoro (Master of Labour), what does this mean to you?

For me this title was as welcome as it was unexpected and I feel the award goes as much to Storci as it does to

me in that Storci is an active and dynamic company. This company attitude allows all its collaborators to enrich their store of knowledge and creates the motivation for everyone to give their utmost.

You are responsible for the Research and Development department, how is the team you co-ordinate managed?

The team I am happy to be a member of is made up of myself three other colleagues,

one of whom is in charge of operational management of the testing rooms/ laboratories available on company premises, while the other two take care of technical aspects and new projects. Our team examines and develops new ideas conceived within the company itself and/or special requests which may be made by new or potential customers, mainly concerning (but not limited to) the world of pasta.

How do you go about dealing with new requests?

First of all the idea or request is analyzed to assess, at least theoretically, its feasibility. If the project appears feasible the concept is studied further and small prototypes are built so that production tests can be carried out making use of the machinery available in the laboratory.

There is the real opportunity to recreate the entire production cycle, including heat treatment and drying. Finally we evaluate the possibilities of actually being able to market these new machines.

What is the company's strong point?

As I mentioned before, we work as a team, meetings are held to gather everyone's ideas with the aim of developing new ones and often colleagues from other company sectors get involved so that we can make the most of all the know-how we have acquired over the years, a whole heritage of experience.

COUSCOUSLINE 500



Storci is not just a supplier of couscous lines but it is one of the major players in this important sector.

Our partnership with this company enables us to strive for improvement together, as we set out eagerly on the couscous trail.



Chief Executive Officer
ISSAADI TOUFIK



Couscous is a natural product based on ancient traditions. Its preparation and cooking require care and skill, following specific rules which make it a healthy and enjoyable food. Consequently we have brought together all our experience to create a line which strictly observes all the individual stages in the production process.

