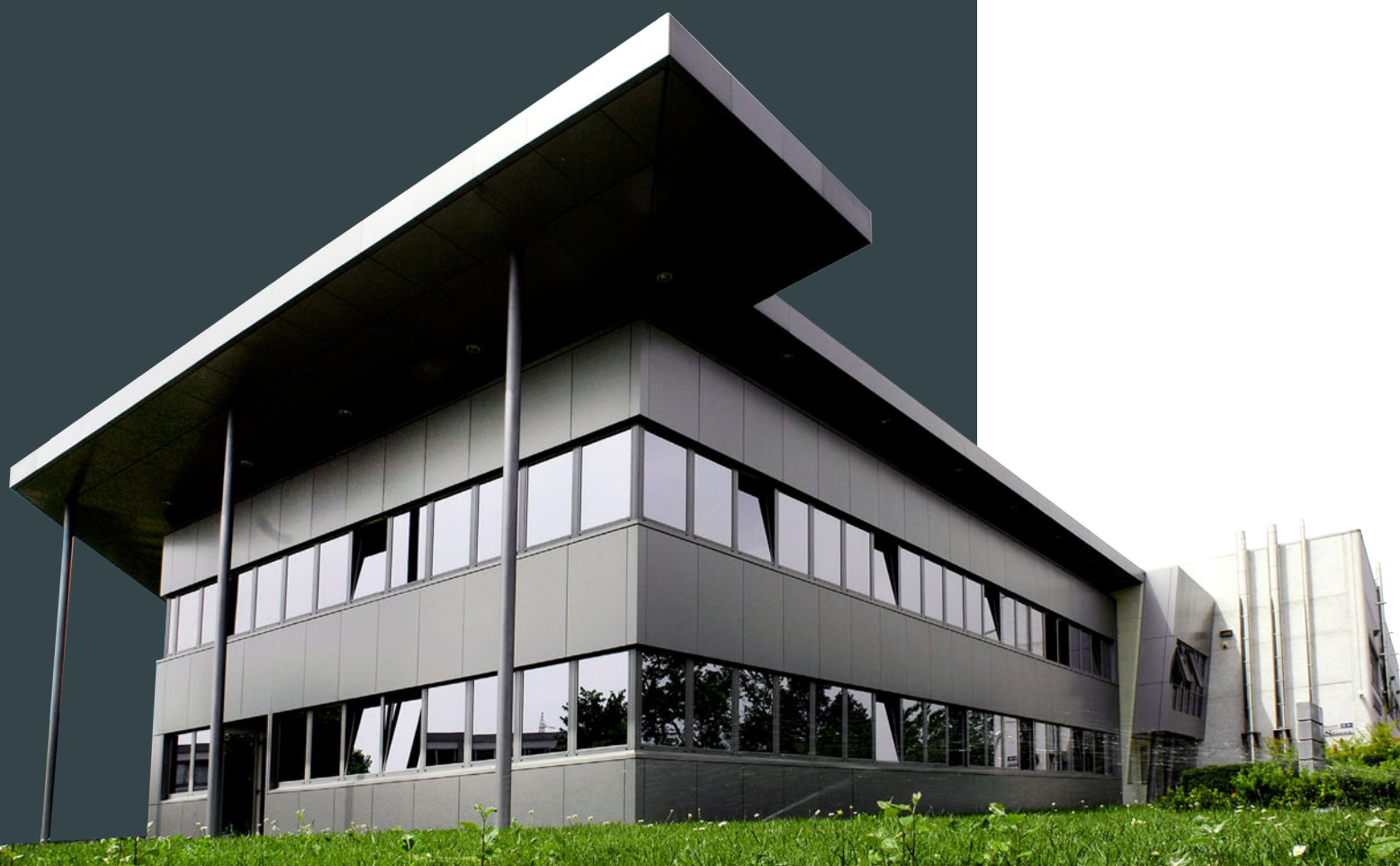


COMPANY PROFILE

FROM STATE-OF-THE-ART TECHNOLOGY, THE REAL ITALIAN TASTE



STORCI

A STORY OF PASTA TECHNOLOGY

Since 1991 a sole aim: the complete satisfaction of our Customer

Since 1991 we have been working in the pasta machinery sector, in the pursuit of technology and innovation, making sure that the right attention is always given to tradition. Our team consists of active and expert professionals, set in a lively and versatile organization, operating with a sole aim: Customers' satisfaction. Whether it be engineers, technologists, mechanics, designers, customer service... our staff always make sure that the possible Buyer can fully reach his goal. We guarantee expertise and a great cooperation.



Although it is no longer a family-run business, due to the great growth of the past few years, the Company has been keeping up its original philosophy as its main feature, towards both its Partners, thanks to a successful cooperation, exchange of views and mutual trust, and, especially towards its Customers. This attitude also applies to the people working in the Company and we continuously pay attention to training and refresher courses, because we are aware of the appreciation of each individual and of the positive outcome this has on the whole team.



Our key words: customization, flexibility and adaptability

Our attention towards the material used for our plants is unlimited: we look for very high quality only and precious, resilient products to guarantee the certainty of a result that represents the "made in Italy" food excellence. We can proudly confirm that we have contributed so that pasta can be regarded as the most famous and relished food in the world. For this reason, we select only reliable Partners, which guarantee high quality standard and share our organizational philosophy in the creation and development of mechanic and technological components in line with the times. When confronted with Customers, our passwords are directness and discretion: we like to listen to their production demands right to the end. Customization, flexibility and adaptability are our core activities enabling us to design and create our machinery. Moreover, Customers will be able to appreciate the long life of our lines and the low need to continual maintenance works that weigh so much on production total costs. In case maintenance works are needed, they are carried out in a short time and by highly skilled staff, specialized in a prompt solution of problems related to the plant.

The Company today

In the light of the experience achieved from the realization of large plants, Storci manufactures the following lines under its own brand: beyond dry pasta (short, long-cut and special shapes) Storci also produces couscous lines, fresh pasta lines (filled, laminated and regional), gluten-free pasta (fresh and dry), ready meals (lasagna, cannelloni and multiproducts plants) and instant pasta.

About 90 people working with an average turnover of 22 millions per year, constantly growing. Storci has an internal MIUR certified lab, and a Training Center at Pasta di Canossa Factory. The Company is unstoppable, always looking forward to new challenges and has shared the enthusiasm, modesty and philosophy of its founder. "I have been working in this sector for 60 years and still every day I have something new to learn". The valuable words of the President encourage his collaborators to enthusiastically work with passion and motivation so that, thanks to Storci's plants and machinery, we can produce most of the good pasta eaten every day in the world.



Laboratory

Our R&D Lab is equipped with state-of-the-art technologies. Thanks to the work of our skilled staff, it is officially approved by the Ministry of Education, University and Research (MIUR) as a highly qualified lab for the industrial research. It boasts cooperation activities with experts of the pasta sector, with University of Parma, Science and Food Technology Dept as well as Mechanic Engineering Dept. It is the throbbing center of the Company where two main activities are carried out: the first one is dedicated to Customers who can benefit from it for their needs, along with the support of Storci technologists. It is actually possible to produce and test several types of pasta in addition to our technology. The other activity consists of making available machines and plants to the internal sales and technical staff, from pasta production lines to dosing, mixing and pasteurization systems with on-line quality control.

WITH THE TRAINING CENTER

R&D STARTS A NEW ERA

Training and Research

Storci Pasta Center is not a simple lab, but a real pasta factory equipped with Storci lines and totally able to produce at full capacity. This is the right place for those who like to test new products and recipes and verify the functionality of the machines. It is based at Pasta di Canossa, a factory established by the family of the same name, which produces pasta using an Omnia line for multifarm dry pasta equipped for the production of instant pasta too. Training courses for pasta makers – a professional role in the spotlight in such a growing market - can be organized at the centre.

THE LINES

Storci's philosophy is to get back to the Italian tradition to manufacture pasta, applying it to the most modern technologies of production and monitoring.

It is vital for the Company that the same care, used in the past by masters pasta makers, be kept along with the slow manufacturing, the long drying and, above all, the passion.

There are always researches and continuous tests to be carried out, in order to guarantee a very high quality service to our Customers.

DRY PASTA LINES

Noncontinuous automatic dry pasta lines

Our core business are dry pasta lines: nowadays our plants produce standard shapes worldwide such as penne or spaghetti and special shapes such as paccheri, conchiglioni and long hollow fusilli, same quality and efficiency.

Our recipe: slow manufacturing and long drying, combined with the best production technology in the world along with reliable and modern monitoring.

Our machinery can be fully automated till the loading of the trolleys, leaving to the tradition of drying in static cells the assignment to complete the shaping process. The production ranges from 100 kg/h to 1200 kg/h.

To complete the picture, our patents achieved over the years, first of all the premixer Premix® which is currently installed on more than 700 plants throughout the world, which guarantees the preparation of and excellent dough.



Omnia Line

The OMNIA is a compact line that can make you produce different shapes of short-, long-cut and special pasta all in a single machine, which, as a whole, seizes less than half the space of two production lines (necessary if you want to get a comparable variety of shapes). This is the ideal solution for producing, right from the very start, a wide range of shapes with a small footprint. It guarantees the quality and, in particular, gives a superb appearance to the product, reducing the two-coloured effect (streaking) when the pasta is drawn through the bronze dies. Thanks to an innovative linear head (patented) and to the exclusive multi-product pre-drying system, Omnidryer (patented), product changeover is simple and free from product leftovers.

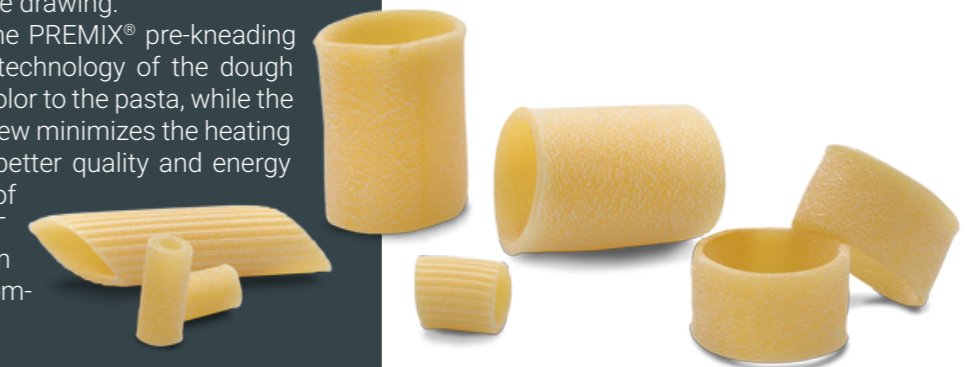
Tray and rack handling of this dry pasta line can be automated, which make work easier and allow reductions in personnel.



Short-cut pasta line

This line allows the production of a wide range of short-cut pasta shapes, with a special attention to the quality and the appearance of the product, thanks to the bronze drawing.

The preparation of the dough with the PREMIX® pre-kneading machine and the absolute vacuum technology of the dough tank, guarantee an excellent natural color to the pasta, while the special profile of the compression screw minimizes the heating of the dough, thereby guaranteeing better quality and energy savings into the bargain. This type of dry pasta line, equipped with the NEST Nested pasta/Lasagna machine, can produce nested pasta and lasagna completely automatically.



Long-cut pasta lines

This line can produce all shapes of long-cut pasta including the special ones, such as candele, ziti and fusilli lunghi.

Also in this case, the use of Storci's modern technology and its patented machines guarantees, as result, a refined product, both visually and to the taste. The power consumption of this line is low and the long pre-drying cycle (approx. 45 minutes) duly prepares the product for the next drying phase.

The line may be equipped with an automatic end-of-line system reducing manual operations up to 90%.



OTHER PRODUCTIONS

Couscous automatic lines

All our Company experience and especially our President's, Mr. Anzio Storci, has been used to realize couscous production lines aimed at successfully facing each phase of the production process. Our line is the best seller in Maghreb area because is manufactured using the best materials.

The technology used rigorously sticks to the rules of this product and enables a checked grain size with no need to grind it again.

The lines range from 300 kg/h (Storci) to 1200/3000 kg/h (Storci-Fava).

Fresh Pasta lines

This is a market that is marked out by peculiar needs which request great professionalism and reliability. Manufacturers require a technology which guarantees a high quality product as well as a safe one.

We produce filled fresh pasta lines (such as tortellini), laminated pasta (tagliatelle) and regional pasta (orecchiette), in the pursuit of versatility and technology.

The diamond point of this machinery is our dough sheeter TV® (under vacuum), that is quality guaranteed.

Instant pasta lines

Attentive to new markets and food trends, we have realized the instant pasta lines, a new healthy product as an alternative to Asian noodles. Nowadays our frenzied lifestyle makes us feel the need of ready meals, easy to store and quick to cook. We have taken this opportunity and now we supply both entry level and automatic lines, with production ranging from 100 kg/h to 2000 kg/h, turnkey solutions, franchising, business and marketing plans.

Gluten-free pasta lines

Our machinery for the production of gluten-free pasta are the result of our experience, innovation and constant quality guarantee.

Thanks to our new dough gelatinization system, we obtain excellent products especially suitable to those who need gluten-free pasta or those who like to use alternative and healthy products. We produce gluten-free dry and fresh pasta, such as tortellini and orecchiette.

Ready meals lines

We always pay attention to the data concerning pasta ready meals consumption.

We offer production lines for different shapes: lasagna and cannelloni, different capacities of automatic lines, from 600 trays/h to 4500 kg/h approximately or multiproduct lines with a production capacity ranging from 600 to 5000 trays/h.

We proudly include in our patent two machines: the cooker and the rotary cooler, for products such as meat, fish, rice and vegetables.



COUSCOUS AUTOMATIC LINES

Storci has concentrated all its experience in the creation and production of couscous lines and equipments that guarantee the best: a product with controlled and uniform grain size, which is both soft and firm at the same time.

For this reason, the machines making up the couscous line have been built with the most valuable and resilient materials available on the market today.

What makes the difference is undoubtedly the care for details of our couscous line: significant attention has been paid to the recovery of recycled product, and the cooking process, in our production, is state-of-the-art and guarantees homogeneity.

And results are guaranteed, with our Premix® pre-mixing unit, the rotating self-cleaning sieve, a sturdy machine construction in monoblocks which guarantees savings on assembling costs and above all – the distinguishing feature of our couscous equipment – the product is totally enveloped by steam and transported by a self-cleaning belt, the production of the grain size is controlled, thereby eliminating the need to re-mill over-large particles.

Maghreb customers confirm our couscous processing and manufacturing as the excellence of tradition.

Key features:

- Controlled grain size thanks to the original sieving method
- Production with product totally enveloped by steam and conveyed by a self-cleaning belt
- No need to re-mill the product



FRESH PASTA LINES

The production of fresh pasta is a process that many consider well-consolidated and fully-developed. Storci Spa begs to differ and, what's more, it is ready to accept the new challenges presented by the market: fresh pasta is just one of them. Our machines for fresh pasta production prove the point.

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.



Storci proposes pasta lines and equipments, composed not just of equipment manufactured to the highest quality standards, but also technologies designed and developed on the basis of organoleptic quality and product safety and hygiene.



Fresh Filled Pasta Line

SINGLE PASTEURIZATION FRESH FILLED PASTA PRODUCTION EQUIPMENT

- Ravioli, tortellini, mezzelune (half moon shaped ravioli): the widest range of fresh filled pasta
- Dough sheeters and presses with vacuum technology: the best pasta sheets
- State-of-the-art heat treatment systems: energy savings guaranteed



Fresh Laminated Pasta Line

FRESH LAMINATED PASTA PRODUCTION EQUIPMENT

- Extremely high quality sheeted pasta thanks to vacuum technology with press and dough sheeters
- The best pasteurization technology with high energy efficiency
- Pre-portioned tagliatelle and stacked lasagna layers, all kinds of solutions for your customers



Fresh Regional Pasta Line

FRESH MULTIPRODUCT REGIONAL PASTA LINES

- Orecchiette, trofie, cavatelli: the widest range of fresh typical regional pasta
- Special mixing units and the best pasteurization technology: a winning combination
- Maximum automation: automatic dough distribution system

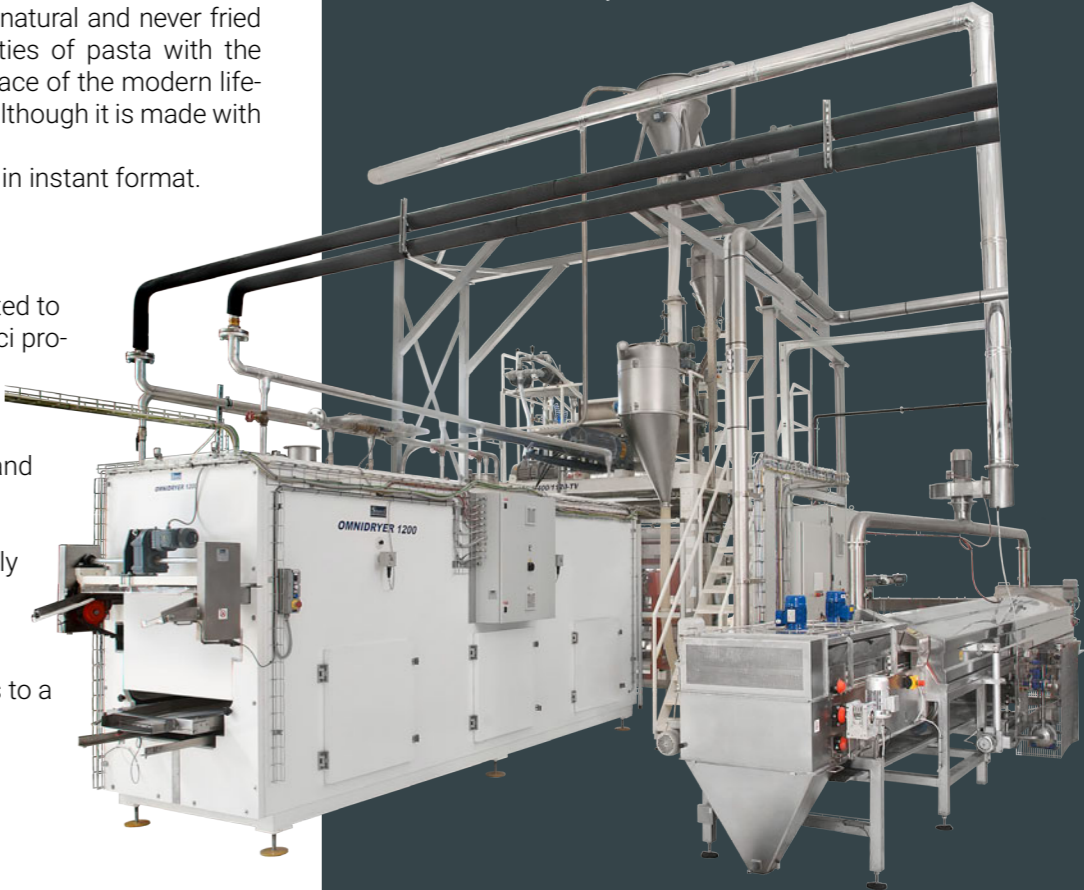


INSTANT PASTA LINES

Our world is changing. Nowadays daily activities are often carried out at lightning speed, fast routines, including meals. However, a new attitude towards traditional food has been catching on lately, favouring ready-to-cook meals, easy to prepare, and also tasty, healthy and affordable.

Instant Pasta is the answer. It is a healthy product since it is natural and never fried and it puts together the properties of pasta with the quickness required for the fast pace of the modern life-style. It has a very long shelf life although it is made with no preservatives at all. Instant pasta is real italian pasta in instant format.

No specific knowledge is requested to produce instant pasta since Storci provides all its know-how: from raw materials to packaging, to the sauces. The Customer should only have determination and investment possibilities. There's no need for a specific area, just a plant of approximately 1000/2000 sqm. The size of the packet is customizable depending on the target: from a minimum of 64/65 grams to a real full meal of 95 grams.



STORCI INSTANT PASTA

PERFECT FOR ANY SITUATION



We are one of the leading groups of this sector in the world, able to supply both ENTRY LEVEL LINES (typical semi-automatic lines, with static cell) and AUTOMATIC LINES with a production ranging from 100 kg/h to 2000 kg/h. All the lines have a very good quality-price ratio. Moreover we can provide a series of important services which can meet all your needs.

WHAT ABOUT DRIED SAUCES?

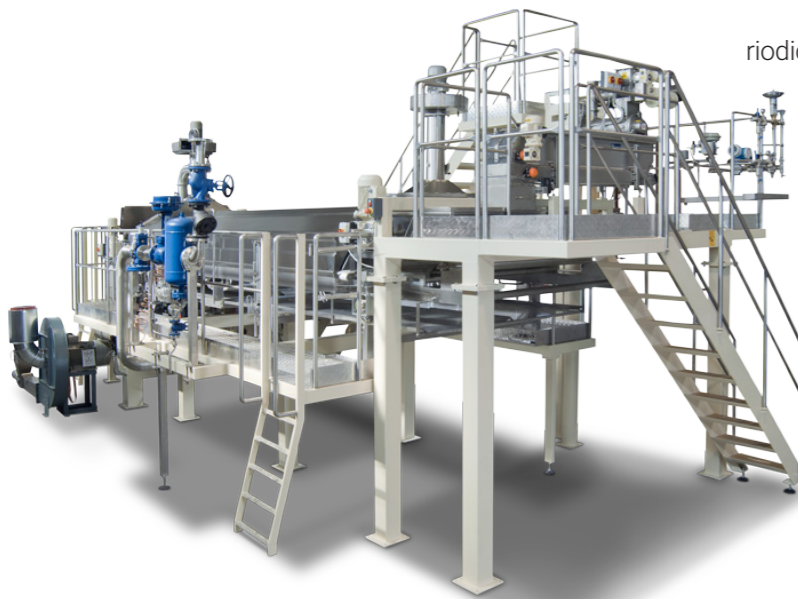
Together with pasta, the sauce is one of the two main ingredients for the success of the product. It is a dehydrated mixture which is able to obtain, after adding some water, a ready sauce to flavour your pasta.



Only Storci, thanks to its cooperation with Liodry Foods, a company which produces flavourings, dressings, dry sauces and flavour preparations, can offer a consultation service for the realization of a customised condiment, based on the specific requests of the Customer. Dried sauces can also be made Gluten-free and Allergen-free.

The Company can choose between a personalized consultation along with our support to produce the sauce independently in its own country and the supply of condiments made in Italy on its behalf, using the desired recipes (both existing and expressly created new ones).

GLUTEN-FREE PASTA LINES



periodically like to choose alternative and healthy products. Advantages? Homogeneity in the processing, high energy efficiency, control of the gelatinization level, easy cleaning.

Storci S.p.A. offers two production technologies:

- **NO-GLUT GEL:** machines and systems for use with ingredients which are specially mixed for this purpose. Products: fresh and dry pasta. Production capacity: from 50 kg/h to 500 kg/h
- **NO-GLUT RAW:** systems fitted with a pregelatinization system for use with raw ingredients. Products: short-cut dry pasta. Production capacity: 500 kg/h

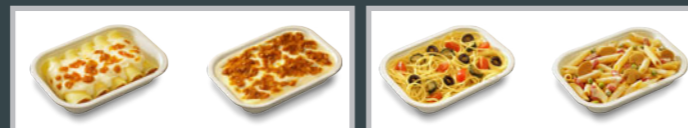


Is it possible to make good dry pasta without durum wheat semolina? Sure!

The consumer dedicates much more time in choosing these products than in choosing traditional pasta, so top quality is the indispensable key to success.

Traditional systems produce dough mixes that are not very uniform and not of excellent quality. Additionally, they are complex and hence difficult to clean as well as being energy consuming. The Storci No-Glut pasta lines are a concentration of experience and innovation with long-lasting guaranteed quality. Thanks to the new dough gelatinization system, it is possible to produce appetizing, high quality products for consumers requiring gluten-free pasta or for those who pe-

READY MEALS LINES



Storci S.p.A. has further expanded the range of products offered such as engineering, technologies and pasta lines, positioning itself as a partner for the customers who want to start or expand the production of pasta-based convenience food.

Thanks to the Storci/BS Network, we can offer, for the production of lasagne and cannelloni, the opportunity to choose between semiautomatic or automatic lines with different production capacities (all lines offer user-friendly control, top level automatisms, easy cleaning and servicing, vacuum technology): from 600 trays/hour, up to approximately 4500 kg/h.

On the other hand, for those interested in ready meals made of filled, short- and long-cut pasta, the multiproduct line is the

answer, offering a large selection of pasta shapes, space-saving cooking and production capacity, maximum simplicity in terms of use and cleaning.

This line has a production capacity of between 600 to 5,000 trays/hour and, when necessary, products such as dry pasta, meat, rice, fish and vegetables can also be cooked.



Fava-Storci group

A DEEP-ROOTED STORY



The partnership with Fava Spa comes from the great esteem business relationship between the Presidents: Eng. Enrico Fava and Mr. Anzio Storci, when both used to work together to realise one of the greatest factories in the world, Barilla.

Since then the mutual respect and esteem have been growing and strengthening, including their respective children when the two families entered together the market of pasta production lines.

This was the beginning of the partnership: an essential and

functioning agreement bound to the mutual success. The results, more than 700 lines installed throughout the world, merely confirm the success and appreciation of the Group.

The philosophy of the two Companies: simplicity. The synergy and the communication are essential so that the two Companies can exchange information and experience new technologies and productive innovations in the world of pasta.

The strengthened experience in the pasta lines sector, the organizational approach to the projects, the desire to meet our Customers' needs, as our main and essential goal: all these are distinguishing features of Companies well-known for their high quality and professionalism.

“ When Fava decided to expand its activity to the press production, I immediately realised that Anzio Storci, who in the meantime founded Storci together with his sons, would have been the ideal Partner. Thus, we started our Partnership.

Eng. Enrico Fava ”



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