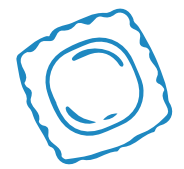


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The products for pasta making GialloOro make available to pasta artisans all the **experience of the Neapolitan historical pasta product chain**. They are obtained from a careful selection and treatment of wheat. All stages of production are performed with excellence. **Cleaning and optical color sorting** remove any elements unrelated to wheat and imperfect grains. The slow milling with **three decortication steps always processes the product at low temperature**, preserving starches and proteins and guarantees an optimal and constant calibration of the particle size. The result after processing is a finished product with a bright gold yellow color.

## CALIBRATED SEMOLINA

13-S-25



Ideal product for the production of **artisanal or semi-industrial dry pasta**. It is characterized by a short kneading and extrusion time, for **maximum efficiency**. Pasta produced with this semolina has good cooking toughness and a medium-high color index.

14-M-30



Ideal product for the production of **artisanal dry and fresh pasta**. It is characterized by a very calibrated particle size which makes it **ideal for bronze drawing**. Pasta produced with this semolina has a high cooking toughness and a very high color index even after long dryings.

15-XXL-32



Ideal product for the production of **artisanal low productivity dry and fresh pasta**. It is characterized by a very large particle size which makes it **ideal for bronze drawing**. Pasta produced with this semolina has a high cooking toughness and a very high color index even after long dryings. It is also used for the production of pastry cream.

## 100% MADE IN ITALY SEMOLINA



ITA-13-M-28



Made with **100% Italian wheat**. Ideal product for the production of **artisanal dry and fresh pasta**. It is characterized by a very calibrated particle size which makes it **ideal for bronze drawing**. Pasta produced with this semolina has a high cooking toughness and a very high color index even after long dryings.

## WHOLEMEAL SEMOLINA

13-SI



Wholemeal semolina, characterized by a high quantity of fibers and noble wheat proteins. Ideal for the **production of dry and fresh wholemeal pasta**.

## FRESH PASTA FLOUR

000-300



Type "00" soft wheat flour ideal for the **production of fresh pasta and gnocchi**. Thanks to the careful selection of the grains and the milling process, it is characterized by very low ashes and a high quality and elasticity of gluten. The resulting product is a paste with **minimal oxidation and graying, high liquid absorption capacity and cooking stability**.