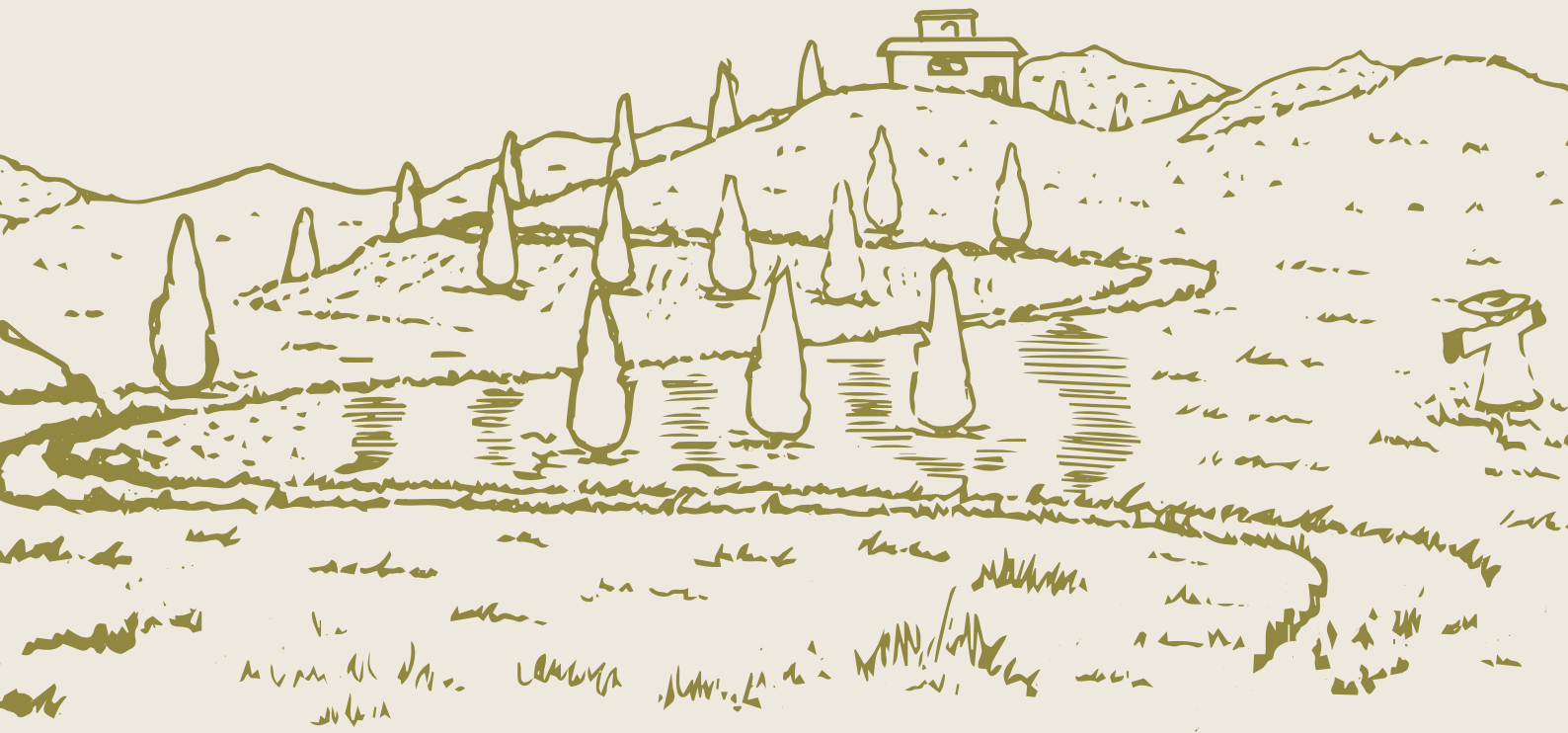




.....  
OUR SECRET INGREDIENT?  
**TUSCANY**  
.....

HIGH QUALITY DURUM WHEAT SEMOLINA PASTA



# INDEX

100%.....	6
“FIND OUT THE ORIGIN” PROJECT.....	8
RECYCLABLE AS PAPER.....	10
CLASSIC.....	12
ORGANIC.....	14
ORGANIC WHOLE WHEAT WITH OMEGA 3.....	16
ORGANIC EGG PASTA.....	18
ARTISANAL PASTA.....	20
SAUCES.....	22
FOOD SERVICE.....	24
PASTA IN BOX.....	26
GIFT BOX.....	27
TECHNICAL SHEETS.....	28

# 100% TUSCAN WHEAT

## AUTHENTIC HEARTINESS IN A PLATE OF PASTA

Born from the intuition and continuous research of Fabianelli Pasta Factory, our pasta, already so digestible and with excellent organoleptic properties, helps to keep us healthy. Indeed, combined with a balanced diet and a healthy lifestyle, it can contribute to the prevention of cardiovascular and metabolic diseases. We use highest quality durum wheat coming from a qualified supply chain of Tuscan farmers and the pure water from our territory to offer a

product that respects man and environment. The scrupulous selection of raw ingredients is only the first step of the marvelous course that the Fabianelli family has handed down with passion and devotion for over 160 years. This process culminates with bronze drawing at low temperatures so that the nutritional properties of the wheat remain intact and give our pasta the right perfume, texture, taste and roughness... a real joy for the palate.



H.A.C.C.P







**HIGHEST QUALITY DURUM WHEAT SEMOLINA PASTA**

# “FIND OUT THE ORIGIN” PROJECT

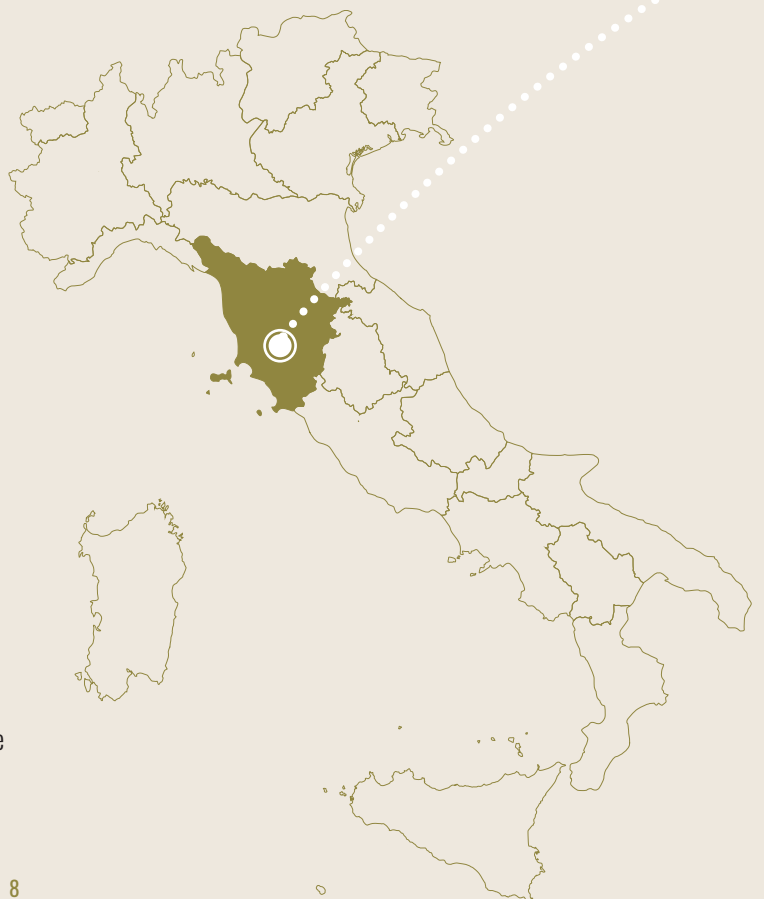
## TRACEABILITY AT YOUR FINGERTIPS

### WELCOME TO TUSCANY!

Pasta Toscana is produced with wheat coming from the fields of the Tuscan countryside where our factory is situated. From the mill to grind the wheat, to all of our suppliers, every single part contributes to make a high quality product 100% Made in Tuscany.

Traceability of the product is guaranteed from the field to the table.

Our pasta, classic, organic and organic whole wheat with omega 3 is produced using only wheat coming from our region and pure water. The durum wheat we use to produce Pasta Toscana is cultivated within a supply chain composed of Tuscan farmers and processed according to tradition in order to obtain an excellent product with a high nutritional value.



- ① Buy a pack of Pasta Toscana
- ② Scan the QR-code on the back of the pack with your smartphone
- ③ Find out the origin of the wheat used to produce the pasta contained inside the pack





**THIS IS WHERE THE WHEAT OF  
PASTA TOSCANA COMES FROM**

# 100% TUSCAN 100% ECO FRIENDLY



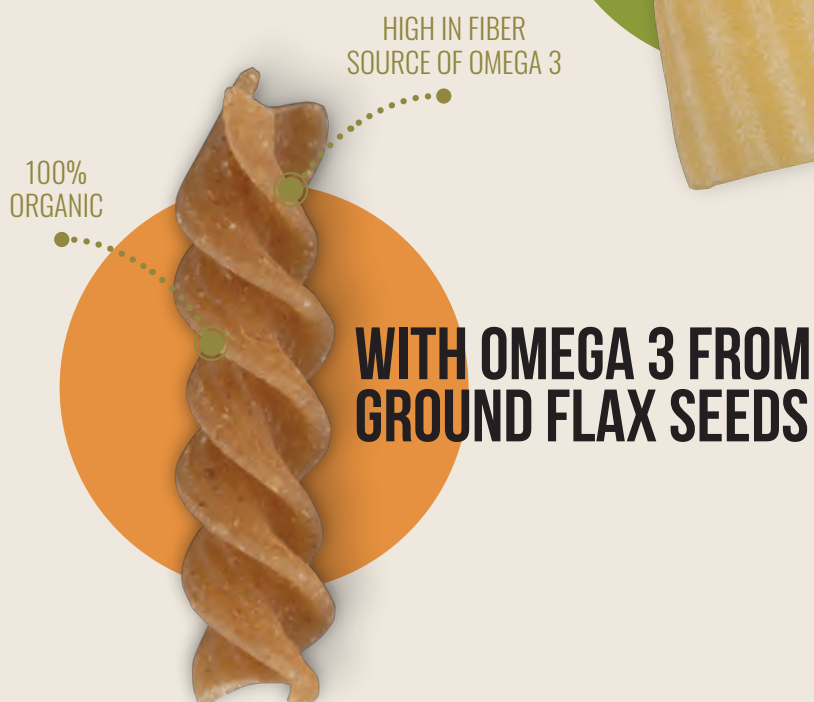
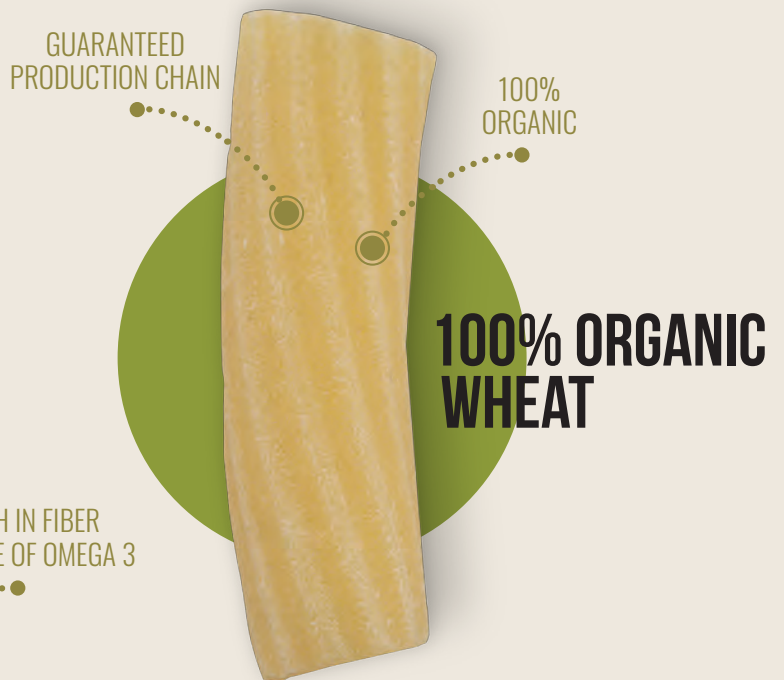
## TUSCAN PASTA, NATURALLY TASTY!

We firmly believe that recycling is fundamental, for the planet and for all of us. On average, Italians buy 50 kg of packaging each year, in total over 3 million tons, of which only slightly more than half is recycled. For this reason, reduction of the environmental impact of the packaging at Fabianelli Pasta Factory is one of our priorities. This is why Pasta Toscana, always

100% made in Tuscany, has also been 100% environmentally friendly since the beginning of 2020: our packaging is recyclable as paper. Each pack of the three Pasta Toscana lines - Classic, Organic and Whole Organic - bears the seal 100% Recyclable Paper.



# AUTHENTIC, TYPICAL, WHOLESOME...TUSCAN!





# Classic

BRONZE DRAWN

## PASTA ACCORDING TO TRADITION

Pasta entirely produced in Tuscany with highest quality durum wheat coming from our region and expertly worked in our factory in Castiglion Fiorentino. Innovative production technology and bronze drawing make a premium quality pasta with a rough surface that holds the sauce perfectly. Authentic, typical, wholesome: this is our PASTA TOSCANA.

Bronze drawn and dried at low temperatures

Comes from a selection of 100% Tuscan wheat



# Classic

BRONZE DRAWN

500 g

*Spaghetti*  
n° 6



*Spaghettoni*  
n° 7



*Linguine*  
n° 9



*Ditali Rigati*  
n° 72



*Fusilli*  
n° 85



*Fusilli Grandi*  
n° 90



*Mezzi Rigatoni*  
n° 87



*Tortiglioni*  
n° 94



*Penne Rigate*  
n° 98



*Mezze Penne Rigate*  
n° 103



*Casarecce*  
n° 109



*Farfalle*  
n° 201



# Organic

BRONZE DRAWN

## RESPECT FOR THE MAN AND THE ENVIRONMENT

Pasta entirely produced in Tuscany using the highest quality organic wheat semolina cultivated in our region without pesticides and chemical fertilizers according to the old farming tradition. The production process that combines tradition and

innovative technology with bronze drawing and slow drying at low temperatures give our pasta the right roughness, "al dente" cooking and excellent organoleptic properties. A conscious choice that allows us to taste an authentic product fully respecting the environment.

Made with 100% Tuscan durum wheat cultivated according to organic standards

Rough and porous surface. Bronze drawn and dried at low temperatures



500 g e



# Organic

BRONZE DRAWN

500 g

*Spaghetti*  
n° 6



*Fusilli*  
n° 85



*Tortiglioni*  
n° 94



*Penne Rigate*  
n° 98



*Casarecce*  
n° 109



*Dischi*  
n° 110



*Farfalle*  
n° 201





# Organic Whole Wheat with Omega 3

## DAILY WELLNESS

Pasta made entirely from 100% tuscan organic highest quality whole wheat and pure water with Omega 3 coming from flaxseed flour (Ala Omega 3). Bronze drawn and dried at low temperatures to maintain a unique flavor and a rough and porous surface. It contains a high amount

of fibre that contributes to a sense of satiety and consequently helps to control body weight. It also contains vitamins and minerals that help us feel well and keep in shape. Omega 3 fatty acids contribute to prevent cardiovascular and metabolic diseases.

Highly digestible and filling thanks to the high fibre content

100% organic whole wheat cultivated in Tuscany

Omega 3 of vegetable origin with preventive action against cardiovascular and metabolic diseases.





# Organic Whole Wheat with Omega 3

500 g

*Spaghetti*  
n° 6



*Fusilli*  
n° 85



*Tortiglioni*  
n° 94



*Penne Rigate*  
n° 98



*Farfalle*  
n° 201





# Organic Egg Pasta

## WITH ITALIAN ORGANIC FRESH EGGS

Pasta produced with the highest quality organic Tuscan durum wheat semolina and fresh organic Italian eggs. The pasta dough is made with 6 fresh eggs per kg of semolina from free range hens raised according to the organic method: breeding system capable of giving the egg the best organoleptic properties

and with an ethical approach aimed at animal welfare. A product of the highest quality, 100% organic, ideal for bringing to the table healthy, genuine and tasty dishes. The rough and porous pasta, declined in the most popular shapes of tradition, retains all types of sauce and condiment for perfect dishes.

Italian organic eggs from free range hens raised according to the organic method

100% durum wheat from Tuscany farmed according to the principles of organic farming



# Organic Egg Pasta

..... 250 g .....

100%  
ORGANIC

GUARANTEED  
TRACEABILITY



**WITH FRESH  
ORGANIC EGGS**

.....  
*Fettuccine*

.....  
n° 4

.....  
*Pappardelle*

.....  
n° 7

.....  
*Reginelle*

.....  
n° 8



# Artisanal Pasta

## DURUM WHEAT SEMOLINA PASTA

500 g

Pasta produced with a selection of high quality durum wheat processed with artisan method. Bronze drawing and slow drying guarantee an excellent prod-

uct, with a rough and porous surface to better welcome the seasoning. Excellent with full-bodied sauces, as well as the simplest of condiments: tomato and basil.

From a selection of highest quality durum wheat.



Bronze-drawing and slow drying process at low temperature.



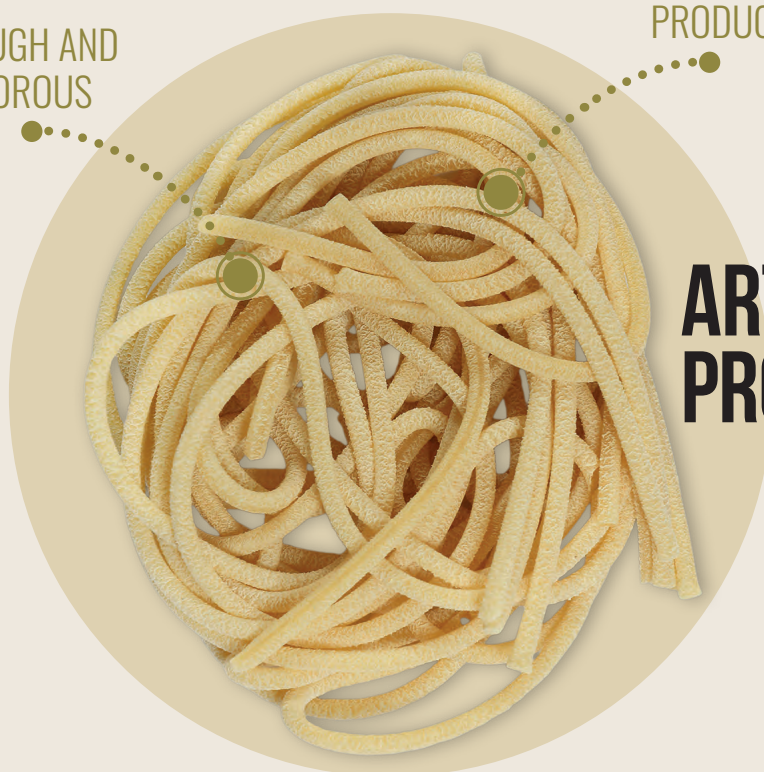


# Artisanal Pasta

500 g

ROUGH AND  
POROUS

TYPICAL  
PRODUCT



**ARTISANAL  
PRODUCTION**

*Pici*  
n° 12

*Calamarata*  
n° 14

*Paccheri Rigati*  
n° 15



# OUR SAUCES

## RECIPES OF THE TUSCAN TRADITION

### WILD BOAR RAGU

The intense and wild taste of boar for a ragu that amazes at every taste. Produced in Tuscany with first choice wild boar meat and selected

ingredients following the traditional recipe. Ideal for seasoning the typical Pappardelle; delicious with any pasta shape!

### CHIANINA MEAT RAGU

The protagonist of this rich flavored sauce is the premium quality Chianina beef, a typical cattle breed of the Val di Chiana combined with first

choice ingredients following the traditional recipe handed down from generation to generation.

### AGLIONE SAUCE

Typical of the Val di Chiana, aglione is a Tuscan specialty that combined with cherry tomatoes grown on our lands gives life to a simple, authentic

and tasty sauce. Tradition wants it accompanied with Pici but it goes well with any shape of pasta, even egg pasta.



# • Sauces •

RECIPES OF THE TUSCAN TRADITION

..... 180 g .....



## Wild Bear Ragu

With hunted game meat and no preservatives added.



## Chianina Meat Ragu

With Chianina breed meat certified according to IT003ET specifications.



## Aglione Sauce

With aglione (*Allium ampeloprasum* var. *Holmense*).



# Food Service

RESPECT FOR THE MAN AND THE ENVIRONMENT



# Food Service

3 kg

*Spaghetti*  
n° 6

*Corallini Rigati*  
n° 35

*Filini*  
n° 55

*Puntine*  
n° 56

*Stelline*  
n° 57

*Gomiti Rigati*  
n° 81

*Sedanini Rigati*  
n° 84

*Fusilli*  
n° 85

*Sedani Rigati*  
n° 86

*Mezze Maniche*  
n° 87

*Penne Rigate*  
n° 98

*Pennine Rigate*  
n° 102

*Mezze Penne Rigate*  
n° 103

*Gnocchetti Sardi*  
n° 108

*Casarecce*  
n° 109

*Farfalle*  
n° 201

# Pasta in Box.

PASTA DI SEMOLA DI GRANO DURO

500 g

*Spaghetti*  
n° 6

*Fusilli*  
n° 85

*Tortiglioni*  
n° 94

*Farfalle*  
n° 201

*Penne Rigate*  
n° 98

*Dischi*  
n° 110





# Gift Box.

100% TUSCAN HIGH QUALITY SELECTION

5 kg (10x500g)



## Classic

Item no	Product	Weight	Case	Pallet 80x120	Cases / Layer	EAN Unit Code	EAN Case Code
6	Spaghetti	500 g	24	56	14	8007255 080063	8007255 580068
7	Spaghettoni	500 g	24	56	14	8007255 080070	8007255 580075
9	Linguine	500 g	24	56	14	8007255 080094	8007255 580099
72	Ditali Rigati	500 g	24	35	7	8007255 080728	8007255 580723
85	Fusilli	500 g	24	35	7	8007255 080858	8007255 580853
87	Mezzi rigatoni	500 g	24	35	7	8007255 080872	8007255 580877
90	Fusilli Grandi	500 g	24	35	7	8007255080902	8007255 580907
94	Tortiglioni	500 g	24	35	7	8007255 080940	8007255 580945
98	Penne rigate	500 g	24	35	7	8007255 080988	8007255 580983
103	Mezze Penne Rigate	500 g	24	35	7	8007255 081039	8007255 581034
109	Casarecce	500 g	24	35	7	8007255 081091	8007255 581096
201	Farfalle	500 g	24	35	7	8007255 082012	8007255 582017

## Organic

Item no	Product	Weight	Case	Pallet 80x120	Cases / Layer	EAN Unit Code	EAN Case Code
6	Spaghetti	500 g	24	56	14	8007255 290066	8007255 790061
85	Fusilli	500 g	24	35	7	8007255 290851	8007255 790986
94	Tortiglioni	500 g	24	35	7	8007255 290943	8007255 790948
98	Penne rigate	500 g	24	35	7	8007255 290981	8007255 790856
109	Casarecce	500 g	24	35	7	8007255 291094	8007255 791099
110	Dischi	500 g	24	35	7	8007255 291100	8007255 791105
201	Farfalle	500 g	24	35	7	8007255 292015	8007255 792010

## Organic Whole Wheat with Omega 3

Item no	Product	Weight	Case	Pallet 80x120	Cases / Layer	EAN Unit Code	EAN Case Code
6	Spaghetti	500 g	24	56	14	8007255 470062	8007255 970067
85	Fusilli	500 g	24	35	7	8007255 470857	8007255 970852
94	Tortiglioni	500 g	24	35	7	8007255 470949	8007255 970944
98	Penne rigate	500 g	24	35	7	8007255 470987	8007255 970982
201	Farfalle	500 g	24	35	7	8007255 472011	8007255 972016

## *Pasta in Box*

Item no	Product	Weight	Case	Pallet 80x120	Cases / Layer	EAN Unit Code	EAN Case Code
6	Spaghetti	500 g	20	72	18	8007255 270068	8007255 770062
85	Fusilli	500 g	20	40	8	8007255 270853	8007255 770858
94	Tortiglioni	500 g	20	40	8	8007255 270945	8007255 770940
98	Penne rigate	500 g	20	40	8	8007255 270983	8007255 770988
110	Dischi	500 g	20	40	8	8007255 271102	8007255 771107
201	Farfalle	500 g	20	40	8	8007255 272017	8007255 772012

## *Food Service*

Item no	Product	Weight	Case	Pallet 80x120	Cases / Layer	EAN Unit Code	EAN Case Code
6	Spaghetti	3 kg	4	56	14	8007255 380064	8007255 880069
35	Corallini rigati	3 kg	4	36	9	8007255 380354	8007255 880359
55	Filini	3 kg	4	36	9	8007255 380552	8007255 880557
56	Puntine	3 kg	4	36	9	8007255 380569	8007255 880564
57	Stelline	3 kg	4	36	9	8007255 380576	8007255 880571
81	Gomiti rigati	3 kg	4	24	6	8007255 380811	8007255 880816
84	Sedanini rigati	3 kg	4	36	9	8007255 380842	8007255 880847
85	Fusilli	3 kg	4	36	9	8007255 380859	8007255 880854
86	Sedani rigati	3 kg	4	36	9	8007255 380866	8007255 880861
87	Mezze Maniche	3 kg	4	24	6	8007255 380873	8007255 880878
98	Penne rigate	3 kg	4	36	9	8007255 380989	8007255 880984
102	Pennine rigate	3 kg	4	36	9	8007255 381023	8007255 881028
103	Mezze penne	3 kg	4	36	9	8007255 381030	8007255 881035
108	Gnocchetti sardi	3 kg	4	36	9	8007255 381085	8007255 881080
109	Caserecce	3 kg	4	36	9	8007255 381097	8007255 881097
201	Farfalle	3 kg	4	24	6	8007255 382013	8007255 882018

## *Organic Egg Pasta*

Item no	Product	Weight	Case	Pallet 80x120	Cases / Layer	EAN Unit Code	EAN Case Code
4	Fettuccine	250 g	20	35	7	8007255 460049	8007255 960044
7	Pappardelle	250 g	20	35	7	8007255 460070	8007255 960075
8	Reginelle	250 g	20	35	7	8007255 460087	8007255 960082



## *Artisanal Pasta*

Item no	Product	Weight	Case	Pallet 80x120	Cases / Layer	EAN Unit Code	EAN Case Code
12	Pici	500 g	12	30	6	8007255 391008	8007255 891003
14	Calamarata	500 g	12	30	6	8007255 393002	8007255 893007
15	Paccheri Rigati	500 g	12	30	6	8007255 394009	8007255 894004

## *Sauces*

Item no	Product	Weight	Case	Pallet 80x120	Cases / Layer	EAN Unit Code	EAN Case Code
100	Ragù di Cinghiale	180 g	6	93	31	8007255571011	8007255 571011
200	Ragù di Carne Chianina	180 g	6	93	31	8007255571028	8007255 571028
300	Sugo all' Aglione	180 g	6	93	31	8007255571035	8007255 571035

## *Gift Box*

Item no	Product	Weight	Case	Pallet 80x120	Cases / Layer	EAN Unit Code	EAN Case Code
2000	10 mixed packs	5 kg	10	48	16	8007255620009	8007255620009



Pastificio Fabianelli S.p.A.

Via S. Antonino, 107 - 52043 Castiglion Fiorentino (Arezzo) - Italy  
Tel. +39 0575 65601 - Fax +39 0575 659355  
[www.pastatoscana.it](http://www.pastatoscana.it) - [info@pastatoscana.it](mailto:info@pastatoscana.it)

