



SEQUERCIANI PASTA

Spaghetti



The ancient wheats of Sequerciani.

We sow our ancient wheat following Biodynamic cultivation methods:

The soil is fertilised with green manure and manure composted with biodynamic preparations 500 and 501.

Weed control: the height of the stem (more than 1.5 metres) preserves the wheat ear from infestation by weeds and fungi, making the use of herbicides and fungicides pointless.

The fight against parasites: Thanks to rotation, the durum wheat is never sown in the same parcel of land for three years, thus preventing pathogens from developing; the compact nature of the ears also make it difficult for weeds to attack.

The wheat is ground in an artisan-style cylinder mill.

The semolina obtained is then worked by hand and bronze-die drawn without a vacuum. It is dried statically at a low temperature (38 degrees). This is to keep its vital structure and the taste of the wheat intact after cooking.

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Composition

100% Senatore Cappelli durum wheat semolina

Pasta making

The pasta making process starts with quality control and control of the percentage of humidity contained in the durum wheat semolina. The semolina is hydrated by adding water until a block of dough is created weighing about 25 kg.

The dough is worked for about 40 minutes, the time necessary for the gluten to be kneaded, then the pasta is drawn through bronze dies. The Spaghetti shape of pasta is created by using an electric knife, while the product is placed by hand on trays to dry.

The pasta stays in the dryer for about 100 hours at a temperature below 38°, until humidity dips just below 12% so that the organoleptic qualities of the wheat are not altered. The Spaghetti are cut to size and “freed from the arch” where the pasta is hung. At this point the pasta is ready for packaging.

Packaging

Spaghetti pasta is packaged using a semi-automatic weighing machine. It is placed in plastic bags, closed using an automatic soldering machine. Our label is then added to the package. The finished product is then placed inside cardboard boxes that are 80% recycled and can be 100% recycled.



Nutritional values per 100 g:

Energy value Kcal 385
(1490 KJ)
Proteins 11,8 g
Lipids 2,59 g
Carbohydrates 65 g
Fibre 3,5 g