

PASTIFICIO MEDITERRANEA

TRADIZIONE · EFFICIENZA · INNOVAZIONE

Pasta Book

Our Values

“Quality is a given”



TRADIZIONE

More than 100 years of producing Pasta Made in Italy. Pasta is part of our history, of our families, of our daily life. Producing such an iconic product is an honor and a great responsibility.



EFFICIENZA

We need to be efficient and fast in everything we do. We need to be efficient and fast in every process we manage. The reliability of our processes gives customers confidence while the speed of our actions must exceed their expectations.



INNOVAZIONE

Innovation means constantly challenging ourselves to find better solutions. It drives efficiency, flexibility, and continuous improvement across our organization. Transforming ideas into value for our customers, every day.



Product innovation



Global vision



Market needs

UNIQUE SELLING PROPOSITION

The pasta partner able to combine quality and innovation at multinational standard with the flexibility and agility of a family business.

Our Mission

We provide our pasta partners with the best pasta solutions tailored to their market needs.

We are able to understand the needs of each market, offering solutions that are always innovative, competitive and profitable

Every day a dedicated team studies new market trends and provides a global vision to give the best answers to the needs of our partners

We employ a specialized research and development team that offers unique and innovative product proposals

Our history



Moccagatta starts to shape its own history over a hundred years ago, when a dreamer young man, Rocco Moccagatta, decided to embark himself into a major challenge: the pasta business.
Producing the highest quality pasta to deliver Italians the taste of difference was indeed what Rocco called "the pursuit of the excellence" A path that he has begun to take when operating a family biscuits factory named Biscottificio Moderno, placed in Ovada.

1908

It was 1908 when Rocco, with his sister's Giuseppina help, started the production of pasta in Ovada, a small village placed up in the hills and near the Mediterranean Sea, where the pure air and sunny weather built up the best climate condition to produce **high quality pasta**.
During the early years, the new Pastificio kept the same name the Biscottificio had, now known as Pastificio Moderno.



1936



Moccagatta high quality pasta became a real success around all the Piedmont region. What had just started as a dream, soon became a reality. The high demand and the need to produce great amounts of pasta urged the production to become automatic. This way, the Pastificio installed one of **the first automatic press** of the market with a system that leveraged its productivity.

40's

Rocco Moccagatta knew that good pasta transcends quality. For him, a shape of pasta was a piece of artwork and it deserved to be exhibited as such. Hence, the first pasta **catalogue design** was conferred to a well-known local artist.



50's 60's



After the Second World War, there were happy times for Italy.

These were also good times for the Pastificio. Its production kept on growing, even duplicating, and so did its team.

By this time, the first expansion works had taken place and Moccagatta started to rely on the figure of sales representatives who used to carry an iconic suitcase, "The Moccagatta Valigia", with samples of all the pasta references produced in Pastificio.

70's 80's

Recognized because of its high quality, Moccagatta became known nation-wide and the preferred brand to be served in the most luxurious cruise boats departing from the Genova Port.

The **export** of the Moccagatta Brand started by the sea.



2003



In the new millennium Moccagatta starts exporting and due to the success of his Pasta abroad, the increasing demand make necessary to move to a bigger production center.

The perfect spot was found in Silvano d'Orba, only 10 km away from Ovada. Here, the brand new factory was established with the latest technology and new generations of local people joined the same dream.

05 our pasta factory today

Our Pasta Factory today

For over 100 years our pasta factory has been characterized by an incredible passion for high quality pasta, where the story of a family intertwines with the growth of the production plant.

Now equipped with 3 production lines, it has a total capacity of 37,000 tons per year, with a capacity of 1700kg/hour for long pasta, 2500kg/hour short pasta and 800kg/hour for special pasta.

Every day we keep the high quality level constant, which is certified by the certifications mentioned here.

IFS Food
IFS FOOD Version 7, OCTOBER 2020
Higher Level





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Principles of Sustainability





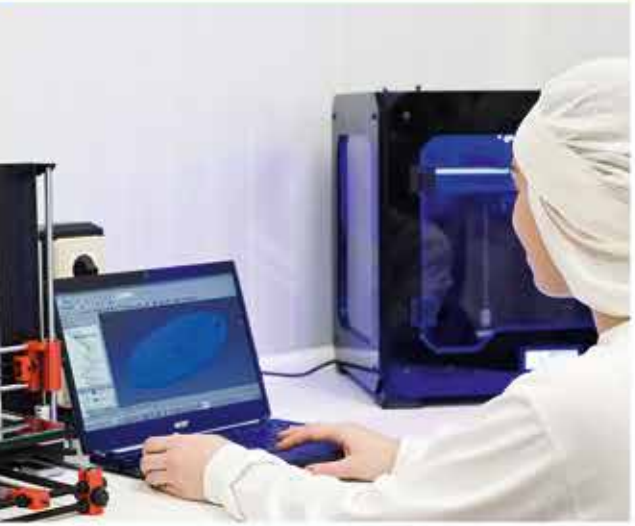
Sustainability

- Use of renewable energy, through solar panels.
- All raw materials puchased in Italy.
- All production waste goes to biogas production.
- Cardboard FSC certificated with recycled paper
- We choose organic semolina to offer a guarantee of origin and quality.
- Plastic free packaging: 100% paper pack with PEFC certification.
- SEDEX certification, to guarantee availability of human rights protection policies.
- 100% packaging recyclable

Raw Materials Department

In addition to the analysis carried out daily, a specific independent laboratory is dedicated to the implementation of further chemical-physical analysis on the raw materials used, in order to always ensure the required quality standard.







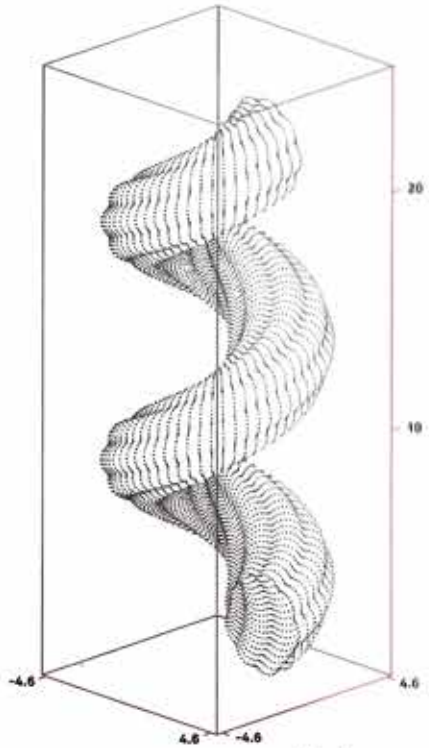


Fig. 1
Ridged and helicoidal *spirali*



A dedicated market analyst team collaborates with specialized research centers, in order to be always updated on worldwide market trends.

Furthermore, in order to mantain our high quality standard, a special team is focused on tasting our products, confirming the quality promised to the consumers.

Raw Materials

We only select semolina that has the following characteristics



We make the best pasta using different types of raw material.

Each of these varieties can also be used in the organic version



Durum Wheat Semolina



Durum Wheat Whole Wheat Semolina



Spelt



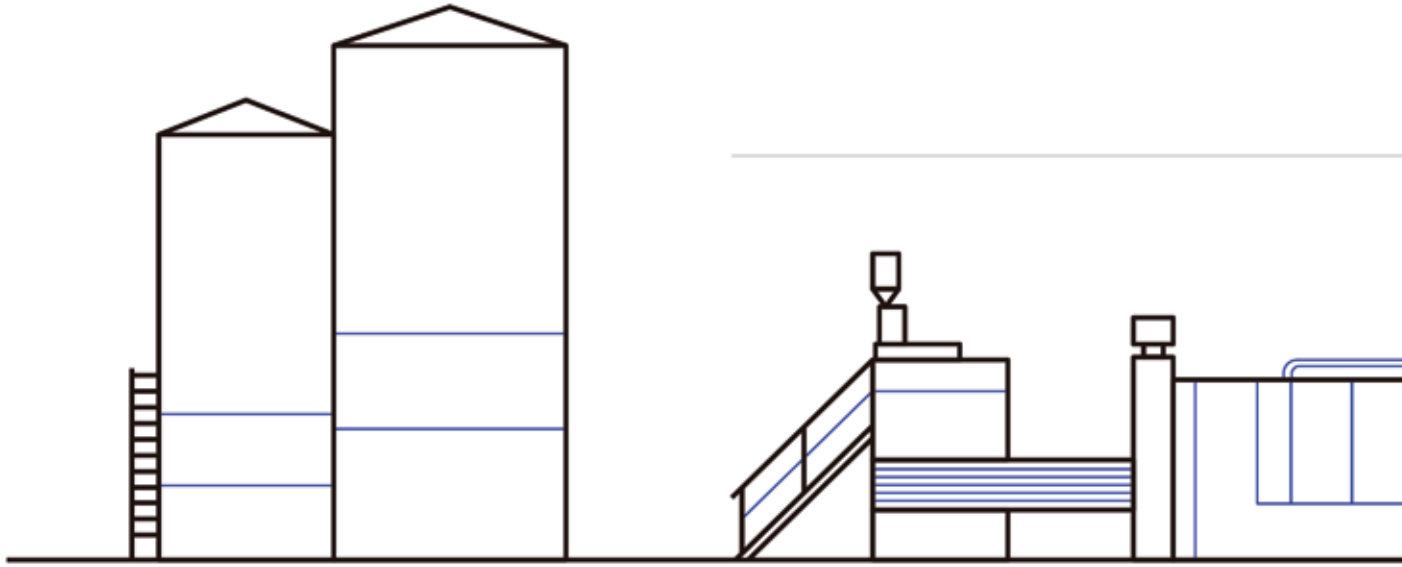
Wholewheat Spelt

High Quality Standard

Dedicated laboratory of 4 people that do analytical control of products for any production lot.

Comparative and blind tasting to control the quality standard of every production lot.





Raw Material

TIPICAL QUALITY ISSUES FOR A PASTA PLANT

- Lower quality of semolina vs standard
- Presence of foreign objects

PASTIFICIO MEDITERRANEA SOLUTIONS

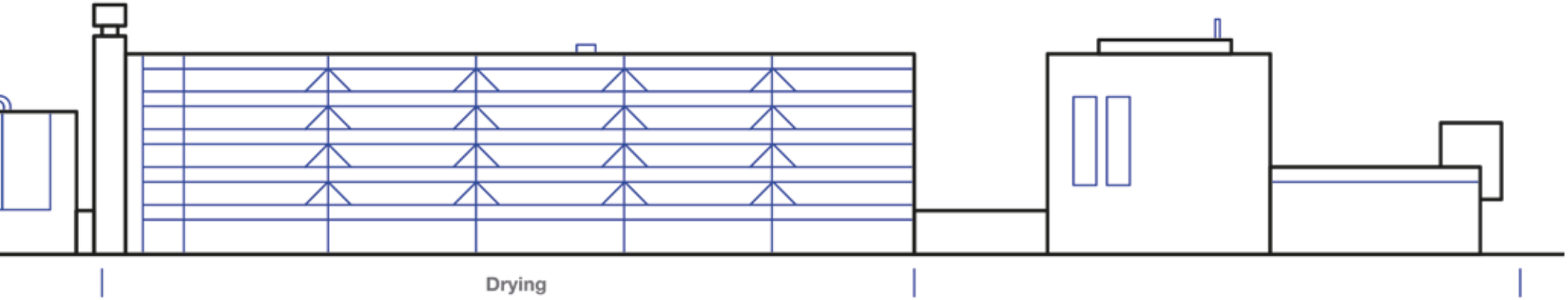
- Daily check of the analytical parameters of the incoming semolina
- Sieve and magnet to avoid foreign objects
- Raw materials department dedicated to implementation of chemical – physical analisys



Pests

- Insects infestation

- After prior pest control (monthly during the winter and every 15 days in summer) to avoid the presence of the most typical insects we can find in pasta (stegobium paniceum, tribolium, sitofidus..)
- Quarterly visit from an especialized entomologist who check the report results and control potential areas of nesting



Production / Product

- Production process deviations that can create "bottatura" or "puntatura" defects
- Not homogeneous diameter and length of long pasta

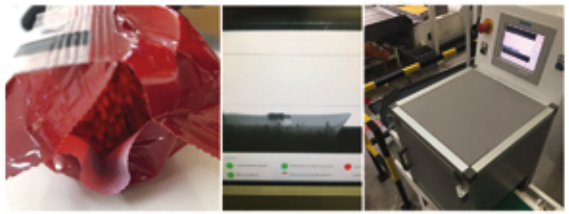
- Dedicated informatic control
- Statistical manual check of diameter and length of long pasta



Packaging

- Pack weight not correct
- Metal foreign bodies inside the packaging
- Pasta inside the welding
- Incorrect welding or not perfectly centered coil

- Weight control
- Metal detector
- Video camera to check if there is pasta between the welding



- Person of quality department at the end of the packaging line to check products and packaging process every 10 minutes



The shapes of Pasta

We have a portfolio of over **50 shapes of pasta**, for which we can use both teflon dies and bronze dies.

15



Teflon Pasta





Teflon pasta allows to have a smooth pasta and a bright yellow color, particularly suitable for enhancing the characteristics of the raw material.

Bronze Pasta





Bronze pasta gives a less intense yellow colour paste and a rougher surface, perfect for getting pasta sauce to attach to it.

durum wheat
pasta



Alfabeto



Biavetta



Stellette



Pisellino



Ditalini Rigati



Cavatelli

ONLY BRONZE



Coquilletes

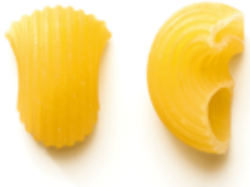


Elbow

WITH BRONZE OPTION



Conchiglie



Pipette Rigate

WITH BRONZE OPTION



Tripolini



Gansette



Secondi



Gnocchi



Capelli
d'Angelo



Brichetti



Trottola

ONLY BRONZE



Fusilli

WITH BRONZE OPTION



Caserecce

ONLY BRONZE



Cellentani



Tortiglioni

WITH BRONZE OPTION



Mini Penne Rigate



Penne Rigate

WITH BRONZE OPTION



Mezzi Mostaccioli Rigati



Mostaccioli Rigati



Farfalle



Mini Farfalle



Capellini fini 1.1

Capellini 1.4

WITH BRONZE OPTION



Spaghetti 1.55

WITH BRONZE OPTION

Spaghettini 1.70



Spaghetti 1.85

WITH BRONZE OPTION 1,80



Linguina

WITH BRONZE OPTION



Fettucce

organic
pasta



Penne Rigate

WITH BRONZE OPTION



Farfalle

WITH BRONZE OPTION

Spaghetti 1.70

WITH BRONZE OPTION 1.80



Linguine

WITH BRONZE OPTION



Fusilli

WITH BRONZE OPTION



Caserecce

WITH BRONZE OPTION



Trottole

WITH BRONZE OPTION



Conchiglie

WITH BRONZE OPTION

organic spelt
pasta



Fusilli
WITH BRONZE OPTION



Serpentini
WITH BRONZE OPTION



Mezze Penne
WITH BRONZE OPTION



Spaghetti 1,70
WITH BRONZE OPTION 1.80

organic
whole wheat spelt
pasta



Penne Rigate

ONLY BRONZE



Fusilli

ONLY BRONZE



Spaghetti 1,8

ONLY BRONZE



Mezze Penne

ONLY BRONZE



Ditalini Rigati

ONLY BRONZE

organic whole wheat pasta



Penne Rigate
WITH BRONZE OPTION



Spaghetti 1.70
WITH BRONZE OPTION 1.80



Linguine
WITH BRONZE OPTION



Fusilli
WITH BRONZE OPTION



Caserecce
WITH BRONZE OPTION



Stortini
WITH BRONZE OPTION



Pipe
WITH BRONZE OPTION

quick cooking pasta



Fusilli



Chifferini



Coquilletes

Spaghetti 1,1

vegetable pasta



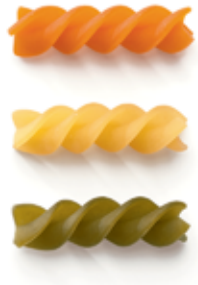
Stellette



Farfalle



Fusillini



Fusilli

Functional Pasta

high protein pasta

The perfect option to enjoy the taste of traditional pasta without giving up the benefits of protein.

The new Natura Gourmet High Protein offers 26g of protein per 100g of pasta, thanks to the addition of fava bean flour, while maintaining the classic al dente texture of durum wheat semolina pasta.



NATURA GOURMET
HIGH PROTEIN

Now available in two shapes:
fusilli and maccheroni.



Our Ready to Eat offer

pasta meal kit

An innovative proposal to prepare 3 typical Italian pasta recipes in just 8 minutes in the microwave! We will no longer need to wait: now by combining the ingredients of the kit and the quantity of water indicated in the instructions, we will be able to taste an excellent Italian pasta dish anywhere!



MACARONI TOMATO & BASIL SAUCE



MACARONI ARRABBIATA SAUCE



MACARONI OLIVES & CAPERS SAUCE

Cooking instructions:

Microwave



1_Pour pasta and sauce into the included microwave safe bowl, covering pasta with sauce.



2_Fill the sauce pouch with water, pour it into the bowl and stir well with the included compostable fork.



3_Cook 8 min. in microwave equipped with a turntable dish at 750 watt.



4_Remove carefully using the side edge, mix and serve.

Stove top



1_Pour pasta and sauce into a nonstick pan. Covering pasta with sauce.



2_Fill the sauce pouch with water, pour it into the pan and stir well.



3_Cover with lid and simmer 8 min. Then mix and serve.

The KIT Contains:

- 1 Pasta sauce X 3.88 OZ
- 1 Pasta pouch X 3.17 OZ
- 1 Microwave safe bowl
- 1 Compostable fork
- 1 olive oil sache

Pasta CUPS

- A unique porfolio of cups made with organic pasta.
- A fast and delicius combination of italian pasta with typical italian regional pasta sauces recipe.
- Non GMO, no preservatives.
- A Pasta dish ready in 3 minutes ... so please, relax and enjoy!



Instructions:

HOT WATER

1_Pull back lid half way.

2_Add boiling water untill the line and stir for 10 seconds.

3_Cover with the lid and wait 3 minutes.

4_Stir well, and enjoy your pasta... Buon appetito!

MICRO WAVE

1_Remove the lid.

2_Add cold water until the line inside cup.

3_Put the open cup in the microwave at 800 watts for 3 minutes.

4_Remove from the microwave, stir well and enjoy your pasta... Buon appetito!

Our Packaging Capabilities

Sizes

doble
square pack

pillow
pack



250 g	454 g	500 g	1 kg	2 kg	3 kg	5 kg

Materials

Polipropilene

Polietilene



Sustainable Packagings

Compostable

- Kraft paper combined with PLA (Polilactic Acid coming from corn residues)

Certification

OK compost INDUSTRIAL — TÜV AUSTRIA



Paper 100%

- 100% paper. Disruptive innovation that allows to avoid use of plastic.
- Only water based inks used.

Certification PEFC PEFC/01-00-01



Our Brands


Moccagatta
dal 1908
1
PASTIFICIO
MEDITERRANEA
TRADIZIONE · EFFICIENZA · INNOVAZIONE
2
FREDIANI
3
NATURA
Gourmet
4
Hurry Cup!
5



Moccagatta

Our story stards in 1908, when “pasta Maestro” Rocco Moccagatta founded our pasta factory.
His passion and care for detail drove him to produce pasta “a regola d’arte” (translates as “the perfect pasta”).
More than 100 years later we are driven by the same values. The love for Pasta and the culture of excellence are the ingredients that make our products so special.

Frediani

Historical brand of the ancient Pastificio Frediani, born at the beginning of the ‘900 in Tuscany.
Due to the great success of this brand, which has always been linked to the production of traditional Italian dry pasta, the Frediani pasta factory in 1940 has moved and expanded into a more modern pasta factory in the province of Carrara. In the early 2000s, production moved to Pastificio Mediterranea, which took over the brand, guaranteeing its excellent quality production.
Today the Frediani brand is one of the most important in the portfolio owned by the Mediterranean Pastificio and contains the most traditional forms of Italian pasta with 12% protein.

Pastificio Mediterranea

It is the company brand created in 2013 to export the quality of pasta produced on the Mediterranean coast to the world. It represents the values of Italian cuisine, of which pasta is the undisputed queen.
It is the pride of being able to bring the perfume and flavor of a unique product into the world, renowned for its quality and excellence.

Natura Gourmet

Is a portfolio of products that combines the delicious taste of Italian Pasta with the healthy benefits of natutal ingredients, selected for their natural functions. It's an innovative Pasta portfolio that combines two ancient traditions. The vegetables ingredients are selected and used since ancient times to mantain a good state of health. Pasta made with vegetables has its roots deep in the history and was traditionally produced mixing by hand semolina with fresh vegetables.
7Natura Gourmet is a delicious Pasta, perfect for gourmet recipes and full of the benefits of nature.

Hurry Cup!

Our brand for an innovative product as a special portfolio of cups made with 100% italian organic pasta.
Easy and delicious combination of italian pasta with typical italian regional pasta sauce recipes.
Ready in 3 minutes, with 2 convenient preparation options: just boiling water or microwave.



Pastificio Mediterranea S.R.L.

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PASTIFICIO MEDITERRANEA

TRADIZIONE · EFFICIENZA · INNOVAZIONE

il *mondo* della pasta

Pasta Book