

SELECTION OF 100% ITALIAN WHEAT



il mulino
DI GRAGNANO



GRAGNANO
CITTÀ DELLA PASTA





Tradition

Through tradition we look to the future: this is how you will discover the surprising peculiarities and creations of the pasta factory "Il Mulino di Gragnano". Let yourself be cuddled by our specialities produced with one of the oldest handmade manufacture. The "ruby red" Mill is the mark of quality of this tradition of taste and genuineness for centuries.

Character

Passion, love, sacrifice: three ingredients for a true character, three ingredients for an extraordinary taste experience of the pasta factory "Il Mulino di Gragnano", born from an incredible story. The particular roughness of bronze wire drawing and the special slow and low temperature drying process can enhance the taste of every type of dish, always maintaining an excellent solidity, which satisfies and amazes even the most refined palates for its delicacy. We don't compromise for a good quality.





CERTIFICAZIONI

IGP Europe

The Protected Geographical Indication (in Italian IGP) "Pasta of Gragnano", issued by Europe, is reserved for pasta products that meet the conditions and the requirements established by the current procedural guideline of production. "Pasta of Gragnano" is the product obtained from the mixture of durum wheat semolina with the water of the local aquifer. The production and packaging area of the Protected Geographical Indication (PGI) "Pasta of Gragnano" includes the entire territory of the Municipality of Gragnano, in the province of Naples. The application of recognition of the "Pasta of Gragnano" PGI is justified by the reputation and the notoriety of the product. Indeed, the "Pasta di Gragnano" is known worldwide for the tradition and the historicity of its own production, that has always been made with the use of the bronze dies.

IGP Local

The conditions and the system of production of the PGI "Pasta of Gragnano" must be the local traditional ones of the territory and, however, suitable for conferring the specific quality characteristics to the product that derives from it. The drying process varies according to the formats and in any case occurs at a temperature between 28°C and 40°C (82,4 F and 104 F) for a period of time between 24 and 60 hours.

IGP Protection Consortium

The Consortium of "Gragnano Città della Pasta" was founded in 2003 and brings together ancient companies producers of Pasta of Gragnano. In fact, their joint action in the promotion of the product led them in October 2013 to the achievement of the first European recognition of quality assigned to pasta in Italy and in Europe, according to the Official Gazette n° 198 of the 25th of August, 2010, which disciplines the Protected Geographical Indication (PGI). The Pasta of Gragnano officially enters on the list of Italian gastronomic heritages to be protected with the registration at European level in the list of Protected Designations of Origin (PDO) and Protected Geographical Indications (PGI). In 2019 it is recognized "Consortium of Protection" with the publication on the Official Gazette n° 14 of the 17th of January, obtaining another tool to make more effective the action of control of uniqueness and quality of the product.

Biological Agriculture

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Artisan Pasta Factory

The philosophy that characterizes us aims at the realization of a product of the highest quality, respecting the tradition of the "White Art" of Gragnano. We gently knead with skill and patience the best durum wheat semolina from our private "Short Chain 100% Puglia (Italy)" with the pure, spring, clear and uncontaminated water of the Valle dei Mulini of Gragnano. The mission is to create a product of absolute excellence, controlling the artisan production process in each of its delicate phases. The method of drying is purely natural and takes place in static cells, where we reproduce the idyllic microclimate, slow and at low temperatures as the ancient method wants. The packaging is done exclusively by hand in a cutting-edge packaging made of a cubic-shaped and food-grade pollami, with a simple "open and close" system to facilitate the use and to guarantee the fragrance of the product.



100% Italian Grain

All our pasta formats are produced with a customized blend of durum wheat semolina derived from our certified Short Chain, created in collaboration with farmers and mills made in Puglia (Italy). The choice of varieties to cultivate is the first step and it is one of the fundamental principles for obtaining a good raw material. It is based essentially on two parameters: the qualitative profile and the productive potential. Quality is always at the first place, so the varieties must have good or excellent quality indices (proteic content, absence of whiteness, hectolitic weight, gluten index, yellow index).



Kosher

In compliant with the Jewish eating rules since 2017. The Kosher is the set of religious rules that establish the nutrition of observant Jews. The Hebrew word "Kasher" or "Kosher" means "conforming to the law, permitted" and the main rules come from the Bible – the Torah.





GIOVANI DI BUONA PASTA

OUR STRENGTHS:

THE SHORT CHAIN



Cultivation of ancient grains
of Puglia and Basilicata

WHERE THE GRINDING TAKE PLACE?



Puglia

ARTISAN PRODUCTION



IGP wheat pasta

WATER



It flows from the springs
of the Valle dei Mulini
of Gragnano

FOOD SERVICE



We are also specialized
in food service



PACCHERI

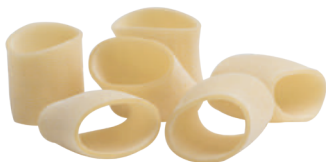
item number 001



*grams 500
cooking time 13 - 14 mins
pan time 2 mins
pcs box 12
pcs ctn pallet 40
exp time - 36 months*

MEZZI PACCHERI

item number 002



*grams 500
cooking time 9 - 10 mins
pan time 2 mins
pcs box 12
pcs ctn pallet 40
exp time - 36 months*





CALAMARATA

item number 003



grams 500

cooking time 12 – 13 mins

pan time 2 mins

pcs box 12

pcs ctn pallet 40

exp time - 36 months

PENNONI RIGATI

item number 004



grams 500

cooking time 9 – 10 mins

pan time 2 mins

pcs box 12

pcs ctn pallet 40

exp time - 36 months





FUSILLONI

item number 005



grams 500

cooking time 8 – 9 mins

pan time 2 mins

pcs box 12

pcs ctn pallet 40

exp time - 36 months

LUMACONI RIGATI

item number 006



grams 400

cooking time 6 – 7 mins

oven time 6 – 7 mins

pcs box 12

pcs ctn pallet 40

exp time - 36 months





SPAGHETTO QUALITÀ EXTRA

item number 009

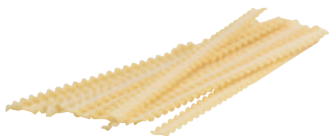


*grams 500
cooking time 9 – 10 mins
pan time 2 mins
pcs box 24
pcs ctn pallet 40
exp time - 36 months*

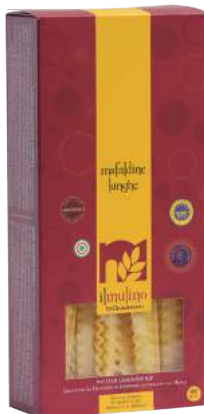


MAFALDINE LUNGHE

item number 010



*grams 500
cooking time 9 – 10 mins
pan time 2 mins
pcs box 18
pcs ctn pallet 40
exp time - 36 months*





SPAGHETTO QUALITÀ EXTRA

item number 009

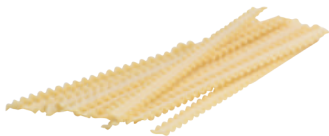


*grams 500
cooking time 9 – 10 mins
pan time 2 mins
pcs box 24
pcs ctn pallet 40
exp time - 36 months*

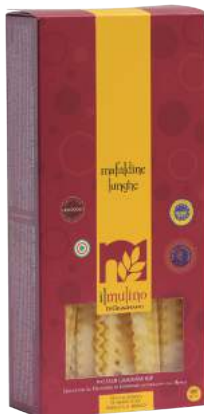


MAFALDINE LUNGHE

item number 010



*grams 500
cooking time 9 – 10 mins
pan time 2 mins
pcs box 18
pcs ctn pallet 40
exp time - 36 months*





PENNONCINI

item number 0012



*grams 500
cooking time 8 – 9 min
pan time 2 mins
pcs box 12
pcs ctn pallet 40
exp time - 36 months*

OCCHI DI LUPO

item number 0013



*grams 500
cooking time 8 – 9 mins
pan time 2 mins
pcs box 12
pcs ctn pallet 40
exp time - 36 months*





LINGUINE QUALITA' EXTRA

item number 0014



grams 500

cooking time 9 - 10 mins

pan time 2 mins

pcs box 24

pcs ctn pallet 40

exp time - 36 months



FUSILLETTI

item number 0015



grams 500

cooking time 6 - 7 mins

pan time 2 mins

pcs box 18

pcs ctn pallet 40

exp time - 36 mesi





SCIALATIELLI

item number 0016



*grams 500
cooking time 15 - 16 mins
pan time 2 mins
pcs box 12
pcs ctn pallet 40
exp time - 36 months*



ZITI TAGLIATI LISCI

item number 017



*grams 500
coking time 8 - 9 mins
pan time 2 mins
pcs box 18
pcs ctn pallet 40
exp time - 36 mesi*





PENNE ZITI LISCE

item number 018



grams 500

cooking time 8 – 9 mins

pan time 2 mins

pcs box 18

pcs ctn pallet 40

exp time - 36 months



PENNETTE RIGATE

item number 020



grams 500

cooking time 8 – 9 mins

pan time 2 mins

pcs box 18

pcs ctn pallet 40

exp time - 36 months





LA TIPOLOGIA DI PACK

LUXURY

Our packaging line is innovative, original and typical. It focuses on the image, the aesthetics of the company and the typical features of our territory. The basic packaging is made of food-grade paper, has a cubic shape and vivid colors that are reminiscent of the unique “red Pompeian” and the yellow of the lemons of Sorrento. Its supporting structure is highly competitive and qualitatively functional, made up of high structural standard materials and also of a recyclable tubular packaging with a “double-ply” case in poly laminate packaging (mainly paper / cardboard). Our final choice contributes to the consolidation of a protective packaging that qualitatively facilitates the conservation of the product, this is why our “luxury solution” offers a particular “open and close” formula that guarantees a secure closure and an easy usage like a “cuoppo napoletano”, a typical paper cone filled with all sorts of fried of the neapolitan street food.



CHEF

“To everyone his”.

The line for professionals called “chef solution” comes from the necessity to meet the different needs of the Ho.Re.Ca. sector (abbreviation of the words Hotel/Restaurant/Café). It is a simple pack of 1 kg heat-sealed cellophane of convenient use for the chef and it differs from the “luxury solution” line only and exclusively for the packaging, while the product is always the same.





BIOLOGICAL LINE

A biological product is a product that safeguards the environment and territory and it enhances the quality of local resources. We produce without damaging the environment and always respecting all the participants in the production chain, at the base of which there always been farmers. Dough and pre-dough take place under vacuum, in a very slow way and using the pure water of the Valle dei Mulini of

Gragnano. Organic pasta is produced following the traditional methods that guarantee a healthy, nutritious and high-quality pasta. The bio line is produced only under order request.



BIOLOGICAL WHOLE WHEAT LINE

A biological product with whole semolina of durum wheat. The word “whole” indicates that the used semolina is not subjected to the refinery process. In the whole wheat semolina all the components of the grain of wheat (bran, endosperm and germ) are preserved because the grains are grounded together with their external coating, as well as nature creates them. As a result, also the nutritional properties are high and they have an intake of vegetable proteins, which carry out important functions in the organism allowing the uptake of carbohydrates in a slower way, so that the energy is released more gradually and therefore also the accumulation of fat is lower. The bio whole wheat line is produced only under order request.



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with the QR Code Reader
of your smartphone.



il mulino
DI GRAGNANO

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