





IGP Europe: *The Protected Geographical Indication (in Italian IGP) "Pasta di Gragnano", issued by the European Union, is the most prestigious quality certification for pasta products. It certifies products meeting conditions and requirements established by the current procedural guideline of production. The product "Pasta di Gragnano" is obtained from the mixture of durum wheat semolina with local aquifer water. According to the Protected Geographical Indication (PGI), production and packaging must mandatory take place within the borders of Gragnano Municipality, which is in Naples' province.*

"Pasta di Gragnano PGI" is well known worldwide for its reputation, thanks to the respect of the long history and pasta production tradition, indeed, pasta is still made with bronze dies.



IGP Protection Consortium: *The "Gragnano Città della Pasta Consortium" was founded in 2003 and it is composed by historic companies, Gragnano Pasta producers. The consortium vision aims to put together the great producers' experience in order to celebrate the highest quality and enhance the pasta product. The mission is to protect and relaunch the product Pasta di Gragnano I.G.P. in Italy and worldwide. The Consortium plays the ambassador role representing worldwide "Pasta di Gragnano PGI" and its sustainable, healthy and natural lifestyle. We have been part of it since 2016.*



Biological Agriculture: *cod.OCD IT B10005 COD.AZIENDA T 994 .*

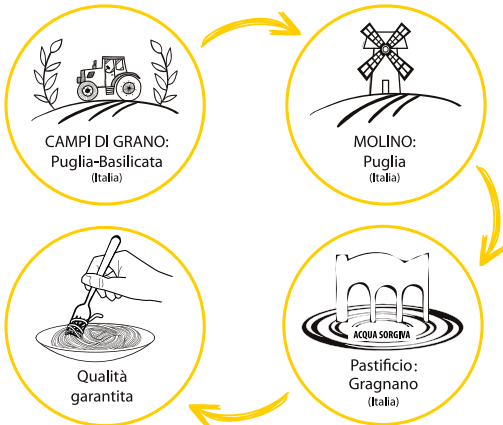
The certification guarantees a very short supply chain from the "land to the table" through the traceability of raw materials and finished product.



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.

LA NOSTRA PICCOLA FILIERA



Paese di coltivazione del grano: Puglia-Basilicata (Italia)
Paese di molitura : Puglia (Italia)
Decreto del 26 luglio 2017 con indicazione dell'origine, in etichetta,
del grano duro Art. 2 della G.U serie generale n.191 del 17-08-2017

Our strengths

PRODUCTION CHAIN:

*Cultivation of ancient organic grains,
Puglia and Basilicata, Italia.*

WHERE THE DURUM WHEAT HARVESTING AND GRINDING TAKE PLACE:

Puglia, Italia .

WATER: *From the springs of
"Valle Dei Mulini of Gragnano".*

SMALL PRODUCTION:
PGI wheat pasta of Gragnano.

PASTA SOLUTIONS: *packs of 500 gr, packs of 1000 gr. We are also specialized in food service.*

What are we talking about? 100% organic Italian pasta!

THE WHEAT: *Italian organic durum wheat semolina from a short and controlled supply chain.*

THE WATER: *Pure spring water from the "Valley of The Mills" source. We have nowater softener.*

THE PLACE: *The philosophy that characterizes us focuses on the creation of a product of the highest quality respecting the tradition of the "White Art" of Gragnano. We knead the best durum wheat semolina from our private 100% Puglia (Italy) Short Chain with the pure, spring, "clear and uncontaminated" water of the Valle dei Mulini di Gragnano with skill and patience. The mission is to create a product of absolute excellence, controlling the artisan production process in every delicate phase. The drying method is purely natural, it takes place in static cells where we reproduce the idyllic microclimate for drying the product, slow and at low temperatures as required by the ancient method.*

THE PASTA: *Slow and low temperature drying varies according to different pasta types and takes place at a controlled temperature between 28° and 40°C for a periods between 24 and 60 hours. We produce all classic Italian pasta formats, especially classic Gragnano formats.*

THE PACKAGING: *eco-sustainable packaging, it is recycled entirely with paper.*

Available in all formats.

Available in 500 g line.

Available in 1000 g
line for catering.

**Organic durum
wheat pasta
is a pleasure for
the senses and
is good for health.**



Follow us on:



to reach us
click on the map
with the qr code reader
of your smartphone



il mulino
DI GRAGNANO

Pastificio il Mulino di Gragnano srl
Strada Statale per Agerola n. 76
80054 Gragnano [Na]
Tel. 081.185 82 683

info@ilmulinodigragnano.it
www.ilmulinodigragnano.it

CONTACT US:

GENERAL

info@ilmulinodigragnano.it
+39 081 18582683

COMMERCIAL

commerciale@ilmulinodigragnano.it
+39 3298527775
+39 081 18582683

ADMINISTRATION

contabilita@ilmulinodigragnano.it
+39 081 18582683