

Pasta
Catalogue
2023



Index

	Page
Pasta	<u>3</u>
Organic Pasta	<u>5</u>
Organic Orecchiette	<u>6</u>
Organic Capunti	<u>7</u>
Organic Foglie di Ulivo	<u>8</u>

L'Azienda

Molino Bonghermino is a **handicraft company** specialised in the milling of different cereals. Its production philosophy focuses on **traceability** and **sustainability** of products, as demonstrated by its certifications:

- **EU-Organic certification** for organic flours
- **ISO 22005:2007 - Traceability in feed and food chain** for semolina.

The company launched the project "**Filiera Punto Zero**" equipped with a Blockchain platform on which the consumer can trace all the steps of the supply chain.

Pasta

Molino Bonghermino's Pasta range includes the **Conventional Line** and the **Organic Line**.

The Conventional Line is characterized by the different pasta shapes e by the variety of the wheat flour that is used for, sourced from high-quality italian wheat :

- **Le Classiche**
- **Le Regionali**
- **Le Integrali:** orecchiette made by **stone milled wholemeal durum wheat semolina**.
- **Le Speciali:** orecchiette made with **burnt wheat flour** .

The Organic Line is characterized by three different pasta shapes, produced with 100 % Italian durum wheat semolina, carefully selected and sourced from organic cultivations.

- **Le Regionali:** orecchiette, capunti and foglie di ulivo.





Organic Pasta

Discover Molino Bongermino's Organic Pasta line, produced with 100 % Italian durum wheat semolina, carefully selected and sourced from organic cultivations and ethical production methods based on the principles of environmental and social protection.

Our tradition teaches us that to make good things we need simple ingredients and slow steps.

Water flowing from our springs and flour from our land, thus we obtain pasta with an extraordinary and unmistakable taste. The slow drying time and low temperature preserve the authentic flavour of the grain and the bronze drawing process, gives the pasta a unique texture and roughness, suitable to retain any condiments.



Organic Orecchiette

Le Orecchiette: “Little Ears”

Symbol par excellence of the Apulian cuisine. Orecchiette means “**small ears**” a name that derives from their particular shape resembling indeed ears. They are little white domes, with a rough and porous surface, ideal for absorbing every type of sauce.



Only from organic agriculture.



From controlled and certified supply



Slow drying at low temperatures.



Artisanal bronze drawn pasta.



Organic Capunti

It is one of the oldest type of pasta and belongs to the 'dragged' type, due to the movement required to make it, hence the name by which it is called in Apulia and Lucania land, the 'strascinata'.

The most skilled housewives are able to make kilos of pasta using several fingers of their hands and at the same time with almost hypnotic movements.



Only from organic agriculture.



From controlled and certified supply



Slow drying at low temperatures.



Artisanal bronze drawn pasta.



Organic Foglie di Ulivo

***Foglie di Ulivo** “olive leaves”, a tribute to our land, which has always been devoted to the regional olive-growing tradition. The particular shape, resemble the true leaves of the olive tree.*



Only from organic agriculture.



From controlled and certified supply



Slow drying at low temperatures.



Artisanal bronze drawn pasta.



MOLINO
BONGERMINO

Molino Bongermano srl
SP 580, Km 3 - 74014 Laterza (TA) - Italy
Tel. +39 0998297496 - www.molinobongermano.it
E-mail: commerciale@molinobongermano.it
E-mail: export@molinobongermano.it