

Bontasana
LA PASTA UNICA

ALWAYS AL DENTE GLUTEN-FREE PASTA



BONTASANA

The Pasta for Everybody

Bontasana is a new and revolutionary dry pasta made from **white corn** and **sorghum** (only Italian brand producing 100% sorgho pasta) with particular attention to ensure that the supply chain is both sustainable and ethical.

Our goal is to create an inclusive pasta, which overcomes the gluten-free barrier and can be recognized as a healthy, delicious and an always “**Al Dente**” alternative to all Pasta lovers!

- Italian ✓
- Gluten-free ✓
- Organic ✓
- Vegan ✓
- Plastic-free packaging ✓
- Certified Kosher ✓
- Certified Halal ✓
- GMO-free ingredients ✓
- We only use water, flour, and superfoods ✓
- No mono- and diglycerides of fatty acids, emulsifiers, or other aggregates ✓



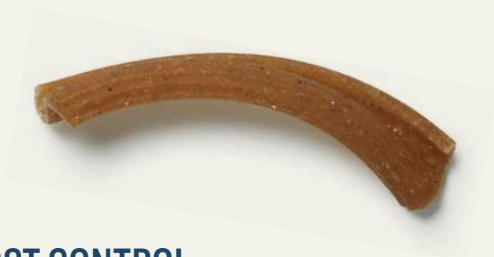
Bontasana
LA PASTA UNICA

OUR PASTA

Pasta as it Should Be

TRADITION

We produce Bontasana in an artisan pasta factory that uses the traditional method.



COST CONTROL

Bontasana pasta doubles in weight when cooked (60 g of dry pasta become 120 g of cooked pasta)



'AL DENTE'

Due to our production's high standards our pasta is always '*al dente*'



SLOW-DRY

We slow-dry our pasta to ensure consistent '*al dente*' quality, even when baked (*au gratin*).



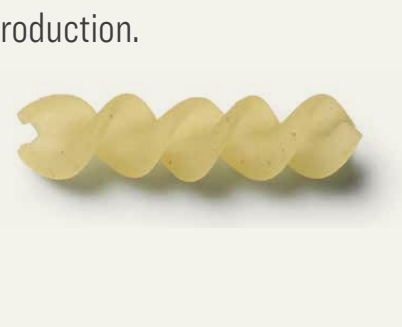
BRONZE DIES

The dies are entirely made of bronze (both the discs and the inserts), designed and engineered especially for us.



CERTIFICATION

At Bontasana we are committed to the highest standards of Italian pasta production.



Bontasana
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ALWAYS AL DENTE

The secret of Bontasana's perfect cooking characteristics starts from the seed and extends to the entire production process. Each phase contains a little secret, the result of many tests and research.

- We have selected the **most suitable cereal varieties** for pasta making and transform them into flour with a milling that preserves their organoleptic characteristics
- The **quantity and temperature of the water** in the dough are carefully assessed based on the humidity of the flour
- The **drying process** does not exceed 42 °C and lasts between 21–23 hours depending on the season
- The paste **does not show micro-cracks** after drying
- The **dies** have folders (thicknesses) of traditional wheat pasta



SUSTAINABILITY

It's In Our Nature!

ANCIENT CEREALS

Both sorghum and white corn crops respect the protection of water resources and do not need artificial irrigation, even in the driest periods of the year. The yields are not the same as those of standard farming, but we believe that agriculture must be based on respect for the planet and on the conscious use of resources.

ORGANIC

We have AB Agriculture Biologique and BIO Inspecta certifications.



Bontasana is the
PLAN(E)T
BASED
pasta

VEGAN

The entire production chain is certified to ensure the absence of contamination with ingredients or materials of animal origin. The size of the sieve meshes (in microns) are checked in order to exclude the presence of small insects, typical of flour.

PLASTIC-FREE

The warranty sticker on the package is compostable and free of animal-derived glue. The scotch tape that wraps the case is made of compostable paper and takes advantage of the properties of natural rubber for gluing and for resisting tearing.

INGREDIENTS

WHITE CORN

Delicate, sweet and buttery

- Ancient grain from Italian organic farming
- Naturally **gluten-free** and **low in sugar and nickel** (0.074 mg/kg)
- **Easy to digest** and leaves you satiated without feeling heavy or tired
- **Fairly neutral in taste** with hints of sweet and creamy notes
- Acts as a canvas for a variety of flavours
- The texture is **light, delicate** and **tender**
- **Totally different** flavour from yellow corn
- Behaves like traditional wheat pasta
- **Pairs with: everything** just like traditional wheat pasta, it can be used for cold recipes



WHITE CORN + TURMERIC + SARAWAK PEPPER

Earthy and mild with a warm woody spice

- Vibrant natural color from adding **5% organic turmeric** (industry average of 1%)
- Also contains Sarawak pepper, which is known for its mild aromatic character
- **Earthy warming spices** from the turmeric combined with the floral pepperiness from the Sarawak pepper
- Subtle yet **invigorating taste**
- **Pairs with: smoky flavours**, both raw and cooked vegetables, it can be used for **cold recipes**



SORGHUM

Nutty, wholesome and satisfying

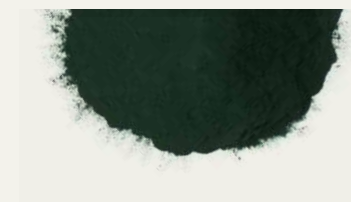
- Ancient grain from Italian organic farming **naturally gluten-free** and **zero sugar** from Italian and French organic farming
- Sorghum is **rich in minerals** and a great **source of fibre** and **antioxidants**
- Nutty, mild and earthy flavour
- Similar flavour to whole wheat pasta without the metal note of bran
- Absorbs the flavour and spices of any sauce
- **Pairs with: any condiments**, it is even perfect for soups (ex. Bean soup), we suggest to use this pasta only for warm dishes



WHITE CORN + SPIRULINA

Mild grassy flavour with a little hint of the sea

- Spirulina is a freshwater alga known as a great source of **vitamins, minerals** and **vegan protein**
- **Vibrant dark color** creating a beautiful composition on the plate
- Contains **7% spirulina** (much higher than the average 1%)
- Grassy with hints of the sea, this pasta has a savoury, umami note
- **Pairs with: any condiments that present an umami note**, both raw and cooked vegetables, creamy sauces, it can be used for cold recipes



RANGE

✓ GLUTEN-FREE ✓ HALAL ✓ KOSHER ✓ NON-GMO ✓ ORGANIC ✓ VEGAN

PACKS WITH 6 BOXES OF 250 g



White Corn

Pennette Rigate N° 10
Fusilli N° 13
Fusilloni N° 22
Maccheroni N° 25
Mezze Maniche N° 29



White Corn + Turmeric + Sarawak Pepper

Fusilloni N° 82
Fusilli N° 83
Maccheroni N° 85



Sorghum

Casarecce N° 77
Mezze Maniche N° 79



White Corn + Spirulina

Pipe Rigate N° 94

Bontasana
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HORECA FORMAT

The 3 kg paper bag was created for restaurants, hotels and Horeca community. All our references are available in this format.

WHITE CORN

The white corn pasta has an excellent cooking resistance, even with high stress conditions such as *Chaving dishes* used in restaurant and catering services.

It can be precooked, cooled and re-heated without ever losing its consistency or form.

Once the pasta is precooked it can also be frozen together with condiments and subsequently thawed:

- Precooking time: 3 minutes.
- Heating time 2 minutes in boiling water, 4 minutes in a sauce pan together with the condiments.

The white corn pasta can be served cold (for example in a salad), prepared au gratin, as a risotto, fried, baked in the oven. This pasta is perfect also for timbale recipes.

Aspect and flavour: neutral taste, lightly creamy. The texture is light, delicate and tender.

SORGHUM

The sorghum pasta should be served warm and can also be sautéed reducing in about 1 minute its boiling time.

Die: artisan bronze-die cut. Similar thickness to traditional whole wheat pasta.

Drying process: 21—23 hours at a maximum temperature of 42 °C.

Aspect and flavour: the sorghum pasta offers a nutty, mild and earthy flavour.

SUGGESTED PORTIONS	Raw pasta	Cooked pasta
Healthy cuisine (spa, wellness)	35—40 g	70—80 g
Fine dining cuisine/gourmet	60 g	120 g



FAQ

WHERE DO YOU PRODUCE YOUR PASTA?

We produce in Italy. We selected a small organic factory close to Ferrara (Italy) that meets all our quality requirements.

WHERE DO YOUR GRAINS COME FROM?

White Corn is from Italian organic farming
Sorghum is from Italian and French organic farming.

WHAT IS MACARONICUS?

Macaronicus is the name of the company and Bontasana is the name of the brand. Macaronicus is a young private company based in Milan (Italy).

WHY DO YOU PRODUCE ONLY SHORT PASTA?

Gluten free long pasta that is always al dente is a bigger challenge. Anyway, we are working very hard to achieve this and we will have it available very soon.

DO YOU HAVE A SUGGESTED RETAIL PRICE?

Our partners are free to decide the consumer price according to their channel and to their customers. Nevertheless, in Italy we suggest to price Bontasana with the same price as our e-commerce. In other countries we understand the retail price might be higher considering shipping, custom and different costs of life.

IS THERE A MINIMUM ORDER?

No, but we are happy to offer the shipping costs for orders above a threshold depending on the destination Country.

PARTNERS

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Chef Matteo Maenza
LEFAY RESORTS



HOTEL

Armani Hotel
MILAN

Lefay Resorts
ITALY

San Domenico Palace
TAORMINA

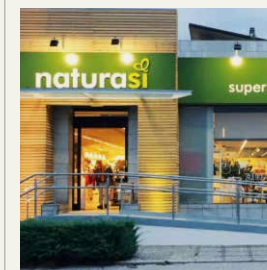
Villa d'Este
LAGO DI COMO



DISTRIBUTION

NaturaSì
ITALY

Amazon
ITALY
FRANCE
SPAIN



CERTIFICATIONS



AB

The AB certification mark identifies products that are 100% organic or contain at least 95% organic agricultural products in the case of processed products.



BIO.INSPECTA

Bio.inspecta certifies compliance with Switzerland's regulations governing the production of organic food. The organization supervises the entire supply chain, from cultivation methods to packaging.



CCPB

CCPB certifies compliance with European and Italian regulations governing the production of organic food. The organization analyses all raw materials and finished products.



GLUTEN-FREE

We guarantee that all our products are free from gluten contamination. The mill we use to transform our cereals into flour has produced only gluten-free food ingredients since 1930.



KOSHER

The Kosher Certificate is issued by the President of the Rabbinical Court of Central and Northern Italy. Audits involve analysing flour sieves to confirm there has been no contamination by animal products during production.



NON-GMO

We guarantee our flours contain no genetically modified organisms (GMOs), making Bontasana an excellent choice for anyone who has decided to take conscious approach to nutrition.



PLANT-BASED

We guarantee that our entire supply chain and production process is free from animal-product contamination and involves no animal exploitation.



USDA ORGANIC

The CCPB and Bio.inspecta certifications for organic products require compliance with USDA organic regulations. Both CCPB and Bio.inspecta issue certifications according to equivalency agreements with USDA's National Organic Program (NOP).



WHA · HALAL

The WHA is the most important certification body in Italy, and the organization's guarantee is valid worldwide. WHA audits involve thorough analyses to confirm products have not been contaminated by either animal-derived ingredients or alcohol.





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