

PASTA Valentini

• NATURALMENTE BUONA •

"We grew up in Tuscany
in the Casentino valley"



PASTA *Valentini* • NATURALMENTE BUONA •

WELCOME IN THE HEART OF THE REAL TUSCANY,
a poor region where families toiled just to put food on the table - but it was the
most genuine and nutritious food in nature.



OUR HOME

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CASENTINO

is one of the four main valleys in Arezzo province.

We are in the Casentino national park, near the nature reserve of Sasso Fratino between Arezzo and Florence, recently declared a UNESCO heritage site.



It's a magical, mystical part of Tuscany, celebrated by the exiled Dante and by Gabriele D'Annunzio during his sojourn in Romena.

This is the Tuscany of small towns, where our father, Pierluigi Valentini, first embarked on his lifelong **passion** for making fresh pasta. Our products are made in one of the remoter parts of Tuscany, the area that supplied the monumental silver firs used for building the Duomo of Florence. Its meadowlands are traditionally grazed by sheep whose wool fuelled the emergence of the Florentine Renaissance.

OUR HISTORY

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IS A FAMILY PASSION

Our estate has been in our family for over 40 years. A younger generation has taken over its management now: but their principles remain the same.

The passion remains the same, too: that unique ingredient that's found in all our creations, passed down from Pier Luigi to us, his children: Patrizio, Monica and Francesco.

We put our father's signature on all our products as a guarantee of quality. It's become the emblem by which we're recognized, and we're proud of this.

Valentini

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ORGANIGRAMMA

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General management

Monica Valentini • Francesco Valentini • Patrizio Valentini

SALES MANAGER

•

Patrizio Valentini

SALES MANAGER

•

Francesco Valentini

FINANCIAL MANAGER

•

Monica Valentini

STOCK AND LOGISTICS

•

Massimiliano Spinola

QUALITY MANAGER

•

Dott. Gianni Romagnoli

OUR KITCHENS

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**all our products
are prepared and cooked
in our own kitchens**



This photograph shows the porcini mushrooms that are used in the filling of our Ravioloni.

OUR KITCHENS

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THE MUSHROOMS ARE MIXED

with **locally-produced ricotta** to complete the filling. They're carefully hand-processed to ensure the filling looks as good as it tastes.

PRODUCTION

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**Bronze-cut
pasta**

We mainly use durum
wheat semolina for our pasta,
for a more elastic product
with good cookability.

All our pasta is produced
under the watchful eyes of
our master pasta-makers,
who monitor production and
modify it in accordance with
external climatic conditions.



The fillings
The pasta

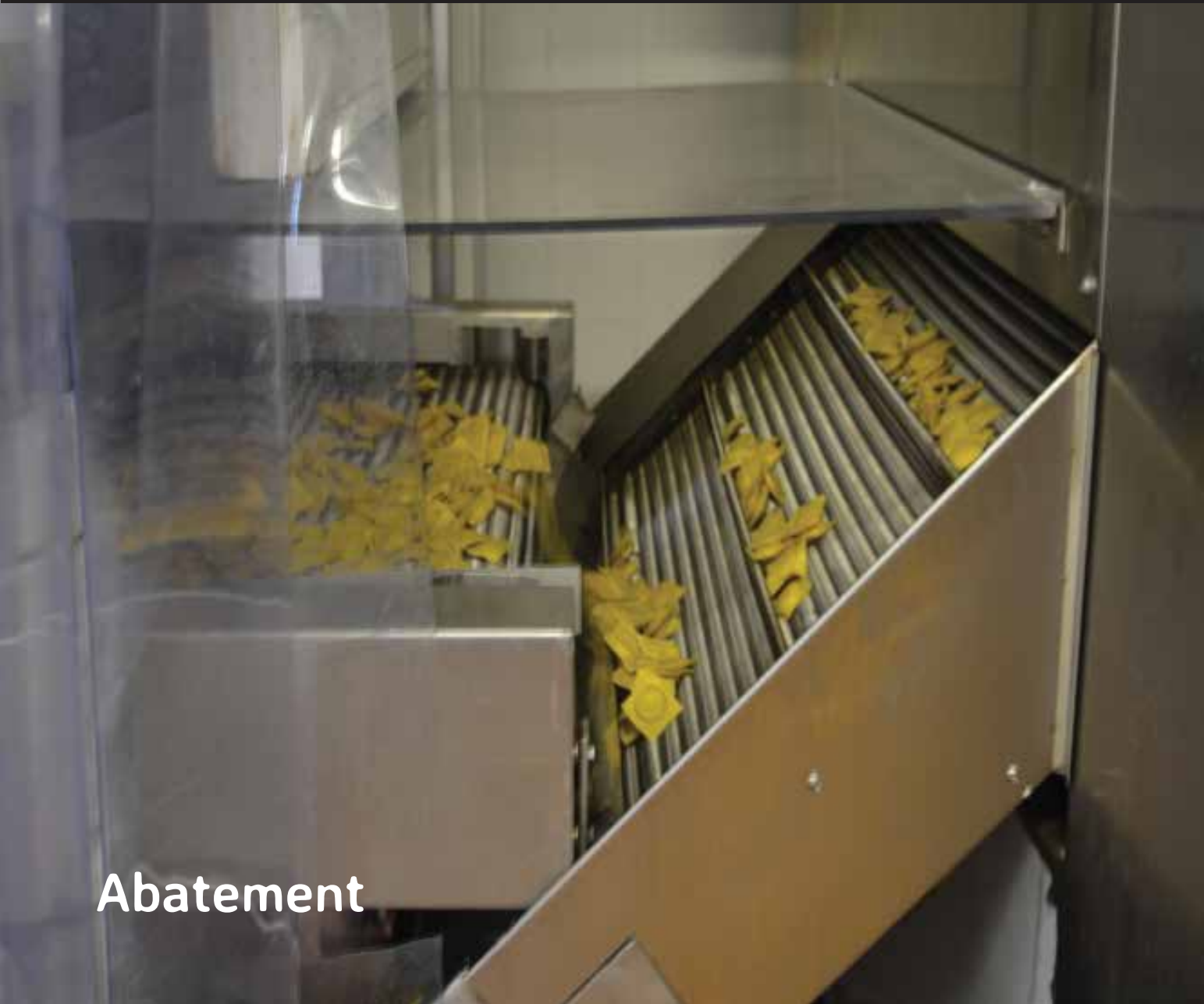
PRODUCTION

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PRODUCTION

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Abatement



PRODUCTION

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Weighing



PRODUCTION

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Packaging



Weight control



PRODUCTION

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Labelling

Metal
control

Packaging



PRODUCTION

PASTA *Valentini* • NATURALMENTE BUONA •

Finished products
are kept in cold storage
until shipment



SELECTED INGREDIENTS

with the guarantee of the quality
certification bodies we're members of,
such as:

PARMIGIANO REGGIANO DOP,

MORTADELLA BOLOGNA IGP, GORGONZOLA DOP,

ACETO BALSAMICO DI MODENA IGP

CONSORZIO DI TUTELA DEL LIMONE DI SORRENTO IGP,

CONSORZIO VINO CHIANTI DOP,

PROSCIUTTO TOSCANO DOP

PECORINO TOSCANO DOP, CONSORZIO CARNE CHIANINA

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LEADING CLIENTS

PASTA *Seleutini* • NATURALMENTE BUONA •

Among our clients are the main players in large-scale and smaller scale distribution in Central-North Italy:

Coop, Esselunga, Aldy, Penny Market, Lidl, Finiper, Despar, Il Gigante, Carrefour, Conad.



SALES

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Italy sales

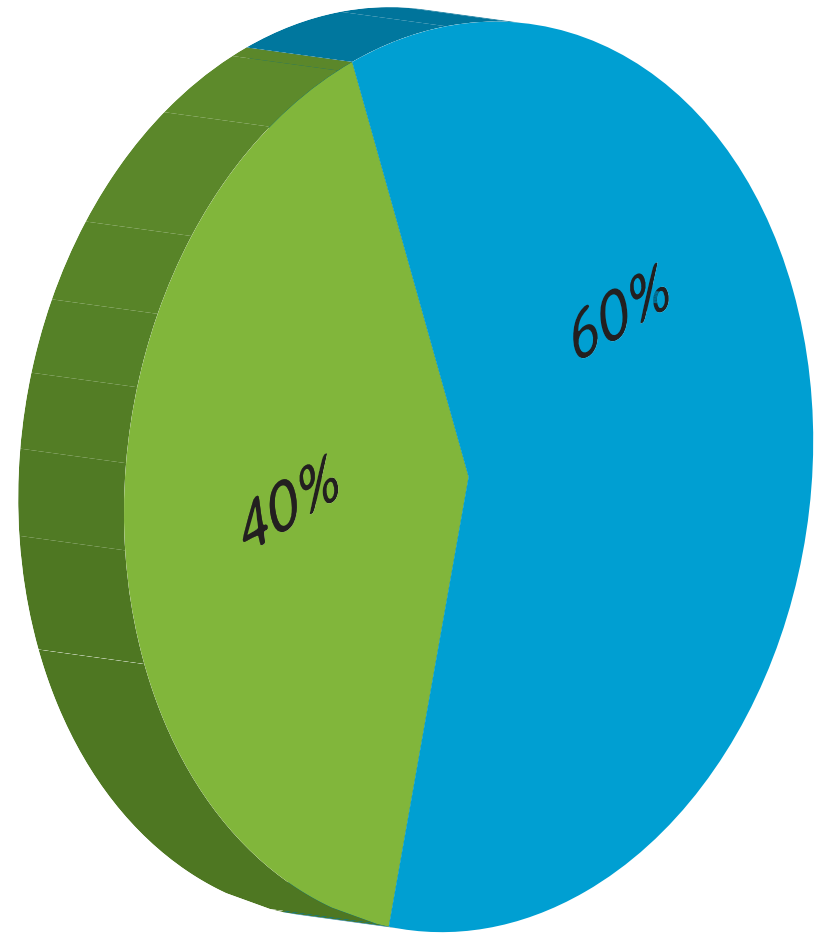


60%

Foreign sales



40%



La Toscana che Vale

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THE CATALOGUE
OF FILLED OR
NO-DOUGH SHEET
PASTA

cappelletti





PIECE WEIGHT  3g  2_{MIN}

Pasta/Filling ratio: 65/35

gnudi



PIECE WEIGHT  22g  4/5_{MIN} 

Gnudi are typically cooked in a pan

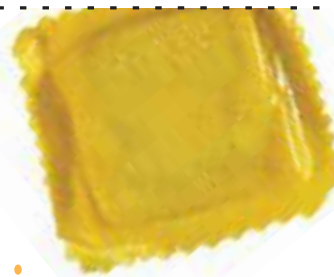
ravioli



PIECE WEIGHT  12g  2_{MIN}

Pasta/Filling ratio: 50/50

ravioloni



PIECE WEIGHT  19g  2_{MIN}

Pasta/Filling ratio: 50/50

raviolotti



PIECE WEIGHT  30g  2_{MIN}

Pasta/Filling ratio: 50/50

Bronze-cut pasta

La Toscana che Vale

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THE CATALOGUE OF
LONG OR EGG-FREE
PASTA



pici

CIRCULAR
SECTION



Ø 2,5mm

4/5 MIN



tagliolini

WIDTH 3mm



2 MIN



fettuccine

WIDTH 6mm



2 MIN



tagliatelle

WIDTH 10mm



2 MIN



pappardelle

WIDTH 20mm



2 MIN

Bronze-cut pasta

QUALITY CERTIFICATION

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For us, sharing the benefits of our experience is a natural thing.

Our company is
IFS-BRC certified
to ensure maximum
consumer protection.



Food Safety

CERTIFICATED



ETHICS

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At Valentini, we relish a challenge.

For us, there's more to running a business than profit: ethics count, too.

For several years, we've been working with the international voluntary service organization AVSI on a remote child adoption scheme.

AVSI is active in areas such as education, health, hygiene, care for disadvantaged children, vocational training, urban development and food safety.

Its mission is to promote human dignity through cooperation for the development of host countries.





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