

A winning partnership

«A Pasta factory between tradition and innovation», says Massimo

Mancini, about his company on the hills of Marche Region (Italy). In the fields around the wheat grows up to produce Mancini's Pasta. Classic, whole or turanico wheat, Mancini's pasta is immediately recognizable for its golden yellow colour, rugged and porous characteristics and its aroma of ripe wheat.

All these features are guaranteed by the artisanal production inside a pasta factory where nothing is left to chance. Thanks to a customized plant variables, such as temperature, humidity, pressure, are digitally-controlled by systems that can reach previously unthinkable precision qualities. This plant was tailor-made by Storci.

Mr. Mancini, how do you describe your long partnership with Storci?
Absolutely positive. Storci is always professionally prepared and attentive to our needs. It is very



helpful also when facing the most experimental proposals.

Why did you buy Storci's Omnia?
Your multi-product line that allows the production of short, long and special pasta using a unique machinery, guaranteeing maximum flexibility and compactness. Its flexibility satisfies the needs of a young pasta making

factory such as ours. We often notice the astounded look on the visitors' faces when we explain that we use one plant only to produce all our shapes. This aspect aside, Omnia allows us to optimize our flow, with no disruptions in our production routine. A simplified management results in a better quality of the work of our staff and, subsequently, in a higher quality of our pasta.



Your pasta is today synonym for quality all over the world. What are your plans for the future?
The experience gained during our travels around the world, tells us that durum wheat semolina pasta is a natural product although mostly unknown for its peculiar aspects. Our challenge as agricultural pasta factory is twofold. Firstly, we need to make the most of our production of the raw material which is grown locally. Secondly, we need to maximise awareness of our product through its history and by detailing its characteristics.