



LUPA
FOODS

Your partner
in food since 1902



By Appointment to
Her Majesty The Queen
Fine Food Ingredient Importers & Distributors
Lupa Foods Ltd
Borehamwood

PASTA

CATALOGUE



INTRODUCTION

YOUR PARTNER IN FOOD SINCE 1902

Lupa Foods is a UK based full-service B2B partner to the food industry.

With a global and domestic sourcing footprint, we provide a selection of more than 600 bespoke and commodity products, combined with services that include NPD, technical, procurement, logistics and business.

Innovation and a customer centric approach is at the forefront of everything we do, and our 120 years' experience the foundation we build our customers' success on.

BRCS

Agents and Brokers

CERTIFICATED

OVERVIEW

Our pasta catalogue shares some general information about pasta, our exclusive Italian partner and the range of products we can offer. If you need further assistance please contact us to discuss your specific requirements.

Pasta is a staple food in many countries, particularly in Italy, where it has been made for centuries. Coming in many different shapes and sizes, each with its own unique name and purpose. For example, spaghetti is long and thin, making it perfect for dishes with a lot of sauce, while penne is short and tube-shaped, which makes it ideal for salads or pasta bakes.

Pasta offers great versatility:

- Easy to make and can be prepared in many different ways, from boiling it and serving it with sauce, to baking it in a casserole dish.
- Can be served as a standalone dish, a side dish, or as part of a larger course.
- It's a blank canvas that can be paired with a wide variety of sauces and toppings, from traditional tomato sauce to more unconventional options like pesto or cream sauce.
- It can be prepared ahead of time, meaning it is great for meal prepping, or in food manufacturing where double cooking is required.
- You also find gluten-free options that can suit many dietary restrictions.

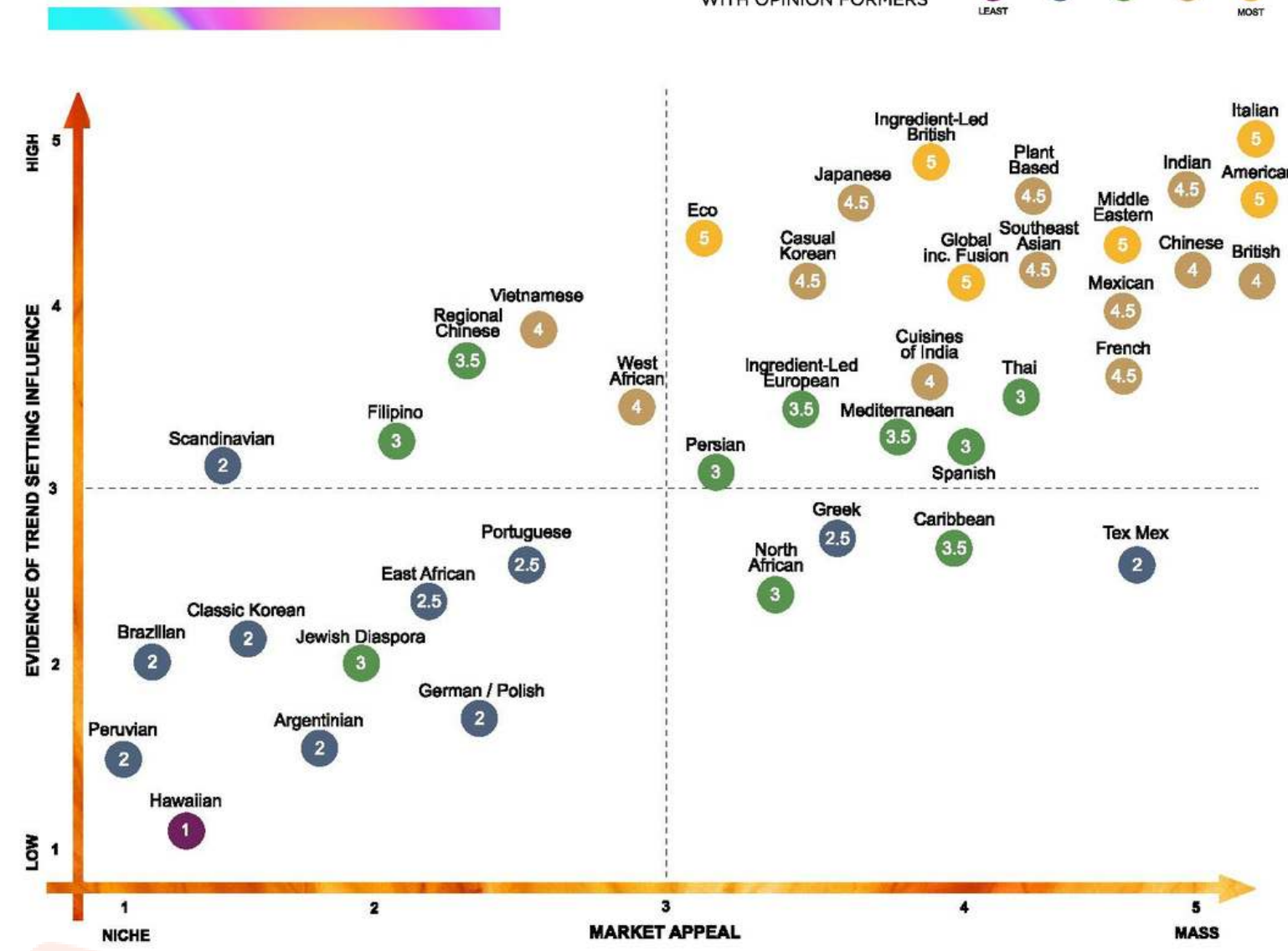
All in all, pasta's adaptability and range of different variations makes it the foundation to many mouth-watering dishes.





ITALIAN CUISINE

TREND SETTING CUISINES



the food people™

inform | inspire | realise potential

TOP 10 TRENDS

2023-24

Italian Cuisine: Mamma Mia

Italian cuisine has been a popular trend in the food industry for many years. It is known for its use of fresh ingredients, simple preparation methods, and hearty flavours. Pizza and pasta dishes are some of the most well-known and beloved Italian foods, but the cuisine also includes a wide variety of other dishes such as risotto, lasagne, and gelato. Italian cuisine has also been influenced by regional and seasonal ingredients, as well as the immigrant communities that have brought their own unique flavours to the country. Italian food has become increasingly popular globally, and many Italian restaurants can be found in most major cities.

When it comes to supplying pasta, managing and mitigating market conditions is crucial from a commercial perspective. Therefore we have taken the necessary steps to ensure we deliver the best service and products to our customers.

- We have diversified our suppliers and built strong relationships with them. Creating transparency that enables us to understand and help manage fluctuating costs of production. This also ensures we have the widest selection of products available to our customers.
- Having options for both premium and cost-effective pasta products, we can cater to different customer environments and budgets.
- Our flexibility in transportation and distribution options means we can hold stock in our warehouse for quick turnaround time or deliver full containers direct from suppliers.
- We work closely with customers to understand their specific needs and requirements and adjust accordingly.

Our product offering includes:

- Dry or Fresh pasta
 - Standard, wholewheat, blends, egg and gluten-free options
- Variety of categories and shapes
- Different dies; bronze or teflon
- Selection of packaging formats
- Ambient, chilled or frozen (IQF)

Speak to one of our Account Managers to better understand what we can offer from a service and product point of view.

OUR OFFERING





DRIED VS FRESH PASTA

Dry pasta and fresh pasta are two types of pasta that are made differently and have distinct characteristics.

Dry pasta is made from wheat flour and water, and is typically sold in a box or package. The pasta is extruded through a die to create the desired shape and then it is left to dry completely before being packaged and sold. Dry pasta has a longer shelf life than fresh pasta and can be stored in a pantry or cupboard for several months. It also cooks for longer than fresh pasta, usually taking around 8-12 minutes to cook.

Fresh pasta, on the other hand, is made with wheat flour and eggs. The eggs act as a binding agent and also give the pasta a slightly yellow colour. The pasta dough is typically made by mixing together the flour and eggs, then kneading it until it is smooth and pliable. The dough is then rolled out and cut into the desired shape. Fresh pasta is usually made and sold in a short time frame and is usually consumed soon after it is made. However, innovation in different packaging types have allowed manufacturers to extend the shelf-life of fresh ambient pasta. It also cooks faster than dried pasta, usually taking around 2-4 minutes to cook.

In terms of taste and texture, fresh pasta tends to have a more delicate and "eggy" flavour, with a slightly more tender texture, while dried pasta tends to have a more toothy texture and more of the wheat-y flavour. Some people prefer the more delicate texture and flavour of fresh pasta, while others prefer the more robust texture and flavour of dried pasta.

It is also worth mentioning that some pasta shapes and recipe call for one or the other, with certain shapes like lasagna, fettuccine, and some stuffed pasta that traditionally are made with fresh pasta, while other shapes like spaghetti, penne, and rigatoni traditionally are made with dried pasta.



Durum wheat semolina is the most common type of wheat used to make pasta because it is high in gluten, which gives pasta its characteristic firm texture and ability to hold its shape when cooked. Durum wheat is also a very hard variety of wheat, which means it can withstand the high-energy process of being ground into semolina flour without losing its nutritional value. It has higher protein and gluten content than other wheat varieties.

Durum semolina plays a major role in the quality of pasta, its performance, and its ability to withstand rigorous cooking methods due to its high protein content. Pasta is a combination of proteins and carbohydrates and these two components react in opposite ways during the boiling process. Carbohydrates tend to escape and soften, causing the pasta to break and change the water colour, while proteins act as a structural mesh to contain the softening process and maintain the pasta's shape and firmness.

Pasta made with durum wheat semolina has a yellow colour and a nutty, somewhat sweeter flavour than pasta made with other types of wheat. It's more resistant to overcooking and breaking, making it a more durable and consistent product than other types of pasta.

It's important to note that some people are gluten intolerant and pasta made with durum wheat semolina can cause allergic reactions for them, for that reason some alternative pasta options made with non-gluten grains like corn, rice, or quinoa exist in the market.

DURUM WHEAT SEMOLINA





EXTRUSION

The difference between pasta extruded through a **bronze die** or a **Teflon die** lies in the manufacturing process.

Pasta extruded through a **bronze die** is made using traditional techniques that have been used for centuries. The pasta dough is extruded through a die made of bronze, which gives the pasta a rough, porous surface. This rough surface allows the pasta to better hold onto sauces and seasonings, which gives it a more authentic texture and flavour. In addition, the bronze die is not smooth like Teflon die, but has small grooves and textures, which will give a more rustic appearance to the pasta.

Pasta extruded through a **Teflon die**, on the other hand, is made using more modern technology. The pasta dough is extruded through a die made of Teflon, which is a type of plastic. Teflon dies are smoother than bronze dies, so the pasta that is extruded through them has a smoother surface. This smooth surface can make the pasta less able to hold onto sauces and seasonings, but it makes the pasta more consistent in shape and can improve the texture of the pasta itself.

Some producers also believe that bronze die pasta may have a slightly longer cook time, due to the nature of the surface, and may also have a slightly different nutritional profile, as the surface may absorb some of the cooking water and give some of its minerals to the pasta. Both types of pasta are excellent flavour carriers and the difference is neglectable (to most).

The choice between the two often comes down to personal preference. Some people prefer the authentic texture and flavour of pasta extruded through a bronze die, while others prefer the smooth texture and consistent shape of pasta extruded through a Teflon die.





PASTA CATEGORIES

Pasta shapes can generally be divided into a few different categories, based on their shape and texture:

- **Long pasta:** This includes pasta shapes like spaghetti, fettuccine, and linguine that are long and thin. They are typically paired with light sauces, as they are best at holding the sauce in the grooves and crevices.
- **Short pasta:** This includes pasta shapes like penne, rigatoni, and macaroni that are short and typically have a hollow center. These are perfect for chunky sauces or pasta salads because they can hold a lot of sauce in the center.
- **Ribbon pasta:** These are pasta shapes like pappardelle and fettuccine that are wide and flat, similar to long pasta. They are typically paired with rich, meaty sauces.
- **Stuffed or filled pasta:** These include pasta shapes like ravioli and tortellini that are filled with a variety of fillings such as meat, cheese, or vegetables. They are typically paired with light sauces, so as not to overpower the filling.
- **Tiny pasta:** These are tiny pasta shapes like orzo and farfalle, are perfect for pasta salads or soups.
- **Large pasta:** These can be pappardelle, fusilloni, conchiglioni, lasagne, manicotti, and cannelloni. These shapes are typically used in baked pasta dishes, and can be filled with various ingredients such as meat, cheese, and vegetables.
- **Specialty pasta:** there are some pasta shapes that are traditional or specific to certain regions, like cavatelli, orecchiette, fusilli, gnocchi, and many more.

It's worth noting that these categories are not strict and some pasta shapes can be used interchangeably. Pasta is a versatile food and chefs and cooks often use their creativity to come up with new ways to serve pasta and new recipes that can take advantage of pasta's adaptability.



There are several benefits to using dried or frozen pasta in food manufacturing.

- **Dried pasta:**

- Long shelf life (typically several months) allows for easy storage and distribution.
- Consistent texture and quality, making it versatile in a variety of dishes.
- Can be produced in large quantities quickly, which is useful for mass production or supplying pasta to large food service operations.

- **Frozen (IQF) pasta:**

- Longer shelf life than fresh pasta (typically several months to a year) and can be easily stored and transported.
- Freezing pasta can help to preserve its texture, flavour, and nutritional value.
- Allows for large quantities to be produced quickly, which can be useful for mass production or supplying pasta to large food service operations.

Overall, both dried and frozen pasta offer convenience and cost-effectiveness for food manufacturers, depending on their specific needs and goals. It is also worth noting that frozen pasta can have a fresher taste than dried pasta, but will require more space for storage.

DRIED VS FROZEN



VALDIGRANO[®]

PASTA

Valdigrano, a family-owned business founded in 1997, has deep roots in the pasta-making industry. For over seventy years, three generations of the Pagani family have been producing Italian pasta with passion and dedication. The factory, located in Rovato in the heart of Franciacorta, is cutting-edge and innovative, both in terms of the facility and in terms of the production technologies used, guaranteeing efficiency, safety, and quality.

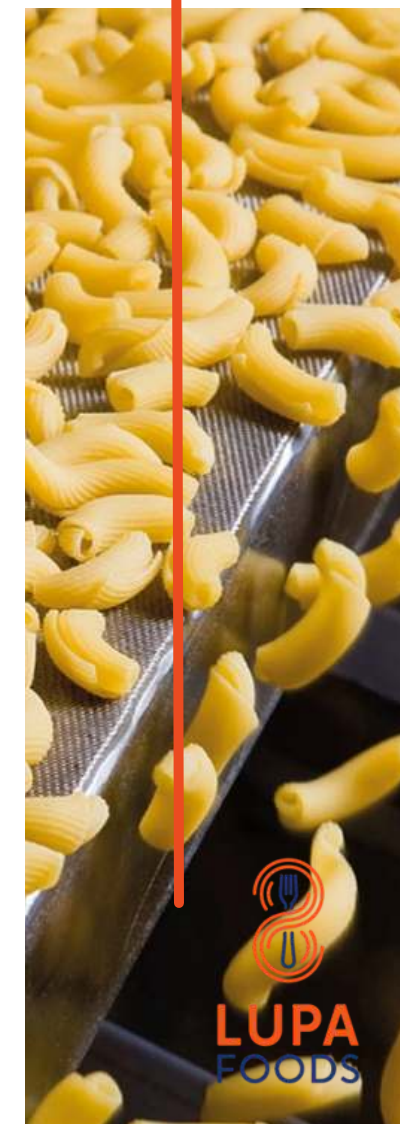
The company's long-standing relationship with Lupa Foods, their first customer outside of Italy, has developed into an exclusive partnership for the UK region. Over the decades, the synergy between the two companies has grown stronger, with Lupa Foods importing over 13,000 metric tonnes of pasta from Valdigrano to the UK annually.

Lupa Foods manages the entire supply chain and logistics of importing the pasta from Italy to the UK, including handling all the complexities that come with importing and logistics such as customs clearance, freight forwarding, and compliance with UK regulations. This allows Valdigrano to focus on producing high-quality pasta, while Lupa Foods ensures that the pasta reaches its destination on time and in perfect condition.

To meet the demands of our customers, Lupa Foods has the capability to hold stock in the UK, which enables us to quickly fulfill orders and reduce lead times. We can also arrange for containers to be delivered directly to customers within the UK, providing a flexible and efficient supply chain solution.

This partnership allows Valdigrano to focus on providing their delicious pasta to a wider market, while Lupa Foods is able to provide their customers with a reliable and consistent supply of high-quality pasta.

EXCLUSIVE





Durum wheat semolina pasta

250 g, 500 g, 1 kg, 3 kg and 5 kg packaging



22.100

Sqm Surface area of factory

110

Employees

70

Years of history

5

Production lines



The pasta is made with 100% Durum Wheat Semolina and each batch is tested to ensure it meets key quality attributes. When combined with Valdigrano's expertise, the resulting pasta has a robust texture and maintains its shape during the cooking process.

To ensure consistent quality throughout the year, Valdigrano has 16 on-site silos for semolina storage with a total capacity of 865 tons. They also have an in-house laboratory to test incoming semolina and ensure that it meets the necessary quality standards before being offloaded into the silos. Raw material selection and blending is crucial to ensure the correct quality of pasta is maintained throughout the year.

Product quality is guaranteed by compliance with the HACCP program, IFS and BRC global food standards (Higher Level Certification for both) certified by the CSQA. The company also holds certifications for Halal and Kosher products.

Valdigrano has an ongoing environmental and energy plan in place to review and reduce energy usage, conserve water and reduce waste and packaging. The company also regularly donates pasta to food charities to assist the most vulnerable people in the surrounding communities. Additionally, Valdigrano partners with CAST Alimenta, a Food Science & Technology organization, to support student projects and research.



ENVIRONMENTAL MANAGEMENT



OCCUPATIONAL HEALTH & SAFETY



ENERGY MANAGEMENT



SMETA the Sedex Members Ethical Trade Audit



LUPA FOODS



PASTA SHAPES

There are hundreds of different shapes of pasta, each with its own unique name and purpose.

Some of the most common pasta shapes include:

- Spaghetti: long, thin strands that are perfect for dishes with a lot of sauce
- Penne: short, tube-shaped pasta that is great for salads or pasta bakes as it holds sauce inside
- Fettuccine: wide, flat noodles that are similar to spaghetti, but slightly wider
- Linguine: flat, ribbon-like pasta that is similar to fettuccine but narrower
- Angel hair: extremely thin and delicate pasta that is typically served with light sauces or soups
- Rigatoni: large, hollow, tube-shaped pasta that is great for baked dishes
- Macaroni: small, elbow-shaped pasta that is often used in macaroni and cheese
- Tortellini: small, ring-shaped pasta that is typically filled with cheese or meat
- Lasagne: wide, flat pasta sheets that are layered with meat, vegetables, and cheese in a traditional lasagne dish.

Our catalogue contains about 100 shapes, just a small sample of the many different types of pasta available, there are many more exotic shapes, specific to certain regions, or used in traditional dishes that are not that well known internationally.

LU - Length | LA - Width | A - Height | SP - Thickness | Ø - Diameter



Macaroni Coupé **124**

LU 27 mm | SP 0,9 mm | Ø 4,35 mm

Tempo di cottura: 6 min
Cooking time: 6 min



Chifferi **132**

L 28 mm | SP 1,05 mm | Ø 9,7 mm

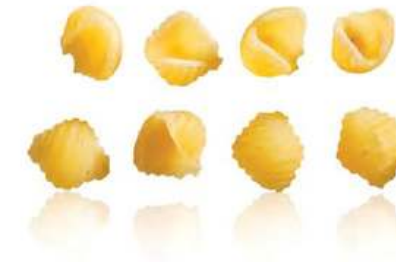
Tempo di cottura: 10 min
Cooking time: 10 min



Chifferetti Rigati **184**

LU 20 mm | SP 1,05 mm | Ø 7,7 mm

Tempo di cottura: 9 min
Cooking time: 9 min



Conchigliette rigate **139**

LU 10,5 mm | SP 1 mm | LA 11 mm

Tempo di cottura: 9 min
Cooking time: 9 min



Gramigna **122**

LU 11 mm | SP 0,95 mm | Ø 2,95 mm

Tempo di cottura: 8 min
Cooking time: 8 min



Sedanini Lisci **125**

LU 28 mm | SP 1,1 mm | Ø 5,8 mm

Tempo di cottura: 9 min
Cooking time: 9 min



Sedani Rigati **126**

LU 43 mm | SP 1 mm | Ø 7,5 mm

Tempo di cottura: 10 min
Cooking time: 10 min



Pipette Rigate **133**

LU 19,5 mm | SP 0,95 mm | Ø 15 mm

Tempo di cottura: 9 min
Cooking time: 9 min



Gomiti Rigati **134**

LU 14 mm | SP 0,85 mm | Ø 5,25 mm

Tempo di cottura: 8 min
Cooking time: 8 min



Coquillettes **166**

LU 14 mm | SP 0,95 mm | Ø 3,4 mm

Tempo di cottura: 8 min
Cooking time: 8 min



Snabb **168**

LU 15 mm | SP 0,7 mm | Ø 4,1 mm

Tempo di cottura: 3 min
Cooking time: 3 min



Sedani Lisci **129**

LU 42 mm | SP 1,15 mm | Ø 7,8 mm

Tempo di cottura: 10 min
Cooking time: 10 min



Ziti Corti **130**

LU 45 mm | SP 1,1 mm | Ø 9,6 mm

Tempo di cottura: 9 min
Cooking time: 9 min



Pipe Rigate **135**

LU 22 mm | SP 0,95 mm | Ø 19 mm

Tempo di cottura: 10 min
Cooking time: 10 min



Lumachine **140**

LU 15 mm | SP 0,9 mm | Ø 7,8 mm

Tempo di cottura: 6 min
Cooking time: 6 min



Vermicelli Coupé **167**

LU 14 mm | Ø 0,9 mm

Tempo di cottura: 2 min
Cooking time: 2 min



Cheveux d'Ange **170**

LU 13 mm | Ø 0,95 mm

Tempo di cottura: 3 min
Cooking time: 3 min



LU - Length | LA - Width | A - Height | SP - Thickness | Ø - Diameter



Mezze Penne Rigate **145**

LU 34 mm | SP 1,05 mm | Ø 9,4 mm
Tempo di cottura: 10 min
Cooking time: 10 min



Pennette Lisce **149**

LU 41 mm | SP 1 mm | Ø 5,8 mm
Tempo di cottura: 9 min
Cooking time: 9 min



Gnocchi **136**

LU 13 mm | SP 1,05 mm | LA 27 mm
Tempo di cottura: 11 min
Cooking time: 11 min



Conchiglie Rigate **137**

LU 13 mm | SP 1,05 mm | LA 31 mm
Tempo di cottura: 13 min
Cooking time: 13 min



Mezze Maniche Rigate **164**

LU 20 mm | SP 1,1 mm | Ø 16 mm
Tempo di cottura: 11 min
Cooking time: 11 min



Sedanini Rigati **181**

LU 29 mm | SP 0,95 mm | Ø 4,75 mm
Tempo di cottura: 10 min
Cooking time: 10 min



Tortiglietti **146**

L 36 mm | SP 1,05 mm | Ø 8,6 mm
Tempo di cottura: 12 min
Cooking time: 12 min



Tortiglioni **148**

LU 39 mm | SP 0,95 mm | Ø 11,5 mm
Tempo di cottura: 12 min
Cooking time: 12 min



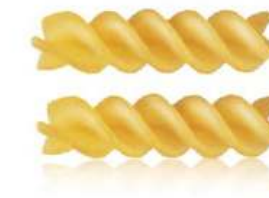
Pennette Rigate **141**

LU 44 mm | SP 1 mm | Ø 7,40 mm
Tempo di cottura: 10 min
Cooking time: 10 min



Penne Medie Lisce **142**

LU 45 mm | SP 1,15 mm | Ø 8 mm
Tempo di cottura: 10 min
Cooking time: 10 min



Fusilli **160**

LU 35 mm | SP 1,3 mm | Ø 9,7 mm
Tempo di cottura: 12 min
Cooking time: 12 min



Torti **161**

LU 28 mm | SP 1 mm | Ø 6,5 mm
Tempo di cottura: 6 min
Cooking time: 6 min



Rigatoni **158**

LU 43 mm | SP 1,05 mm | Ø 14 mm
Tempo di cottura: 12 min
Cooking time: 12 min



Maniche Rigate **163**

LU 38 mm | SP 1,1 mm | Ø 16 mm
Tempo di cottura: 12 min
Cooking time: 12 min



Penne Lisce **143**

LU 46 mm | SP 1,1 mm | Ø 9,6 mm
Tempo di cottura: 8 min
Cooking time: 8 min



Penne Rigate **144**

LU 46 mm | SP 1,05 mm | Ø 9,4 mm
Tempo di cottura: 11 min
Cooking time: 11 min



Celentani **162**

LU 32 mm | SP 1,05 mm | Ø 5,7 mm
Tempo di cottura: 11 min
Cooking time: 11 min



Bandnudeln **393**

LU 35 mm | SP 0,9 mm | LA 10,7 mm
Tempo di cottura: 6 min
Cooking time: 6 min



LU - Length | LA - Width | A - Height | SP - Thickness | Ø - Diameter



Tempestina 101

LU 2 mm | Ø 1,9 mm
Tempo di cottura: 6 min
Cooking time: 6 min



Semi di Cicoria 104

LU 1,60 mm | LA 6,4 mm
Tempo di cottura: 8 min
Cooking time: 8 min



Risone 105

LU 1,85 mm | LA 8,5 mm
Tempo di cottura: 11 min
Cooking time: 11 min



Risone grosso 106

LU 1,95 mm | LA 10,8 mm
Tempo di cottura: 12 min
Cooking time: 12 min



Stelline 108

LU 1,6 mm | Ø 4 mm
Tempo di cottura: 7 min
Cooking time: 7 min



Anellini 109

LU 1,5 mm | Ø 4,3 mm
Tempo di cottura: 6 min
Cooking time: 6 min



Alfabeto 110

LU 1,6 mm | LA 4,4 mm
Tempo di cottura: 5 min
Cooking time: 5 min



Piombi 111

LU 3 mm | Ø 3,5 mm
Tempo di cottura: 15 min
Cooking time: 15 min



Ditalini lisci 115

LU 6 mm | SP 1,1 mm | Ø 5,8 mm
Tempo di cottura: 8 min
Cooking time: 8 min



Ditalini rigati 116

LU 6 mm | SP 1 mm | Ø 4,75 mm
Tempo di cottura: 9 min
Cooking time: 9 min



Ditaloni lisci 117

LU 12 mm | SP 1,1 mm | Ø 9,75 mm
Tempo di cottura: 9 min
Cooking time: 9 min



Ditali lisci 119

LU 11 mm | SP 1,15 mm | Ø 7,5 mm
Tempo di cottura: 9 min
Cooking time: 9 min



Ditalone rigato 118

LU 10 mm | SP 1 mm | Ø 7,5 mm
Tempo di cottura: 8 min
Cooking time: 8 min



Mista 120*

LU 27 mm | Ø 1,35 mm
Tempo di cottura: 9 min
Cooking time: 9 min



Nouilles 179

LU 4 mm | SP 1 mm | LA 30 mm
Tempo di cottura: 8 min
Cooking time: 8 min



Mafaldine 414

LU 15 mm | SP 1,4 mm | LA 17,5 mm
Tempo di cottura: 10 min
Cooking time: 10 min

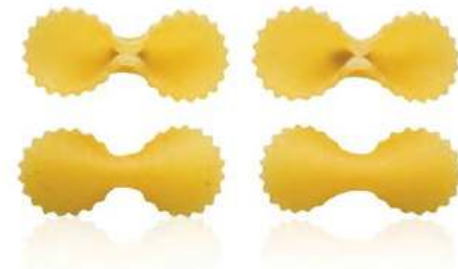


LU - Length | LA - Width | A - Height | SP - Thickness | Ø - Diameter



Farfalline 150

LU 15,5 mm | SP 0,95 mm | LA 6,4 mm
 Tempo di cottura: 6 min
 Cooking time: 6 min



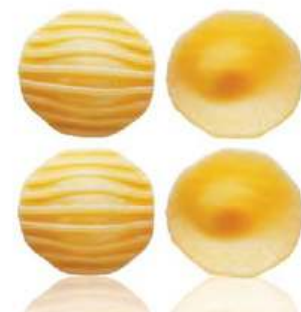
Gansettes 152

LU 31 mm | SP 1,3 mm | Ø 12,5 mm
 Tempo di cottura: 12 min
 Cooking time: 12 min



Farfalle 154

LU 33,5 mm | SP 1,3 mm | LA 24 mm
 Tempo di cottura: 13 min
 Cooking time: 13 min



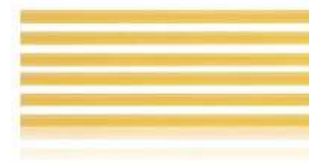
Orecchiette 180

LU 22 mm | SP 1,05 mm | LA 21 mm
 Tempo di cottura: 12 min
 Cooking time: 12 min



Spaghetтини 3

LU 260 mm | Ø 1,35 mm
 Tempo di cottura: 5 min
 Cooking time: 5 min



Vermicelli 7

LU 260 mm | Ø 1,85 mm
 Tempo di cottura: 10 min
 Cooking time: 10 min



Linguine 13

LU 260 mm | SP 1,3 mm | LA 3 mm
 Tempo di cottura: 8 min
 Cooking time: 8 min



Capellini 1

LU 260 mm | Ø 1,1 mm
 Tempo di cottura: 3 min
 Cooking time: 3 min



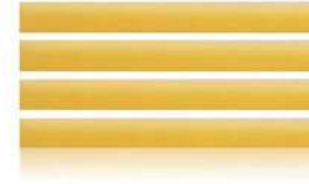
Spaghetti 5

LU 260 mm | Ø 1,65 mm
 Tempo di cottura: 8 min
 Cooking time: 8 min



Bucatini 9

LU 260 mm | Ø 2,8 mm
 Tempo di cottura: 9 min
 Cooking time: 9 min



Fettuccine 15

LU 260 mm | SP 1,3 mm | LA 4,6 mm
 Tempo di cottura: 12 min
 Cooking time: 12 min



Gnocchetti sardi 165

LU 8 mm | SP 1,05 mm | LA 15 mm
 Tempo di cottura: 10 min
 Cooking time: 10 min



Gemelli 172

LU 35 mm | SP 0,9 mm | Ø 6,1 mm
 Tempo di cottura: 9 min
 Cooking time: 9 min



Ruote 156

LU 7 mm | Ø 20 mm
 Tempo di cottura: 9 min
 Cooking time: 9 min



Cavatelli 169

LU 33 mm | SP 1,05 mm | Ø 8,6 mm
 Tempo di cottura: 11 min
 Cooking time: 11 min



Molle 153

LU 16 mm | SP 1,1 mm | LA 30 mm
 Tempo di cottura: 9 min
 Cooking time: 9 min

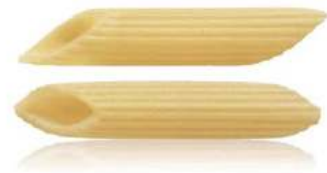


Dischi Volanti 338

LU 10,5 mm | SP 0,9 mm | Ø 20 mm
 Tempo di cottura: 7 min
 Cooking time: 7 min



LU - Length | LA - Width | A - Height | SP - Thickness | Ø - Diameter



Penne Rigate **244**

LU 46 mm | SP 1,05 mm | Ø 9,4 mm
Tempo di cottura: 11 min
Cooking time: 11 min



Mezze Penne **245**

LU 33 mm | SP 1,05 mm | Ø 9 mm
Tempo di cottura: 9 min
Cooking time: 9 min



Fidelini **188**

LA 60 mm | A 35 mm | SP 0,85 mm
Tempo di cottura: 2 min
Cooking time: 2 min



Capelli d'Angelo **189**

LA 60 mm | A 35 mm | SP 0,85 mm
Tempo di cottura: 2 min
Cooking time: 2 min



Cannelloni

LU 100 mm | SP 1 mm | Ø 25 mm



Fusilli **260**

LU 35 mm | SP 1,3 mm | Ø 9,7 mm
Tempo di cottura: 12 min
Cooking time: 12 min



Sedanini Rigati **226**

LU 43 mm | SP 1,1 mm | Ø 7,55 mm
Tempo di cottura: 9 min
Cooking time: 9 min



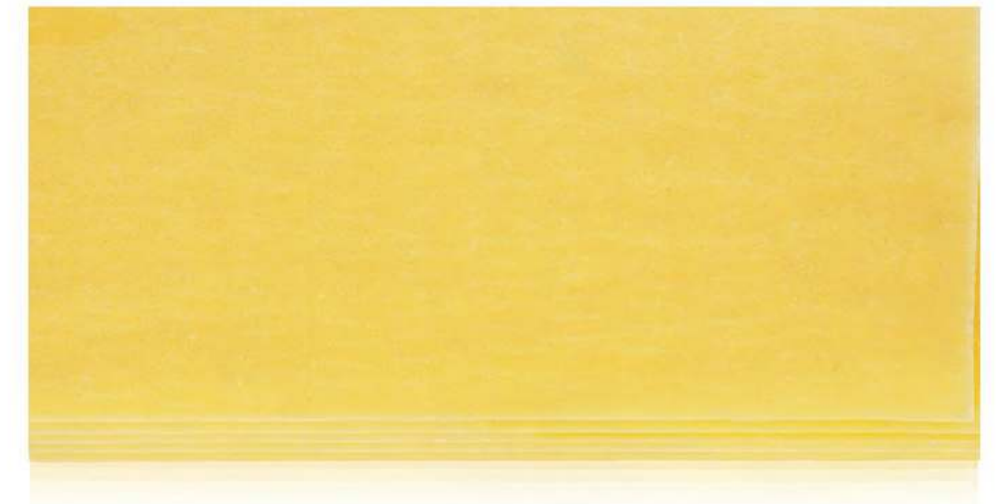
Tagliatelle **192**

LA 60 mm | A 40 mm | SP 0,9 mm
Tempo di cottura: 6 min
Cooking time: 6 min



Tagliatelle Verdi **192**

LA 60 mm | A 40 mm | SP 0,9 mm
Tempo di cottura: 6 min
Cooking time: 6 min



Lasagne Semola

LU 160 mm | SP 1 mm | LA 80 mm



Mezze Maniche **264**

LU 20 mm | SP 1,15 mm | Ø 16 mm
Tempo di cottura: 11 min
Cooking time: 11 min



Gnocchi Sardi **265**

LU 9,5 mm | SP 1,15 mm | Ø 23,5 mm
Tempo di cottura: 11 min
Cooking time: 11 min



LU - Length | LA - Width | A - Height | SP - Thickness | Ø - Diameter



Spaghetti **205**

L 260 mm | Ø 1,65 mm
 Tempo di cottura: 8 min
 Cooking time: 8 min



Radiatori **275**

LU 14 mm | SP 1 mm | Ø 28 mm
 Tempo di cottura: 9 min
 Cooking time: 9 min



Strozzapreti **276**

LU 38 mm | SP 1,1 mm | Ø 7 mm
 Tempo di cottura: 9 min
 Cooking time: 9 min



Mini Pipite Rigate **035**

LU 15,5 mm | SP 0,95 mm | Ø 12,5 mm
 Tempo di cottura: 7 min
 Cooking time: 7 min



Mini Conchiglie **037**

LU 11 mm | SP 0,95 mm | LA 18 mm
 Tempo di cottura: 11 min
 Cooking time: 11 min



Penne Rigate Tricolore **144**

LU 48 mm | SP 1,05 mm | Ø 9,6 mm
 Tempo di cottura: 11 min
 Cooking time: 11 min



Farfalle Tricolore **154**

LU 33,5 mm | SP 1,3 mm | LA 24 mm
 Tempo di cottura: 12 min
 Cooking time: 12 min



Tortiglioni **248**

LU 39 mm | SP 0,95 mm | Ø 11,5 mm
 Tempo di cottura: 12 min
 Cooking time: 12 min



Torchietti **277**

LU 31 mm | SP 0,95 mm | Ø 9,3 mm
 Tempo di cottura: 10 min
 Cooking time: 10 min



Mini Tortiglioni **046**

LU 28 mm | SP 0,75 mm | Ø 6,2 mm
 Tempo di cottura: 5 min
 Cooking time: 5 min



Mini Fusilli **061**

LU 22 mm | SP 0,9 mm | Ø 7,5 mm
 Tempo di cottura: 6 min
 Cooking time: 6 min



Mini Penne **041**

LU 25 mm | SP 0,95 mm | Ø 5,2 mm
 Tempo di cottura: 7 min
 Cooking time: 7 min



Fusilli Tricolore **160**

LU 36 mm | SP 1,25 mm | Ø 9,2 mm
 Tempo di cottura: 11 min
 Cooking time: 11 min



Torti Tricolore **161**

LU 28 mm | SP 1 mm | Ø 6,5 mm
 Tempo di cottura: 5 min
 Cooking time: 5 min



Trottole **278**

LU 35 mm | SP 1,1 mm | LA 20 mm
 Tempo di cottura: 10 min
 Cooking time: 10 min



Fusillo Forato **287**

LU 29 mm | SP 0,9 mm | Ø 8,5 mm
 Tempo di cottura: 8 min
 Cooking time: 8 min



Mini Farfalle **054**

LU 23,6 mm | SP 1,1 mm | Ø 17 mm
 Tempo di cottura: 8 min
 Cooking time: 8 min



Giocattoli **123**

LU 7 mm | SP 0,85 mm | Ø 23,5 mm
 Tempo di cottura: 8 min
 Cooking time: 8 min





MISSION

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We aim to be an essential partner to the food industry for quality ingredients.

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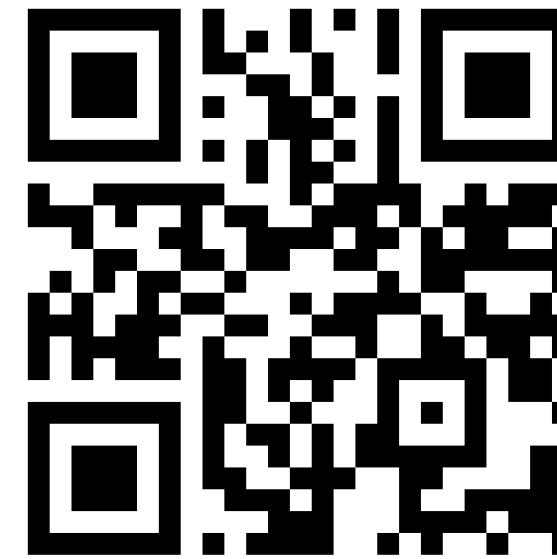
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