



Your partner  
in food since 1902



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

# SPECIALITY PASTA

A SELECTION OF  
LARGE SHAPES  
FROM ITALY







# Business Introduction

**BRCS**

Agents and Brokers

**CERTIFICATED**

## YOUR PARTNER IN FOOD SINCE 1902

Lupa Foods is a UK based full-service B2B partner to the food industry. Our extensive global and domestic sourcing network allows us to offer an impressive selection of over 600 food products and ingredients. But we're more than just an importer and distributor – we provide comprehensive services encompassing new product development, technical support, procurement, and logistics.

While our roots are deeply embedded in rich Italian tradition, offering everything from pasta and tomatoes to olive oil and balsamic vinegar, our expertise has grown to span the globe.

We're proud to serve a diverse clientele, including some of the UK's largest food manufacturers, recipe box providers, wholesalers, and retailers. Innovation and a customer-centric approach is at the forefront of everything we do, and our 120 years' experience is the foundation we build our customers' success on.



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# Shape Presentation

Welcome to our collection of specialty Italian pasta shapes! We present a symphony of pasta varieties that will transport your taste buds to a realm of culinary enchantment.

Elevate your dishes and their perception to a premium level with our exquisite specialty pasta shapes that's made with the **finest Italian high protein durum wheat**. Each shape is carefully **crafted with a bronze die** to capture and enhance the flavours of your sauces, creating a culinary experience that leaves a lasting impression.

From the wide ribbons of Pappardelle to the elegant twists of Fusillioni, these premium pasta shapes bring artistry and sophistication to your creations. Let them inspire your culinary mastery and take the experience to new heights of gastronomic excellence.







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*Pasta shapes are the artisans of culinary transformation, turning humble ingredients into edible poetry, and ordinary meals into extraordinary masterpieces.*

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# Manufacturer Information



Labor a renowned pasta manufacturer, traces its roots back to the years following the Second World War. The company's journey began in a family workshop where a young student, Francesco Balzano, crafted Bronze Pasta Cutters, a product that would soon gain recognition.

Specializing in speciality shape pasta, Labor has a rich tradition spanning fifty years and has earned recognition in both Italian and international markets. The company's commitment to quality is unwavering, with a meticulous selection of high-quality materials and adherence to the principle of "Give time to time". This philosophy emphasizes the importance of patience and time in achieving superior results.

Their own product line "Balzano" is characterized by exceptional quality achieved through the use of hand selected durum wheat, bronze dies and a **slow, gradual drying process**. This method, reminiscent of ancient times when pasta was air-dried, preserves the nutritional properties of the grain and bran, contributing to the high quality of the pasta.

Their state-of-the-art factory is nestled in the heart of Campania, in the city of Scafati, in the province of Salerno. Each product is crafted and packaged with respect for tradition. Among these, the famous Fusilli Lunghi Bucati stands out, gracing tables worldwide through national and international name brands.

**Labor is more than a pasta manufacturer; it is a testament to the art of pasta making, where tradition, quality, and innovation intertwine to create pasta of exceptional quality.**





# Shape Summary



Product	Retail Brand / Own Label	Manufacturing / Food Service
Pappardelle	400g / 600g	5kg
Pennoni	500g	5kg
Fusillioni	500g	5kg
Conchiglioni	500g	5kg
Fusilli Lunghi Bucati	500g	5kg
Lumaconi	500g	5kg
Tagliatelle	500g	5kg
Fettucine	500g	5kg

MOQ: 5MT per line







# Pappardelle



Indulge in the grace of Pappardelle, wide ribbons that cradle sumptuous sauces, creating a dance of flavours on your palate.

## KEY POINTS

- Nest shape
- 14 mm width strips
- Only durum wheat and water (Italian wheat on request)
- 400g or 600g / 5kg (Unbranded / Own Label / Balzano brand)

## HISTORY

Derived from the Latin word "pappare," meaning "to eat," Pappardelle is a pasta shape with a rich history. Originating in Tuscany during the Middle Ages, this wide ribbon-like pasta was traditionally made using eggs as an ingredient. Pappardelle has long been associated with robust and flavourful condiments, such as wild boar, hare, porcini mushrooms, meat sauce, and grated cheese. Its broad surface area and hearty texture provide the perfect canvas for indulging in bold and savoury flavours.





# Fettuccine



Savour the ultimate indulgence of Fettuccine, wide ribbons that luxuriously embrace sauces, transporting you to a realm of pasta decadence with every bite.

## KEY POINTS

- Nest shape
- 8 mm width strips
- Only durum wheat and water (Italian wheat on request)
- 500g / 5kg (Unbranded / Own Label / Balzano brand)

## HISTORY

Fettuccine, a pasta with a fascinating history, can trace its origins back to the Renaissance. It is believed to have descended from the delicate Capelli D'angelo pasta, although Fettuccine itself stands out with its flat and thick form. Traditionally made from a combination of egg and flour, it has become a beloved staple in Roman and Tuscan cuisine. Fettuccine is particularly renowned for its harmonious pairing with rich and savoury sauces like beef ragù or chicken ragù. Indulging in a plate of Fettuccine is like immersing yourself in a culinary journey through time, savouring the flavours of centuries past.





# Tagliatelle



Embark on a journey with Tagliatelle, delicate ribbons that caress your palate, inviting you to explore the endless possibilities of pasta perfection.

## KEY POINTS

- Nest shape
- 6 mm width strips
- Only durum wheat and water (Italian wheat on request)
- 500g / 5kg (Unbranded / Own Label / Balzano brand)

## HISTORY

Tagliatelle, a pasta with a rich history, derives its name from the Italian verb "to cut." This is because the traditional method of making Tagliatelle involves rolling out the dough into thin sheets and then cutting them into long, ribbon-like strips. Hailing from the Emilia-Romagna and Marche regions of Italy, Tagliatelle holds a special place in the culinary traditions of these areas. While this versatile pasta can be paired with various sauces, the classic and beloved choice is a rich meat sauce or the iconic Bolognese sauce. Tagliatelle embodies the essence of Italian pasta-making craftsmanship and offers a delectable canvas for creating memorable and satisfying meals.







# Fusilli Lunghi Bucati



Embrace the timeless charm of Fusilli lunghi bucati, its spirals a playful delight that captures sauces, weaving a tapestry of taste and joy.

## KEY POINTS

- Curled fusilli with hole inside
- 23 cm long, 1 mm thick
- Only durum wheat and water (Italian wheat on request)
- 500g / 5kg (Unbranded / Own Label / Balzano brand)

## HISTORY

The origins of the word "fusilli" are believed to stem from the Italian term "fuso," meaning "spindle." This is because the pasta is traditionally crafted by rolling thin strips of dough around a small rod, creating a delightful corkscrew shape reminiscent of a spindle. Hailing from the Campania region of Italy, fusilli represents a beloved traditional pasta variety with a charming twist. Versatile in nature, fusilli harmonizes beautifully with an array of sauces, whether it be a robust meat sauce or a flavourful medley of vegetable sauces. Let the spiralled allure of fusilli spin your culinary creations into a realm of gastronomic delight.





# Conchiglioni



Fall under the spell of Conchiglioni, shell-shaped wonders that beckon your creativity. Fill them with savory delights and watch as each bite unveils a world of flavors.

## KEY POINTS

- Shell Shape
- 6 cm long, 4 cm width
- Only durum wheat and water (Italian wheat on request)
- 500g / 5kg (Unbranded / Own Label / Balzano brand)

## HISTORY

Conchiglioni, a pasta shape reminiscent of shells, owes its name to the Italian word "conchiglia." These delightful pasta shells are widely enjoyed throughout Italy, cherished for their unique shape and versatility. Conchiglioni can be paired with a wide range of condiments, offering endless possibilities for culinary creativity. From pasta all'ortolana, featuring a medley of garden-fresh ingredients, to pasta with sausage ragù, the shells serve as a delightful vessel for capturing and enhancing flavors. In some preparations, Conchiglioni are even stuffed with delicious condiments and oven-baked to perfection, adding an extra layer of culinary enjoyment. Embark on a culinary voyage with Conchiglioni, where each bite unveils a delightful combination of flavors and textures.







# Lumaconi



Lumaconi guarantees a delightful dining experience. Embrace the artistry of Lumaconi, where pasta and imagination merge, creating a culinary journey full of wonder and delight.

## KEY POINTS

- Shell shape
- 6 cm long, 3.7 cm width
- Only durum wheat and water (Italian wheat on request)
- 500g / 5kg (Unbranded / Own Label / Balzano brand)

## HISTORY

Lumaconi, an extraordinary pasta creation, takes its inspiration from the grand world of shells. These large and enticing conch-shaped pasta pieces are a testament to the ingenuity of Italian pasta artisans. Traditionally crafted to resemble lumaca, the Italian word for snail, Lumaconi brings a touch of whimsy to your culinary adventures. Each piece offers a delectable chamber for capturing and infusing flavors, making it an ideal canvas for a wide array of sauces. Whether nestled in creamy alfredo, bathed in zesty tomato sauce, or oven-baked with gooey cheese,



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# Fusilloni



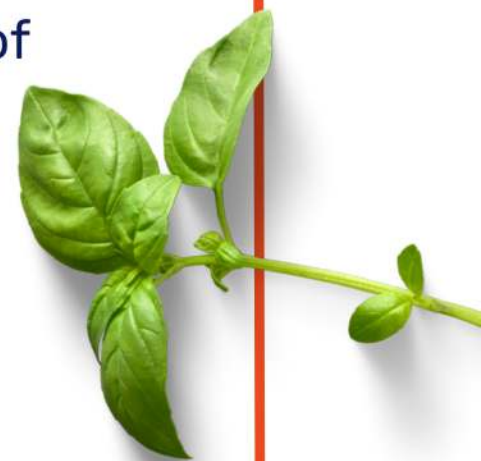
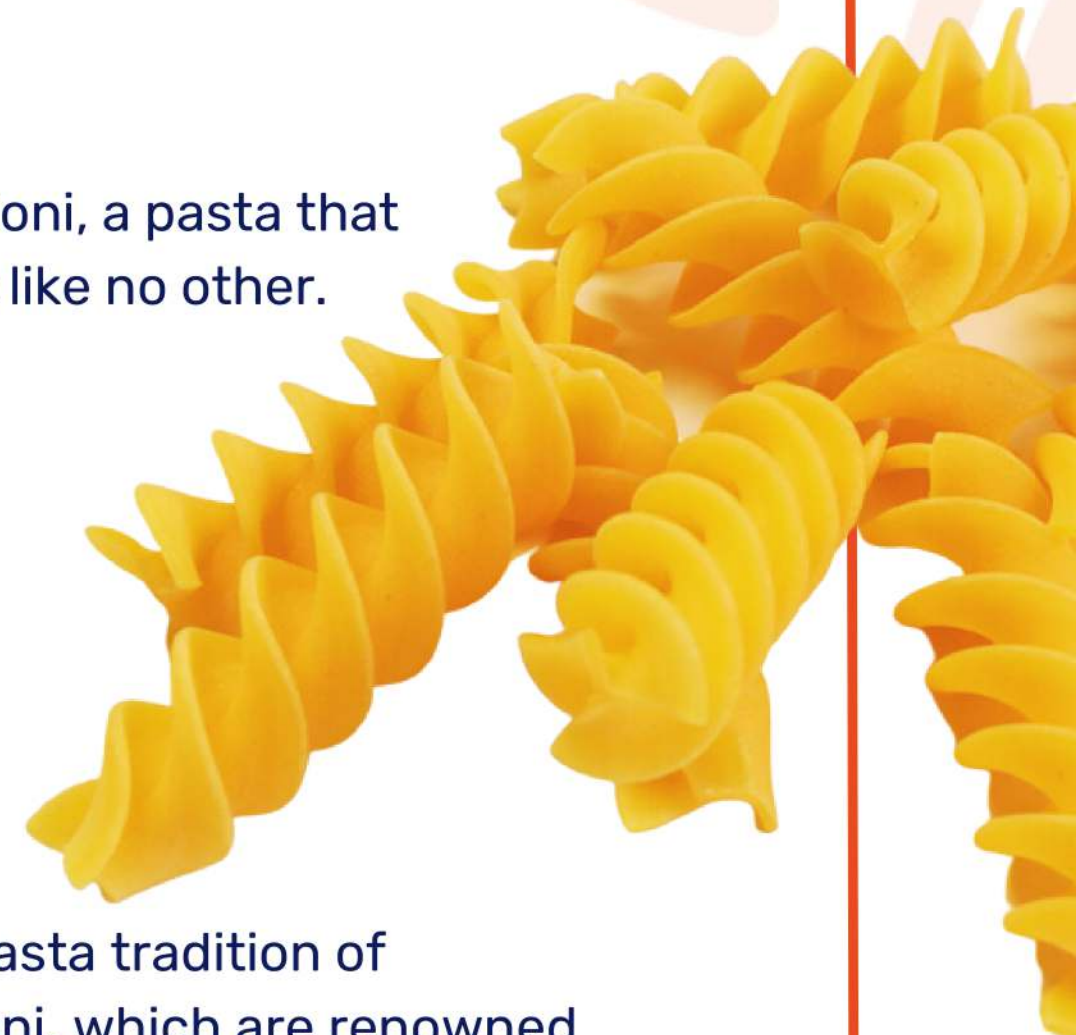
Let yourself be captivated by the mesmerizing twist of Fusilloni, a pasta that embodies elegance and texture, offering a culinary embrace like no other.

## KEY POINTS

- Giant helical shape
- 6 cm long, 1.4 mm thick
- Only durum wheat and water (Italian wheat on request)
- 500g / 5kg (Unbranded / Own Label / Balzano brand)

## HISTORY

Fusilloni, a beloved pasta shape, has deep roots in the rich pasta tradition of Campania. This region in Italy holds a special place for fusilloni, which are renowned for their distinctive spiral shape and versatile nature. Whether paired with a medley of fresh vegetables or prepared in tantalizing oven-baked dishes, fusilloni offer a delightful culinary experience. Their ample size and unique form make them perfect for capturing and embracing flavours, resulting in a truly satisfying dining experience. Indulge in the heritage of fusilloni and discover the endless possibilities they bring to your table.





# Pennoni



Discover the allure of Pennoni, larger and wider than penne, a perfect canvas for your culinary artistry. Fill it with luscious creations that will captivate your senses.

## KEY POINTS

- Big cylinder-shaped pieces, their ends cut at an angle
- 6 cm long, 1.5 mm thick
- Only durum wheat and water (Italian wheat on request)
- 500g / 5kg (Unbranded / Own Label / Balzano brand)

## HISTORY

Pennoni, a remarkable pasta shape, can be described as the grandiose counterpart of penne. In 1865, an inventive pasta maker named Giovanni Battista Capurro revolutionized the pasta industry by patenting a diagonal cutting machine. This innovative device allowed for the creation of fresh pasta in a pen shape, ranging in size from 3 cm mezze penne (half pens) to 5 cm penne (pens). Pennoni's substantial size and distinct cylindrical form lend themselves perfectly to a variety of sauces. Whether lavished with vibrant pesto, tangy marinara, or fiery arrabbiata, Pennoni showcases the ability to harmonize beautifully with bold and flavorful condiments. Delight in the legacy of Pennoni, where size and taste unite to create pasta perfection.







# Our Mission



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

*To be a leader in the development, supply and production of sustainable, high quality and innovative products. We earn the respect and loyalty of customers through consistency and product excellence, and by focusing on customer service.*

*We care for the environment, striving to continuously reduce our impact on the planet, ensuring a better future for all that calls it home*







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hello@lupafoods.com



0208 236 2222



www.lupafoods.com



United Kingdom