



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



LUPA
FOODS

Your partner
in food since 1902

PASTA

CATALOGUE

SEARCH OUR PRODUCTS ONLINE





BRCS

Agents and Brokers

CERTIFICATED

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 import and distribute 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.

OVERVIEW PASTA

We proudly present an extensive range of pasta products, curated in partnership with our esteemed Italian partners. Our catalogue not only showcases a diverse array of pasta but also reflects our commitment to quality and customer satisfaction.

For personalized solutions and to discuss unique requirements, our dedicated team is readily available.

Pasta, integral to global cuisines, especially in Italy, is celebrated for its variety in form and function. Each type, from the slender strands of spaghetti to the robust tubes of penne, is crafted to complement different dishes, whether soaked in sauce or baked to perfection.

Navigating the dynamic market of pasta supply we have adopted a strategic approach:

- **Diverse Supplier Network:** We have established strong, transparent partnerships with suppliers, allowing us to navigate production cost variations effectively. This diversity ensures an extensive selection of pasta products for our customers.
- **Range of Products:** Our portfolio includes both premium and cost-effective pasta options, meeting the diverse financial requirements of our customer base.
- **Logistical Adaptability:** Our logistical infrastructure supports both immediate stock availability for swift response and the direct delivery of large orders from suppliers.
- **Customer Focus:** We prioritize understanding and adapting to the unique needs and preferences of our customers.





PASTA PRODUCTS

Our catalogue includes a wide range of our pasta products and also approximately 100 different pasta shapes available, from the ubiquitous Spaghetti and Penne to more exotic, region-specific varieties, catering to an array of culinary preferences and applications.

Diverse Pasta Selection:

- **Types:** Dry and Fresh pasta (Standard, High Protein, Wholewheat, Blends, Egg, Gluten-Free)
- **Shapes:** A wide assortment of pasta shapes for various culinary applications.
- **Dies:** Options of Bronze or Teflon dies, catering to different texture preferences.
- **Packaging:** A variety of packaging formats to meet different market demands.

Covering various Pasta Categories:

- **Long Pasta:** Ideal for light sauces. Examples: Spaghetti, Fettuccine.
- **Short Pasta:** Suited for chunky sauces and salads. Examples: Penne, Rigatoni.
- **Ribbon Pasta:** Pairs with rich, meaty sauces. Examples: Pappardelle.
- **Stuffed/Filled Pasta:** Best with light sauces. Examples: Ravioli, Tortellini.
- **Tiny Pasta:** Great for salads or soups. Examples: Orzo, Farfalle.
- **Large Pasta:** Used in baked dishes. Examples: Lasagne, Cannelloni.
- **Specialty Pasta:** Unique regional shapes. Examples: Cavatelli, Orecchiette.

ITALIAN PASTA DRY

Code	Name	Cases/Pallet	Stocked
PF009D5	Bucatini 3x5kg	72	Yes
PF038D5	Cappe Shells 3x5kg	40	Yes
PF562D5	Celentani 3x5kg	48	Yes
PF084D5	Chifferetti Rigati 3x5kg	60	Yes
PF032D5	Chifferi Rigati 3x5kg	48	Yes
PB107D3	Conchiglioni 5kg	60	
PF066D5	Coquillettes 3x5kg	60	Yes
PF238D5B	Dischi Volanti 3x5kg	48	
PF018D5	Ditali Rigati 3x5kg	60	Yes
PF016D5	Ditalini Rigati 3x5kg	60	Yes
PF024D5	Fagioli Macaroni 3x5kg	60	Yes
PF054D5	Farfalle 3x5kg	48	Yes
PF115D5	Flat Fettuccini 3x5kg	72	Yes
PF060D5	Fusilli Twists 3x5kg	48	Yes
PB101D3	Fusilloni 5kg	60	
PF068D5	Gemelli 3x5kg	56	Yes
PF034D5	Gomiti Rigati 3x5kg	60	Yes
PF037D5	Large Conch Shell 3x5kg	40	Yes
54-12661707	Lasagne Sheets 130x220mm 6kg	144	Yes
54-12711505	Lasagne Sheets 160x80mm 5kg	168	Yes
PF013D5	Linguine 3x5kg	72	Yes
PF025D5	Macaroni Coupe Lisci 3x5kg	60	Yes

Code	Name	Cases/Pallet	Stocked
PB124D3	Mafaldine 13kg	48	Yes
PF06003	Organic Fusilli 4x3kg	60	
PF06105	Organic Torti 3x5kg	48	
PF005D5	Orzo 3x5kg	60	Yes
PB108D3	Paccheri 5kg	60	
PB114D3	Pappardelle 5kg	60	Yes
PF044D5	Penne Rigate 3x5kg	48	Yes
PF045D5	Penne Rigate Corte 3x5kg	48	Yes
PF045D3	Penne Rigate Corte 5kg	108	Yes
PF043D4	Pennette Rigate 2x5kg	48	Yes
PF043D5	Pennette Rigate 3x5kg	48	Yes
PF041D5	Pennette Rigate Corte 3x5kg	56	Yes
PF011D5	Piombi 3x5kg	60	Yes
PF116Q5	Spaghetti (Quick Cook) 3x5kg	156	
PF026D5	Sedani Rigati 3x5kg	56	Yes
PF081D5	Sedanini Rigati 3x5kg	60	Yes
PM2063Q5	Spaghetti (Quick Cook) 5kg	156	Yes
PF104D5	Spaghetti 3x5kg	72	Yes
PF176D5	Strozzapreti 3x5kg	56	Yes
PF048D5	Tortiglioni 3x5kg	40	Yes
PF167D4	Vermicelli coupe 2x5kg	56	Yes
PF167D3	Vermicelli coupe 5kg	120	



ITALIAN PASTA DRY: HIGH PROTEIN

Code	Name	Cases/Pallet	Stocked
PF075K4B	High Protein Bronze Riccioli 2x5kg	64	
PF075K5B	High Protein Bronze Riccioli 3x5kg	40	Yes
PF009K5	High Protein Bucatini 3x5kg	72	Yes
PF032K5	High Protein Chifferi 3x5kg	48	Yes
PF238K5B	High Protein Dischi Volanti (Bronze Die) 3x5kg	48	Yes
PF115K5	High Protein Flat Fettuccini 3x5kg	72	Yes
PF057K5	High Protein Fusilli 3x5kg	48	Yes
PF013K5	High Protein Linguine 3x5kg	72	Yes
PF044K5	High Protein Penne Rigate 3x5kg	48	Yes
PF081K5	High Protein Sedanini Rigati 3x5kg	60	Yes
PF104K5	High Protein Spaghetti 3x5kg	72	Yes
PF047K5	High Protein Tortigli 3x5kg	56	Yes
PF048K5	High Protein Tortiglioni 3x5kg	40	Yes
PF185K5	High Protein Trucioli 3x5kg	48	

ITALIAN PASTA DRY: WHOLEWHEAT

Code	Name	Cases/Pallet	Stocked
PF060W5	Wholewheat Fusilli 3x5kg	48	Yes
PF013W5	Wholewheat Linguine 3x5kg	72	Yes
PF044W5	Wholewheat Penne Rigate 3x5kg	48	Yes
PF045W5	Wholewheat Penne Rigate Corte 3x5kg	48	Yes
PF104W5	Wholewheat Spaghetti 3x5kg	72	Yes
PF048W5	Wholewheat Tortiglioni 3x5kg	40	Yes



ITALIAN PASTA OTHER

Code	Name	Cases/Pallet	Stocked
PG124F3	Free Range Egg Fettucine 5kg	60	
PAST050	Free Range Egg Gobetti 3x5kg	24	Yes
ZP402F5	Linguine (Gluten Free) 2x2.5kg	128	
ZP404F5	Spaghetti (Gluten Free) 2x2.5kg	128	

ITALIAN GNOCCHI

Code	Name	Cases/Pallet	Stocked
ZP593F87	Potato Gnocchi (Gluten Free) 12x250g	96	Yes
ZP371F87A	Potato Gnocchi (Gluten Free) 6x500g	168	Yes
WDPF97G	Low Salt Potato Gnocchi 20x250g	160	
WDPF87LS	Low Salt Potato Gnocchi 20x350g	100	
WDPF81LS	Low Salt Potato Gnocchi 8x1kg	100	
WDPF97	Potato Gnocchi 20x250g	160	
WDPF87	Potato Gnocchi 20x350g	100	
WDPF81	Potato Gnocchi 8x1kg	100	



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

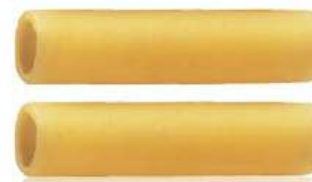
Tempo di cottura: 3 min
Cooking time: 3 min



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



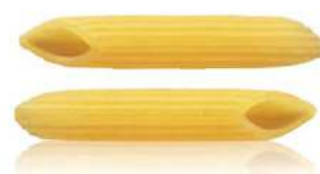
Tortiglietti **146**

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



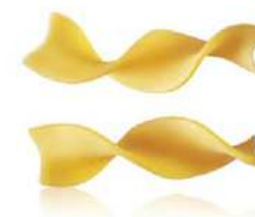
Penne Rigate **144**

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



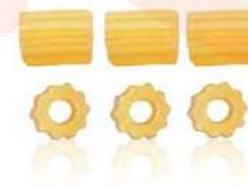
Ditalini rigati 116

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



Ditale rigato 118

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



Ditali lisci 119

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

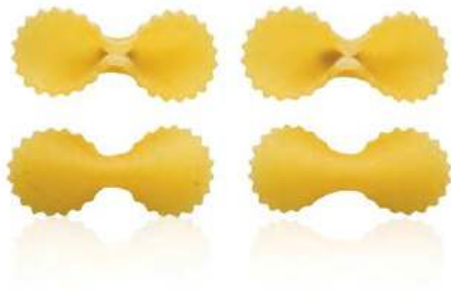
LU 15 mm | SP 1,4 mm | LA 17,5 mm
Tempo di cottura: 10 min
Cooking time: 10 min

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



Capellini 1

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



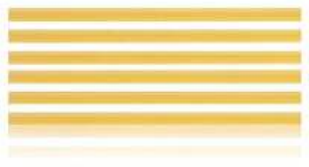
Spaghettini 3

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



Spaghetti 5

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



Vermicelli 7

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



Bucatini 9

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



Linguine 13

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



Cavatelli 169

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



Gemelli 172

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



Molle 153

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



Ruote 156

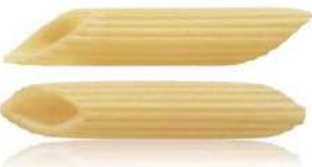
LU 7 mm | Ø 20 mm
Tempo di cottura: 9 min
Cooking time: 9 min



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



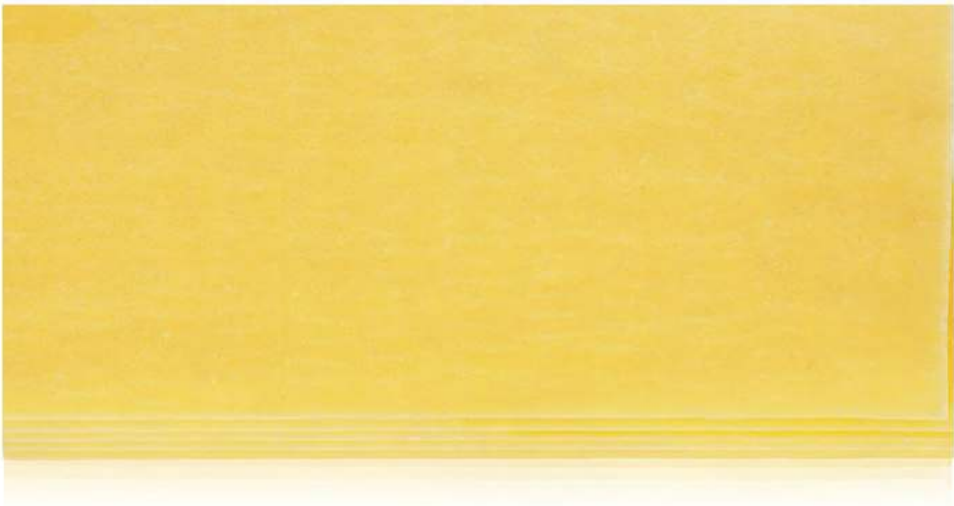
Mezze Maniche **264**

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



Lasagne Semola

LU 160 mm | SP 1 mm | LA 80 mm

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



Tortiglioni **248**

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



Trottole **278**

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



Strozzapreti **276**

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



Torchietti **277**

LU 31 mm | SP 0,95 mm | Ø 9,3 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 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



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



Giocattoli **123**

LU 7 mm | SP 0,85 mm | Ø 23,5 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



Penne Rigate Tricolore **144**

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



Fusilli Tricolore **160**

LU 36 mm | SP 1,25 mm | Ø 9,2 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



Torti Tricolore **161**

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



GOOD TO KNOW

Durum Wheat Semolina

Chosen for its high gluten and protein content, durum wheat semolina is the preferred wheat type for pasta production. It imparts a firm texture, robustness, and a distinct yellow hue to the pasta. It's ideal for withstanding prolonged cooking, though we also offer non-gluten alternatives for those with dietary restrictions.

Extrusion Techniques

The choice between traditional bronze die and modern Teflon die extrusion significantly impacts the pasta's texture and sauce-holding capabilities. Bronze die pasta features a rougher surface ideal for sauce adhesion, while Teflon die pasta offers a smoother surface and uniform shape.



VALDIGRANO[®]

P A S T A

Lupa Foods proudly stands as Valdigrano's first customer outside Italy and we are their exclusive partner for the UK market. This partnership signifies trust and mutual respect, cultivated over years of collaboration.

Founded in 1997, Valdigrano, driven by the Pagani family's legacy over three generations, has grown from a regional pasta maker in Franciacorta to a renowned industry leader, marrying traditional craftsmanship with modern technology.

As their exclusive partner we manage the entire supply chain from Italy to the UK. This includes handling logistics complexities, ensuring timely and efficient pasta delivery. Our UK stock capabilities and flexible distribution network ensure rapid order fulfilment and adaptability to customer needs.

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



State-of-the-Art Production

- **Advanced Facilities:** Valdigrano's facility epitomizes efficiency and quality. With innovative production techniques, the company balances large-scale output with artisanal excellence.

Commitment to Quality

- **Rigorous Standards:** Valdigrano adheres to strict quality control, with comprehensive testing from raw material to final product. Compliance with IFS and BRC Global Standards underscores its dedication to food safety and integrity.

Sustainability and Social Responsibility

- **Environmental Efforts:** The company actively pursues sustainable practices, focusing on energy efficiency, water conservation, and waste reduction.
- **Community Involvement:** Valdigrano supports local communities through regular donations and collaborates with CAST Alimenta, fostering academic research and innovation in food technology.



ENVIRONMENTAL MANAGEMENT



OCCUPATIONAL HEALTH & SAFETY



ENERGY MANAGEMENT



PRODUCT RANGE

WE ALSO SOURCE UPON REQUEST

Pasta

Dry: Standard
Dry: High Protein
Dry: Wholewheat
Egg Pasta
Gnocchi
Gluten Free

Pulses

Canned
Dried

Tomatoes

Paste
Passata
Polpa / Crushed
Chopped / Diced
Sauces
Semi-Dried
Plum

Dairy

Butter
Cheese
Cultured Dairy
Liquid Dairy

Flavourings

Citrus
Juice
Concentrates
Extracts
Essences

Grains

Rice
Couscous
Quinoa

Olives

Capers
Vinegars

Oils

Blends
Flavoured
Olive
Seed

Herbs

Spices
Beverages

Vegetables

Artichokes
Beetroot
Gherkins
Jalapenos
Peppers
Sauerkraut
Sweetcorn
Mushrooms

Bakery

Flatbreads: Naan / Pita
Tortilla: Wrap / Chips
Dried Ingredients
Flour
Sugar
Toppings

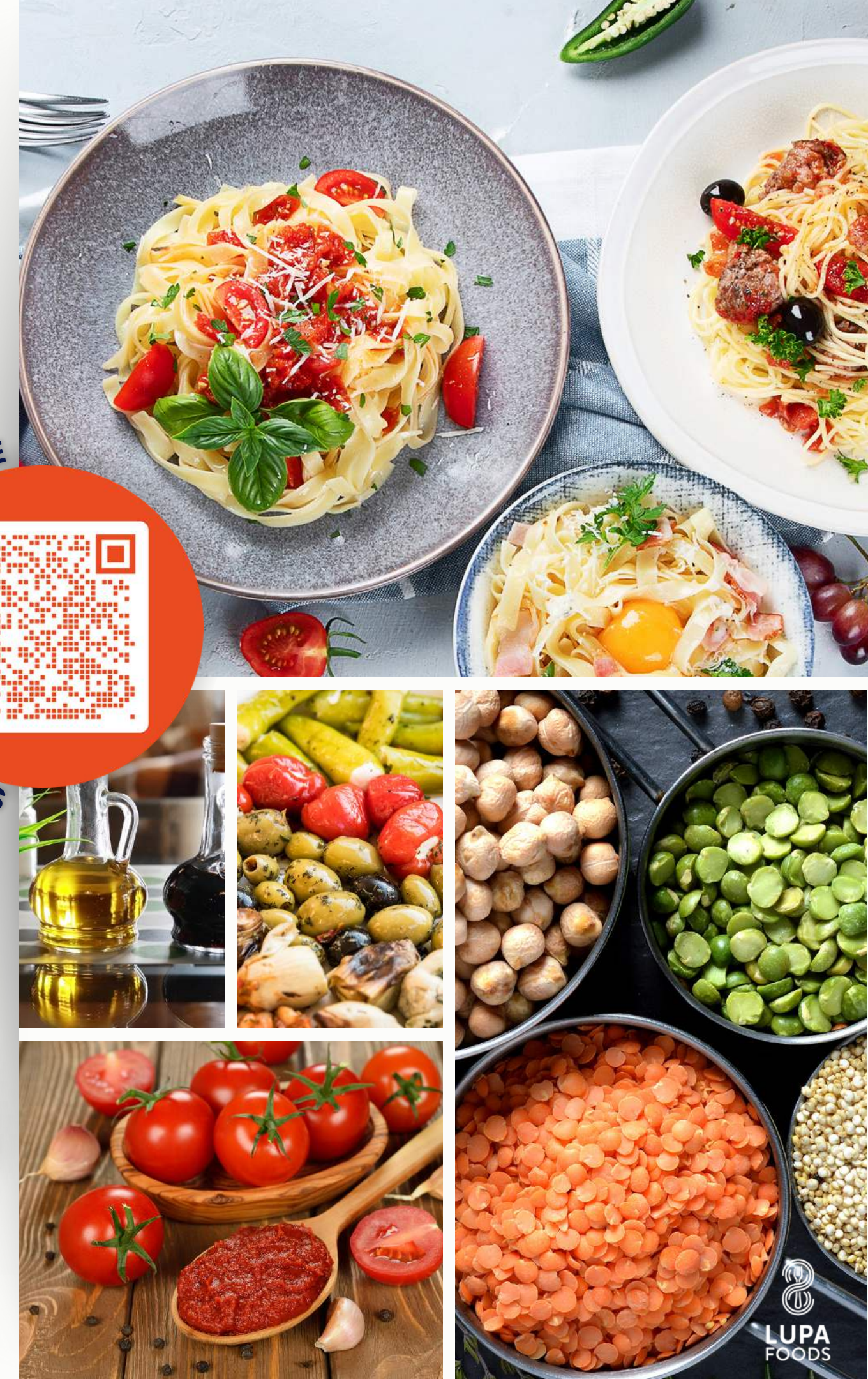
Oriental

Noodles
Sauces

Free From

WowButter

SEARCH OUR PRODUCTS ONLINE



Our catalogue is dynamic and changes, stocked items could have lead times and MOQ requirements.

SEASONAL CONTRACTING



CONTRACT
START



PROSPECTING /
CROP



CONTRACT
CONFIRMATIONS

	January	February	March	April	May	June	July	August	September	October	November	December
UK SEASON												
PASTA												
COUSCOUS												
PULSES												
RICE												
OLIVES												
CAPERS												
TOMATOES												
SWEETCORN												
GHERKINS												
PEPPERS												
BEETROOT												
SAUERKRAUT												
JALAPENOS												

We offer a variety of contract lengths, ranging from months to years depending on the product and agreements in place.

READ ABOUT OUR SUSTAINABILITY JOURNEY



MISSION

WHY LUPA FOODS?

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.





LUPA FOODS

Your partner in food since 1902



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LinkedIn



www.



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