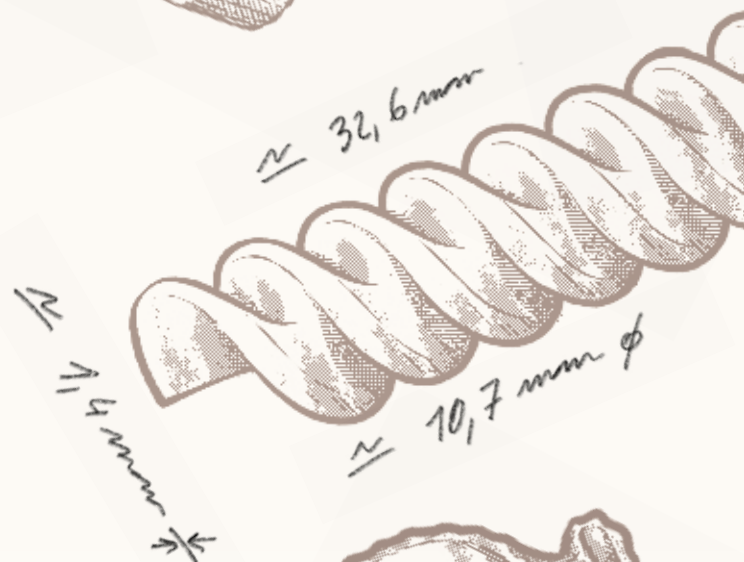
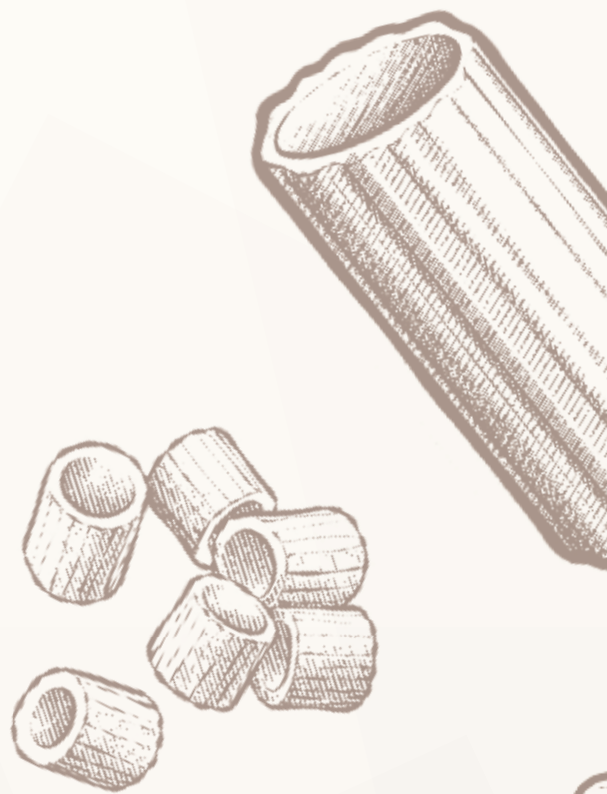
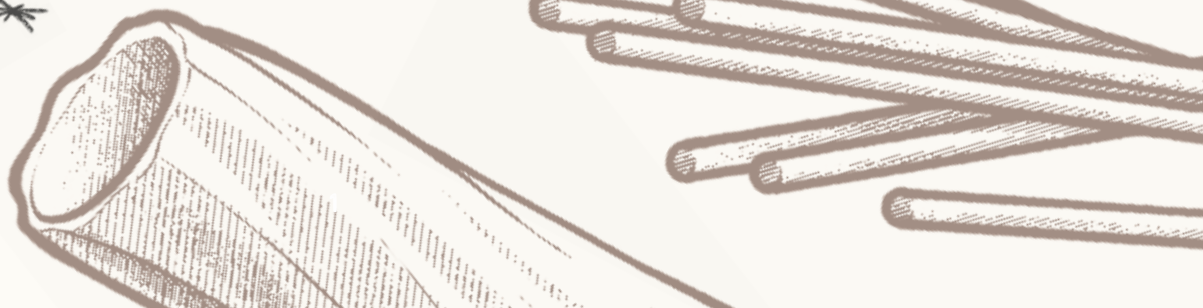
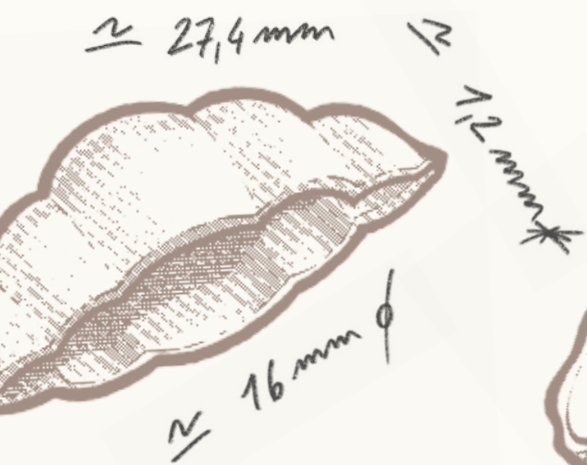


$\approx 1,4 \text{ mm}^*$   
 $\approx 30 \text{ mm}$   
 $\approx 15,4 \text{ mm } \phi$

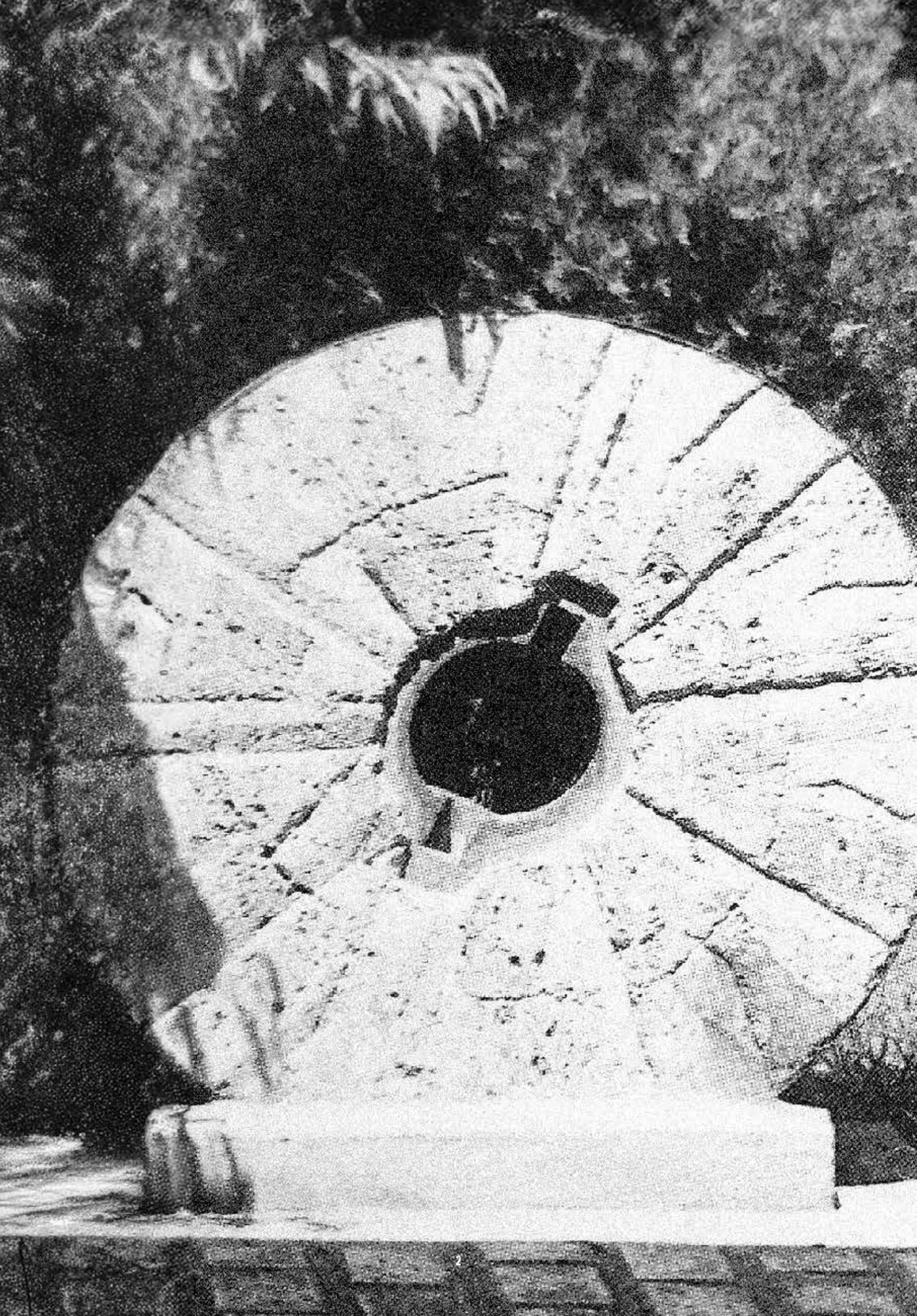


# PALLANTE

DAL 1939





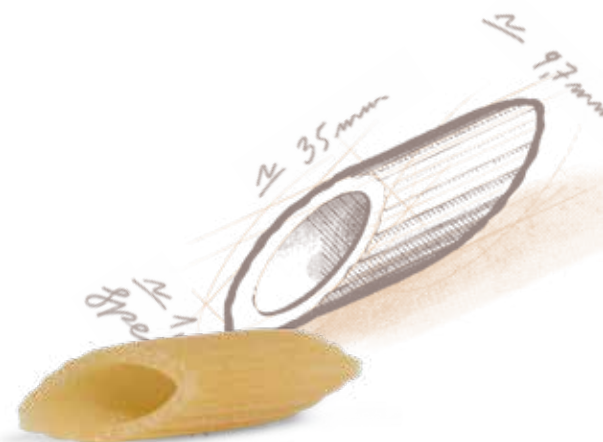






# Family history

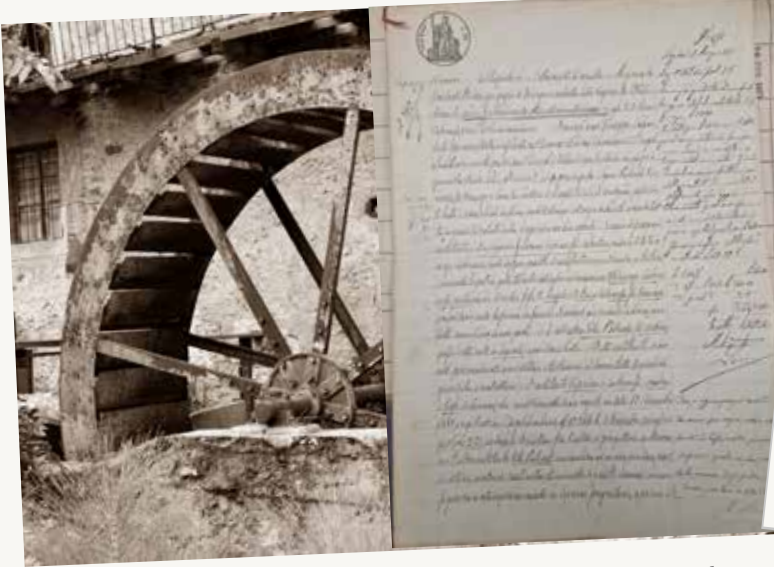
Our story is an ancient family tradition. It tells of the skill and artistry of blending the finest Italian grains in pursuit of timeless excellence without compromises. Since 1939, we have been making pasta with the care that only a family can give.





# Uncle Rocco and Antonio Pallante

## Irpinia, 1895



The Pallante family history dates back to the mid-19th century in Caposele (Avellino), though the first written records appear in 1895, the year when the family owned one of the most modern vertical waterwheel mills of the time in upper Irpinia.



Rocco Pallante, uncle of Attilio (1914–1996) and the first in the family to establish industrial plants, provided electricity to rural communities in Irpinia during the 1920s, receiving grain from farmers in exchange. This led to the creation of the first rudimentary mill with millstones in Lioni, where a very young Attilio would 'grind' down the worn stone wheels to restore their original milling edge.

## The discovery

## 1939



In 1939, the first *Mill and Pasta Factory* of the Pallante Brothers was established in Lioni, featuring static drying. Later, they developed their first true industrial plant at the same location (in the 1950s), led by Attilio, Mario, and Angelo Pallante.



Attilio, together with his father Antonio, developed a particular talent for selecting and blending the finest grains to consistently produce high-quality semolina.



## The 1950s



Attilio launched the mill in Termoli after purchasing the *Guacci Mill and Pasta Factory* in Campobasso in 1955, equipped with modern technologies for that time to produce already excellent pasta under a brand that later became famous in Italy in the 1980s.

## The fourth generation



Since its opening, the pasta factory has undergone five expansions and welcomed the new generation. With a production capacity of 3,000 quintals per day across five production lines, it produces 60 types of pasta, both standard and specialty.

## 1966, Antonio



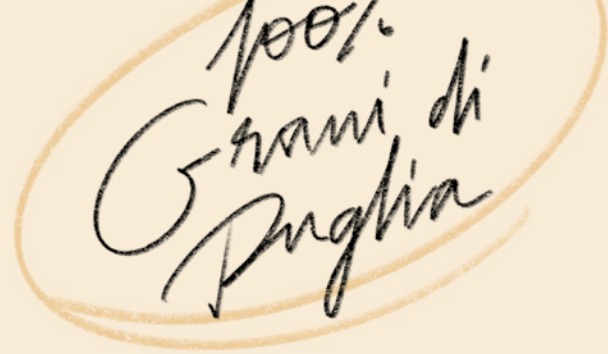
In 1966, the *Antonio Pallante Pasta Factory* was established in Capodrise (Caserta) and was immediately entrusted to Attilio's son, Antonio Pallante. At just twenty-six, Antonio embarked on his journey alone. It's a story of excellence and modernity, firmly rooted in the deep values of family and connection to the territory.

## Attilio's rediscovered note...



Antonio's children discovered Grandpa Attilio's notes - old drawings of pasta shapes, described with ingenuity and precision, serving as inspiration for an entirely new line of pasta.





# MY SELECTION

## Pasta Pallante

Antonio, drawing on the experience passed down from his father, developed the same skill in selecting the finest semolina. This led to the creation of “**La Mia Selezione**” **specifications** for the new Pasta Pallante: **the finest grains from Puglia** are chosen to ensure a balanced mix of protein and gluten index in the semolina. This guarantees **excellent cooking firmness and the rich yellow colour characteristic of Italy’s best grains**. The expertise in production is upheld by a strict final **approval protocol** for all Pallante-branded products: each production batch is validated by our Quality Control team, which checks cooking performance as well as basic analysis before the product is released.

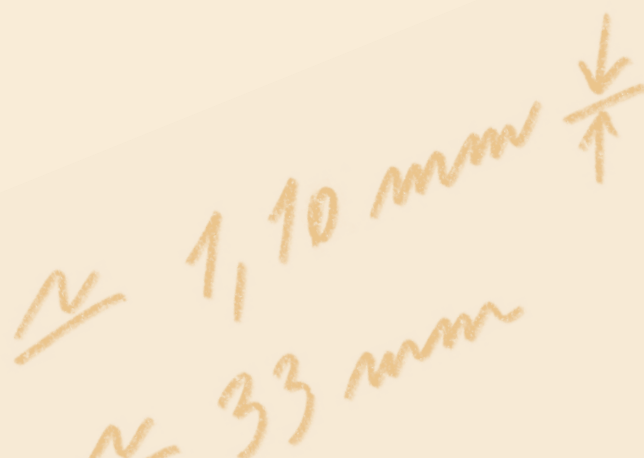
### Quality of our grains

Italy is the second largest producer of durum wheat in the world, and Puglia is the most representative region. However, the best qualities are not always available due to unfavourable weather conditions during the growth of the plant.

This creates the need to search for the best **qualities in the region year after year**, rewarding suppliers who are able to ensure not only minimum protein levels in the raw semolina (<14.5%), but also **gluten index** (<80) and **gluten content** (<12%). The latter, evaluated in direct correlation with protein content (the higher quality proteins), is essential for producing high-quality pasta.

**The gluten index**, crucial for assessing pasta quality, refers to the ability to create a molecular structure capable of trapping starch and ensuring the consistency of the pasta shape during cooking.

In the past, this index was measured manually: the semolina was moistened, pressed in a wooden “mortar,” and worked until a dough ball was formed, which was then washed under running water to remove the starch, leaving only the gluten mass. If the mass was strong and elastic, it indicated semolina from high quality wheat.





# Quality Chef Control

The Q.C.C. is an external quality addendum born from the collaboration with Chef Rosanna Marziale, owner of the historic restaurant *Le Colonne* near the Royal Palace of Caserta. Its purpose is to continuously test our products in a constant pursuit of improvement and to suggest the best recipes to consumers, tailored to each shape in our range.









100%  
Grani di  
Puglia



The Shapes of Pasta Pallante



# LONG PASTA



## #19 SPAGHETTI

CODE	11219
COOKING TIME	10 MINUTES
EAN 13	8008857112190
PZ. PER BOX	24x500

## #21 CAPELLINI

CODE	11221
COOKING TIME	3 MINUTES
EAN 13	8008857112213
PZ. PER BOX	24x500



## #20 SPAGHETTINI

CODE	11220
COOKING TIME	5 MINUTES
EAN 13	8008857112206
PZ. PER BOX	24x500



## #5 LINGUINE

CODE	11205
COOKING TIME	7 MINUTES
EAN 13	8008857112053
PZ. PER BOX	24x500



*~ 1,4 mm \*  
250 mm*





#18 SPAGHETTONI

CODE	11218
COOKING TIME	12 MINUTES
EAN 13	8008857112183
PZ. PER BOX	24x500

#15 BUCATINI

CODE	11215
COOKING TIME	8 MINUTES
EAN 13	8008857112152
PZ. PER BOX	24x500



#111 SPAGHETTO QUADRO

CODE	11211
COOKING TIME	10 MINUTES
EAN 13	8008857112114
PZ. PER BOX	24x500



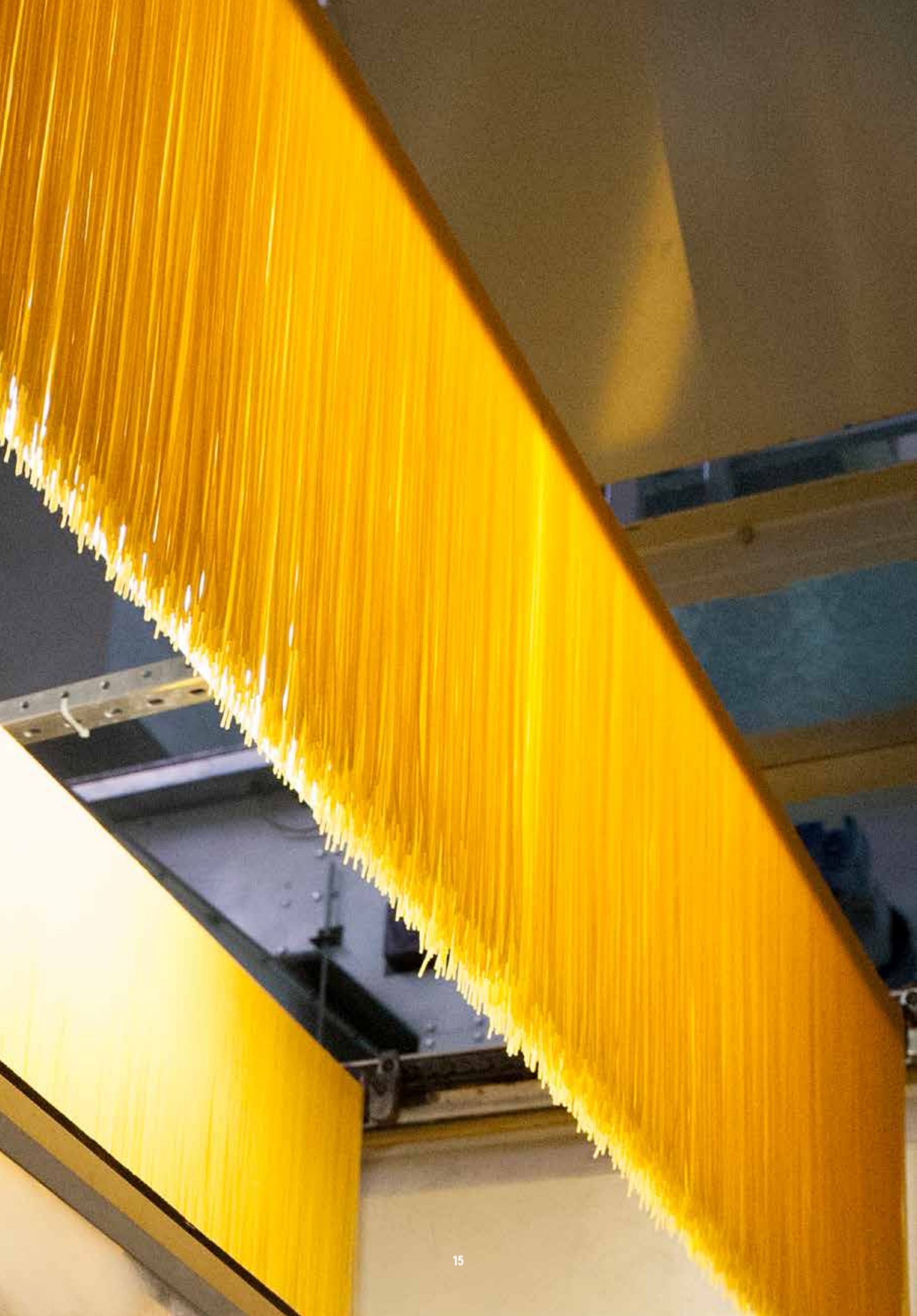




**PALLANTE**

DAL 1939







# SHORT PASTA



## #58 CASARECCE

CODE	11358
COOKING TIME	11 MINUTES
EAN 13	8008857113586
PZ. PER BOX	24x500



## #54 DITALI RIGATI

CODE	11254
COOKING TIME	9 MINUTES
EAN 13	8008857112541
PZ. PER BOX	24x500



## #86 FARFALLE RIGATE

CODE	11286
COOKING TIME	12 MINUTES
EAN 13	8008857112862
PZ. PER BOX	24x500



## #48 FUSILLI

CODE	11248
COOKING TIME	10 MINUTES
EAN 13	8008857112480
PZ. PER BOX	24x500



## #34 PENNE RIGATE

CODE	11234
COOKING TIME	12 MINUTES
EAN 13	8008857112343
PZ. PER BOX	24x500



## #24 RIGATONI

CODE	11224
COOKING TIME	12 MINUTES
EAN 13	8008857112244
PZ. PER BOX	24x500





## #35 PENNE LISCE

CODE 11235  
COOKING TIME 9 MINUTES  
EAN 13 8008857112350  
PZ. PER BOX 24x500



## #38 MEZZE PENNE RIGATE

CODE 11238  
COOKING TIME 12 MINUTES  
EAN 13 8008857112381  
PZ. PER BOX 24x500



## #63 CAVATAPPI

CODE 11263  
COOKING TIME 10 MINUTES  
EAN 13 8008857112633  
PZ. PER BOX 24x500



## #59 GNOCCHO SARDO

CODE 11259  
COOKING TIME 8 MINUTES  
EAN 13 8008857112596  
PZ. PER BOX 24x500



## #58 ELBOWS

CODE 11258  
COOKING TIME 8 MINUTES  
EAN 13 8008857112589  
PZ. PER BOX 24x500



## #68 LUMACHINE

CODE 11268  
COOKING TIME 8 MINUTES  
EAN 13 8008857112688  
PZ. PER BOX 24x500





## #65 FUSILLI TRICOLORE

CODE 11265  
COOKING TIME 10 MINUTES  
EAN 13 8008857112657  
PZ. PER BOX 24x500



## #108 FUSILLONE NAPOLETANO

CODE 11208  
COOKING TIME 11 MINUTES  
EAN 13 8008857112084  
PZ. PER BOX 12x500



## #22 MILLERIGHI

CODE 11222  
COOKING TIME 12 MINUTES  
EAN 13 8008857112220  
PZ. PER BOX 12x500



## #102 ORECCHIETTE

CODE 11202  
COOKING TIME 11 MINUTES  
EAN 13 8008857112022  
PZ. PER BOX 24x500



## #36 PENNE MEZZANE RIGATE

CODE 11236  
COOKING TIME 10 MINUTES  
EAN 13 8008857112367  
PZ. PER BOX 24x500



## #30 SIGARETTE ZITI

CODE 11230  
COOKING TIME 10 MINUTES  
EAN 13 8008857112305  
PZ. PER BOX 24x500





## #51 MEZZI CANNERONI

CODE 11251  
COOKING TIME 9 MINUTES  
EAN 13 8008857112510  
PZ. PER BOX 24x500



## #45 SEDANINI RIGATI

CODE 11245  
COOKING TIME 10 MINUTES  
EAN 13 8008857112459  
PZ. PER BOX 24x500



## #60 GOMITI RIGATI

CODE 11260  
COOKING TIME 9 MINUTES  
EAN 13 8008857112602  
PZ. PER BOX 24x500



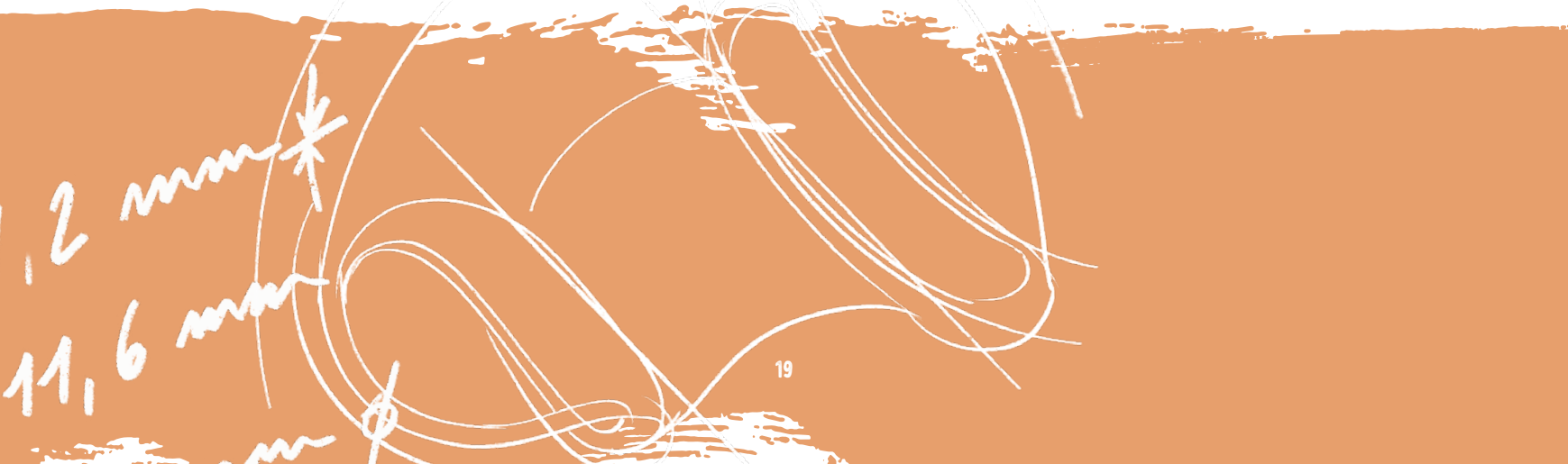
## #64 GNOCCHI

CODE 11264  
COOKING TIME 9 MINUTES  
EAN 13 8008857112640  
PZ. PER BOX 24x500



## #37 PENNE MEZZANE

CODE 11237  
COOKING TIME 8 MINUTES  
EAN 13 8008857112374  
PZ. PER BOX 24x500







## #87 FUSILLI BUCATI

CODE	11287
COOKING TIME	8 MINUTES
EAN 13	8008857112879
PZ. PER BOX	24x500



## #23 MACCARONI

CODE	11223
COOKING TIME	10 MINUTES
EAN 13	8008857112237
PZ. PER BOX	24x500



## #25 MEZZI RIGATONI

CODE	11225
COOKING TIME	12 MINUTES
EAN 13	8008857112251
PZ. PER BOX	24x500



## #16 ASSORTITI MISTI

CODE	11216
COOKING TIME	9 MINUTES
EAN 13	8008857112169
PZ. PER BOX	24x500



## #41 PENNONI

CODE	11241
COOKING TIME	10 MINUTES
EAN 13	8008857112411
PZ. PER BOX	24x500



## #31 SIGARETTE ZITONI

CODE	11231
COOKING TIME	9 MINUTES
EAN 13	8008857112312
PZ. PER BOX	24x500

~ 1,4 mm \*  
~ 30 mm  
20  
mm φ



## #29 SIGARETTE MEZZANI

CODE	11229
COOKING TIME	9 MINUTES
EAN 13	8008857112299
PZ. PER BOX	24x500



## #49 CANNERONI

CODE	11249
COOKING TIME	9 MINUTES
EAN 13	8008857112497
PZ. PER BOX	24x500



## #53 DITALI

CODE	11253
COOKING TIME	9 MINUTES
EAN 13	8008857112534
PZ. PER BOX	24x500



## #75 PENNETTINE RIGATE

CODE	11275
COOKING TIME	9 MINUTES
EAN 13	8008857112756
PZ. PER BOX	24x500



## #62 CONCHIGLIE RIGATE (TOFE)

CODE	11262
COOKING TIME	10 MINUTES
EAN 13	8008857112626
PZ. PER BOX	24x500



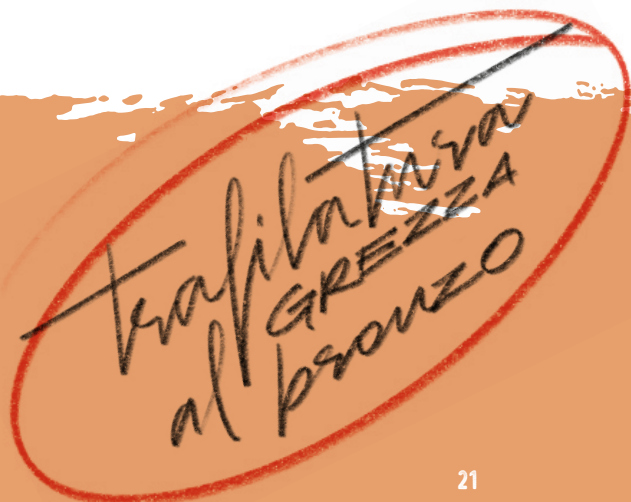
## #50 GRAMIGNA

CODE	11250
COOKING TIME	5 MINUTES
EAN 13	8008857112503
PZ. PER BOX	24x500



## #33 PENNE ZITONI

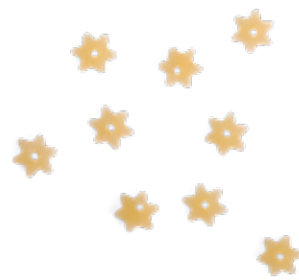
CODE	11233
COOKING TIME	9 MINUTES
EAN 13	8008857112336
PZ. PER BOX	24x500







# SOUP



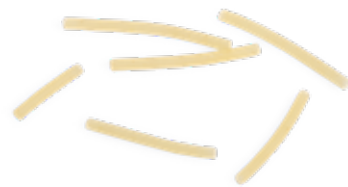
## #80 STELLINE

CODE	11280
COOKING TIME	5 MINUTES
EAN 13	8008857112800
PZ. PER BOX	24x500



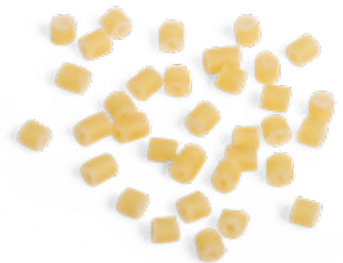
## #56 DITALINI RIGATI

CODE	11256
COOKING TIME	9 MINUTES
EAN 13	8008857112565
PZ. PER BOX	24x500



## #77 SPAGHETTI TAGLIATI

CODE	11277
COOKING TIME	3 MINUTES
EAN 13	8008857112770
PZ. PER BOX	24x500



## #82 PEPE BUCATO

CODE	11282
COOKING TIME	5 MINUTES
EAN 13	8008857112824
PZ. PER BOX	24x500



## #76 RISO

CODE	11276
COOKING TIME	6 MINUTES
EAN 13	8008857112763
PZ. PER BOX	24x500



## #84 FARFALLINE

CODE	11284
COOKING TIME	7 MINUTES
EAN 13	8008857112848
PZ. PER BOX	24x500

~ 1,4 mm \*  
~ 30 mm



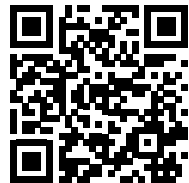
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**pastapallante.it**



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