



PALLANTE

DAL 1939

~ 1,4 mm 
~ 30 mm
~ 15,4 mm ϕ

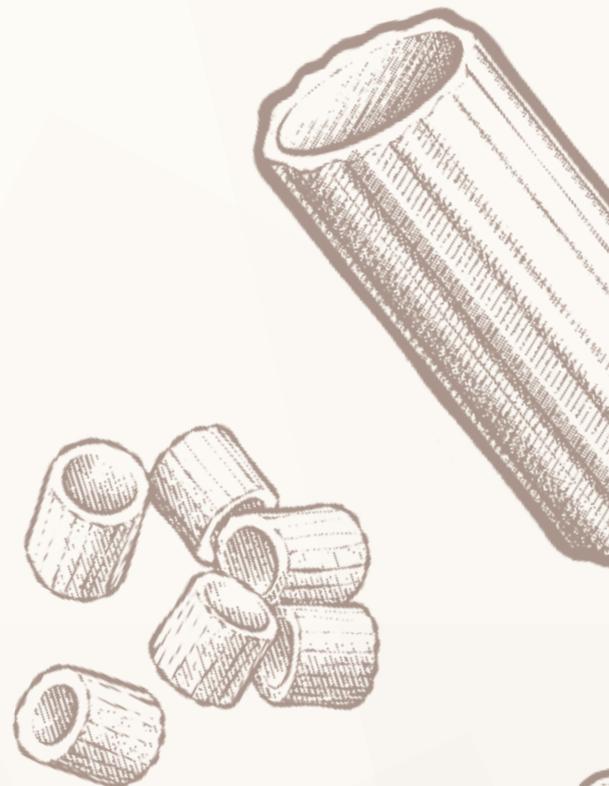
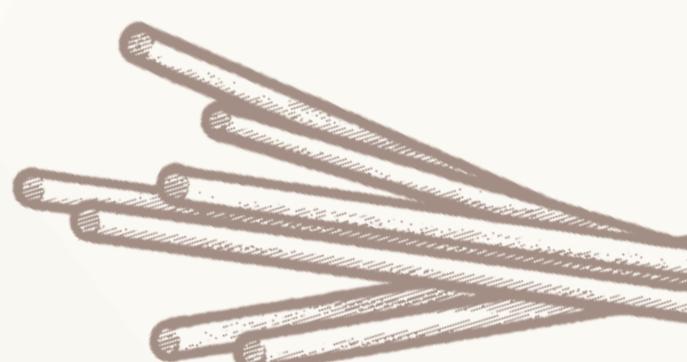
~ 32,6 mm
~ 10,7 mm ϕ



~ 27,4 mm

~ 7 mm 

~ 16 mm ϕ

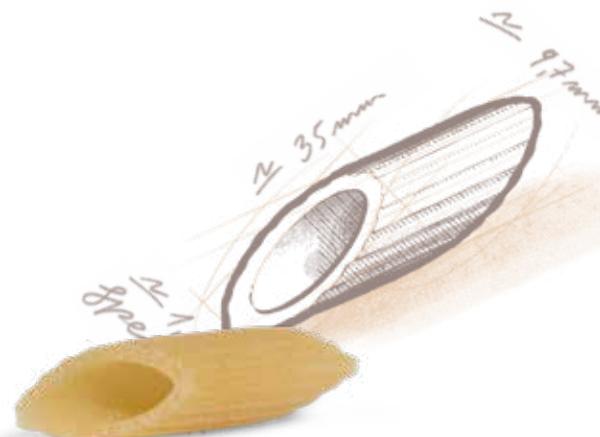






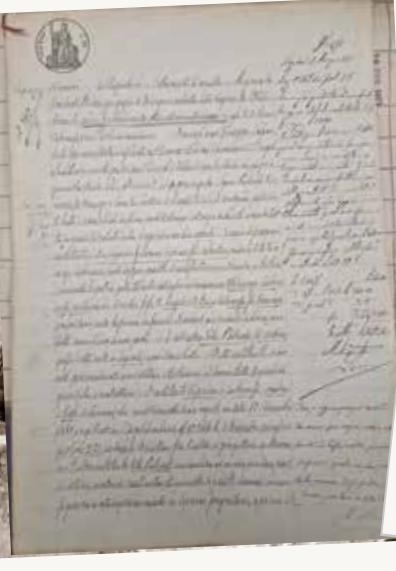
Family history

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

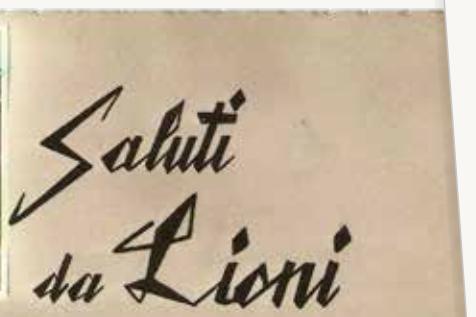


The Pallante family history dates back to the mid-19th century in Caposele (Avellino), though the first written records appear in 1895, the year when the family owned one of the most modern vertical waterwheel mills of the time in upper Irpinia.



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.

1939



The discovery



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

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.

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.



10 mm ↗
11 mm
10 mm ↗
33 mm ↗

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.



LA MIA SELEZIONE
UNA STORIA DI FAMIGLIA DAL 1939

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

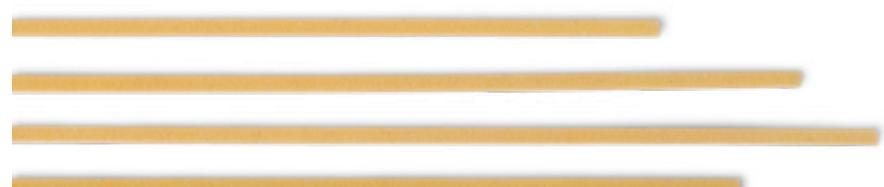


#20 SPAGHETTINI

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



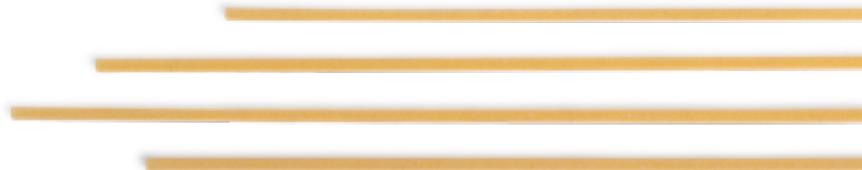
≈ 1,4 mm *

12

≈ 250 mm



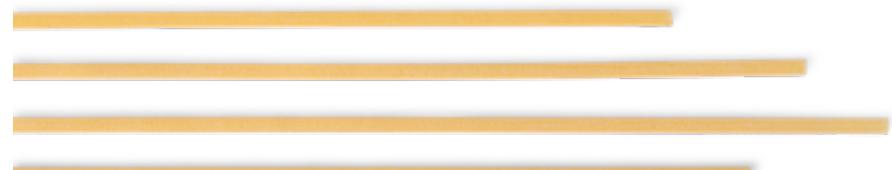
#18 SPAGHETTONI



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

#15 BUCATINI

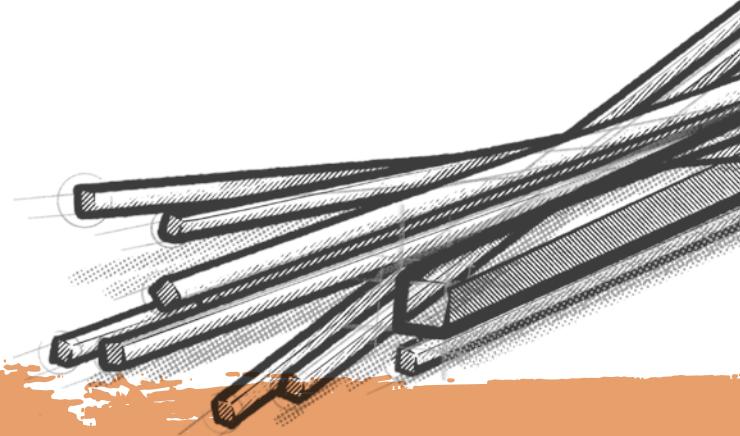
CODE 11215
COOKING TIME 8 MINUTES
EAN 13 8008857112152
PZ. PER BOX 24x500



#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 GNOCCHI 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



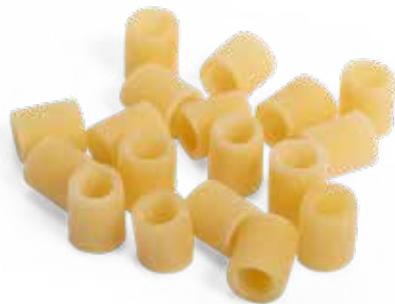
#36 PENNE MEZZANE RIGATE

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



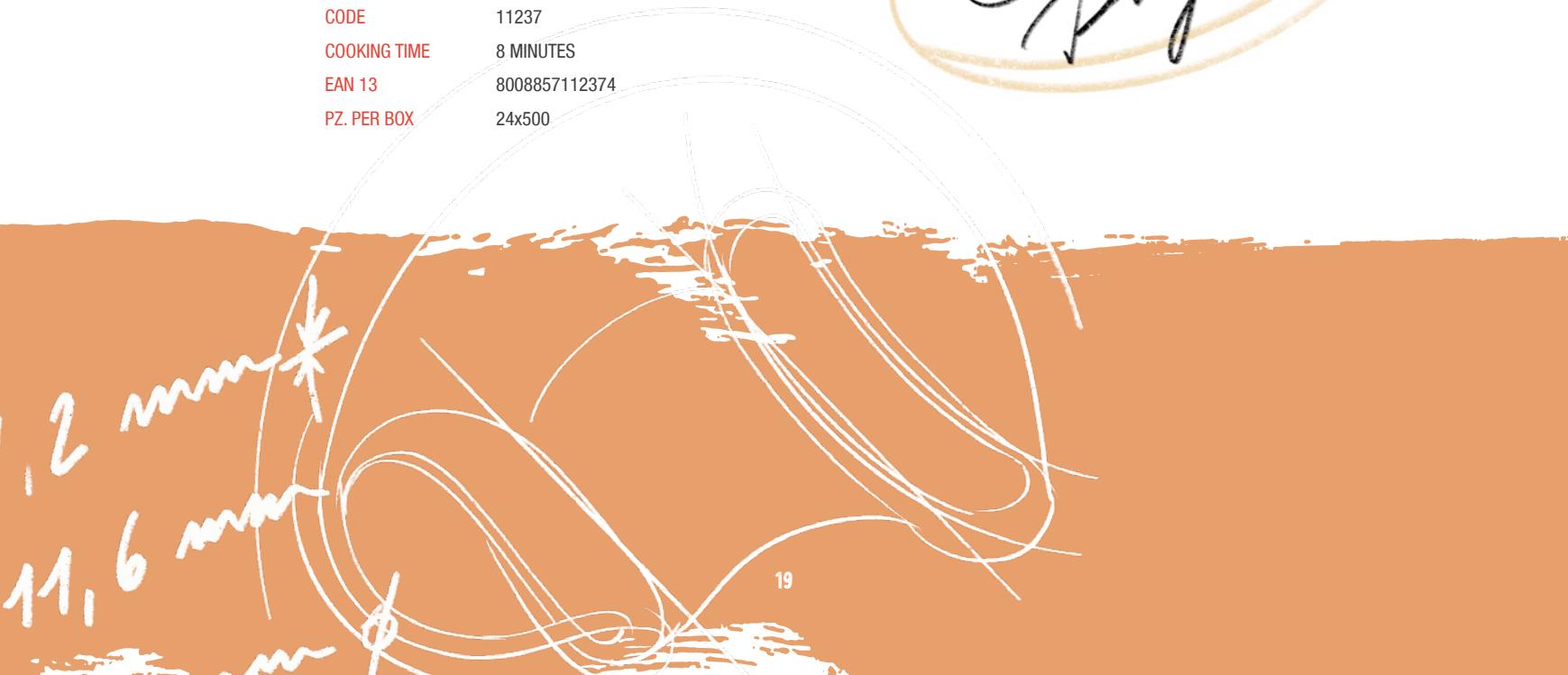
#64 GNOCCHI

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





#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

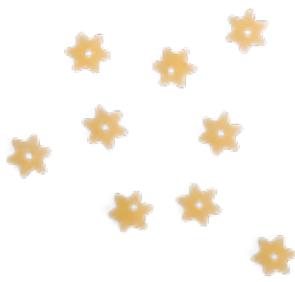
CODE	11250
COOKING TIME	5 MINUTES
EAN 13	8008857112503
PZ. PER BOX	24x500

#33 PENNE ZITONI

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

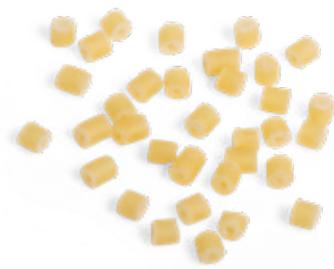
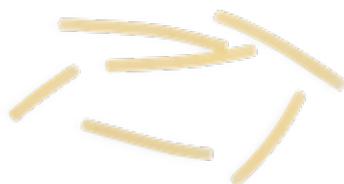


SOUP



#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



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PALLANTE

DAL 1939



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