

AZ. AGRICOLA BIO FLORIDDIA C.



COMPANY PRESENTATION PRODUCT SHEETS

LEGAL ADDRESS : VIA A. GALLINI, 7 – 50051 CASTELFIORENTINO (FI)

OPERATIONAL ADDRESS: VIA DEI PRATICELLI 135B – 50051 CASTELFIORENTINO (FI)

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The organic Farm

The Bio Farm Floriddia C. extends over approximately 115 hectares in the Province of Florence, specifically within the municipalities of Castelfiorentino (about 86 ha), Montaione (about 22 ha), and Gambassi Terme (about 7 ha). It is a long-standing agricultural enterprise currently in its third generation. The present production center, located on Via dei Praticelli in Castelfiorentino, has been in operation since the 1970s.



The founder, Carmelo Floriddia, was born in Rosolini (SR) and, after moving from Sicily to the province of Florence with his family in the 1950s, began his independent agricultural activities. The second generation, represented by Rosario Floriddia, born in Montaione (FI), significantly contributed to the farm's expansion and mechanization, ensuring environmentally respectful growth through crop rotation and limited chemical use, adopting integrated farming methods.

The third generation is represented by Engineer Carmelo Floriddia, born in Fucecchio (FI), who, after earning an engineering degree from the University of Siena and gaining experience abroad in industrial production companies, decided to focus entirely on the sustainable and eco-compatible growth of the farm. In 2012, the farm began its organic conversion process, limiting its production to food crops and prioritizing varieties that enhance the region's agricultural excellence.

At the same time, projects were initiated to reorganize the company without increasing the authorized building volume, aiming to optimize and make productive the existing real estate assets. The plan approved by the Municipality of Castelfiorentino provides for the division of the property into two separate units with distinct functions: the unit on Via A. Gallini dedicated mainly to tourism and hospitality, and the unit on Via dei Praticelli focused on storage and agricultural product processing to achieve certified organic production.



The pasta factory

Our modern agricultural pasta factory is the perfect balance between tradition and innovation. We produce pasta using an artisanal approach, with bronze die extrusion and low-temperature drying to best preserve the pasta's organoleptic qualities. At the same time, we implement the latest Industry 4.0 technologies, with automated and digitalized systems ensuring constant monitoring of every production phase, guaranteeing quality, safety, and complete traceability.

Thanks to precise monitoring of parameters such as temperature, pressure, dosing, humidity, and drying times, we achieve a product with consistently optimal characteristics while maintaining the care typical of artisanal processing. Our latest-generation machinery optimizes resources, reduces waste, and improves energy efficiency, maintaining a strong connection with Italian pasta-making traditions.

Our pasta factory is designed to ensure high standards of quality and food safety, integrating automated controls with the expertise and craftsmanship of those who make pasta with passion. The result is an authentic, healthy, and sustainable product that enhances the richness of organic raw materials and the land from which they originate.

We also have a pilot plant and a pilot drying cell in our pasta factory, essential tools for research and development of new recipes. With these systems, we can test and refine every production parameter, from dough preparation to drying, ensuring the highest quality and cooking performance. This technology allows us to experiment with new ingredients, improve pasta structure, and optimize processes while maintaining a perfect balance between innovation and tradition.



We offer our expertise, facilities, and passion for artisanal pasta to private label clients. We provide a complete service, from selecting the best raw materials to customizing the final product, ensuring quality, traceability, and innovation. Thanks to our advanced technologies and know-how, we collaborate with companies and brands looking for unique pasta made with care and high standards. Your project, our excellence.

Our plant can produce both short and long dry pasta. Long pasta is packaged using the traditional "arch" shape, maintaining the original 50 cm length without cutting it, just as it was done in the 1950s-60s, ensuring superior quality and an authentic gastronomic experience without excessive bulkiness.

Choosing our products and services means trusting a pasta factory that looks to the future without forgetting the value of tradition.



BRANDS AND PRODUCTS

Tradition, Quality, and Respect for Raw Materials

Our brands, **Pastificio Fiorentino** and **Antico Podere del Castellacci**, represent excellence in organic pasta production. Our methods preserve the nutritional qualities of the raw materials while maintaining artisanal tradition. Some of our grains are stone-milled, an ancient method that retains thermolabile micronutrients like vitamins, oils, enzymes, and minerals, especially within the wheat germ.

Our pasta is made using bronze die extrusion and slow drying—two fundamental elements for high-quality pasta. Bronze dies create a rough and porous texture, perfect for holding sauces, while slow, low-temperature drying preserves the authentic flavor of wheat and its nutritional properties.

All our products are made in Tuscany, in our pasta factory, using raw materials primarily cultivated on our farm and nearby. When local sourcing is not possible, we carefully select only Italian organic ingredients, ensuring a transparent and sustainable supply chain.

Our mission is to offer authentic, healthy, and flavorful pasta that embodies the land it comes from and the craftsmanship that transforms it.

PASTIFICIO FIORENTINO: Uncompromising Quality

Pastificio Fiorentino represents excellence in organic pasta, inspired by artisanal tradition and the refinement of Florentine culture. Every production phase is carefully curated, employing techniques like bronze die extrusion and slow drying to ensure a perfect texture and authentic taste.

Even our packaging reflects our commitment to quality and sustainability. We use paper bags with an internal protective layer, fully recyclable in paper waste collection. This packaging combines sustainability with elegance, emphasizing the superior quality of our product and environmental respect.

Pastificio Fiorentino is the ideal choice for those seeking an exclusive product designed to enhance every dish with maximum quality and sophistication.

ANTICO PODERE DEL CASTELLACCI: A Centuries-Old Tradition with Efficient Quality

The **Antico Podere del Castellacci** brand is deeply rooted in Tuscany's agricultural heritage. The name originates from the **Leopoldine Land Registry**, an 18th-century agricultural survey under Grand Duke Pietro Leopoldo of Lorraine. The farm was registered under this name, demonstrating its historical connection to the land and rural traditions, which continue to inspire our production today.

Today, **Antico Podere del Castellacci** represents the perfect fusion of tradition and innovation: high-quality organic pasta with an exceptional quality-price ratio. Through strategic production choices, we optimize processes without ever compromising product quality. Our packaging is made of 100% recyclable plastic, improving efficiency while maintaining sustainability.

Our goal is to make organic pasta more accessible while preserving the care for raw materials and traditional production methods, such as bronze die extrusion and slow drying. Authentic, genuine pasta within everyone's reach.

MAIN CROPS USED FOR THE PRODUCTION OF OUR ORGANIC PASTA

Durum Wheat - Senatore Cappelli Variety Durum wheat (*Triticum durum*), in the Senatore Cappelli variety, is perhaps the best example of a historical wheat known for its nutritional integrity and exquisite flavor. Until the 1960s, Cappelli was the most widespread durum wheat in Italy before being replaced by higher-yielding varieties, risking extinction. However, its taste, excellent organoleptic and nutritional properties, and outstanding morphological characteristics have made it the king of Italian durum wheats.



Cappelli is a high-protein durum wheat, notable for its tall stalks and characteristic black awns. Its height, which initially relegated it to a marginal role due to lodging issues in intensive farming and chemical fertilizers, has become its strength in organic agriculture, as it naturally suppresses weeds.

Its flavor, aroma, and nutritional content have remained unchanged over time. Rich in nutrients such as lipids, amino acids, vitamins, and minerals, its semolina is highly digestible. A recent study by the Gemelli Polyclinic Foundation highlights its suitability for those with gluten sensitivity or irritable bowel syndrome, as it contains low gluten levels and possesses anti-inflammatory properties due to flavonoids and antioxidants.

Einkorn Wheat

Einkorn wheat (*Triticum monococcum monococcum*), also known as small spelt or wild spelt, is one of the oldest cultivated cereals, dating back over 10,000 years. Considered the "father of grains" due to its primitive origins, it was widely used by Mesopotamian and Egyptian civilizations before spreading to the Mediterranean regions.



With a delicate taste, light hazelnut notes, and a naturally sweet aroma, einkorn wheat is valued for both its flavor and nutritional properties. It is rich in proteins, fibers, and minerals such as iron, magnesium,

and zinc, and has high antioxidant and carotenoid content, including lutein. Additionally, it has a lower gluten content than modern grains, making it more digestible, though it is not suitable for celiacs.

Thanks to its simple protein structure and fiber content, it is easy to digest, making it ideal for those sensitive to modern cereals or seeking lighter, nutrient-dense foods.

Emmer Wheat

Emmer wheat (*Triticum turgidum subsp. dicoccum*), also known as medium spelt, is closely related to wheat. It was one of the first eight domesticated crops. References to this cereal date back to Mesopotamia in the third millennium BC and later appear in the Bible. It was also cultivated in ancient Egypt and introduced to Italy around the 7th century BC, becoming the staple food of the Etruscans and Romans.



Rich in proteins, amino acids, B vitamins, and minerals, emmer wheat has regained popularity due to its excellent nutritional properties. It is high in beta-glucans, natural gums that protect the digestive system and aid digestion. Its low glycemic index makes it suitable for athletes, sedentary individuals, and diabetics alike.

Emmer wheat has lower gluten content than modern wheat varieties, making it easier to digest and better tolerated by those with gluten sensitivity. Additionally, its resilience and adaptability make it ideal for organic farming, as it thrives in poor soils and competes effectively with weeds.

Turanicum Wheat

Turanicum wheat, or Khorasan wheat (*Triticum turgidum subsp. turanicum*), is an ancient variety of durum wheat originating from Central Asia and the Middle East. The generic name "Khorasan wheat" comes from the Iranian region where it was first described in 1921 and where it is still cultivated today. These grains have been passed down for millennia due to their resilience, high nutritional value, and remarkable organoleptic qualities.

Turanicum wheat is characterized by tall, slender spikes, large golden kernels, and a distinctive sweet, slightly toasted flavor with subtle nutty notes. Nutritionally, it stands out for:

- Higher protein content than modern durum wheat, making it ideal for pasta and bread production.
- A greater presence of essential minerals such as selenium, magnesium, zinc, and iron.
- A less aggressive gluten structure, making it more digestible than modern wheats.

Historically cultivated in arid and challenging terrains due to its adaptability, it was appreciated in the Kingdom of Naples in the 18th century and has recently gained popularity in the organic market.



Today, the revival of Turanicum wheat represents a choice for biodiversity, quality, and tradition, merging ancient agricultural knowledge with modern dietary needs. Using it for pasta production honors a millennia-old agricultural heritage while offering a genuine, flavorful product deeply connected to the land.

Black Rice

Black rice is an ancient and prized variety originating from Asia, now cultivated in Italy using organic and sustainable methods. Historically known as "forbidden rice" or "imperial rice" because it was once reserved for Chinese emperors, it stands out for its naturally dark color, intense aroma, and slightly toasted flavor with hints of hazelnut and cocoa.

Nutritionally, black rice is a true wellness ally:

- Rich in antioxidants, particularly anthocyanins, which give its grains their dark color.
- A source of fiber and minerals such as iron and magnesium, which support digestion and energy levels.
- Gluten-free, making it ideal for a natural and health-conscious diet.



In artisanal pasta, black rice is used in whole grain flour form, preserving all its nutrients and characteristic flavor. This ingredient gives pasta a naturally dark color, a smooth texture, and a delicately aromatic taste, making it an authentic and historically rich innovation.

Lupins

Lupins (*Lupinus albus*) are among the oldest legumes cultivated by humans, with records dating back to ancient Egyptian, Greek, and Roman civilizations. Valued for their resilience and ability to grow in poor soils, the Romans used them as both food and natural fertilizer due to their nitrogen-fixing properties.

With a delicate, slightly bitter taste and a firm texture, lupins have been rediscovered for their exceptional nutritional benefits. Thanks to the selection of sweeter, less bitter varieties, they are now easier to consume while retaining their health benefits.

Exceptionally rich in plant proteins (about 40%) and fiber, lupins stand out for their low carbohydrate content (less than 10%), making them ideal for low-glycemic, ketogenic, and high-protein diets. They are also gluten-free and naturally rich in minerals such as iron, magnesium, and zinc, as well as B vitamins.



Lupins are a nutritious and versatile food, perfect for those seeking plant-based protein without compromising on taste and lightness.

Buckwheat

Despite its name, buckwheat (*Fagopyrum esculentum*) is not a true cereal but a pseudocereal belonging to the Polygonaceae family. Originating from Central Asia, it spread to Europe in the Middle Ages through Eastern trade routes and became widely cultivated in mountainous and poor soil regions due to its remarkable resilience and short growing cycle.

With a bold flavor, hazelnut notes, and a slightly bitter aftertaste, buckwheat is popular in pasta, bread, and traditional dishes such as polenta and crepes. Modern selections have developed varieties with a milder taste, expanding its culinary use.

Nutritionally, buckwheat is an excellent source of high-quality proteins (containing all essential amino acids, including lysine) and has a lower carbohydrate content than traditional cereals. It is rich in fiber, minerals (such as magnesium, zinc, iron, and selenium), and antioxidants like rutin, which support cardiovascular health. Additionally, it is naturally gluten-free, making it suitable for celiac diets.

Thanks to its balanced nutritional profile and distinct taste, buckwheat is a versatile and healthy ingredient, ideal for those seeking alternatives to conventional grains without compromising on flavor and well-being.

ANTICO PODERE DEL CASTELLACCI PRODUCTS

Organic Whole Wheat Pasta from Senatore Cappelli Wheat, Stone Ground

Available Formats:

Spaghetti 450 g

Penne 500 g

Sedani 500 g

Fusilli 500 g



Ingredients:

100% Organic Whole Semolina pasta of stone-ground Senatore Cappelli durum wheat

Notes:

100% Organic Durum Wheat grown and milled in Tuscany

Bronze drawn and dried at low temperatures

Average nutritional values	per 100g	
Energy	1.456	kJ
	344	kcal
Fat	1,8	g
of which: saturates	0,3	g
Carbohydrate	67	g
of which: sugars	3,0	g
Fibre	8	g
Protein	14	g
Salt	0,01	g

Packaging:

TYPE	PACKAGE	UNIT WEIGHT	UNITS PER CARTON	CARTON WEIGHT	CARTON DIMENSIONS	CARTONS PER LAYERS	CARTONS PER PALLET	GROSS WEIGHT PER PALLET
Long Pasta with Arch	polyethylene	450 g	10	4,9 kg	30 x 25 x 26.8h cm	12	84	437 kg
Short Pasta	polyethylene	500 g	10	5,4 kg	30 x 25 x 26.8h cm	12	84	479 kg

Organic durum wheat semolina pasta with stone-ground Senatore Cappelli

Available formats:

- Spaghetti 450 g
- Spaghettoni 450 g
- Fusilli 500 g
- Penne 500 g
- Mezze penne 500 g
- Sedani 500g
- Tubetti 500 g



Ingredients:

75% Organic durum wheat semolina of Tuscan
25% Organic stone-ground durum wheat semolina of S. Cappelli

Notes:

100% Organic durum wheat grown and milled in Tuscany.
Bronze drawn and dried at low temperatures.

Average nutritional values	per 100g	
Energy	1.498	kJ
	353	kcal
Fat	1,8	g
of which: saturates	0,4	g
Carbohydrate	70	g
of which: sugars	3,0	g
Fibre	3	g
Protein	13	g
Salt	0,01	g

Packaging:

TYPE	PACKAGE	UNIT WEIGHT	PIECES PER CARTON	CARTON WEIGHT	CARTON DIMENSIONS	CARTONS PER LAYER	CARTONS PER PALLET	GROSS WEIGHT PER PALLET
LONG Pasta	polyethylene	450 g	10	4,9 kg	30 x 25 x 26.8h cm	12	84	437 kg
SHORT pasta	polyethylene	500 g	10	5,4 kg	30 x 25 x 26.8h cm	12	84	479 kg

Organic durum wheat semolina
pasta

Available formats:

Spaghetti 450 g

Fusilli 500 g

Penne 500 g

Tubetti 500 g

Ingredients:

100% Organic durum wheat semolina

Notes:

100% Organic durum wheat grown and milled in Tuscany

Bronze drawn and dried at low temperatures



Average nutritional values	per 100g	
Energy	1.506	kJ
	360	kcal
Fat	1,5	g
of which: saturates	0,3	g
Carbohydrate	71	g
of which: sugars	2,8	g
Fibre	3	g
Protein	13	g
Salt	0,01	g

Packaging:

TYPE	PACKAGE	UNIT WEIGH T	PIECES PER CARTON	CARTON WEIGHT	CARTON DIMENSIONS	CARTONS PER LAYER	CARTONS PER PALLET	GROSS WEIGHT PER PALLET
LONG Pasta	polyethyl ene	450 g	10	4,9 kg	30 x 25 x 26.8h cm	12	84	437 kg
SHORT pasta	polyethyl ene	500 g	10	5,4 kg	30 x 25 x 26.8h cm	12	84	479 kg

Line LE SCOPERTE DEL PODERE – ANTICO PODERE DEL CASTELLACCI

Organic pasta made from Senatore Cappelli wholemeal durum wheat semolina stone-ground with black rice flour

Available formats:

Spaghettoni 400 g

Fusilli 400 g

Ingredients:

70% Organic Senatore Cappelli stone-ground wholemeal durum wheat semolina, 30% Organic black rice flour



Notes:

100% Organic durum wheat grown and milled in Tuscany

100% Organic black rice grown and milled in Italy

Bronze drawn and dried at low temperatures

Average nutritional values	per 100g	
Energy	1.462	kJ
	347	kcal
Fat	2,1	g
of which: saturates	0,4	g
Carbohydrate	69	g
of which: sugars	2,4	g
Fibre	7	g
Protein	12	g
Salt	0,01	g

Packaging:

TYPE	PACKAGE	UNIT WEIGHT	PIECES PER CARTON	CARTON WEIGHT	CARTON DIMENSIONS	CARTONS PER LAYER	CARTONS PER PALLET	GROSS WEIGHT PER PALLET
LONG Pasta	polyethylene	400 g	10	4,4 kg	30 x 25 x 26.8h cm	12	84	395 kg
SHORT Pasta	polyethylene	400 g	10	4,4 kg	30 x 25 x 26.8h cm	12	84	395 kg

Line LE SCOPERTE DEL PODERE – ANTICO PODERE DEL CASTELLACCI

Organic durum wheat semolina pasta with Senatore Cappelli, lupins and einkorn farro

Available formats:

Penne 400 g

Ingredients:

30% Organic durum wheat semolina, 30% Organic stone-ground S.Cappelli durum wheat semolina 30% lupin flour, and 10% Organic wholemeal stone-ground einkorn farro flour



Notes:

100% Organic durum wheat grown and milled in Tuscany

100% Einkorn farro fgrown and milled in Italy

Bronze drawn and dried at low temperatures

Naturally rich in PROTEINS, FIBRE, PHOSPHORUS, source of IRON, POTASSIUM, VITAMIN B1 and ZINC, with -30% carbohydrates compared to traditional pasta (Source CREA).

Average nutritional values	per 100g	%VNR
Iron	2,19 mg	16%
Phosphorus	277 mg	40%
Potassium	424 mg	21%
Vitamin B1	0,31 mg	28%
Zinc	1,97 mg	20%

Average nutritional values	per 100g	
Energy	1.450	kJ
	344	kcal
Fat	3,8	g
of which: saturates	0,8	g
Carbohydrate	51	g
of which: sugars	1,9	g
Fibre	13	g
Protein	21	g
Salt	0,06	g

Packaging:

TYPE	PACKAGE	UNIT WEIGH T	PIECES PER CARTON	CARTON WEIGHT	CARTON DIMENSIONS	CARTONS PER LAYER	CARTONS PER PALLET	GROSS WEIGHT PER PALLET
SHORT pasta	polyethyl ene	400 g	10	4,4 kg	30 x 25 x 26.8h cm	12	84	395 kg

Line I COLORI DEL PODERE – ANTICO PODERE DEL CASTELLACCI

Organic durum wheat semolina pasta with tomato and spinach

Available format:

Tubetti 500 g

Fusilli 500 g

Ingredients:

Organic durum wheat semolina, organic dehydrated spinach powder, organic dehydrated tomato powder



Notes:

100% Organic durum wheat grown and stone-ground in Tuscany

100% spinach and tomato powder grown and processed in Italy

Bronze drawn and dried at low temperatures

Average nutritional values	per 100g	
Energy	1.410	kJ
	337	kcal
Fat	1,6	g
of which: saturates	0,3	g
Carbohydrate	69	g
of which: sugars	2,8	g
Fibre	4	g
Protein	13	g
Salt	0,01	g

Packaging:

TYPE	PACKAGE	UNIT WEIGH T	PIECES PER CARTON	CARTON WEIGHT	CARTON DIMENSIONS	CARTONS PER LAYER	CARTONS PER PALLET	GROSS WEIGHT PER PALLET
SHORT pasta	polyethyl ene	400 g	10	4,4 kg	30 x 25 x 26.8h cm	12	84	395 kg