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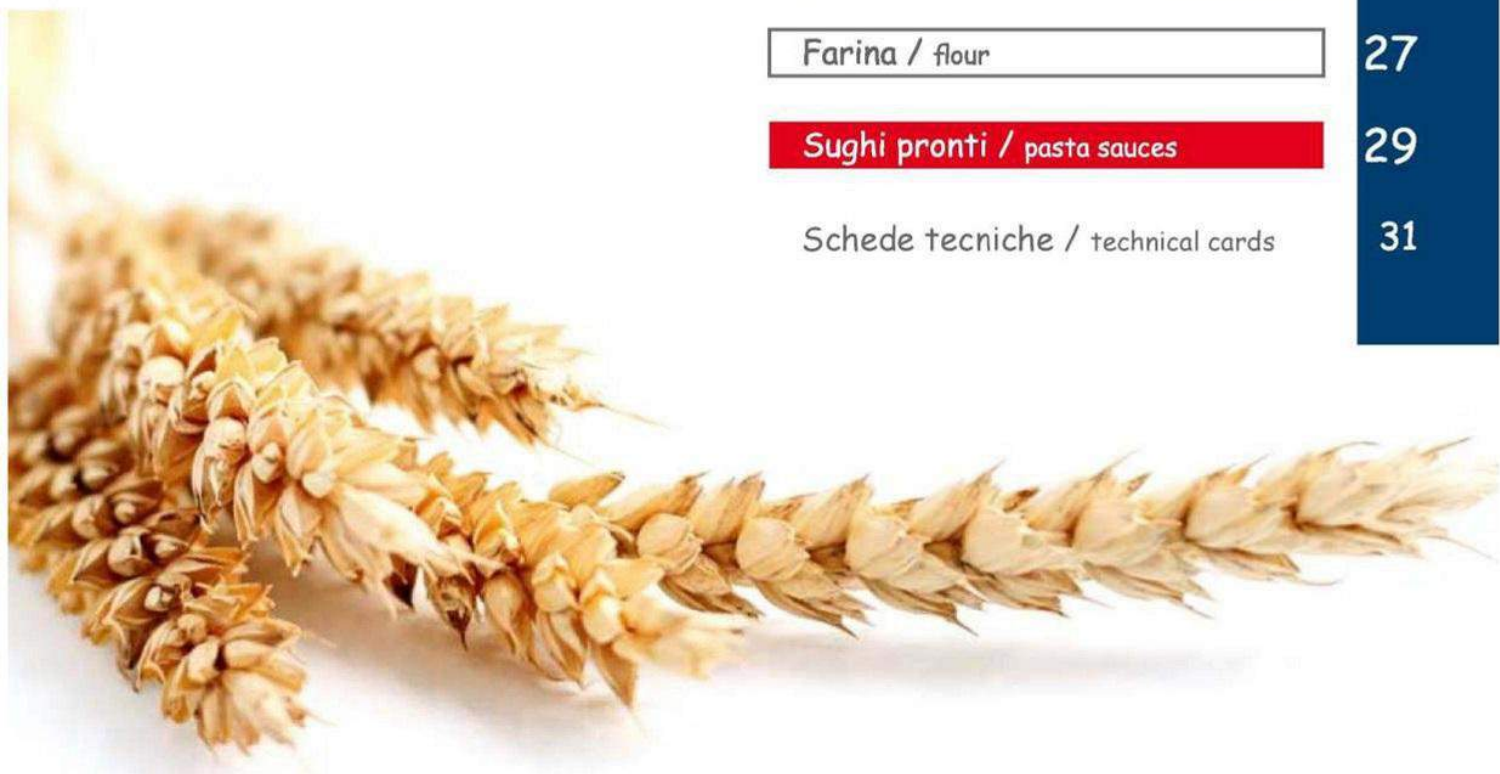


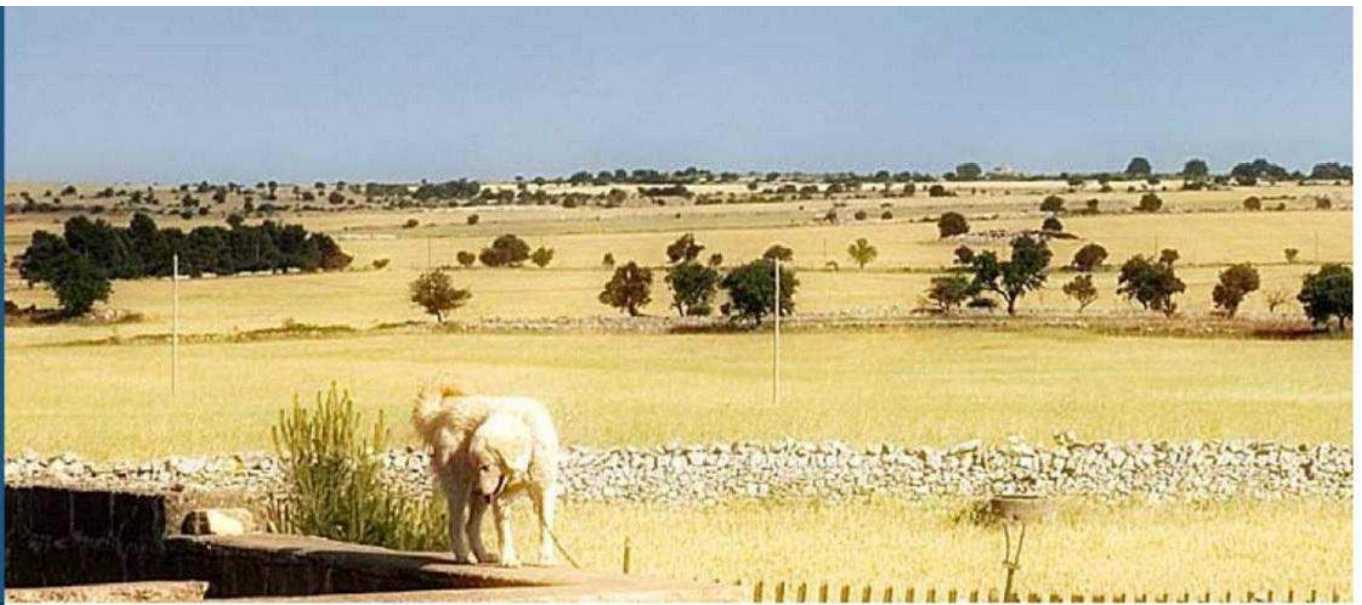
www.mcfinetaste.com

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INDUSTRIAL PASTA

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the brand belonging to a family Company who is successfully maintaining thirty-year lasting tradition in the milling industry, cereals sector and pasta production.



For over fifteen years, family has made of brand a symbol of high quality and guarantee well known all over the world, proud of his ability to treat with respect and devotion the customers with who cooperates, and to make a simple "ear" a Made in Italy symbol leader all over the world.



The decisive factor for such success is the position of these plants which are placed in Bari province, important center for the durum wheat growing.

It is really thanks to its location, in the green hilly Apulian Murgia that the success of the quality and deliciousness of Pasta exist.

Around 70.000 hectares of surface are addressed to the cultivation of the durum wheat which production results superior to the two millions of tons (around the 30% of that Italian). And it is easily understood that the magic of this land together with the roots in the country of the

Murgia gives a tradition of a durum wheat semolina pasta with a long history of over five hundred years.

The key role is also played by the warm climate which is never too much damp because always aerated by the hilly breeze. Thanks to this geographical position, but above all thanks to the scrupulous demands of the clients that the firm holds an advantage definable "competitive" as able to create the correct mixture of wheats as it is really the simplicity of the composition of the pasta that makes the durum wheat the most important ingredient of a product of quality.



For the production of BIO, we select the best sorts of corn our land offers. They come exclusively from biological crops checked and certified by the mark ICEA. They represent the basic element we process, in order to serve a superior product dedicated to those who prefer a better way of life.





manages many departments of the Alimentary sector as it owns:

A mill plant for conventional and organic Semolina and Flour in durum wheat, with a daily production of 350 tons; A mill plant for conventional and organic Flour in soft wheat, with a daily production of 150 tons;

a Pasta Factory for the production of Alimentary pastas and Organic Pasta with a daily productive ability of 300 tons;

a Factory producing Ready Pasta Sauces and Olive Oil Preserves with a daily production of 20.000 jars;

All these products are available both in our labels BIO CHICCO D'ORO - and



PRIVATE LABEL.

A particular attention is addressed to the production quality control, the Company owns an inside control and research laboratory, constantly connected with Agriculture faculty of Bari University, in the respect of the procedure HACCP. company productive plants and its ended products are certified by ICEA as organic European certification furthermore by NOP, BIO SUISSE and ABG.



boasts a continuously growing turnover and to supply an excellent service in the delivery of our products, to make easier the info requests and for logistic reasons, it owns commercial offices strategically positioned all over the world; one in Italy which follows all Europe affairs and others in New York, San Paolo, Sydney, Dubai, Tokyo e Podgorica.

to spread worldwide food known by customers as excellent from a gustative and qualitative point of view, and which contributes to a correct nutrition, It is the reached goal in these years and it is also for this that the company concentrates its energies through in continues research in high quality standard.





1 - Cappellini - \varnothing 1,05



2 - Spaghettoni - \varnothing 1,40



3 - Spaghetti - \varnothing 1,70

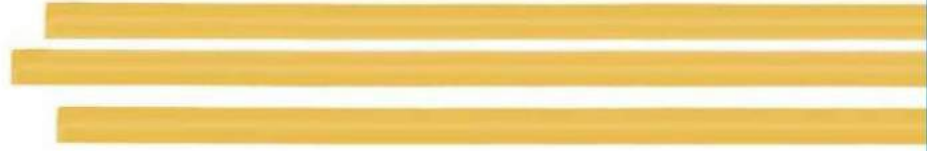


4 - Vermicelli - \varnothing 1,80

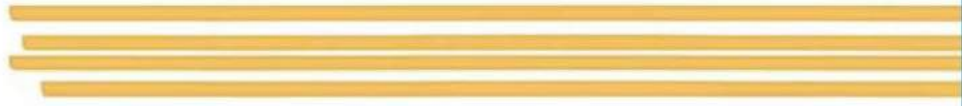


5 - Bucatini - \varnothing 2,90

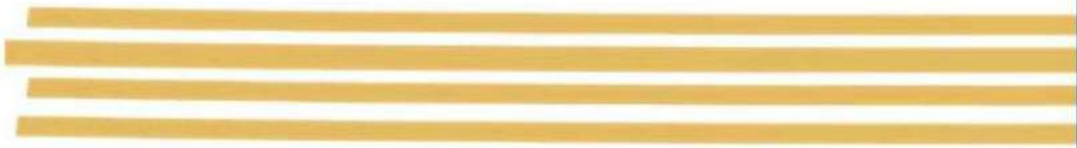




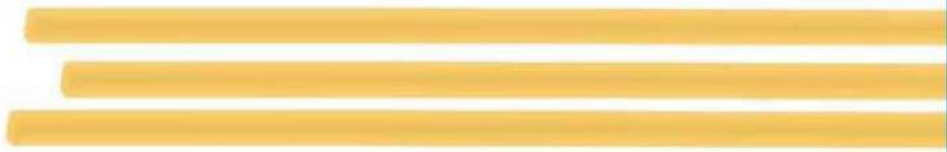
6 - Regine - Ø 4,90



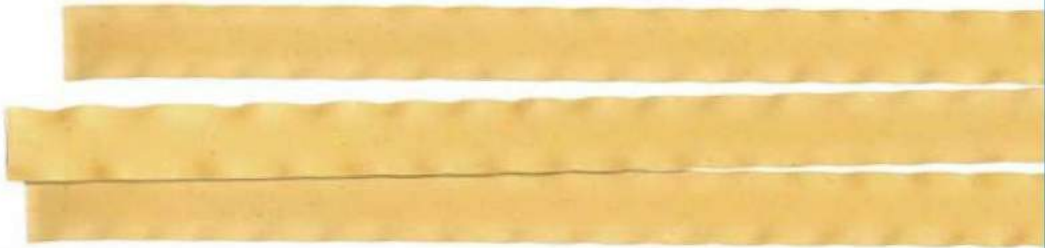
10 - Linguine - ↵ 1,10



11 - Linguine di passero - ↵ 1,30



12 - Fettucce



170 - Mafaldine





13 - Zitoni tagliati



14 - Ziti tagliati



17 - Mezze penne



18 - Penne mezzani



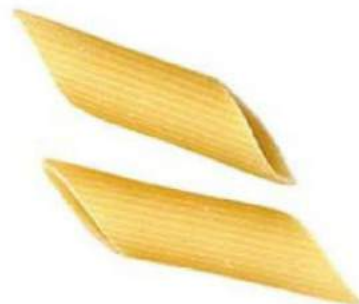
19 - Penne zite rigate



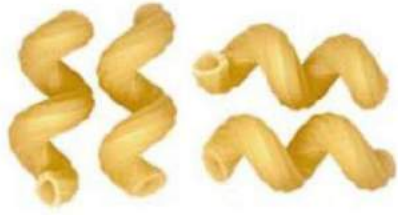
20 - Penne zite



21 - Penne zitoni



22 - Pennoni rigati



28 - Stortarelli



25 - Tortiglioni



26 - Canneroni



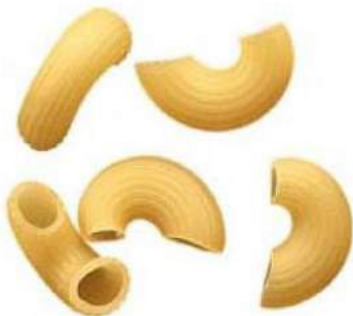
24 - Rigatoni



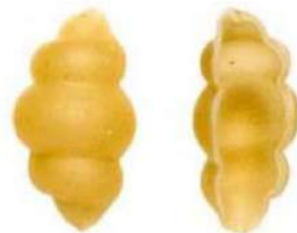
29 - Fusilli



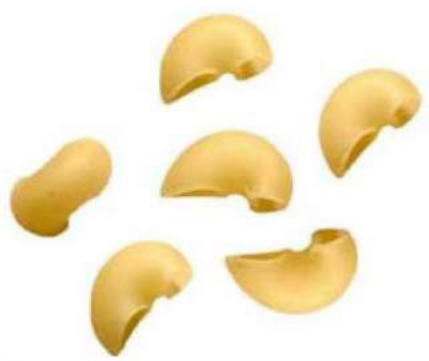
34 - Gomiti grandi



35 - Gomiti



39 - Gnocchi



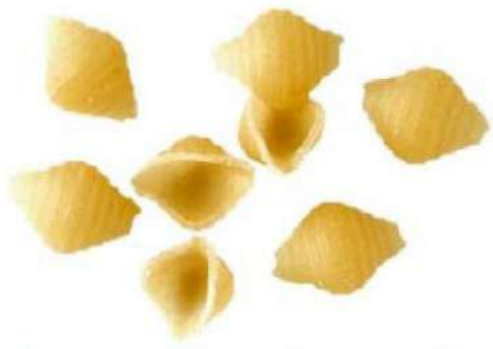
37 - Lumachette



38 - Lumachine piccole



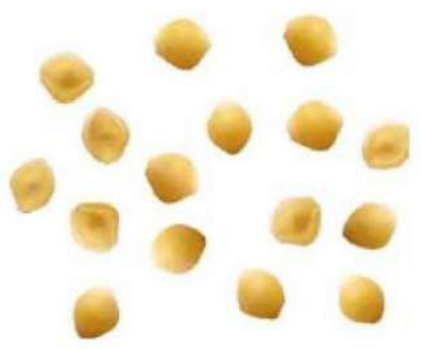
32 - Mista



41 - Cocchette medie rigate



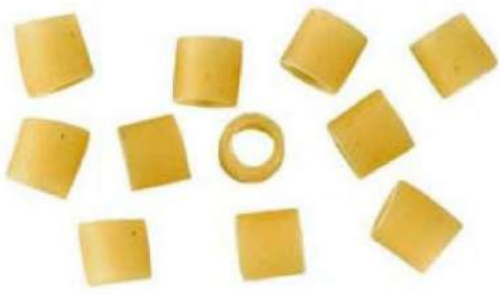
72 - Tofe



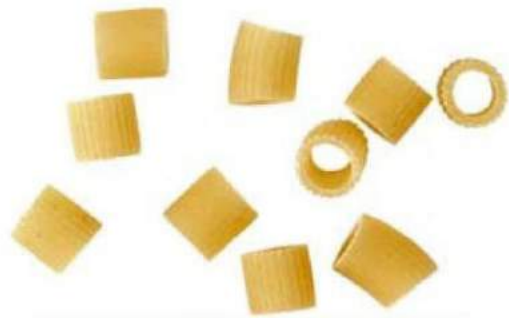
44 - Cocchette



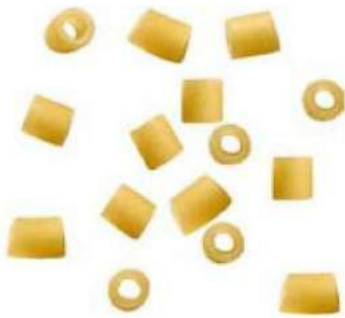
45 - Cocchette rigate



47 - Ditali ziti



48 - Ditali ziti rigati



49 - Ditalini lisci

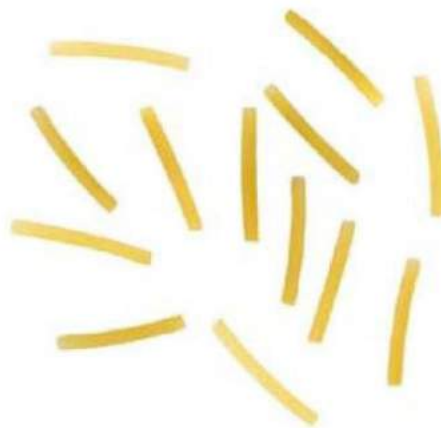


50 - Ditalini rigati





74 - Filini



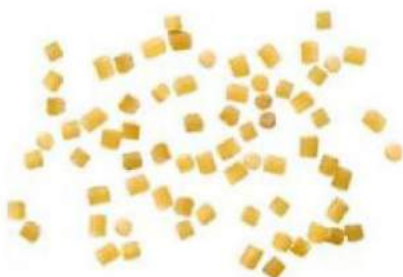
56 - Minutella



57 - Rosmarino



59 - Seme cicoria



62 - Peperina



64 - Anelli ricci



65 - Alfabeto



66 - Stelline

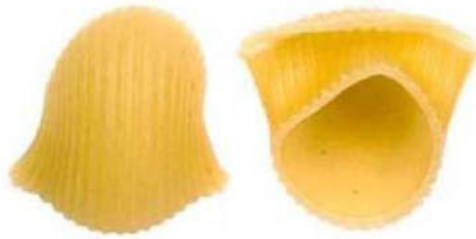


181 - Cappellini nidi

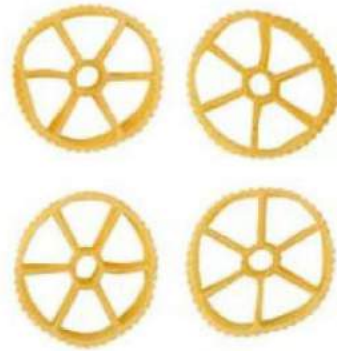


378 - Tagliatelle paglia e fieno

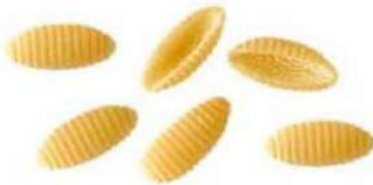




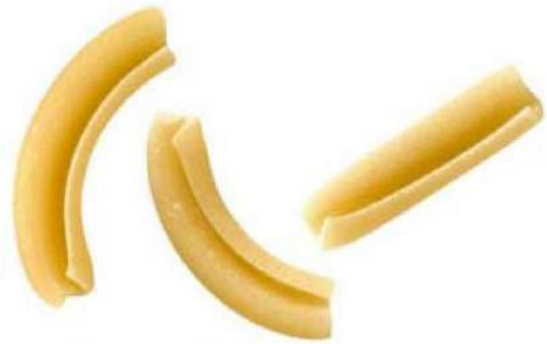
33 - Lumaconi rigati



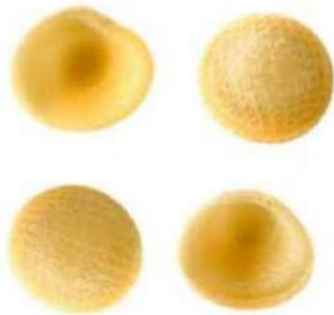
83 - Ruote



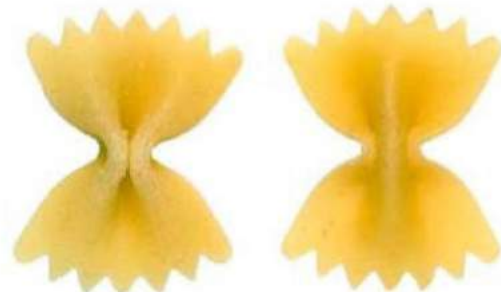
40 - Gnocchi sardi



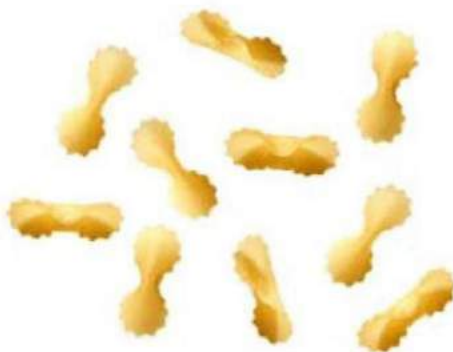
31 - Casereccia



176 - Orecchiette



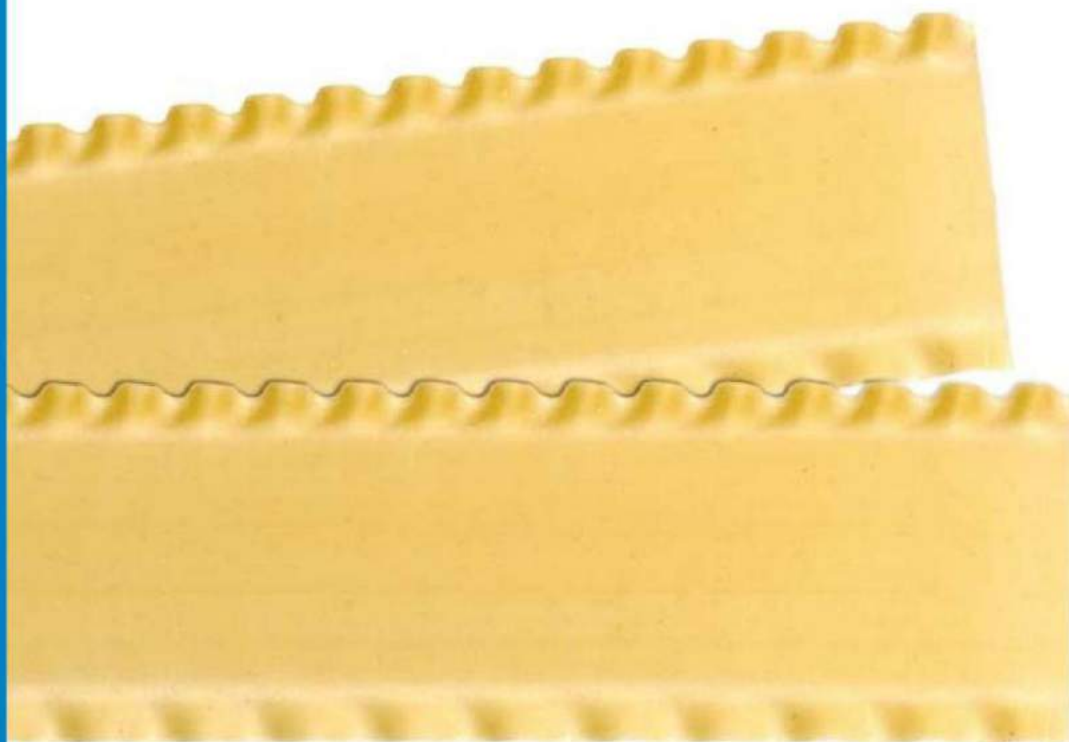
173 - Farfalloni



174 - Nocchette



329 - Fusilli tricolore



169 - Lasagnette ricce



168 - Lasagne lisce



172 - Cannelloni



920wu - Tortiglioni



927wu - Penne zite rigate



950wu - Fusilli



912wu - Spaghetti