



100%  
Grano  
Italiano





[www.pastabaronia.it](http://www.pastabaronia.it)



## le Classiche

the classic range

## le Artigianali

craftmade pasta

## le Pastine

small shape pasta Core a Core

## Food Service

food service



Per il piacere quotidiano, una linea di paste classiche dal colore ambrato e dall'ottima tenuta in cottura. In diversi formati, lunghi o corti, sono state studiate negli spessori ideali per assaporare tutto il gusto della tradizione mediterranea. Prodotta esclusivamente con grano 100% italiano.

For your everyday pleasure, a range of classic, amber - coloured pastas that perform excellently during cooking. In various shapes, long or short, these pastas have been tested for the ideal thickness to savour all the taste of the Mediterranean tradition. Made of 100% Italian wheat.

## le Classiche the classic range

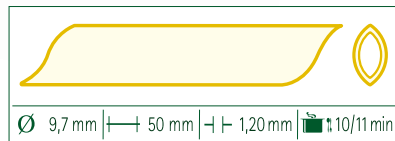




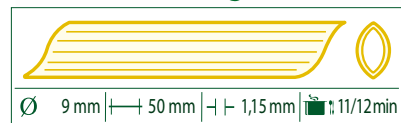




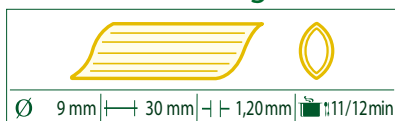
Penne Ziti 71



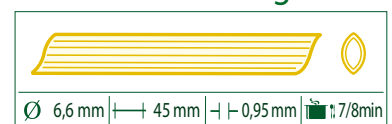
Penne Rigate 73



Penne Corte Rigate 412



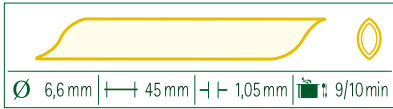
Penne Mezzane Rigate 67



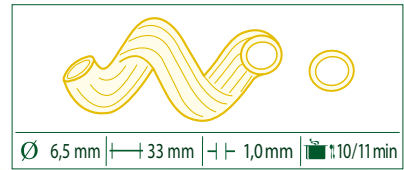




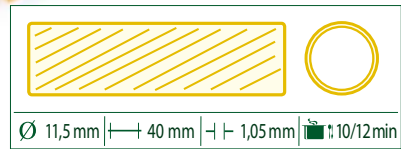
**Penne Mezzane 66**



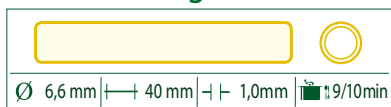
**Boccoli 55**



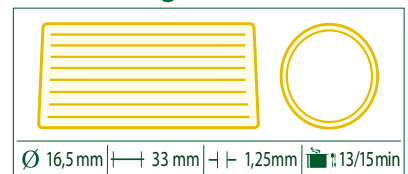
**Tortiglioni 83**



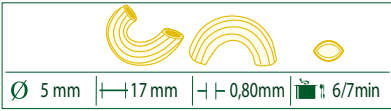
**Ziti Tagliati 68**



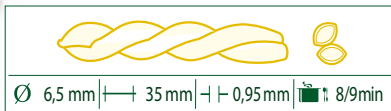
**Rigatoni 78**



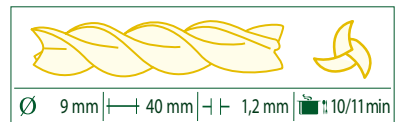
Chifferi Rigati 88



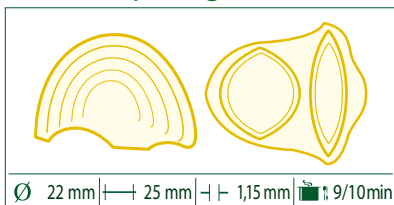
Gemelli 59



Fusilli 98



Pipe Rigate 91




Pasta Mista 54






## Capellini 1

			
Ø 1,2 mm	260 mm	- mm	4/6 min




## Spaghettoni 3

			
Ø 1,5 mm	260 mm	- mm	6/7 min




## Spaghetti 5

			
Ø 1,7 mm	260 mm	- mm	8/9 min
1 kg			

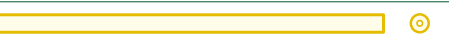


## Vermicelli 7

			
Ø 1,9 mm	260 mm	- mm	11/12 min
1 kg			

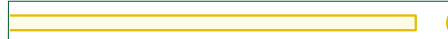


## Bucatini 9

			
Ø 2,7 mm	260 mm	0,9 mm	7/8 min

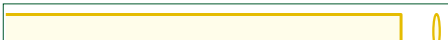


## Linguine 13

			
Ø 3 mm	260 mm	1,2 mm	7/9 min



## Lingue di Passero 14

			
Ø 4,9 mm	260 mm	1,15 mm	9/10 min



Fusilli Tricolore 132

Ø 9 mm	┆┆┆ 40 mm	┆┆ 1,2 mm
10/11min	Cod. 132	Traf. TF

Farfalle 113

Ø 25 mm	┆┆┆ 32 mm	┆┆ 1,27 mm
11/13 min	Cod. 113	Traf. TF





Nidi di Capellini

Ø 1,05 mm	5/6min	Cod. 125






## Fettuccine

		
Ø 5,9mm	± - mm	± 0,95 mm
 6/7min	Cod. 128	Traf. BR

## Lasagne

Ø 80 mm	± 175 mm	± 1,0 mm
 5/6 min	Cod. 106	Traf. TF





Paste per intenditori, dal grande formato e dallo spessore unico. Veri gioielli dell'arte pastaia, sono belli da toccare e da guardare, perfetti per esaltare il gusto delle ricette più originali, eccezionali anche da assaporare solo con un filo d'olio per chi intende cogliere il sapore verace del grano. Prodotte esclusivamente con grano 100% italiano.

Pasta for connoisseurs, in large sizes and of a unique thickness. True jewels in the art of pasta making, good both to touch and to look at, perfect for heightening the taste of the most original recipes, also outstanding to savour with just a drop of oil for anyone wanting to capture the real flavour of the grain. Made of 100% Italian wheat.

## le Artigianali craftmade pasta

Questi prodotti sono disponibili  
SOLO per il mercato ESTERO.







### Pennoni

Ø 27mm	± 120 mm	± 1,55 mm
🕒 17/19 min	Cod. 501	Traf. BR



### Lumaconi

Ø - mm	± 55 mm	± 1,57 mm
🕒 16/18 min	Cod. 505	Traf. BR



### Fusilloni

Ø 19 mm	± 65 mm	± 1,42 mm
🕒 11/13 min	Cod. 504	Traf. BR



### Paccheri rigati

Ø 24 mm	± 50 mm	± 1,35 mm
🕒 13/15 min	Cod. 502	Traf. BR



Core a Core! Tutta la nostra passione in una pastina superiore, un piacere da condividere con gli affetti più cari. La semola di grano duro più pregiata in tanti formati per un alimento completo e leggero, ottimo per gli adulti, ideale per i bambini. La pastina Baronìa è presentata in un comodo astuccio. Prodotta esclusivamente con grano 100% italiano.

Core a Core! Heart to Heart! All our passion in a superior "small shape pasta", a pleasure to share with the most cherished loved ones. The finest durum wheat semolina in many shapes, for a nourishment that is both complete and light, excellent for adults, ideal for children. Baronìa 'small pasta' comes in a convenient packaging. Made of 100% Italian wheat.



## le Pastine

small shape pasta Core a Core







### Orzi



		
Ø 2,7 mm	┆┆ 10 mm	┆┆ 1,3 mm
 9/10 min	Cod. 26	Traf. BR



### Stelline



		
Ø 6,7 mm	┆┆ 6,7 mm	┆┆ 1,1 mm
 6/7 min	Cod. 27	Traf. BR

### Ditali

		
Ø 6,6 mm	┆┆ 8 mm	┆┆ 1,0 mm
 9/10 min	Cod. 45	Traf. TF




### Ditali Rigati


		
Ø 6,6 mm	┆┆ 8 mm	┆┆ 0,9 mm
 7/8 min	Cod. 49	Traf. TF

# Food Service


## Spaghetti B5K3

			
Ø 1,7 mm	l 260 mm	l - mm	t 8/9 min
3 kg			

## Vermicelli B7K3

			
Ø 1,9 mm	l 260 mm	l - mm	t 11/12 min
3 kg			

## Linguine B13K3

			
Ø 2,25 mm	l 260 mm	l 1,05 mm	t 5/6 min
3 kg			





### Farfalle B113K3

Ø 25 mm	├─┤ 32 mm	├─┤ 1,27 mm
11/13 min		Traf. TF
3 kg		

### Casarecce B40K3

Ø 8,65 mm	├─┤ 40 mm	├─┤ 1,25 mm
11/12 min		Traf. BR
3 kg		

### Fusilli B98K3

Ø 9 mm	├─┤ 40 mm	├─┤ 1,2 mm	10/11 min
3 kg			

### Sedanini B53K3

Ø 6,6 mm	├─┤ 40 mm	├─┤ 0,95 mm	7/8 min
3 kg			

### Penne Corte Rigate B412K3

Ø 9 mm	├─┤ 30 mm	├─┤ 1,20 mm	11/12 min
3 kg			

### Penne Rigate B73K3

Ø 9 mm	├─┤ 50 mm	├─┤ 1,15 mm	11/12 min
3 kg			

### Tortiglioni B83K3


Ø 11,5 mm	├─┤ 40 mm	├─┤ 1,05 mm	10/12 min
3 kg			

### Mezze Maniche B79K3

Ø 16,5 mm	├─┤ 22 mm	├─┤ 1,25 mm	13/15 min
3 kg			



### *Legenda / Kei*

- ∅ : diametro - larghezza /diameter - width
- ┆┆ : lunghezza /length
- ┆┆ : spessore /thickness
-  : cottura consigliata /recommended cooking time
- Cod. : codice dell'articolo /item code
- Traf. : tipo di trafila /die type
- TF : teflon
- BR : bronzo /bronze

Le misure riportate nelle tabelle sono dati medi.  
All sizes given in the table are average sizes.



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Azienda dotata di Molino proprio per garantire il controllo totale della Filiera.

Company with its own Mill to ensure the overall control of the entire Productive Chain.

**De Matteis Agroalimentare S.p.A.**

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