



**THE HISTORICAL A. BARBAGALLO DI MAURO COMPANY DEBUTS AT SANA 2019
WITH A SUSTAINABLE AND INNOVATIVE PACKAGING, 100% CERTIFIED
COMPOSTABLE**

A leading company in the production of flour and pasta from organic Sicilian ancient grains and locust bean gum, A. Barbagallo Di Mauro makes its debut at Sana 2019 in the hall 28, booth C/8- D/7

Catania, September 5th 2019 - After 30 years of organic pasta production for international trade, the historic A. Barbagallo Di Mauro company re-enters the Italian market in style, choosing **Sana 2019** to present its selection of organic pasta, packed in a new sustainable and innovative pack. **A certified compostable and biodegradable pack, 100% bio-based, to be disposed with organic waste.**

At the 31st edition of Sana 2019, the International exhibition of organic and natural products to be held in Bologna from Friday 6 to Monday 9, the A. Barbagallo Di Mauro company, a historic leader in the production of pasta and flour from organic Sicilian ancient grains and locust bean gum, will be present in the hall 28 dedicated to local, regional and international products. The A. Barbagallo di Mauro booth (C/8-D/7) will be dedicated to its more than 100-year history of production excellence. It's the story of a family that began its pasta production in 1911 in Fiumefreddo di Sicilia (Catania), and handed down its traditions from fathers to sons (and now daughters) with passion and pride.

Now as it always has been, combining long-standing family traditions with the drive for innovation, the A. Barbagallo Di Mauro company produces **pasta and flour in complete harmony and respect for nature.**

Only the best organic Sicilian wheat, carefully selected and processed with artisan methods according to a traditional recipe. The gradual milling and pasta production within 24 hours, using pure Etna water, extrusion through bronze die and slow drying at low temperature, make that pasta holds its nutritional properties and the authentic aroma of quality wheat intact.

The exclusive selection presented at Sana 2019, in particular, is produced from several selected varieties of organic ancient Sicilian wheat and cereals, including Russello and Timilia.

A traditional process of whole grain milling exalts their richness, maintaining both the valuable nutritional properties of the grain and the balanced relationship between starch and gluten, making it a lighter and more digestible product. In this way the aromas and flavors of the past come alive in a steaming pasta dish, with a characteristic brown color that harkens back to Mount Etna, the land that gave birth to it. A unique product designed to encourage a cook's creativity and satisfy one's search for quality and healthfulness, both at home as well as in multi-starred kitchens.

With a short and transparent supply chain, 100% Sicilian, the use of solar energy for milling and the recycling of hot air during the drying of pasta, the A. Barbagallo Di Mauro company has drastically reduced the energy consumption and the environmental impact, rendering its production process one of the greenest in its category and its products a concentration of health and quality.

Moreover, following attentive research and development, the company presents at Sana 2019 - as a world premiere - a unique novelty: **a certified compostable packaging, 100% bio-based and plastic free, to be disposed with organic waste.** Not simply biodegradable or natural, but certified compostable.

The compostability certification is granted only to those materials that comply with specific requirements indicated by the relevant regulations and that **degrade completely after 12 weeks** of industrial composting, **releasing nutrients into the soil** that make it **naturally fertile**. A sustainable packaging that brings an end forever to the use of plastic, to safeguard and pass on to future generations the precious resources of our planet.

Agata Barbagallo, one of the new all-female generation of the family, invites visitors, industry operators and international buyers to discover the quality and innovation of the company and its products, and to see first-hand the new certified compostable packaging.

A piece of a long family history that represents the perfect combination of craftsmanship and knowledge of modern technology, that day after day, generation after generation, from its place at the base of Mount Etna, looks to its consumers' health needs, Sicily's future, and the future of our Planet.

For more information, contact

Agata Barbagallo
agata@barbagallo1911.it
www.bargallo1911.it

A.Barbagallo Di Mauro social media

Facebook: @pastabarbagallo1911
Instagram: @pastabarbagallo1911