

deroll!

Open Design & Innovation

Dry pasta

Some examples of Products & Technologies

Mixing/
Kneading

Extrusion

Lamination

Long pasta



Short pasta



Nests



Sheets



Pasta Processing

Extrusion



Hydration



Mixing/Kneading



Extrusion/Cutting



Drying

Pasta Processing

Lamination



Hydration



Mixing/Kneading



Lamination/Calibration

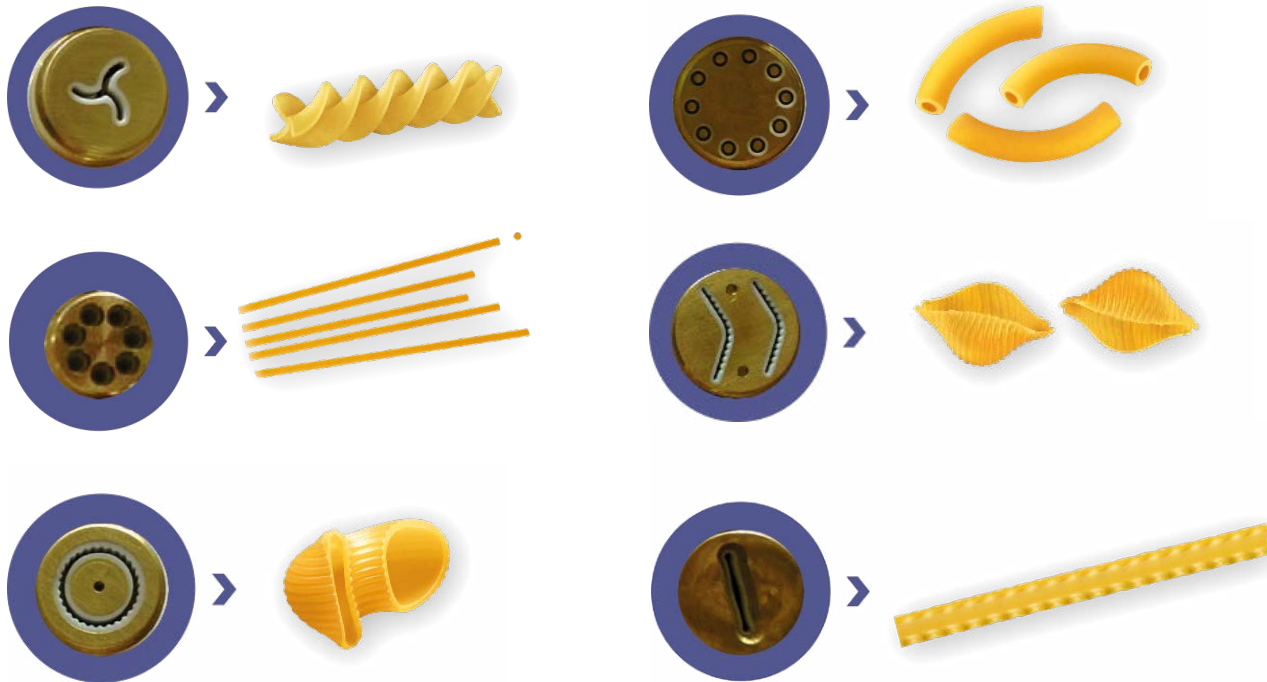


Drying

Pasta Processing

Extrusion Dies

- Extrusion is the process by which pasta dough is given the characteristic shape by forcing it through a die.
- Dies are unique piece of art, specifically designed for each cut, long or short.
- After extrusion pasta has a moisture that ranges from 31 to 33%. With the drying process moisture is lowered to a level below 12.5%.



Extrusion Dies

Teflon or Bronze Inserts?

Besides shapes/cuts, the kind of dies inserts affect the pasta appearance as well

- Teflon insert: smooth surface
- Bronze insert: rough texture

