



VALLE DEL GRANO

PASTA FACTORY





PASTA “ VALLE DEL GRANO”

- It is produced in Sicily and is the result of the ideal climate which allows to cultivate an authentic product of Italian agriculture.
- It is a process that begins with the selection of the finest varieties of wheat and ends with the sale of pasta.



THE ORIGINS

- The company was founded in 1950 in Catenanuova, the warmest municipality in Europe (Guinness 48.5 degree in 1999).
- In the first years it was a family business guided with great passion, in this lands, once called "*The Granary of the Roman Empire*".



1950 - 2018

- 1950s: the durum wheat crops flourished and were extended.
- 1980s: increased focus on cultivation of selected wheat varieties and investments in research.
- 1996: from the production to the distribution of agrofood products.
- 2016: The factory receives the Denomination EAG- Excellence of the Ancient Granaries



FINE QUALITY VARIETY WHEAT

This wheat has a fine quality. It is healthy, hard, provides flavor that cannot be found anywhere else on earth.



THE PRODUCTION PROCESS

Bronze drawing and prolonged drying



The bronze drawing and prolonged drying phases are two of the key elements of its production process, and they give “Valle Del Grano” pasta its rich taste and special porous texture, while preserving the organoleptic qualities and nutritional properties of the wheat.



Pasta “*Valle del grano*” is a member of the BRC (British Retail Consortium).



It is a global standard specific for food security, to guarantee food quality and safety starting from the distribution of suppliers to consumers.



This company has got 50 employees

- ❖ 10% is made of office employees
- ❖ 90% work for the production.

This company offers good opportunity to find a job in our territory; above all for students studying here at the vocational school "FEDERICO II" ENNA, since we are specialised in the culinary field.

