

PASTA



DURUM WHEAT PASTA

Alce Nero pasta is made exclusively with organic Italian wheat grown in the south of Italy. The traditional drawing process gives our pasta a rough surface for a fuller taste, making it perfect for absorbing sauces. Alce Nero durum wheat pasta is available in various shapes: **spaghetti**, **penne**, **fusilli**, **conchiglie**, **farfalle**, **tagliatelle** and **lasagne**.

WHOLE DURUM WHEAT PASTA

Alce Nero whole durum wheat pasta with high fibre content is available in following shapes: **spaghetti**, **penne**, and **fusilli**. Consume it with vegetable white sauces such as classic pesto with basil, courgettes or artichokes pesto sauces.

SEMI-WHOLE DURUM WHEAT PASTA

The pasta appears slightly bronze-colored, with a rough surface due to the traditional drawing process; after cooking, the pasta is light yellow. Available in the following shapes: **spaghettoni**, slightly thicker as traditional spaghetti, **penne rigate**, excellent for baked pasta, **fusilloni** with a large corkscrew shape that absorbs the sauces better and **gramigna**, a short curled shape typical of the Emilia Romagna region, ideal for sauces with meat.



Riccardo Felicetti
Vice-Chairman of Alce Nero S.p.A.

PASTIFICIO FELICETTI S.P.A.

Over 100 years of experience built up and handed down over three generations and a unique location by the Dolomites mountains in the North of Italy make Alce Nero's shareholder Pastificio Felicetti an exceptional pasta maker. Thanks to Felicetti's skills in processing organic grains, a dough made using pure spring water and the bronze drawing, Alce Nero's pasta has the perfect organoleptic features, the right texture after cooking and the desirable flavour to the palate. Semolinas are obtained from fine durum wheat and spelt varieties, meticulously selected and grown in Italy. The company is also committed to respecting the environment, with an extensive programme for organic production.

SPECIAL DURUM WHEAT PASTA

Alce Nero special durum wheat pasta is made exclusively with organic wheat and cereals grown in Italy. The traditional drawing process gives our pasta a rough surface for a fuller taste, making it perfect for absorbing sauces. Vegetables and other grains are added to the durum wheat giving it a delicate color and flavor, making the pasta ideal for tasty recipes.

DURUM WHEAT PASTA OF GRAGNANO P.G.I.

Alce Nero Gragnano pasta is made with organic Italian durum wheat. It is produced in Gragnano near Naples with an artisanal process: traditional drawing process followed by a very slow drying, which lasts up to 50 hours and takes place in static cells at an average temperature which never exceeds 50 °C. The P.G.I. (Protected Geographic Indication) Alce Nero Gragnano pasta is available in three big shapes: **paccheri**, **spaghettoni** and **rigatoni**.

WHOLE DURUM WHEAT PASTA WITH LEGUMES

Alce Nero whole wheat pasta with legumes, available with red lentils or chickpeas, is a good alternative to traditional pasta thanks to its low carbohydrate content and the high percentage of proteins.

For this type of pasta we use whole durum wheat, produced by milling the whole grain, and legume flour, mixed with the spring water coming from the Dolomites. Whole durum wheat pasta with chickpeas is available in **fusilli** and **spaghetti** shapes whereas whole durum wheat pasta with red lentils in **penne rigate** and **linguine** shapes.

GLUTEN FREE PASTA

Alce Nero gluten-free pasta is produced exclusively with organic corn and rice cultivated in Italy. The recipe has been specially devised to strike the perfect balance of flavors between white corn, yellow corn and rice. It holds up to the cooking process excellently, with the original shape and fragrant taste staying intact. Available in three shapes: **spaghetti**, **penne** and **fusilli**.

NEW PAPER PACKAGING

Alce Nero has studied new packaging for Organic Cappelli durum wheat, Emmer and whole Emmer. The packs are realized in paper, without plastic windows, with residues close to zero during recycling. Not only that, the packages have water-based paint and glue, without any chemical component.

CAPPELLI DURUM WHEAT PASTA

This pasta is produced using a historic variety of durum wheat created by Nazareno Strampelli in the beginning of the XXth century on the fields made available by the Marquis Cappelli.

During the tests, Strampelli developed amongst other selected seeds, the Cappelli wheat.

The line, including **spaghettoni**, **penne**, **rigatoni** and **fusilli** is endowed with **linguini** and **mezzemaniche** shapes, all organic.

100% EMMER WHEAT PASTA

Our 100% emmer pasta is obtained exclusively from organic emmer grown in Italy, *Triticum Dicoccum*, so called because it contains 2 caryopsis per spighetta. The Traditional drawing process gives this pasta a rough surface, particularly suitable for tying seasonings. It is available in different formats: **spaghetti**, **penne rigate**, **fusilli**, **tubetti**, **tagliatelle** and **gramigna**.

WHOLE EMMER WHEAT PASTA

Alce Nero whole emmer wheat pasta with natural source of fibre content is available in following shapes: **spaghetti**, **penne** and **fusilli**. Consume it with vegetable white sauces such as classic pesto with basil, courgettes or artichokes pesto sauces.

100% KHORASAN WHEAT PASTA

The Khorasan wheat for our pasta is organic and is grown in Italy. Khorasan wheat has always been cultivated in the Mediterranean area. Cultivation areas where today's characteristics are best expressed, in Italy, are in particular the regions of Sicily and Apulia. The traditional drawing process gives our pasta a rough surface for a fuller taste, making it perfect for absorbing sauces.

The pasta with 100% Khorasan wheat is available with white and whole wheat, in the shapes **penne rigate** and **spaghetti**.

DURUM WHEAT PASTA



**DURUM WHEAT SPAGHETTI
PN718**



Item No: PN718
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



**DURUM WHEAT LASAGNE
PN890**



Item No: PN890
Weight: 250g
Pcs x Carton: 12
Shelf life: 36 months



**DURUM WHEAT PENNE RIGATE
PN719**



Item No: PN719
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



**DURUM WHEAT ANIMAL
SHAPED PASTA - PN862**



Item No: PN862
Weight: 250g
Pcs x Carton: 20
Shelf life: 36 months



DURUM WHEAT FUSILLI - PN721



Item No: PN721
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



**DURUM WHEAT FARFALLE
PN864**



Item No: PN864
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



**DURUM WHEAT CONCHIGLIE
PN863**



Item No: PN863
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



**DURUM WHEAT TAGLIATELLE
PN724**



Item No: PN724
Weight: 250g
Pcs x Carton: 12
Shelf life: 36 months

WHOLE DURUM WHEAT PASTA



**WHOLE DURUM WHEAT
SPAGHETTI - PI610**

HIGH FIBRE



Item No: PI610
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



**WHOLE DURUM WHEAT
PENNE RIGATE - PI612**

HIGH FIBRE



Item No: PI612
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



**WHOLE DURUM WHEAT FUSILLI
PI614**

HIGH FIBRE



Item No: PI614
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

SEMI-WHOLE DURUM WHEAT PASTA



SEMI-WHOLE DURUM WHEAT SPAGHETTONI - PSM718

SOURCE OF FIBRE



Item No: PSM718
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



SEMI-WHOLE DURUM WHEAT PENNE RIGATE - PSM719

SOURCE OF FIBRE



Item No: PSM719
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



SEMI-WHOLE DURUM WHEAT FUSILLONI - PSM721

SOURCE OF FIBRE



Item No: PSM721
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



SEMI-WHOLE DURUM WHEAT GRAMIGNA - PSM725

SOURCE OF FIBRE



Item No: PSM725
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

SPECIAL DURUM WHEAT PASTA



TRICOLOR FUSILLI - PS691

SOURCE OF FIBRE



Item No: PS691
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

SPIRELLI WITH NETTLES - PS627



SOURCE OF FIBRE



Item No: PS627
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

CORALLINI WITH BARLEY - PS620



HIGH FIBRE



Item No: PS620
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

CAPPELLI DURUM WHEAT PASTA

NEW PAPER PACK

CAPPELLI DURUM WHEAT SPAGHETTONI - PSC726



Item No: PSC726
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

NEW PAPER PACK

CAPPELLI DURUM WHEAT PENNE RIGATE - PSC725



Item No: PSC725
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

NEW PAPER PACK

CAPPELLI DURUM WHEAT FUSILLONI - PSC724



Item No: PSC724
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

■ CAPPELLI DURUM WHEAT PASTA

NEW PAPER PACK



CAPPELLI DURUM WHEAT RIGATONI - PSC723

Item No: PSC723
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

8 009004 809628

NEW PAPER PACK



CAPPELLI DURUM WHEAT LINGUINI - PSC727
"PARCHI DELLA TOSCANA"

Item No: PSC727
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

8 009004 811782

NEW PAPER PACK



CAPPELLI DURUM WHEAT MEZZE MANICHE - PSC728
"PARCHI DELLA TOSCANA"

Item No: PSC728
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

8 009004 811799

■ 100% EMMER WHEAT PASTA

NEW PAPER PACK




EMMER WHEAT SPAGHETTI PF793

Item No: PF793
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

8 009004 120105

NEW PAPER PACK




EMMER WHEAT PENNE RIGATE PF794

Item No: PF794
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

8 009004 120112

EMMER WHEAT FUSILLI - PF795

NEW PAPER PACK



Item No: PF795
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

8 009004 120129

NEW PAPER PACK




EMMER WHEAT TUBETTI PF796

Item No: PF796
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

8 009004 120143

NEW PAPER PACK




EMMER WHEAT TAGLIATELLE PF797

Item No: PF797
Weight: 250g
Pcs x Carton: 12
Shelf life: 36 months

8 009004 809246

NEW PAPER PACK



EMMER WHEAT GRAMIGNA PF798

Item No: PF798
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

8 009004 809253

■ WHOLE EMMER WHEAT PASTA

NEW PAPER PACK



WHOLE EMMER WHEAT SPAGHETTI - PF693
SOURCE OF FIBRE

Item No: PF693
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

8 009004 120013

NEW
PAPER
PACK



**WHOLE EMMER WHEAT
PENNE RIGATE - PF694**

SOURCE OF FIBRE



Item No: PF694
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

NEW
PAPER
PACK



**WHOLE EMMER WHEAT FUSILLI
PF695**

SOURCE OF FIBRE



Item No: PF695
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

100% KHORASAN WHEAT PASTA

NEW
PAPER
PACK



**KHORASAN WHEAT SPAGHETTI
PK793**



Item No: PK793
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

NEW
PAPER
PACK



**KHORASAN WHEAT PENNE
RIGATE - PK794**



Item No: PK794
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

DURUM WHEAT PASTA OF GRAGNANO P.G.I.



**PASTA OF GRAGNANO P.G.I.
SPAGHETTONI - PGN718**



Item No: PGN718
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



**PASTA OF GRAGNANO P.G.I.
RIGATONI - PGN720**



Item No: PGN720
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



**PASTA OF GRAGNANO P.G.I.
PACCHERI - PGN722**



Item No: PGN722
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

100% WHOLE KHORASAN WHEAT PASTA

NEW
PAPER
PACK



**WHOLE KHORASAN WHEAT
SPAGHETTI - PK693**



Item No: PK693
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

NEW
PAPER
PACK



**WHOLE KHORASAN WHEAT
PENNE RIGATE - PK694**



Item No: PK694
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

WHOLE DURUM WHEAT WITH CHICKPEAS PASTA



WHOLE DURUM WHEAT SEMOLINA AND CHICKPEAS SPAGHETTI - PIL610

HIGH FIBRE AND SOURCE OF PROTEIN



Item No: PIL610
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



WHOLE DURUM WHEAT SEMOLINA AND CHICKPEAS FUSILLI - PIL614

HIGH FIBRE AND SOURCE OF PROTEIN



Item No: PIL614
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

WHOLE DURUM WHEAT WITH RED LENTILS PASTA



WHOLE DURUM WHEAT SEMOLINA AND LENTILS LINGUINE - PIL611

SOURCE OF PROTEIN AND FIBRE



Item No: PIL611
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months



WHOLE DURUM WHEAT SEMOLINA AND LENTILS PENNE RIGATE - PIL612

SOURCE OF PROTEIN AND FIBRE



Item No: PIL612
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

GLUTEN FREE PASTA



CORN AND RICE SPAGHETTI PSG718

GLUTEN FREE



Item No: PSG718
Weight: 250g
Pcs x Carton: 12
Shelf life: 36 months



CORN AND RICE PENNE PSG719

GLUTEN FREE



Item No: PSG719
Weight: 250g
Pcs x Carton: 12
Shelf life: 36 months



CORN AND RICE FUSILLI PSG721

GLUTEN FREE



Item No: PSG721
Weight: 250g
Pcs x Carton: 12
Shelf life: 36 months

TOMATO AND PASTA SAUCES



Our tomato and organic vegetables maintain the simplicity and authenticity of the flavors of the past. The tomatoes are 100% Italian and organic, cultivated on the most suited fields in the Emilia Romagna region. To preserve the flavors and aromas of our pastes and pulp, the tomato processing process begins a few hours after harvesting.

The range includes: **tomato purée**, **chopped pulp**, **chopped pulp with basil**, all three in a 500g bottle and **peeled tomatoes** in a 400g jar, **tinned tomatoes** in 350g size, **velvety brick** 200g x 3, **velvety bottle** 200g x 2, **double tomato concentrate** and the **yellow tomato purée**.

Tomato sauce with basil, **tomato sauce with vegetables**, **“arrabbiata”** and **“ortolana”** tomato sauce in 350g jars; **tomato sauce with dried tomatoes**, **tomato sauce with mushrooms**, **classic tomato sauce**, **tomato sauce with vegetables**, **tomato sauce with basil**, **“arrabbiata”** tomato sauce, **tomato sauce with peas**, **with ricotta cheese**, as well as the **“bolognese”** tomato sauce with beef and **tomato sauce with seitan** in 200g jars.



Arturo Santini
Chairman of Alce Nero S.p.A.

LA CESENATE S.P.A.

Founded in 1949, La Cesenate S.p.A. is the processor behind many categories of Alce Nero products, the most important of all being the Tomato Products (tomato puree, pulp and sauces). Since the beginning of 2000, La Cesenate has reinforced its personality as an important company of the Romagna region, processing raw materials from its own land and working in close partnership with farmers and cooperatives in Emilia Romagna. The constant investment policy of the company has allowed it to process larger quantities of organic raw material in a short time, using the best possible techniques in order to maintain all the nutritional characteristics of the ingredients, making the Alce Nero products excellent. For almost 20 years La Cesenate has been one of the most important partners of Alce Nero. A very strong relationship, which led Arturo Santini to assume the position of President of Alce Nero in 2018 and the majority of the shares of the company in 2019.



TOMATO AND PASTA SAUCES

**YELLOW TOMATO PUREE
P0819**



Item No: P0819
Weight: 350g
Pcs x Carton: 12
Shelf life: 24 months

**DATTERINI TOMATO PUREE
P0815**



Item No: P0815
Weight: 350g
Pcs x Carton: 12
Shelf life: 36 months

**FINE TOMATO PUREE - P0818
(2 x 200g GLASS BOTTLES)**



Item No: P0818
Weight: 2 x 200g
Pcs x Carton: 6
Shelf life: 36 months

PEELED TOMATOES - P0855



Item No: P0855
Weight: 400g
Pcs x Carton: 12
Shelf life: 40 months

**FINE TOMATO PUREE - P0856
(3 x 200g BRICKS)**



Item No: P0856
Weight: 3 x 200g
Pcs x Carton: 8
Shelf life: 36 months

**DOUBLE CONCENTRATED
TOMATO PASTE - CP130**



Item No: CP130
Weight: 130g
Pcs x Carton: 6
Shelf life: 36 months

TOMATO PUREE - P0809



Item No: P0809
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

**TOMATO SAUCE WITH BASIL
P0845IN**



Item No: P0845IN
Weight: 350g
Pcs x Carton: 12
Shelf life: 36 months

TOMATO PULP - P0811



Item No: P0811
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

**TOMATO SAUCE ARRABBIATA
P0850**



Item No: P0850
Weight: 350g
Pcs x Carton: 12
Shelf life: 36 months

**TOMATO PULP WITH BASIL
P0812**



Item No: P0812
Weight: 500g
Pcs x Carton: 12
Shelf life: 36 months

**TOMATO SAUCE WITH
VEGETABLES - P0847**



Item No: P0847
Weight: 350g
Pcs x Carton: 12
Shelf life: 36 months

TOMATO AND PASTA SAUCES

RATATOUILLE - P0851



Item No: P0851
Weight: 350g
Pcs x Carton: 12
Shelf life: 36 months

TOMATO SAUCE WITH RICOTTA CHEESE - SU200PR



Item No: SU200PR
Weight: 200g
Pcs x Carton: 12
Shelf life: 36 months

TOMATO SAUCE WITH BASIL P0859



Item No: P0859
Weight: 200g
Pcs x Carton: 12
Shelf life: 36 months

TOMATO SAUCE WITH DRIED TOMATOES - P0852



Item No: P0852
Weight: 200g
Pcs x Carton: 12
Shelf life: 36 months

CLASSIC TOMATO SAUCE P0857



Item No: P0857
Weight: 200g
Pcs x Carton: 12
Shelf life: 36 months

TOMATO SAUCE WITH PORCINI MUSHROOMS - SU200F



Item No: SU200F
Weight: 200g
Pcs x Carton: 12
Shelf life: 36 months

TOMATO SAUCE ARRABBIATA P0858



Item No: P0858
Weight: 200g
Pcs x Carton: 12
Shelf life: 36 months

TOMATO SAUCE WITH PEAS SU200PI



Item No: SU200PI
Weight: 200g
Pcs x Carton: 12
Shelf life: 36 months

TOMATO SAUCE WITH VEGETABLES - P0860



Item No: P0860
Weight: 200g
Pcs x Carton: 12
Shelf life: 36 months

VEGETARIAN BOLOGNESE SAUCE - SU200V



Item No: SU200V
Weight: 200g
Pcs x Carton: 12
Shelf life: 36 months

BOLOGNESE SAUCE - SU200R



Item No: SU200R
Weight: 200g
Pcs x Carton: 12
Shelf life: 36 months

EXTRA VIRGIN OLIVE OIL



Our range of extra virgin olive oils offers a selection of **three extra virgin olive oils**. They are produced with olives grown in Apulia region in the south of Italy by approximately 160 member olive growers.

The **classic extra virgin olive oil** is made exclusively from organic cultivars including Coratine, Ogliarola and Carolea, for a green oil with yellow reflexes and a well balanced flavour. It is perfect as a dressing for salads or as a base for sauces preparations. The **extra virgin olive oil P.D.O. - Terra di Bari Bitonto** is obtained from a blend of cultivars Cima di Bitonto and Coratina, cultivated by our cooperatives located in the province of Bari, as specified by P.D.O. requirements. This extra virgin olive oil has a medium fruity aroma with sensations of fresh herbs and light hints of bitter and spicy. It is ideal for grain soups, meat dishes, grilled vegetables and bruschetta. Alce Nero **Monocultivar Biancolilla extra virgin olive oil** is made exclusively from Biancolilla cultivar by Cooperativa AIP OLIVO S.C.A.p.A. in Palermo. It has a straw yellow color with golden reflexes, a delicate flavour and aroma ranging from artichoke to tomato and fresh grass. This oil is perfect for serving with raw and cooked vegetables, soups and grilled fish.

The olives are harvested by hand from October to January with the help of mechanical equipment, to minimise damage to the fruit. Once harvested, olives are sent to the press, where the production process begins, transforming the olives into oil by means of cold pressing. We have always worked to guarantee and convey the characteristics, origin, cultivation and processing methods of our organic products.



FINOLIVA GLOBAL SERVICE S.P.A.

Behind Alce Nero Extra Virgin Olive Oil, there is the patient work of a group of growers and the company Finoliva, that have decided a long time ago to convert to organic growing techniques in the area of Ruvo di Puglia and Bitonto. Olive trees are quite sensitive, to insects in particular; it is a big commitment for organic growers to control the parasites using only natural products. We are proud of our organic extra virgin olive oil, and of the fact that our production grows regularly and under strict control every year, patiently but surely.



■ **EXTRA VIRGIN OLIVE OIL**



**EXTRA VIRGIN OLIVE OIL
OL674**



8 009004 500037

Item No: OL674
Weight: 0,75l
Pcs x Carton: 6
Shelf life: 14 months



**EXTRA VIRGIN OLIVE OIL
P.G.I. TERRE DI BARI - OL676**



8 009004 500136

Item No: OL676
Weight: 0,75l
Pcs x Carton: 6
Shelf life: 14 months



**EXTRA VIRGIN OLIVE OIL
OL500IN**



8 009004 811126

Item No: OL500IN
Weight: 0,5l
Pcs x Carton: 6
Shelf life: 14 months



**EXTRA VIRGIN OLIVE OIL
MONOCULTIVAR BIANCOLILLA - OL677**



8 009004 850033

Item No: OL677
Weight: 0,5l
Pcs x Carton: 6
Shelf life: 14 months



**EXTRA VIRGIN OLIVE OIL
OL250IN**



8 009004 811119

Item No: OL250IN
Weight: 0,25l
Pcs x Carton: 6
Shelf life: 14 months

**ALCE NERO.
ORGANIC FARMERS
SINCE 1978**

ALCENERO.COM

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