

Forest Way Norwich Norfolk NR5 0JH United Kingdom

+44 (0) 1493 416 200

sales@pastafoods.com www.pastafoods.com



British Manufacturers of Quality Dried Pasta and Semolina



About Us —

With a heritage dating back to 1878, we are the UK's only dried pasta manufacturer supplying a wide range of food sectors from ready meals, salads, canned goods, ambient convenience, foodservice and wholesale.

Our pasta is designed especially for the food manufacturing sector, which ensures that our customers receive the highest quality product, which starts with the sourcing of the wheat and continues through the controlled process from milling to manufacturing.

Our pasta is proven to withstand all commercial manufacturing cooking processes, from canned, cook/chill, retort, frozen and features in some of the best-known brands in the UK and across the world.

Manufacturing Excellence —

- Pasta specifically designed for food manufacturing
- World-class pasta production facilities with a continued investment programme
- Guaranteed consistency with quality products delivered every time
- Minimum of 4 weeks of stockholding
- Short lead times
- Available 52 weeks a year, 24/7
- First-class customer service

Quality Assurance —

We proudly hold top-tier certifications, including Grade AA+ BRC and a fully documented and active HACCP hazard analysis system. Our range includes Kosher and Halal-certified products, all of which are egg-free and suitable for vegans. These credentials underscore our commitment to quality, safety, and inclusivity, ensuring our products meet the rigorous standards demanded by our diverse global partners



Quality From Field to Fork

We only use durum wheat in our mill, as it is the only wheat that has all the necessary qualities required to make pasta.

Crucially, durum is also the only wheat that has yellow pigments distributed throughout the entire endosperm of the grain rather than only the outer layers of the kernel.

This means that milled durum produces yellow, granular semolina which is the expected colour of quality pasta. In addition, pasta made with durum wheat is proven to hold its shape better and retain the al dente bite when cooked and used with sauces.



Experts in Procurement —

Proud to deliver high-quality products from field to fork, we are experts at procuring quality durum wheat in our supply chain to deliver the best possible pasta.









Harvested & Shipped Sourced worldwide, high-quality durum wheat is shipped to our Norfolk mill.

Stored & Tested

Wheat goes through rigorous testing to ensure the optimum quality for our products.

Milled

We mill the durum wheat ourselves, allowing for total quality control.

Extruded & Tested

Pasta is extruded and dried before undergoing quality testing.

Our Range -

Made using high-quality durum wheat, our own milling techniques, alongside our state-of-the-art production lines, our pasta is designed to work in all product applications; all without the need for egg.

Recommendations -

Spirals & Twists

The curves and grooves are a perfect match with a wide variety of sauces from tomato to chunkier sauces as the shapes trap the sauces within.

Tubes, Penne & Macaroni

Works well with hearty thick vegetable sauces like ragu and bolognese, or popular dishes such as Mac 'n' Cheese. The ridges and hollow tubes help trap the sauce in the pasta.

Conchiglie & Shells

The shells create a cup to hold heavier sauces including chunkier vegetable sauces, delivering a satisfying taste with each forkful.



Standard

With a wide range of shapes and a typical cook time of 10-12 minutes. This range is perfect for most manufacturing solutions such as ready meals or pasta salads.



Instant/No Cook

Our innovative instant pasta only requires hot or boiling water to hydrate, whilst still providing that quality bite expected from a classic pasta dish.





Quick Cook/Microwave

This range is designed for quicker cook methods ranging from 5-7 mins. This range is also perfect for inclusion in dried sauce mixes.

Premium/Enhanced

We offer a speciality range of pasta:

- Premium bronze die pasta
- Enhanced strength pasta
- Fun themed shapes
- Customer targeted NPD



INNOVATION IS AT THE FOREFRONT OF WHAT WE DO

British Manufacturers of Quality Dried Pasta and Semolina

Win With Your Customers

At Pasta Foods, innovation is a consistent focus for us, ensuring our customers retain their competitive advantage.

Our product development team excels in research, analysis, materials, and reformulation to keep our products, and our customers, ahead of the curve.

We stay updated with global developments, analyse food trends, explore new ingredients, and continually improve our current products.

Our NPD Pilot Plant captures that spark of innovation from ideation to launch, allowing agile and precise concept development.



Penne

Shape

Product

41415 Penne (Short) 630kg (45 x 14kg) 21-27mm

Applications

Salads Ready Meals



41488 Penne Rigate 540kg (45 x 12kg) 23-31mm

Salads Ready Meals



414120 Penne Rigate GMS 720kg (45 x 16kg) 25-29mm

Salads Ready Meals Canned



414090 Penne (Med Large) 650kg (50 x 13kg) 32-38mm

Salads Ready Meals

415010 Pennette 700kg (50 x 14kg) 38-48mm

Salads Ready Meals

41414 Penne Rigate (XL) 540kg (45 x 12kg) 41-49mm

Salads Ready Meals

Shape



Product

Applications

413990 Penne Rigate (XXL) 600kg (50 x 12kg) 45-53mm

Salads Ready Meals

Twists & Spirals

Shape

Product

424020 Cellentani 600kg (50 x 12kg) 30-36mm

Applications

Salads Ready Meals



424101 Cellentani (Short) 650kg (50 x 13kg) 20-26mm

Salads Ready Meals



41491 Spatziola 450kg (45 x 10kg) 20-30mm

Salads Ready Meals



42409 Cavatelli 720kg (45 x 16kg) 15-21mm

Salads Ready Meals

Salads

MAR



Fusilli 450kg (45 x 10kg) 30-37mm

42403

41407 Fusilli (Giant) 360kg (45 x 8kg) 46-51mm

Salads Ready Meals

Ready Meals

Shape



41495 Gemelli (Short) 720kg (45 x 16kg) 25-31mm

Product

and a

41411 Fusilli GMS 540kg (45 x 12kg) 22-28mm Applications

Salads Ready Meals

Salads Ready Meals Canned

Tubes

Shape

41458 Straight Short Mac 900kg (45 x 20kg) 10.2-10.8mm

Product

Applications

Ready Meals Canned

Salads

Soups

415030 Orzo 900kg (45 x 20kg) 7-9mm

41438 Tubetti 900kg (45 x 20kg) 3-5mm

Instant Meals Soups

Ready Meals

415100 Tortiglioni 450kg (45 x 10kg) 36-42mm

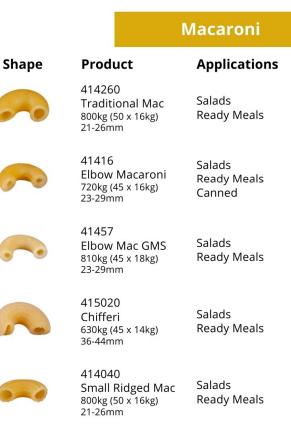
Salads Ready Meals

41403 Rigatini 630kg (45 x 14kg) 35.5-41.5mm

Salads 3) Ready Meals

415040 Ditali 630kg (45 x 14kg) 10-13mm

Salads Ready Meals





41485 Straight Macaroni 630kg (45 x 14kg) 24-30mm Salads Ready Meals Canned

Shells

Shape

Product

41494 Conchiglie (Large) 500kg (50 x 10kg) 12-14mm

Applications

Salads Ready Meals

Ready Meals

Ready Meals

Salads

Canned

Salads

Canned

Soups



42401 Conchiglie (Small) 630kg (45 x 14kg) 6.75-9.25mm



42400 Conchiglie (Mini) 675kg (45 x 15kg) 6.3-7.3mm



41410 Conchiglie GMS 720kg (45 x 16kg) 6.5-9mm

Salads Ready Meals Canned Shape

Product

41455 Alphabetti 720kg (45 x 16kg) 3.8-4.8mm

41453 Numberetti 720kg (45 x 16kg) 3.8-4.8mm

Salads Ready Meals

Spaghetti



41456 Spaghetti (Short) 900kg (4 x 20kg) 18-24mm

Salads Ready Meals Soups





41431 Spaghetti Hoops 720kg (45 x 16kg) 2.25-3.25mm

41439 Spaghetti Hoops (Thick) 900kg (45 x 20kg) 1.5-2mm Salads Ready Meals Canned

Salads Ready Meals Canned Soups

Themed

Applications

Salads Ready Meals

Instant

Shape

Product

41704 Instant Amorini 360kg (45 x 8kg) 25-35mm

Applications

lnstant Meals Soups

Instant Meals

Instant Meals

Soups

Soups



41745 Instant Macaroni 540kg (45 x 12kg) 9.5-19.5mm



417020 Instant Fusilli 2 280kg (35 x 8kg) 29-35mm



417205 Instant Fusilli 440kg (55 x 8kg) 24-30mm

Instant Meals Soups

417405 Instant Fusilli Mix 440kg (55 x 8kg) 24-30mm

lnstant Meals Soups



41730 Spinach Fusilli 360kg (45 x 8kg) 24-30mm

Instant Meals Soups

Shape



417606 Instant Spaghetti 660kg (55 x 12kg) 21.5-27.5mm

Product

Instant Meals Soups

Applications



41750 Instant Lumachine 330kg (55 x 6kg) 24-30mm

Instant Meals Soups

- 0

417551 Instant Elbow Mac 585kg (45 x 13kg) 17-23mm

Instant Meals Soups

417210 Instant Penne 450kg (45 x 10kg) 27-32mm

Instant Meals Soups

41700 Instan 340kg 2-4mm

41700 Instant Noodle 340kg 2-4mm

Instant Meals Soups



Quick Cook

Shape

Product

41946 Quick Cook Zitti 540kg (45 x 12kg) 14-22mm

Quick Cook

Applications



41941* Quick Cook Bonetti Quick Cook ^{525kg} *10T MOQ

-

41948 Quick Cook Fusilli 405kg (45 x 9kg) 22-32mm



41839 Buccatini ^{800kg} 16-22mm Salads Ready Meals Canned Quick Cook

41947 Quick Cook Penne 630kg (45 x 14kg) 27-37mm Quick Cook

41910 Macaroni ^{660kg} 21-26mm

Quick Cook

New Products

Applications

415050 Casarecce 825kg (55 x 15kg) 32-40mm

Product

Salads Ready Meals



Shape

46320 Bronze Die Spatziola 500kg (50 x 10kg) 23-29mm

Salads Ready Meals Canned

46310 Bronze Die Penne 600kg (50 x 12kg) 41-49mm

Salads Ready Meals

46340 Bronze Die Girandole 500kg (50 x 10kg) 22-30mm

Salads Ready Meals

Instant Pasta Solutions

In a fast-paced world where convenience is king, the "heat and eat" market is experiencing rapid growth, with an annual increase of 7% and a projected UK market size of £1 billion by 2028.

Consumers are seeking quick meal solutions that don't compromise on quality or taste.

Our innovative instant pasta is designed to meet this demand, requiring only hot or boiling water to hydrate while delivering the authentic texture and flavour of a classic pasta dish.

Nielsen IQ 3 year CAGR from 06/03/22 to 23/03/23



8 MARKE

Innovation in Instant —

Explore how our novel instant pasta noodles can fit into your product lineup and satisfy your customers' craving for convenience without compromise.

\odot

Salt Free Enhance nutritionals without sacrificing flavour

ø

100% Durum Wheat

Crafted with premium quality durum wheat for an authentic pasta experience

Ð

Non-Fried

A healthier option that doesn't compromise on taste

☆

Novel Product

A unique noodle that's actually pasta, offering a twist on traditional instant noodles

Egg Free

Reduce allergen concerns, making it accessible to more consumers

Ō

3-5 Minute Hydration

Ready to enjoy in just 3-5 minutes, perfect for busy lifestyles

Ψq

Retains Great Texture

Enjoy the same satisfying texture as traditional pasta



READY TO GROW? CONTACT OUR TEAM TODAY





Michele Conway, Sales Director +44 (0) 1493 416 261 +44 (0) 7717 448 910 michele.conway@pastafoods.com



James Palmer, Head of Pasta Sales +44 (0) 1493 416 260 +44 (0) 7508 872 540 james.palmer@pastafoods.com



James Casburn, Account Manager +44 (0) 1493 416 200 +44 (0) 7921 729 374 james.casburn@pastafoods.com



Nikoli Protani, Account Manager +44 (0) 1493 416 242 +44 (0) 7711 074 846 nikoli.protani@pastafoods.com



WORLD-CLASS PRODUCTION WITH FIRST-CLASS SERVICE

British Manufacturers of Quality Dried Pasta and Semolina