



LONG-GOODS PRODUCTION PLANTS

Long-goods production plants are facilities that specialize in the production of long-cut pasta, such as spaghetti, linguine, fettuccine, and tagliatelle. Long-cut pasta is characterized by its long, thin shape and is commonly used in a variety of dishes, including spaghetti with meatballs, carbonara, and seafood pasta.

- **Long-goods production plants typically use durum wheat semolina flour, water, and sometimes eggs to make the pasta dough, which is then extruded through a die to give it its long, thin shape. The pasta is then dried, packaged, and sold to consumers or food service providers.**
- **Long-good production plants may vary in size and level of automation, with some using traditional methods of pasta-making and others utilizing advanced technology to produce large quantities of pasta efficiently.**

Long-goods production plants are primarily used to produce various types of long-cut pasta, such as:

- 1. Spaghetti: long, thin, cylindrical pasta**
- 2. Linguine: long, thin, flat pasta**
- 3. Fettuccine: long, flat, ribbon-like pasta**
- 4. Tagliatelle: long, flat, ribbon-like pasta that is wider than fettuccine**

Other long-cut pasta shapes that can be produced by long-goods production plants include bucatini, vermicelli, and angel hair pasta.

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Working principle

- The working principle of long-goods production plants is based on the process of extrusion, which is used to create the long, thin shapes of pasta that are popular in many cuisines around the world.
- The process typically starts with mixing together durum wheat semolina flour, water, and sometimes eggs to make the pasta dough. The dough is then fed into an extruder machine.
- The extruder machine consists of a large screw that rotates inside a barrel. As the dough is fed into the extruder, the screw pushes it through a die, which determines the shape of the pasta. For long-cut pasta, the die will have a long, thin opening that gives the pasta its characteristic shape.
- After being extruded, the pasta is then cut to the desired length and then dried. Drying is a critical step in the process that removes the moisture from the pasta, making it shelf-stable and ensuring it retains its shape during cooking.
- Once the pasta is dried, it can be packaged and shipped for sale. Depending on the production process, some long-goods production plants may also include additional steps, such as boiling or steaming the pasta before drying it to partially cook it and improve its texture.

Market scope

- The market for long-goods production plants is driven by the popularity of long-cut pasta, which is a staple food in many countries around the world. The global pasta market was valued at approximately \$14.8 billion in 2020 and is expected to continue to grow in the coming years, according to a report by Mordor Intelligence.
- Long-cut pasta, such as spaghetti and linguine, is particularly popular in Italy, where it is a traditional staple food. However, it is also popular in other regions, including North America and Asia, where it is used in a variety of dishes.
- The market for long-goods production plants is highly competitive, with many manufacturers operating in the market. Some of the key players in the market include Barilla Group, De Cecco, Nestle SA, and Buitoni. To remain competitive, manufacturers are increasingly investing in advanced technologies to improve efficiency, reduce costs, and increase production capacity.
- In addition to traditional wheat-based pasta, there is also a growing demand for alternative pasta made from alternative grains, such as brown rice, quinoa, or legumes. This trend is driven by the increasing popularity of gluten-free and plant-based diets. Some long-goods production plants are adapting to this trend by diversifying their product lines and incorporating these alternative grains into their pasta products.
- The market for long-goods production plants is expected to continue to grow in the coming years, driven by the continued popularity of long-cut pasta and the growing demand for alternative pasta products.