

PASTA





- Pasta is a Italian noodle made from a dough of flour, water, and sometimes eggs. It comes in various shapes and sizes, such as spaghetti, penne, linguine, fusilli, and many more.
- Pasta is a staple food in Italian cuisine, and it has also become popular worldwide. Served hot or cold and paired with various sauces, meats, vegetables, and cheeses.

Market Scope

- The market scope for pasta is quite broad and diverse. Pasta is a popular food item worldwide and is consumed in various forms and preparations.
- Healthier and more nutritious pasta options, such as whole-grain and gluten-free varieties.
- **The major players in the market include** Barilla Group, Nestle SA, De Cecco, Nissin Foods Holdings Co. Ltd., and New World Pasta Company.

Commercial Production



1. Ingredient preparation

Ingredients for pasta are flour, water, and sometimes eggs. These ingredients are mixed in a large mixing bowl to form a dough.

2. Dough processing

Kneaded by hand or machine to develop the gluten and create a smooth texture.

3. Extrusion

The dough is then passed through an extruder, which shapes the pasta into various forms such as spaghetti, penne, or fusilli.

4. Drying

Dried for several hours at room temperature or in a special drying chamber to remove excess moisture and preserve the pasta for longer periods.

