

SHORT-GOODS PRODUCTION PLANTS



Short-goods production plants are facilities that specialize in the production of short-cut pasta, such as macaroni, fusilli, penne, and rigatoni. Short-cut pasta is characterized by its small size and short length, and it is commonly used in a variety of dishes, including pasta salads, casseroles, and soups.

Uses

- **MACARONI:** SHORT, CURVED, HOLLOW TUBES
- **FUSILLI:** CORKSCREW-SHAPED PASTA
- **PENNE:** SHORT, TUBE-SHAPED PASTA WITH ANGLED ENDS
- **RIGATONI:** LARGE, TUBE-SHAPED PASTA WITH RIDGES



Working Principle

- The plant typically starts by mixing the semolina flour, water, and sometimes eggs to make the pasta dough.
- The dough is then fed into a machine called an extruder. The extruder 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.
- The pressure created by the screw causes the dough to be forced through the die and form the desired shape. 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.

