

Pastificio dei Campi & Storci for a top class pasta

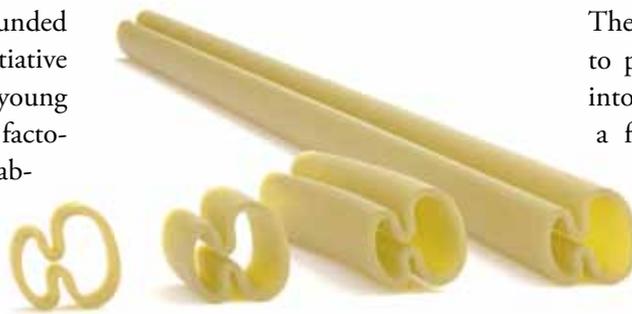
Pastificio dei Campi was founded in 2007, thanks to the initiative and desire for innovation of the young partners of the historical pasta factory “Pastificio Di Martino” (established in Gragnano in 1912), with the intention of producing top quality pasta which reflects tradition and the territory but also keeps up with the times.

Situated in a truly magical place for the production of pasta, the company boasts a “limited production” for gourmet consumers.

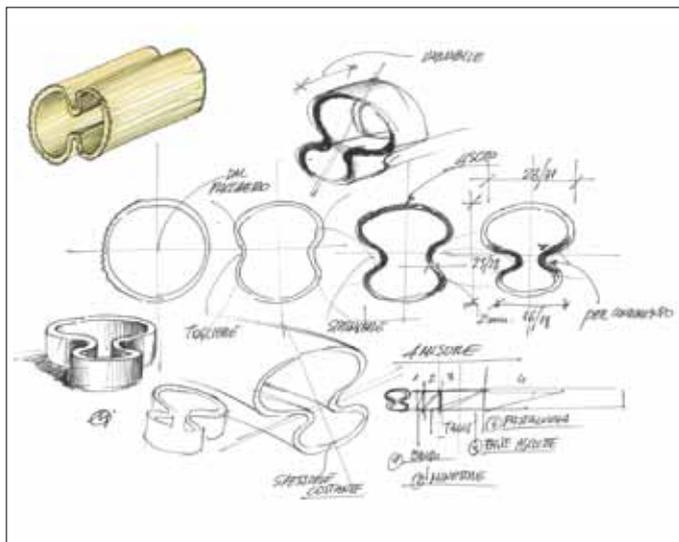
The Pastificio dei Campi pasta factory has adopted a system which makes it possible to trace every single packet of pasta, from the time of sowing the durum wheat used to produce the semolina up to the end packaging.

Pastificio dei Campi has reached beyond the usual limits with a truly ambitious project: meeting with everyone all along the supply chain to calibrate the various stages in the production process of its pasta, sharing with every person involved their expectations, vision, knowledge, experience and motivation, while always keeping the end consumer as their ultimate reference.

In this way, each individual player in the production supply chain is no longer a mere executor but has a leading role in the process, adding his/her knowledge and skills to every packet of pasta. These are the values which the pasta factory conveyed and



The Campotto di Gragnano, a special pasta shape conceived by the designer Mauro Olivieri for Pastificio dei Campi



shared with **Storci**. In turn Storci was able to listen to and understand the factory’s needs, in other words its desire to transmit a sense of tradition and taste through its pasta.

The quality of the end product? For Pastificio dei Campi products only grain grown in Italy is used. This grain is harvested in areas which have traditionally been dedicated to this crop, such as Apulia, Basilicata, Molise and Irpinia. The durum wheat used is very rare, with a protein content of at least 14% as opposed to the average 10.5% found in the grain used for standard pasta production.

The grain is harvested when it is ripe to perfection and is immediately put into storage, all within a radius of just a few kilometres, to ensure perfect preservation of the raw material.

The grain is then delicately milled (at a low number of revolutions) in order to preserve its original fragrance.

Preparation of the pasta dough aims to find that subtle balance between many factors: the temperature of the water, the grain size of the semolina, the climatic conditions.

The pasta maker creates the perfect combination of these variables to obtain the best possible product every single day.

Pasta dei Campi pasta is then dried slowly at a low temperature to make sure it preserves all the fragrance of the grain, leaving all the hard work done by the

earth, the farmers and the millers unaltered.

Last but not least, the Campotto di Gragnano, a special pasta shape conceived by the designer Mauro Olivieri for Pastificio dei Campi, which was recently awarded the *Menzione d’Onore* (Certificate of Merit) by the International Jury of the XXIII Premio Compasso D’oro (Golden Compass Award), hosted by the *Adi* (Association for Industrial Design), has also been nominated for another illustrious award: the 13th edition of the *Grandesign Etico International Award*. ■