

Storci Pasta Center is made for customers' tests



Let's start with Storci Pasta Center - Training & Research: it is located in Italy, in Ferrara countryside. Here machines are designed and tests are carried out inside a real pasta making

factory, that is Pasta di Canossa. The Training center is basically an instrument made available for all those customers who would like to see at first hand Storci's technology and try new recipes and products

using varied raw materials. It is a permanent Training center and being also a pasta making factory, is equipped with an Omnia line and an Instant Pasta production unit. Tests - using standard pasta as well as gluten-free pasta - can be carried out. What's more is that drying process analysis can be done into the Training center along with assessments for improving very special shapes cutting. The customer is discreetly supported and reassured, while he is planning his own investment, with full transparency. This is why Storci is often linked to the customization concept, that means modifying a product or a service to specific requirements, meeting all customers' demands and expectations. This is undoubtedly a value-added factor. ■



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