

Pasta You Can Taste With Your Eyes.

There's only one birthplace of pasta in Italy and there's only one Garofalo.

Garofalo Signature offers 21 of the finest cuts created in the Neapolitan tradition in the birthplace of pasta—Gragnano, Italy.

Garofalo Signature is created from only the finest semolina wheat sourced from across the globe. Garofalo exceeds the highest standards for protein and gluten content and color quality to guarantee a product with superior aesthetic and flavor.

- *Offer your customers top quality Italian-made pasta at a competitive price.*
- *Contact your sales rep today to discover the Garofalo difference.*

For more information, POS materials and recipe ideas visit www.garofalopasta.com



The Garofalo difference

The Drying Process:

The Triad Drying Process of adjusting drying length and temperature for each cut is applied during production to ensure consistency and quality across all Signature pasta offerings.

Bronze Dye

The Signature line offers traditional Neapolitan cuts, most of which are created using traditional bronze dies to ensure that the integrity of each cut's texture is preserved.

The Finest Raw Materials:

Semolina wheat used to create Garofalo Signature pastas must meet the highest standards for protein content and color quality to guarantee a product with superior aesthetic and flavor.

Quality Control

Garofalo performs over 25 quality checks on each of its Signature cuts and runs all standard industry controls twice to ensure unmatched quality for its Signature line of pastas.



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