

I PRIMI DI CAMPOFILONE
dal 1933

SPINOSI®

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Classic

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Spinosi has been producing egg pasta with the utmost attention to quality since 1933. Today, as in the past, we select the finest durum wheat and carefully control all stages of production, because this is the only way to produce pasta with the perfect consistency, which holds its shape well when cooked and guarantees excellent results in all types of preparations.



For our family, pasta is a 90-year heritage.



In 1933 the Spinosi brand was founded, the first one that features and enhances the ancient tradition of homemade pasta in Italy and worldwide.

Campofilone; one of the pearls of Marche region which enjoys the salty breath of the Adriatic sea.

In this wonderful scene, Spinosi family begins her evolution, from a homemade small production to the undisputed world notoriety while keeping untouched the original recipe.

Timeline from 1933 to today

1933

Nello Spinosi, soon to become the most important name in the long history of homemade pasta in Campofilone, took 'maccheroncini' his family made on his business trips to Rome to give to his customers.



1960

Nello Spinosi opened his first workshop in Campofilone and began making 'maccheroncini' by hand, producing his very first packet of pasta. He began selling it, turning something that, until then, had only been made for domestic consumption, into a popular product.



1973

Vincenzo Spinosi, Nello's son, opened his first artisan workshop in Cupra Marittima, with a fresh pasta shop attached to it.



1992

Vincenzo Spinosi opened his first artisan workshop in San Benedetto del Tronto, with a shop selling fresh pasta and local specialties next door.



1992

The company received the "Portonovo Award", recognising its contribution to putting the Marche, and in particular the town of Campofilone, on the map throughout Europe, the USA and Asia thanks to its 'Maccheroncini'.



2000

Vincenzo Spinosi created a new pasta shape, Spinosini, which he dedicated to his sons Marco and Riccardo. This marked the creation of the brand that went on to conquer the world.



2004

Spinosini, prepared by the chef Roberto Cingolani, were served to Pope John Paul II in Loreto.



2006

Vincenzo Spinosi was awarded the honorary title of 'Grande Ufficiale della Repubblica Italiana'.



Timeline from 1933 to today

2010

Vincenzo Spinosi received the international “Five Star Diamond Award” from the American Academy of Hospitality and Sciences founded by Donald Trump for food and wine excellence in Cannes.



2013

Maccheroncini di Campofilone were given P.G.I. (Protected Geographical Indication) status from the European Union thanks to the involvement of the Association of Maccheroncini di Campofilone Producers, chaired by Vincenzo Spinosi.



2015

Vincenzo Spinosi was chosen as the face of the Marche in the World at the Milan EXPO, one example of the excellence of the local products from the region.



2019

Zero+ was created, the first egg pasta made with red lentil flour for sports lovers and anyone who likes to watch their weight. This organic product has a high protein and fibre content.



2021

To represent the excellence of the Marche region's “Know-How,” Oscar-winning director Gabriele Salvatores immortalized Vincenzo Spinosi and his company in the [video](#) that will be screened inside the Italian Pavilion at the EXPO in Dubai. This is how Salvatores wanted to achieve the goal of capturing the manual skill, craftsmanship, tradition and history of the first artisan workshop in Campofilone.



2022

FIRST PRIZE at the “Gulfood Innovation Award 2022”, during the Expo 2020 Dubai, in the category “Most Innovative Health, Wellness and Plant Based Product” with “Fettuccine ZERO+.”



Values



TRADITION

A CRAFT and a know-how handed down over time and consolidated over the years through direct experience. In our company, even today, the eggs are broken by hand.



TERRITORY

We are Italians, deeply connected to our territory and our cultural roots. We work hard every day to uphold tradition and preserve the authentic taste of homemade pasta.



QUALITY

Our egg pasta is mainly produced using durum wheat semolina grown and milled in Italy, and fresh whole Italian eggs from free-range chickens that are fed organic feed.



RESEARCH

Our company history is a family path of continuous evolution. A path of RESEARCH, with the curiosity to constantly experiment and renew our offer in terms of the product and **zero-impact packaging.**

Production



MADE WITH ONLY THE FINEST INGREDIENTS

Since 1933 we have always used ingredients of the highest quality for our egg products. Our egg pasta is made almost exclusively with 100% Italian whole fresh eggs from free-range hens which are raised outdoors and fed organic food. In our company, even today, the eggs are broken by hand.



PRODUCED USING TRADITIONAL BRONZE DIES

The pasta sheets used to make Spinosi products are extruded through bronze dies: during this slow but quality process, the dough is pushed through the holes in the die. The process is very precise and gives firm, tasty and rough-textured pasta which retains all the goodness of fresh pasta.

Production



“COMBED” ON THE BACK OF A KNIFE

According to tradition, the pasta cuts are “combed” on the back of a knife, laid on the traditional sheets of folded white paper by hand and left to dry at a low temperature for at least 24 hours. This process ensures the pasta preserves all the flavour of traditional homemade pasta.



SLOWLY DRIED AT LOW TEMPERATURE

The pasta is dried slowly for at least 24 hours at low temperature and this allows us to preserve all the nutritional properties of the ingredients, namely the proteins, antioxidants, fibres and amino acids. This is essential for a healthy diet, as well as making the pasta easy to digest.

EGG PASTA
CLASSIC

classic



MACCHERONCINI of Campofilone IGP

DESCRIPTION

Maccheroncini di Campofilone IGP are different from any other kind of pasta because they are extremely thin and finely cut. Furthermore, they are made with whole fresh eggs, which we still break by hand, and durum wheat semolina, without any water. This means they cook in just one minute. The name of Nello Spinosi is mentioned in the production regulations, recognising him as the exclusive owner of the very first artisan workshop which made 'maccheroncini' in Campofilone. [Read the history and tradition of Maccheroncini di Campofilone IGP.](#)

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.

PRODUCT CODE
MACC250



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 1 minute
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 16 g
Salt: 0,1 g

TAGLIOLINI

of Campofilone

DESCRIPTION

Of all egg pasta, tagliolini are the narrowest, with a width of around 2-3 mm. They are flat and the same length as spaghetti. They are made with durum wheat semolina and 100% Italian fresh eggs.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 1,5 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 16 g
Salt: 0,1 g

PRODUCT CODE
TANI250



FETTUCINE

of Campofilone

DESCRIPTION

Fettuccine are not as wide as tagliatelle, measuring about 3 – 5 millimetres across. They are very versatile so are suitable for culinary revisitations and experiments.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 1 minute
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 16 g
Salt: 0,1 g

PRODUCT CODE
FETT250



TAGLIATELLE

of Campofilone

DESCRIPTION

Tagliatelle are much-loved by Italians throughout Italy. They are very popular in Emilia where they are usually prepared with a meat sauce. Their name comes from the verb 'tagliare', which means 'to cut'. Tagliatelle are around 5 mm wide. They are made with durum wheat semolina and 100% Italian fresh eggs.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 2 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 18 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 16 g
Salt: 0,1 g

PRODUCT CODE
TAGL250



PAPPARDELLE

of Campofilone

DESCRIPTION

Pappardelle is a large type of pasta and it differs from tagliatelle in size: they are about 13 millimetres wide and about 2 millimetres thick. The width of the ribbon is thought to enhance the flavour of the pasta. They are made with durum wheat semolina and 100% Italian fresh eggs.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 3 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 16 g
Salt: 0,1 g

PRODUCT CODE
PAPP250





SPINOSINI® by Vincenzo Spinosi

DESCRIPTION

In 2000 Vincenzo Spinosi was looking for an original product to celebrate the new millennium: he came up with this rather unusual shaped pasta in a joint project with the Faculty of Agriculture in Ancona. Spinosini are like 'spaghetti alla chitarra', they hold their shape and are very versatile, going well with any sauce, whether it be meat, fish or vegetable. The name comes from the affectionate nickname given to the Spinosi boys, Marco and Riccardo: the Spinosini! Today Spinosini are popular the world over.

[Watch the video!](#)

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.

PRODUCT CODE
SPINO250



CHARACTERISTICS

Packed: 250 g (for 4 people)

Cooking time: 4 minutes

Country of production and milling of wheat: Italy

Shelf life at room temperature: 24 month

Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal

Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)

Carbohydrate: 66 g (Of which sugars: 0,9 g)

Protein: 16 g

Salt: 0,1 g



SPINOBELLI® by Vincenzo Spinosi

DESCRIPTION

After creating Spinosini in 2000, which he dedicated to his young sons, in 2009 at the Armani Ginza Tower in Tokyo, one of Armani's most prestigious and luxurious restaurants, Vincenzo Spinosi presented his SpinoBelli for the first time, dedicating them once again to Marco and Riccardo who were by then grown up. Unlike Spinosini, SpinoBelli have a larger cross section and they replaced the 'tonnarelli' which the company previously produced. The mixture is made with new blends of top-quality semolina and 100% Italian whole fresh eggs which we still break by hand.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 6 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 16 g
Salt: 0,1 g

PRODUCT CODE
SPIBE250



SPINOSINA®

by Vincenzo Spinosi

DESCRIPTION

Vincenzo created Spinosina in 2012, which he dedicated to his granddaughter, Emma. The cut is similar to that of a flattened 'spaghetti alla chitarra' and the shape to that of the Spinobello, but they are thicker and do not overcook. Thanks to their special texture, they go perfectly with elaborate, tasty sauces.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 7 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 16 g
Salt: 0,1 g

PRODUCT CODE
 SPINA250



BENTAGLIATI®

by Vincenzo Spinosi

DESCRIPTION

Bentagliati, a trademark registered by Vincenzo Spinosi, is the evolution of the typical pasta found in the Marche called Maltagliati, which means "badly cut". Unlike Maltagliati which have an irregular shape, Bentagliati, "well cut", are rectangular and suitable for fish, legume and vegetable sauces.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 3 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 16 g
Salt: 0,1 g

PRODUCT CODE
 BENT250





SPINOSINA® with truffle

DESCRIPTION

We have created this deliciously irresistible and fragrant truffle-flavoured Spinosina for more refined palates. We use the best black summer truffles to give this pasta an intense and unmistakable flavour which is enhanced by the other premium ingredients like the 100% Italian fresh eggs and durum wheat semolina.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%, black truffle 3,7%, aroma. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 7 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 16 g
Salt: 0,1 g

PRODUCT CODE
SPTA250



TAGLIOLINI

with squid ink

DESCRIPTION

All the power of our Adriatic Sea in the very first mouthful. With their typical dark colour, they are ideal when paired with sauces with contrasting colours, making them lovely to look at too. Made with durum wheat semolina and 100% Italian fresh eggs.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%, **sepia** 2%, salt. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 1,5 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1611 kJ/381 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 1,6 g)
Carbohydrate: 66 g (Of which sugars: 3,6 g)
Protein: 14,9 g
Salt: 0,1 g

PRODUCT CODE
TANS250



TAGLIOLINI

with chili

DESCRIPTION

These irresistible and tasty chili-flavoured tagliolini are made by adding finely chopped red chili pepper to the fresh dough. They make a delicious and quick first course. For lovers of hot, spicy food. Made with durum wheat semolina and 100% Italian fresh eggs.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%, dried chillies 0,9%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 1,5 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1611 kJ/381 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 1,6 g)
Carbohydrate: 66 g (Of which sugars: 3,6 g)
Protein: 14,9 g
Salt: 0,1 g

PRODUCT CODE
TAPE250



FETTUCCHINE

with porcini mushrooms

DESCRIPTION

Made using the ancient pasta-making techniques of Campofilone, our classic fettuccine are now flavoured, thanks to the subtle yet distinctive taste of porcini mushrooms. They are best served with a simple and wholesome sauce, even just extra virgin olive oil or a knob of butter. When served with a rustic meat sauce, they become truly special.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%, porcini mushrooms 2,15%, mushroom flavour. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 2 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1611 kJ/381 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 1,6 g)
Carbohydrate: 66 g (Of which sugars: 3,6 g)
Protein: 14,9 g
Salt: 0,1 g

PRODUCT CODE
FEFU250



FETTUCCHINE

with spinach

DESCRIPTION

A tasty alternative to the classic egg fettuccine, tender spinach leaves are added to the dough of these egg fettuccine to create flavourful, fragrant and imaginative meals.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,2%, dried spinach powder 2,7%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 2 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 16 g
Salt: 0,1 g

PRODUCT CODE
FESP250



EGG PASTA
ORGANIC

organic

ORGANIC FETTUCCINE of Campofilone



DESCRIPTION

A highly versatile way of enjoying any kind of sauce. All the ingredients are organic and certified: 100% Italian organic durum wheat and fresh organic eggs from free-range hens raised outdoors in Italy.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 1 minute
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Fibra: 5 g
Protein: 13 g
Salt: 0,1 g

PRODUCT CODE
FEBI250



8 000404 014193

ORGANIC FETTUCCINE with whole wheat



DESCRIPTION

A surprising taste experience: these fettuccine, made with 100% Italian whole wheat flour, are just as delicious and wholesome as traditional fettuccine. Satisfying and delicious with any sauce, this special pasta is the perfect accompaniment to fish, vegetables and cheese.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 2 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1193 kJ/282 Kcal
Fat: 3,9 g (Of which saturated fatty acids: 1,2 g)
Carbohydrate: 48 g (Of which sugars: 1,2 g)
Fibra: 5 g
Protein: 13g
Salt: 0,1 g

PRODUCT CODE
FEIN250



8 000404 014216

ORGANIC FETTUCCINE with spelt



DESCRIPTION

Spelt is back in vogue and brings an extraordinary balance of pleasure and wellbeing to our meals: only fresh eggs and 100% Italian whole spelt flour which is rich in proteins, fibres and mineral salts.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 2 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1611 kJ/275 Kcal
Fat: 3,9 g (Of which saturated fatty acids: 1,2 g)
Carbohydrate: 45 g (Of which sugars: 0,5 g)
Fibra: 5 g
Protein: 13 g
Salt: 0,1 g

PRODUCT CODE
FEFA250



8 000404 014209

ORGANIC FETTUCCINE with 5 cereal



DESCRIPTION

A surprising taste experience: organic food speciality with 5 cereals flours (oat, wheat, spelt, barley and rye) and fresh eggs is just as delicious and wholesome as traditional fettuccine. Satisfying and delicious with any sauce, this special pasta is the perfect accompaniment to fish, vegetables and cheese.

INGREDIENTS

Whole fresh organic **eggs** 35%, Organic wholemeal **oat** flour 29% UE, organic durum **wheat** semolina 12% IT, organic **spelt** flour 10% IT, organic whole **barley** flour 10% IT, organic **rye** flour 4% UE.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 2 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1602 kJ/380 Kcal
Fat: 7,2 g (Of which saturated fatty acids: 2,0 g)
Carbohydrate: 60 g (Of which sugars: 2,5 g)
Fibra: 5,4 g
Protein: 16 g
Salt: 1,5 g

PRODUCT CODE
FE5C250



8 000404 011109

EGG PASTA
SHORT CUTS

*Short
cuts*

STROZZAPRETI

by Vincenzo Spinosi

DESCRIPTION

Short egg pasta with a thick and twisted pastry, to be served with meat sauce.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 7 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 15,9 g
Salt: 0,1 g

PRODUCT CODE
STRO250



LA SFOGLIA

by Vincenzo Spinosi

DESCRIPTION

Rectangular pieces of dry egg pasta made with durum wheat semolina, 100% fresh Italian eggs and no added water, according to the Campofilone tradition. The Sfoglia can be used to make typical Italian dishes such as Marche-style vincisgrassi, lasagna alla Bolognese and cannelloni stuffed with meat.

INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 7 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 16 g
Salt: 0,1 g

PRODUCT CODE
SFOG250



QUADRELLI Big



INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%.
It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 5-7 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 15,9 g
Salt: 0,1 g

PRODUCT
CODE
QUGR250



8 000404 001100

QUADRELLI Medium



INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%.
It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 5-7 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 15,9 g
Salt: 0,1 g

PRODUCT
CODE
QUME250



8 000404 000905

QUADRELLI Little



INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%.
It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 5-7 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 15,9 g
Salt: 0,1 g

PRODUCT
CODE
QUPI250



8 000404 000202

GRATTATA



INGREDIENTS

Durum **wheat** semolina, fresh **eggs** 33,4%.
It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g (for 4 people)
Cooking time: 5-7 minutes
Country of production and milling of wheat: Italy
Shelf life at room temperature: 24 month
Umidità: <12.5% at origin

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 15,9 g
Salt: 0,1 g

PRODUCT
CODE
PAGR250



8 000404 002305

EGG PASTA
HIGH PROTEIN

protein

FETTUCCHINE ZERO+

Red lentils flour



DESCRIPTION

This organic food speciality has a high protein and fibre content and is ideal for anyone who likes to watch their weight, loves exercise and needs a greater intake of proteins. The red lentils and 100% Italian fresh eggs guarantee a genuine product which still maintains the flavour of traditional pasta. Naturally gluten free, Zero+ egg pasta made with red lentil flour is also suitable for anyone suffering from coeliac disease. Developed in conjunction with **SINSeB** and **Prof. Fabrizio Angelini**.

INGREDIENTS

Red lentils flour and whole fresh **eggs** 33,4%.



CHARACTERISTICS

Zero Gluten
100% Red lentil flour
More protein
Eggs from free-range hens
OGM Free 100% Italy
Cooking time: 7 minutes

NUTRITIONAL VALUES FOR 100 g

Energy: 1499 kJ/347 Kcal
Fat: 4,8 g (Of which saturated fatty acids: 1,4 g)
Carbohydrate: 43 g (Of which sugars: 1,7 g)
Fibra: 10 g
Protein: 30 g
Salt: 1,4 g

PRODUCT CODE
FETTL250



8 000404 014162





FETTUCCHINE ZERO+

Mix legumes flour



DESCRIPTION

This organic food speciality has a high protein and fibre content and is ideal for anyone who likes to watch their weight, loves exercise and needs a greater intake of proteins. This genuine, wholesome product with a blend of legume flours and fresh eggs preserves the flavour of traditional pasta. Naturally gluten free, Zero+ egg pasta made with a blend of legume is also suitable for anyone suffering from coeliac disease. Developed in conjunction with **SINSeB** and **Prof. Fabrizio Angelini**.

INGREDIENTS

Pea four 22,2%, lentil flour 22,2%, chickpea flour 22,2%, whole fresh **eggs** 33,4%



CHARACTERISTICS

Zero Gluten
100% Mix legumes (chickpea, lentils and peas)
More protein
Eggs from free-range hens
OGM Free 100% Italy
Cooking time: 7 minutes

NUTRITIONAL VALUES FOR 100 g

Energy: 1548 kJ/367 Kcal
Fat: 7,1 g (Of which saturated fatty acids: 1,9 g)
Carbohydrate: 46 g (Of which sugars: 1,9 g)
Fibra: 7,7 g
Protein: 26 g
Salt: 1,4 g

PRODUCT CODE

FETTZM250



8 000404 009007

STROZZAPRETI ZERO+

Red lentil flour



DESCRIPTION

Organic food specialty with high protein and fibre content that is ideal for anyone who loves sport and a healthy lifestyle. This genuine, wholesome product **with red lentils and fresh eggs** preserves the flavour of traditional Italian pasta. Developed in conjunction with **SINSeB** and **Prof. Fabrizio Angelini**.

INGREDIENTS

Red lentils flour and whole fresh **eggs** 33,4%.



CHARACTERISTICS

Zero Gluten
100% Red lentil flour
More protein
Eggs from free-range hens
OGM Free 100% Italy
Cooking time: 7 minutes

PRODUCT CODE
STROZL250



8 000404 014377

NUTRITIONAL VALUES FOR 100 g

Energy: 1499 kJ/347 Kcal
Fat: 4,8 g (Of which saturated fatty acids: 1,4 g)
Carbohydrate: 43 g (Of which sugars: 1,7 g)
Fibra: 10 g
Protein: 30 g
Salt: 1,4 g

STROZZAPRETI ZERO+

Chickpeas flour



DESCRIPTION

Organic food specialty with high protein and fibre content that is ideal for anyone who loves sport and a healthy lifestyle. This genuine, wholesome product **with chickpeas and fresh eggs** preserves the flavour of traditional Italian pasta. Developed in conjunction with **SINSeB** and **Prof. Fabrizio Angelini**.

INGREDIENTS

Chickpeas flour and whole fresh **eggs** 33,4%.



CHARACTERISTICS

Zero Gluten
100% Chickpeas flour
More protein
Eggs from free-range hens
OGM Free 100% Italy
Cooking time: 7 minutes

PRODUCT CODE
STROZC250



8 000404 014384

NUTRITIONAL VALUES FOR 100 g

Energy: 1527 kJ/362 Kcal
Fat: 9,1 g (Of which saturated fatty acids: 2,1 g)
Carbohydrate: 43 g (Of which sugars: 2,1 g)
Fibra: 9,6 g
Protein: 27 g
Salt: 0,7 g



STROZZAPRETI ZERO+

Peas flour



DESCRIPTION

Organic food specialty with high protein and fibre content that is ideal for anyone who loves sport and a healthy lifestyle. This genuine, wholesome product **with peas and fresh eggs** preserves the flavour of traditional Italian pasta. Developed in conjunction with **SINSeB** and **Prof. Fabrizio Angelini**.

INGREDIENTS

Peas flour and whole fresh **eggs** 33.4%.



CHARACTERISTICS

Zero Gluten
100% Peas flour
More protein
Eggs from free-range hens
OGM Free 100% Italy
Cooking time: 7 minutes

NUTRITIONAL VALUES FOR 100 g

Energy: 1556 kJ/368 Kcal
Fat: 7,6 g (Of which saturated fatty acids: 2 g)
Carbohydrate: 49 g (Of which sugars: 2,1 g)
Fibra: 5,7 g
Protein: 26 g
Salt: 0,7 g

PRODUCT CODE

STROZP250



ZERO+ COOKIES

SPIRITOSINE® ZERO+ Almonds and lentils flour



INGREDIENTS

Lentils flour 24%, milled peeled **almonds** 24%, **eggs**, raisins, coconut sugar, **butter**, yeast (leavening agents: disodium diphosphate, sodium hydrogen Carbonate, stabilizers: E470a)

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month

NUTRITIONAL VALUES FOR 100 g

Energy: 1895 kJ/452 Kcal
Fat: 24 g (Of which saturated fatty acids: 7 g)
Carbohydrate: 42 g (Of which sugars: 24 g)
Fibra: 4,4 g
Protein: 16 g
Salt: 2,6 g

**PRODUCT
CODE**
SPINEZL250



SPIRITOSINE® ZERO+ Almonds and peas flour



INGREDIENTS

Peas flour 24%, milled peeled **almonds** 24%, **eggs**, raisins, coconut sugar, **butter**, yeast (leavening agents: disodium diphosphate, sodium hydrogen Carbonate, stabilizers: E470a)

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month

NUTRITIONAL VALUES FOR 100 g

Energy: 1877 kJ/449 Kcal
Fat: 24 g (Of which saturated fatty acids: 7 g)
Carbohydrate: 66 g (Of which sugars: 34 g)
Fibra: 5,1 g
Protein: 15 g
Salt: 2,5 g

**PRODUCT
CODE**
SPINEZP250



SPIRITOSINE® ZERO+ Almonds and chick peas flour



INGREDIENTS

Chickpeas flour 24%, milled peeled **almonds** 24%, **eggs**, raisins, coconut sugar, **butter**, yeast (leavening agents: disodium diphosphate, sodium hydrogen Carbonate, stabilizers: E470a)

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month

NUTRITIONAL VALUES FOR 100 g

Energy: 1765 kJ/419 Kcal
Fat: 26 g (Of which saturated fatty acids: 7,4 g)
Carbohydrate: 40 g (Of which sugars: 23 g)
Fibra: 5,1 g
Protein: 17 g
Salt: 2,4 g

**PRODUCT
CODE**
SPINEZC250



FILLED PASTA

*Filled
pasta*

ASCOLI STYLE

meat filled olives

INGREDIENTS

Pitted green olives 35%

Filling 35%: Fresh beef 30% and pork 15%, ham (pork thigh 80%, water, salt, dextrose, fructose, natural flavourings, gelling agent: carrageenan, preservative: sodium nitrite, antioxidant: l-sodium ascorbate), mortadella (pork 75%, pork tripe, salt, **pistachio** 0.7%, sugar, spices, antioxidant: sodium ascorbate, flavour enhancer: monosodium glutamate, natural flavourings, preservative: sodium nitrite), Parmigiano Reggiano 24 months (cow's **milk**, rennet, salt), dry cured ham (pork thigh and salt), breadcrumbs (type "0" soft **wheat** flour, yeast and salt), extra virgin olive oil, salt, white wine, carrot, **celery**, onion, spices. **Breadcrumbs 15%:** breadcrumbs (type "0" soft **wheat** flour, yeast and salt), type "00" soft **wheat** flour, whole fresh **eggs**. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g
Cooking time: 4 minutes (in boiling oil)
Keep refrigerated: max 5°
Best before (from the date of production): 12 days

NUTRITIONAL VALUES FOR 100 g

Energy: 1069 kJ/255 Kcal
Fat: 11 g (Of which saturated fatty acids: 3,1 g)
Carbohydrate: 23 g (Of which sugars: 2 g)
Protein: 14 g
Salt: 0,75 g

PRODUCT CODE
 OLIV250



FRIED CUSTARD

of Campofilone

INGREDIENTS

Filling 35%: Rehydrated skimmed **milk**, sugar, whole fresh **eggs**, type "00" soft **wheat** flour, salt, lemon zest. **Breadcrumbs 15%:** breadcrumbs (type "0" soft **wheat** flour, yeast and salt), type "00" soft **wheat** flour, whole fresh **eggs**. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed: 250 g
Cooking time: 4 minutes (in boiling oil)
Keep refrigerated: max 5°
Best before (from the date of production): 12 days

NUTRITIONAL VALUES FOR 100 g

Energy: 760 kJ/180 Kcal
Fat: 3,1 g (Of which saturated fatty acids: 0,5 g)
Carbohydrate: 32 g (Of which sugars: 16 g)
Protein: 6,5 g
Salt: 0,23 g

PRODUCT CODE
 CREM250



TORTELLINI BIG of Campofilone

INGREDIENTS

Pasta: Durum wheat semolina, whole fresh eggs 33.4%.

Filling: Fresh beef 30% and pork 15%, ham (pork thigh 80%, water, salt, dextrose, fructose, natural flavourings, gelling agent: carrageenan, preservative: sodium nitrite, antioxidant: l-sodium ascorbate), mortadella (pork 75%, pork tripe, salt, **pistachio** 0.7%, sugar, spices, antioxidant: sodium ascorbate, flavour enhancer: monosodium glutamate, natural flavourings, preservative: sodium nitrite), Parmigiano Reggiano 24 months (cow's **milk**, rennet, salt), dry cured ham (pork thigh and salt), breadcrumbs (type "0" soft **wheat** flour, yeast and salt), extra virgin olive oil, salt, white wine, carrot, **celery**, onion, spices. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed in modified atmosphere: 250 g
Cooking time: 4 minutes
Country of production and milling of wheat: Italy
Keep refrigerated: max 5°
Best before (from the date of production): 25 day

PRODUCT CODE
TORT250



NUTRITIONAL VALUES FOR 100 g

Energy: 1230 kJ/293 Kcal
Fat: 10,6 g (Of which saturated fatty acids: 3,1 g)
Carbohydrate: 29,9 g (Of which sugars: 0,5 g)
Protein: 18,3 g
Dietary fibre: 2,4 g
Salt: 1 g

TORTELLINI LITTLE of Campofilone

INGREDIENTS

Pasta: Durum wheat semolina, whole fresh eggs 33.4%.

Filling: Fresh beef 30% and pork 15%, ham (pork thigh 80%, water, salt, dextrose, fructose, natural flavourings, gelling agent: carrageenan, preservative: sodium nitrite, antioxidant: l-sodium ascorbate), mortadella (pork 75%, pork tripe, salt, **pistachio** 0.7%, sugar, spices, antioxidant: sodium ascorbate, flavour enhancer: monosodium glutamate, natural flavourings, preservative: sodium nitrite), Parmigiano Reggiano 24 months (cow's **milk**, rennet, salt), dry cured ham (pork thigh and salt), breadcrumbs (type "0" soft **wheat** flour, yeast and salt), extra virgin olive oil, salt, white wine, carrot, **celery**, onion, spices. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed in modified atmosphere: 250 g
Cooking time: 4 minutes
Country of production and milling of wheat: Italy
Keep refrigerated: max 5°
Best before (from the date of production): 25 day

PRODUCT CODE
TOMI250



NUTRITIONAL VALUES FOR 100 g

Energy: 1230 kJ/293 Kcal
Fat: 10,6 g (Of which saturated fatty acids: 3,1 g)
Carbohydrate: 29,9 g (Of which sugars: 0,5 g)
Protein: 18,3 g
Dietary fibre: 2,4 g
Salt: 1 g

CAPPELLETTI of Campofilone

INGREDIENTS

Pasta: Durum **wheat** semolina, whole fresh **eggs** 33.4% **Filling:** Fresh beef 30% and pork 15%, ham (pork thigh 80%, water, salt, dextrose, fructose, natural flavourings, gelling agent: carrageenan, preservative: sodium nitrite, antioxidant: l-sodium ascorbate), mortadella (pork 75%, pork tripe, salt, **pistachio** 0.7%, sugar, spices, antioxidant: sodium ascorbate, flavour enhancer: monosodium glutamate, natural flavourings, preservative: sodium nitrite), Parmigiano Reggiano 24 months (cow's **milk**, rennet, salt), dry cured ham (pork thigh and salt), breadcrumbs (type "0" soft **wheat** flour, yeast and salt), extra virgin olive oil, salt, white wine, carrot, **celery**, onion, spices. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed in modified atmosphere: 250 g
Cooking time: 4 minutes
Country of production and milling of wheat: Italy
Keep refrigerated: max 5°
Best before (from the date of production): 25 day

NUTRITIONAL VALUES FOR 100 g

Energy: 1230 kJ/293 Kcal
Fat: 10,6 g (Of which saturated fatty acids: 3,1 g)
Carbohydrate: 29,9 g (Of which sugars: 0,5 g)
Protein: 18,3 g
Dietary fibre: 2,4 g
Salt: 1 g

PRODUCT CODE
CAPP250



ROYAL PASTA of Campofilone

INGREDIENTS

Whole fresh **eggs**, Parmigiano Reggiano 24 months (cow's **milk**, rennet, salt), **wheat** flour type "00", spinach, tomato paste, salt. It may contain traces of soy and mustard.



CHARACTERISTICS

Packed in modified atmosphere: 250 g
Cooking time: 2 minutes
Keep refrigerated: max 5°
Best before (from the date of production): 12 days

NUTRITIONAL VALUES FOR 100 g

Energy: 883 kJ/212 Kcal
Fat: 13 g (Of which saturated fatty acids: 6,9 g)
Carbohydrate: 6,9 g (Of which sugars: 0,4 g)
Protein: 17 g
Salt: 0,6 g

PRODUCT CODE
PARE250



RAVIOLI

with ricotta and spinach

INGREDIENTS

Pasta: Durum wheat semolina, whole fresh eggs 33.4%

Filling: fresh cow's milk ricotta 20% (pasteurized cow's milk whey, cow's milk, salt), fresh sheep's milk ricotta 20% (pasteurized sheep's milk whey, salt), Parmigiano Reggiano 24 months (cow's milk, rennet, salt), spinach 10%, breadcrumbs (type "0" soft wheat flour, brewer's yeast and salt), whole fresh eggs, spices, salt. It may contain traces of soy and mustard.



CHARACTERISTICS

Packed in modified atmosphere: 250 g
Cooking time: 4 minutes
Country of production and milling of wheat: Italy
Keep refrigerated: max 5°
Best before (from the date of production): 15 day

NUTRITIONAL VALUES FOR 100 g

Energy: 995 kJ/237 Kcal
Fat: 9,9 g (Of which saturated fatty acids: 6,1 g)
Carbohydrate: 23,2 g (Of which sugars: 0,7 g)
Protein: 12,2 g
Dietary fibre: 3,1 g
Salt: 1,3 g

PRODUCT CODE
RARI250



RAVIOLI

with Monteo and Porcini

INGREDIENTS

Pasta: Durum wheat semolina, whole fresh eggs 33.4%

Filling: Monteo (soft cheese, pasteurized cow's milk, salt, rennet and lactic ferments), fresh cow's milk ricotta (pasteurized cow's milk whey, cow's milk, salt), fresh sheep's milk ricotta (pasteurized sheep's milk whey, sheep's milk, salt), Parmigiano Reggiano 24 months (cow's milk, rennet, salt), dried porcini mushrooms, spices, salt. It may contain traces of soy and mustard.



CHARACTERISTICS

Packed in modified atmosphere: 250 g
Cooking time: 4 minutes
Country of production and milling of wheat: Italy
Keep refrigerated: max 5°
Best before (from the date of production): 25 day

NUTRITIONAL VALUES FOR 100 g

Energy: 1532 kJ/365 Kcal
Fat: 16,1 g (Of which saturated fatty acids: 8,8 g)
Carbohydrate: 38,4 g (Of which sugars: 0,6 g)
Protein: 15,5 g
Dietary fibre: 2,5 g
Salt: 0,6 g

PRODUCT CODE
RAMF250



RAVIOLI with meat

INGREDIENTS

Pasta: Durum **wheat** semolina, whole fresh **eggs** 33.4%

Filling: Fresh beef 30% and pork 15%, ham (pork thigh 80%, water, salt, dextrose, fructose, natural flavourings, gelling agent: carrageenan, preservative: sodium nitrite, antioxidant: l-sodium ascorbate), mortadella (pork 75%, pork tripe, salt, **pistachio** 0.7%, sugar, spices, antioxidant: sodium ascorbate, flavour enhancer: monosodium glutamate, natural flavourings, preservative: sodium nitrite), Parmigiano Reggiano 24 months (cow's **milk**, rennet, salt), dry cured ham (pork thigh and salt), breadcrumbs (type "0" soft **wheat** flour, yeast and salt), extra virgin olive oil, salt, white wine, carrot, **celery**, onion, spices. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed in modified atmosphere: 250 g
Cooking time: 4 minutes
Country of production and milling of wheat: Italy
Keep refrigerated: max 5°
Best before (from the date of production): 25 day

NUTRITIONAL VALUES FOR 100 g

Energy: 1230 kJ/293 Kcal
Fat: 10,6 g (Of which saturated fatty acids: 3,1 g)
Carbohydrate: 29,9 g (Of which sugars: 0,5 g)
Protein: 18,3 g
Dietary fibre: 2,4 g
Salt: 1 g

PRODUCT CODE
RACA250



RAVIOLINI of Campofilone

INGREDIENTS

Pasta: Durum **wheat** semolina, whole fresh **eggs** 33.4%

Filling: Fresh beef 30% and pork 15%, ham (pork thigh 80%, water, salt, dextrose, fructose, natural flavourings, gelling agent: carrageenan, preservative: sodium nitrite, antioxidant: l-sodium ascorbate), mortadella (pork 75%, pork tripe, salt, **pistachio** 0.7%, sugar, spices, antioxidant: sodium ascorbate, flavour enhancer: monosodium glutamate, natural flavourings, preservative: sodium nitrite), Parmigiano Reggiano 24 months (cow's **milk**, rennet, salt), dry cured ham (pork thigh and salt), breadcrumbs (type "0" soft **wheat** flour, yeast and salt), extra virgin olive oil, salt, white wine, carrot, **celery**, onion, spices. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed in modified atmosphere: 250 g
Cooking time: 4 minutes
Country of production and milling of wheat: Italy
Keep refrigerated: max 5°
Best before (from the date of production): 25 day

NUTRITIONAL VALUES FOR 100 g

Energy: 1230 kJ/293 Kcal
Fat: 10,6 g (Of which saturated fatty acids: 3,1 g)
Carbohydrate: 29,9 g (Of which sugars: 0,5 g)
Protein: 18,3 g
Dietary fibre: 2,4 g
Salt: 1 g

PRODUCT CODE
RANI250



MEZZELUNE of Campofilone

INGREDIENTS

Pasta: Durum **wheat** semolina, whole fresh **eggs** 33.4%

Filling: Fresh beef 30% and pork 15%, ham (pork thigh 80%, water, salt, dextrose, fructose, natural flavourings, gelling agent: carrageenan, preservative: sodium nitrite, antioxidant: l-sodium ascorbate), mortadella (pork 75%, pork tripe, salt, **pistachio** 0.7%, sugar, spices, antioxidant: sodium ascorbate, flavour enhancer: monosodium glutamate, natural flavourings, preservative: sodium nitrite), Parmigiano Reggiano 24 months (cow's **milk**, rennet, salt), dry cured ham (pork thigh and salt), breadcrumbs (type "0" soft **wheat** flour, yeast and salt), extra virgin olive oil, salt, white wine, carrot, **celery**, onion, spices. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed in modified atmosphere: 250 g

Cooking time: 4 minutes

Country of production and milling of wheat: Italy

Keep refrigerated: max 5°

Best before (from the date of production): 25 day

NUTRITIONAL VALUES FOR 100 g

Energy: 1230 kJ/293 Kcal

Fat: 10,6 g (Of which saturated fatty acids: 3,1 g)

Carbohydrate: 29,9 g (Of which sugars: 0,5 g)

Protein: 18,3 g

Dietary fibre: 2,4 g

Salt: 1 g

PRODUCT CODE
MEZZ250



FAGOTTINI of Campofilone

INGREDIENTS

Pasta: Durum **wheat** semolina, whole fresh **eggs** 33.4%

Filling: Fresh beef 30% and pork 15%, ham (pork thigh 80%, water, salt, dextrose, fructose, natural flavourings, gelling agent: carrageenan, preservative: sodium nitrite, antioxidant: l-sodium ascorbate), mortadella (pork 75%, pork tripe, salt, **pistachio** 0.7%, sugar, spices, antioxidant: sodium ascorbate, flavour enhancer: monosodium glutamate, natural flavourings, preservative: sodium nitrite), Parmigiano Reggiano 24 months (cow's **milk**, rennet, salt), dry cured ham (pork thigh and salt), breadcrumbs (type "0" soft **wheat** flour, yeast and salt), extra virgin olive oil, salt, white wine, carrot, **celery**, onion, spices. It may contain traces of **soy** and **mustard**.



CHARACTERISTICS

Packed in modified atmosphere: 250 g

Cooking time: 4 minutes

Country of production and milling of wheat: Italy

Keep refrigerated: max 5°

Best before (from the date of production): 25 day

NUTRITIONAL VALUES FOR 100 g

Energy: 1230 kJ/293 Kcal

Fat: 10,6 g (Of which saturated fatty acids: 3,1 g)

Carbohydrate: 29,9 g (Of which sugars: 0,5 g)

Protein: 18,3 g

Dietary fibre: 2,4 g

Salt: 1 g

PRODUCT CODE
FAGO250



COOKIES

cookies

SPIRITOSINI® with pistachios



INGREDIENTS

Wheat flour 00, sugar, fresh **eggs**, **pistachios** 14%, yeast (leavening agents: disodium diphosphate, sodium hydrogen carbonate, stabilizers: E470a), aniseed. It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month
(Store in a cool, dry place)

NUTRITIONAL VALUES FOR 100 g

Energy: 1726 kJ/410 Kcal
Fat: 12 g (Of which saturated fatty acids: 1,7 g)
Carbohydrate: 65 g (Of which sugars: 34 g)
Protein: 9,9 g
Salt: 0,07 g

**PRODUCT
CODE**
SPPI250S



SPIRITOSINI® with hazelnuts



INGREDIENTS

Wheat flour 00, sugar, fresh **eggs**, **hazelnuts** 14%, yeast (leavening agents: disodium diphosphate, sodium hydrogen carbonate, stabilizers: E470a), aniseed. It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month
(Store in a cool, dry place)

NUTRITIONAL VALUES FOR 100 g

Energy: 1765 kJ/419 Kcal
Fat: 13 g (Of which saturated fatty acids: 1,5 g)
Carbohydrate: 66 g (Of which sugars: 34 g)
Protein: 9,2 g
Salt: 0,07 g

**PRODUCT
CODE**
SPNO250S



SPIRITOSINI® with almonds



INGREDIENTS

Wheat flour 00, **almonds** 14%, sugar, **eggs**, yeast, aniseed. It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month
(Store in a cool, dry place)

NUTRITIONAL VALUES FOR 100 g

Energy: 1534 kJ/364 Kcal
Fat: 9,8 g (Of which saturated fatty acids: 1,2 g)
Carbohydrate: 59 g (Of which sugars: 30 g)
Protein: 9,2 g
Salt: 0,06 g

**PRODUCT
CODE**
SPMA250S



SPIRITOSINI® almonds and raisins



INGREDIENTS

Wheat flour 00, sugar, fresh **eggs**, **almonds** 13%, **raisins** 13%, yeast (leavening agents: disodium diphosphate, sodium hydrogen carbonate, stabilizers: E470a), vanillin. It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month
(Store in a cool, dry place)

NUTRITIONAL VALUES FOR 100 g

Energy: 1696 kJ/402 Kcal
Fat: 9,7 g (Of which saturated fatty acids: 1,2 g)
Carbohydrate: 68 g (Of which sugars: 40 g)
Protein: 9,3 g
Salt: 0,08 g

**PRODUCT
CODE**
SPMU250S



SPINITOSINE® almonds and raisins



INGREDIENTS

Wheat flour 00, **almonds** 22%, raisins 15%, sugar, fresh **eggs**, **butter**, yeast (leavening agents: disodium diphosphate, sodium hydrogen carbonate, stabilizers: E470a), vanillin. It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month
(Store in a cool, dry place)

NUTRITIONAL VALUES FOR 100 g

Energy: 1814 kJ/433 Kcal
Fat: 20 g (Of which saturated fatty acids: 4,9 g)
Carbohydrate: 52 g (Of which sugars: 29 g)
Protein: 9,7 g
Salt: 0,07 g

**PRODUCT
CODE**
SPINEUV250S



SPINITOSINE® almonds and ginger



INGREDIENTS

Wheat flour 00, **almonds** 22%, candied ginger 15%, fresh **eggs**, **butter**, yeast (leavening agents: disodium diphosphate, sodium hydrogen carbonate, stabilizers: E470a), vanillin. It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month
(Store in a cool, dry place)

NUTRITIONAL VALUES FOR 100 g

Energy: 1602 kJ/383 Kcal
Fat: 19 g (Of which saturated fatty acids: 4,8 g)
Carbohydrate: 42 g (Of which sugars: 17 g)
Protein: 9,2 g
Salt: 0,05 g

**PRODUCT
CODE**
SPINEZE250S



SPINITOSINE® almonds and cranberries



INGREDIENTS

Wheat flour 00, **almonds** 22%, cranberries 15%, sugar, fresh **eggs**, **butter**, yeast (leavening agents: disodium diphosphate, sodium hydrogen carbonate, stabilizers: E470a), vanillin. It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month
(Store in a cool, dry place)

NUTRITIONAL VALUES FOR 100 g

Energy: 1584 kJ/379 Kcal
Fat: 19 g (Of which saturated fatty acids: 4,7 g)
Carbohydrate: 42 g (Of which sugars: 18 g)
Protein: 9 g
Salt: 0,05 g

**PRODUCT
CODE**
SPINEMI250S



SPIRITOZZI® with pistachios



INGREDIENTS

Wheat flour 00, **pistachios** 14%, fresh **eggs**, sugar, **butter**, yeast (leavening agents: disodium diphosphate, sodium hydrogen carbonate, stabilizers: E470a), vanillin. It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month
(Store in a cool, dry place)

NUTRITIONAL VALUES FOR 100 g

Energy: 1806 kJ/431 Kcal
Fat: 22 g (Of which saturated fatty acids: 6,9 g)
Carbohydrate: 49 g (Of which sugars: 22 g)
Protein: 9,8 g
Salt: 0,06 g

**PRODUCT
CODE**
SPIRIP250S



8 000404 014513

SPIRITOZZI® with lemon zest



INGREDIENTS

Wheat flour 00, lemon zest 15%, fresh **eggs**, **butter**, yeast (leavening agents: disodium diphosphate, sodium hydrogen carbonate, stabilizers: E470a), vanillin. It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month
(Store in a cool, dry place)

NUTRITIONAL VALUES FOR 100 g

Energy: 1694 kJ/403 Kcal
Fat: 13 g (Of which saturated fatty acids: 6 g)
Carbohydrate: 63 g (Of which sugars: 32 g)
Protein: 7,6 g
Salt: 0,05 g

**PRODUCT
CODE**
SPIRIL250S



8 000404 014520

SPIRITOZZI® chocolate drops



INGREDIENTS

Wheat flour 00, dark chocolate 28% (sugar, cocoa paste, cocoa butter, emulsifier: **soy** lecithin, flavor), fresh **eggs**, **butter**, yeast (leavening agents: disodium diphosphate, sodium hydrogen carbonate, stabilizers: E470a), vanillin. It may contain traces of **soy** and **mustard**.

CHARACTERISTICS

Packed: 250 g
Shelf life at room temperature: 9 month
(Store in a cool, dry place)

NUTRITIONAL VALUES FOR 100 g

Energy: 1476 kJ/351 Kcal
Fat: 9,6 g (Of which saturated fatty acids: 4,1 g)
Carbohydrate: 57 g (Of which sugars: 30 g)
Protein: 8,2 g
Salt: 0,06 g

**PRODUCT
CODE**
SPIRIC250S



8 000404 014537

CONDIMENTS
SAUCE, PESTO AND OIL

condimine

BASIL SAUCE

Organic



INGREDIENTS

Tomato, basil 0,5%

CHARACTERISTICS

Packed: 340 g
Country of origin of ingredients: Italy
Shelf life at room temperature: 36 month

NUTRITIONAL VALUES FOR 100 g

Energy: 274 kJ/65 Kcal
Fat: < 0,5 g (Of which saturated fatty acids: < 0,1 g)
Carbohydrate: 4 g (Of which sugars: 3,5 g)
Protein: 1,1 g
Salt: 0,05 g

PRODUCT
CODE
SUBABB



8 000404 103309

ARRABBIATA SAUCE

Organic



INGREDIENTS

Tomato, carrot, onion, peppers, chili 0,5%,
basil, **celery**, salt.

CHARACTERISTICS

Packed: 340 g
Country of origin of ingredients: Italy
Shelf life at room temperature: 36 month

NUTRITIONAL VALUES FOR 100 g

Energy: 1617 kJ/382 Kcal
Fat: 5,6 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 66 g (Of which sugars: 0,9 g)
Protein: 15,9 g
Salt: 0,1 g

PRODUCT
CODE
SUARB



8 000404 009403

VEGETABLE SAUCE

Organic



INGREDIENTS

Tomato, onion, carrot, **celery**, basil, salt.

CHARACTERISTICS

Packed: 340 g
Country of origin of ingredients: Italy
Shelf life at room temperature: 36 month

NUTRITIONAL VALUES FOR 100 g

Energy: 118 kJ/28 Kcal
Fat: < 0,5 g (Of which saturated fatty acids: < 0,1 g)
Carbohydrate: 4,2 g (Of which sugars: 3,5 g)
Protein: 1,1 g
Salt: 0,66 g

PRODUCT
CODE
SUORB



8 000404 009502

PEPPER SAUCE

Organic



INGREDIENTS

Tomatoes, carrots, pepper 0,3%, onion, **celery**,
salt, basil.

CHARACTERISTICS

Packed: 340 g
Country of origin of ingredients: Italy
Shelf life at room temperature: 36 month

NUTRITIONAL VALUES FOR 100 g

Energy: 336 kJ/80 Kcal
Fat: 3,92 g (Of which saturated fatty acids: 0,83 g)
Carbohydrate: 8 g (Of which sugars: 8 g)
Protein: 1,8 g
Salt: 0,47 g

PRODUCT
CODE
SUPEB



8 000404 001308

VEGAN RAGÙ

Organic



INGREDIENTS

Tomatoes 67%, carrots, onions, extra virgin olive oil, Seitan 6,9%, (**wheat protein (wheat gluten)**), **soia**, cholegrain rice, ginger, kombu seaweed), salt, balsamic vinegar of Modena IGP (wine vinegar, concentrated grape must), vegetable stock (contains **celery**, and **soya** derivatives), rice flour, cane sugar.

CHARACTERISTICS

Packed: 340 g
Country of origin of ingredients: UE / NON UE
Shelf life at room temperature: 36 month

NUTRITIONAL VALUES FOR 100 g

Energy: 401 kJ/97 Kcal
Fat: 6,7 g (Of which saturated fatty acids: 0,9 g)
Carbohydrate: 5 g (Of which sugars: 3,6 g)
Fibre: 2,4
Protein: 2,9 g
Salt: 0,99 g

PRODUCT
CODE
RAVEB



8 000404 144432

AUBERGINE SAUCE



INGREDIENTS

Tomato, aubergine 30%, onion, extra virgin olive oil, parsley, garlic, oregano, salt.

CHARACTERISTICS

Packed: 215 g
Country of origin of ingredients: Italy
Shelf life at room temperature: 36 month

NUTRITIONAL VALUES FOR 100 g

Energy: 336 kJ/80 Kcal
Fat: 3,92 g (Of which saturated fatty acids: 0,83 g)
Carbohydrate: 8 g (Of which sugars: 8 g)
Protein: 1,8 g
Salt: 0,47 g

PRODUCT
CODE
SUMEL



8 000404 000301

COURGETTE SAUCE



INGREDIENTS

Tomato, onion, courgette, 13% **celery**, extra virgin olive oil, salt

CHARACTERISTICS

Packed: 215 g
Country of origin of ingredients: Italy
Shelf life at room temperature: 36 month

NUTRITIONAL VALUES FOR 100 g

Energy: 336 kJ/80 Kcal
Fat: 3,92 g (Of which saturated fatty acids: 0,83 g)
Carbohydrate: 8 g (Of which sugars: 8 g)
Protein: 1,8 g
Salt: 0,47 g

PRODUCT
CODE
SUZUC



8 000404 014094

BASIL PESTO

Organic



INGREDIENTS

Basil 55%, sunflower oil, potato, extra virgin olive oil, pine nut, salt, lemon juice

CHARACTERISTICS

Packed: 130 g
Country of origin of ingredients: UE
Shelf life at room temperature: 36 month

NUTRITIONAL VALUES FOR 100 g

Energy: 1573 kJ/382 Kcal
Fat: 39 g (Of which saturated fatty acids: 2,4 g)
Carbohydrate: 5,2 g (Of which sugars: < 0,5 g)
Protein: 1,9 g
Salt: 2,2 g

PRODUCT
CODE
PEBAB



8 000404 103101

TOMATO PESTO

Organic



INGREDIENTS

Tomato 27%, dried tomato 21%, **cashew**, basil, potato, garlic, pine nuts, extra virgin olive oil, salt.

CHARACTERISTICS

Packed: 130 g
Country of origin of ingredients: UE / NON UE
Shelf life at room temperature: 36 month

NUTRITIONAL VALUES FOR 100 g

Energy: 1604 kJ/365 Kcal
Fat: 36 g (Of which saturated fatty acids: 3,3 g)
Carbohydrate: 8,2 g (Of which sugars: 2,5 g)
Protein: 2,3 g
Salt: 1,6 g

PRODUCT
CODE
PEPOB



8 000404 013509

PUMPKIN PESTO

Organic



INGREDIENTS

Pumpkin 47%, sunflower oil, **cashew nuts**, **mustard**, red peppers, carrot, extra virgin olive oil, mixture of herbs and spices (**contains nutmeg**), salt, potato, lemon juice, pepper.

CHARACTERISTICS

Packed: 130 g
Country of origin of ingredients: UE / NON UE
Shelf life at room temperature: 36 month

NUTRITIONAL VALUES FOR 100 g

Energy: 1604 kJ/365 Kcal
Fat: 36 g (Of which saturated fatty acids: 3,3 g)
Carbohydrate: 8,2 g (Of which sugars: 2,5 g)
Protein: 2,3 g
Salt: 1,6 g

PRODUCT
CODE
PEZUB



8 000404 013608

TOMATO PASSATA

Organic



DESCRIPTION

Tomato passata is made from fresh organic tomatoes processed within 48 hours of harvest and without the addition of salt. It is an excellent base for numerous recipes because the processing is simple and allows us to enjoy the best fresh summer tomatoes in the winter season, just like the real "tomato conserve" our grandmothers used to make.

INGREDIENTS

Italian Organic Tomatoes.



CHARACTERISTICS

Packed: 690 ml
Country of origin of tomatoes: Italy
Shelf life at room temperature: 36 month

NUTRITIONAL VALUES FOR 100 g

Energy: 94 kJ/22 Kcal
Fat: < 0,5 g (Of which saturated fatty acids: < 0,1 g)
Carbohydrate: 3 g (Of which sugars: 3 g)
Protein: 1,3 g
Salt: 0,05 g

PRODUCT CODE
PAPOB



8 000404 144500

OIL

Organic



DESCRIPTION

Our Oil embodies our history and culture, combining ancient knowledge and daily toil. The hard work of the mill workers supports and gives value to this vital product, which passionately conveys great flavour and sensory experiences:

A beautiful intense golden yellow colour with delicate green hues, limpid.

The aroma is strong and enveloping, rich in notes of aromatic herbs, with hints of mint and rosemary, sustained by hints of freshly mown grass and almond.

Complex and vegetal on the palate, with tones of artichoke, chicory and lettuce. Bitter, distinctly spicy, and well balanced.

Extraction system: 2 phases continuous cycle, with cold extraction, within 12 hours of harvest.



CHARACTERISTICS

Packed: 500 ml
Country of olive origin: Italy
Cultivars: 90% Leccino and Frantoio
Max acidity: 0,35%

NUTRITIONAL VALUES FOR 100 g

Energy: 3404 kJ/828 Kcal
Fat: 92 g (Of which saturated fatty acids: 14 g)
Carbohydrate: 0 g (Of which sugars: 0 g)
Protein: 0g
Salt: 0 g

PRODUCT CODE
OLIOB



8 000404 004705

ASSORTED
BOX

*assorted
box*

BOX DEGUSTAZIONE

Mix of pasta

DESCRIPTION

Our first ready-made Tasting Box, to bring to your home all the simple and genuine taste of the pasta-making tradition of the Marche region. With this Box Spinosi you can taste the main formats of Campofilone egg pasta, from the narrowest to the widest cuts. The pasta is worked with the ancient bronze die and made with 100% fresh Italian eggs, still broken by hand, in full respect of our traditions.



INSIDE THE BOX YOU WILL FIND

- N.1 Maccheroncini di Campofilone IGP of 250 g
- N.1 Fettuccine of 250 g
- N.1 Tagliolini of 250 g
- N.1 Tagliatelle of 250 g
- N.1 Spinosini of 250 g
- N.1 Spinobelli of 250 g
- N.1 Spinosina of 250 g
- N.1 Bentagliati of 250 g

BOX ASSAGGIO

Pasta, sauce and biscuits

DESCRIPTION

The ready-to-use Tasting Box, to bring to your home all the simple and genuine flavor of the pasta-making tradition of the Marche region. With this Box Spinosi you can give a varied taste of our products. We have put together the main formats of Campofilone egg pasta, with the addition of a truffle flavored and the new gluten-free protein, which can be seasoned with organic sauce to enhance the flavor and texture. Finally, 2 packages of our sweet delicacies to satisfy even the most gluttonous palates.



INSIDE THE BOX YOU WILL FIND

- N.1 Maccheroncini di Campofilone IGP of 250 g
- N.1 Fettuccine da 250 g
- N.1 Spinobelli of 250 g
- N.1 Spinosina al tartufo of 250 g
- N.1 Zero+ Red Lentils of 250 g
- N.1 Basil sauce organic of 340 g
- N.1 Spiritosini with almonds of 250 g
- N.1 Spiritosini with pistachios of 250 g

BOX DEGUSTAZIONE MAXI

DESCRIPTION

This ready-made Maxi Tasting Box is ideal for important gifts or to bring home all the simple and genuine taste of the traditional cuisine of the Marche region. With this Box Spinosi you can taste the main formats of Campofilone egg pasta, from the narrowest to the widest cuts, from flavored to soups, always with bronze drawn pasta and made with 100% fresh Italian eggs, still broken by hand, in full respect of our traditions. In addition, you can dress the pasta with a organic sauce or oil that enhances the flavor and texture and you can also taste the sweet delicacies, so as to satisfy even the most gluttonous palates.



INSIDE THE BOX YOU WILL FIND

- N.2 Spinosini of 250 g
- N.2 Fettuccine of 250 g
- N.2 Spinosina of 250 g
- N.1 Tagliolini with squid ink ok 250 g
- N.1 Tagliolini with chili 250 g
- N.1 Quadrelli medium of 250 g
- N.1 Quadrelli big of 250 g
- N.1 Organic Basil Sauce of 340 g
- N.1 Spiritosini with Almonds of 250 g
- N.1 Spiritosini with Pistachios of 250 g
- N.1 Organic EVO Oil 500 ml

BOX ASSAGGIO MAXI

DESCRIPTION

This Maxi Box contains a larger quantity of assorted products. An important gift for lovers of egg pasta and for those who want to experiment with delicious recipes to enjoy with friends. With this Box Spinosi you can taste the main formats of Campofilone egg pasta, from the narrowest to the widest cuts. The pasta is worked with the ancient bronze die and made with 100% fresh Italian eggs, still broken by hand, in full respect of our traditions. In addition, you can dress the pasta with an organic sauce that enhances the flavor and texture. You will also be able to taste the sweet delicacies, so as to satisfy even the most gluttonous palates.



INSIDE THE BOX YOU WILL FIND

- N.2 Fettuccine of 250 g
- N.2 Tagliatelle of 250 g
- N.2 Spinosini of 250 g
- N.1 Tagliolini of 250 g
- N.1 Spinobelli of 250 g (The old Tonnarelli)
- N.1 Spinosina of 250 g
- N.1 Bentagliati of 250 g
- N.1 Organic Basil Sauce of 340 g
- N.1 Spiritosini with almonds of 250 g
- N.1 Spiritosini with Pistachios of 250 g



Ideas, history, tradition, enthusiasm and lots of determination



Vincenzo Spinosi

He is outgoing, explosive and lively. He infects all those around him with his tireless enthusiasm. He needs to communicate with the world and uses everything he has at his disposal to connect with those in the food industry in some of the most exciting cities around the globe. And when his diary starts to get empty, he just jumps on the first plane and off he goes...Armed with his special suitcase, where he keeps his eggs, flour, oil and all his pasta-making equipment, he travels the world making, cooking, flavouring and serving his pasta to anyone who will try it.

This is Vincenzo Spinosi, master pasta maker of Campofilone. A man full of ideas, history, tradition, desire for success and determination. The promotion of the 'Carta delle Paste Italiane' (a catalogue of Italian pasta) for the institution and its official recognition are down to him and his dogged determination. The kitchens of the top restaurants in London, New York, Hong Kong, Tokyo, Paris and dozens of other cities around the world have all witnessed his exhilarating performances, as have passengers 10,000 metres up in the air during long intercontinental flights.

His true success is made up of all his ventures and victories. His latest victory, namely the "Spinosini", afforded Vincenzo Spinosi the title of champion! And while he may show off his little trophy-souvenirs, he hides away the many prizes and awards he has received: like the "Five Star Diamond Award" from the American Academy of Hospitality and Sciences of New York (2000) and the honorary title of Great Officer awarded in 1997 by the President of the Italian Republic Oscar, Luigi Scalfaro and Prime Minister, Romano Prodi.

1996

Show cooking Vincenzo Spinosi in Lafayette Gourmet
Paris



1996

Show cooking Vincenzo Spinosi in Magazzini Selfridges
London



2003

Vincenzo Spinosi with Albano
Numana



2005

Vincenzo Spinosi with Chef Igles Corelli
and Chef Benjamin
Bangkok



2007

Vincenzo Spinosi at Tokyo FoodEx with Chef Moreno Cedroni
Tokyo



1997

Show cooking at Jerry's Gourmet with Jerry Turci
New Jersey



2010

Spinosini festival in Sant'Anna day
Monteprandone



2012
Spinosini parade at Shangri-La Hotel, with Chef Igles Corelli
Singapore



2013
The aberdeen Marina club of Shangri-La Hotel
Hong Kong



2013
Show cooking at Palo's Fine Foods
New York



2014
Spinosini parade at Kempinski Hotel, with chef Paolo
Antinori and Francesco Sanna
Pechino



2014
Vincenzo in Korea del Sud con lo Chef Moreno Cedroni
Seoul



2018
Vincenzo Spinosi with Chef Alberto Foi,
at Hotel Danieli.
Venezia



2019
Show cooking for Italian Team Rugby at mondial cup.
Osaka



Category	Product	Product code	Size	Shelf life	Pieces for box	Number box for plane	Number plane for pallet	Number box for pallet
Classic	Maccheroncini di Campofilone IGP	MACC250	250 g	24 month	12	9	9	81
	Tagliolini	TANI250	250 g	24 month	12	9	9	81
	Fettuccine	FETT250	250 g	24 month	12	9	9	81
	Tagliatelle	TAGL250	250 g	24 month	12	9	9	81
	Pappardelle	PAPP250	250 g	24 month	12	9	9	81
	Spinosini	SPINO250	250 g	24 month	12	9	9	81
	Spinobelli	SPIBE250	250 g	24 month	12	9	9	81
	Spinosina	SPINA250	250 g	24 month	12	9	9	81
	Bentagliati	BENT250	250 g	24 month	12	9	9	81
	Spinosina with truffle	SPTA250	250 g	24 month	12	9	9	81
	Tagliolini with squid ink	TANS250	250 g	24 month	12	9	9	81
	Tagliolini with chili	TAPE250	250 g	24 month	12	9	9	81
	Fettuccine with porcini mushrooms	FEFU250	250 g	24 month	12	9	9	81
	Fettuccine with spinach	FESP250	250 g	24 month	12	9	9	81
Organic	Fettuccine	FEBI250	250 g	24 month	12	9	9	81
	Fettuccine with whole wheat	FEIN250	250 g	24 month	12	9	9	81
	Fettuccine with spelt	FEFA250	250 g	24 month	12	9	9	81
	Fettuccine with 5 cereal	FE5C250	250 g	24 month	12	9	9	81
Short cuts	Strozzapreti	STRO250	250 g	24 month	20	9	9	81
	La Sfoglia	SFOG250	250 g	24 month	20	9	9	81
	Quadrelli Big	QUGR250	250 g	24 month	12	9	16	144
	Quadrelli Medium	QUME250	250 g	24 month	12	9	16	144
	Quadrelli Little	QUPI250	250 g	24 month	12	9	16	144
	Grattata	PAGR250	250 g	24 month	12	9	16	144

Category	Product	Product code	Size	Shelf life	Pieces for box	Number box for plane	Number plane for pallet	Number box for pallet
Protein	Fettuccine ZERO+ Red Lentils	FETTZL250	250 g	24 month	12	9	9	81
	Fettuccine ZERO+ Mix Legumes	FETTzM250	250 g	24 month	12	9	9	81
	Strozzapreti ZERO+ Red Lentils	STROZL250	250 g	24 month	20	9	9	81
	Strozzapreti ZERO+ Chickpeas	STROZC250	250 g	24 month	20	9	9	81
	Strozzapreti ZERO+ Peas	STROZP250	250 g	24 month	20	9	9	81
	Spiritoline ZERO+ Almonds and Lentils	SPINEZL250	250 g	9 month	10	9	9	81
	Spiritoline ZERO+ Almonds and Peas	SPINEZP250	250 g	9 month	10	9	9	81
	Spiritoline ZERO+ Almonds and Chick	SPINEZC250	250 g	9 month	10	9	9	81
Filled pasta	Ascoli style - Meat filled olives	OLIV250	250 g	12 days	8	9	16	144
	Fried custard of Campofilone	CREM250	250 g	12 days	8	9	16	144
	Tortellini big of Campofilone	TORT250	250 g	30 days	8	9	16	144
	Tortellini little of Campofilone	TOMI250	250 g	30 days	8	9	16	144
	Cappelletti of Campofilone	CAPP250	250 g	30 days	8	9	16	144
	Royal pasta of Campofilone	PARE250	250 g	12 days	8	9	16	144
	Ravioli with ricotta and spinach	RARI250	250 g	25 days	8	9	16	144
	Ravioli with Monteo and Porcini	RAMF250	250 g	25 days	8	9	16	144
	Ravioli with meat	RACA250	250 g	30 days	8	9	16	144
	Raviolini of Campofilone	RANI250	250 g	30 days	8	9	16	144
	Mezzelune of Campofilone	MEZZ250	250 g	30 days	8	9	16	144
	Fagottini of Campofilone	FAGO250	250 g	30 days	8	9	16	144

Category	Product	Product code	Size	Shelf life	Pieces for box	Number box for plane	Number plane for pallet	Number box for pallet
Biscuits	Spiritosini with pistachios	SPPI250S	250 g	9 month	10	9	9	81
	Spiritosini with hazelnuts	SPNO250S	250 g	9 month	10	9	9	81
	Spiritosini with almonds	SPMA250S	250 g	9 month	10	9	9	81
	Spiritosini almonds and raisins	SPMU250S	250 g	9 month	10	9	9	81
	Spiritosine almonds and raisins	SPINEUV250S	250 g	9 month	10	9	9	81
	Spiritosine almonds and ginger	SPINEZE250S	250 g	9 month	10	9	9	81
	Spiritosine almonds and cranberries	SPINEMI250S	250 g	9 month	10	9	9	81
	Spiritozzi with pistachios	SPIRIP250S	250 g	9 month	10	9	9	81
	Spiritozzi with lemon zest	SPIRIL250S	250 g	9 month	10	9	9	81
	Spiritozzi chocolate drops	SPIRIC250S	250 g	9 month	10	9	9	81
Condiments	Basil sauce organic	SUBAB	340 g	36 month	12	14	12	168
	Arrabbiata sauce organic	SUARB	340 g	36 month	12	14	12	168
	Vegetable sauce organic	SUORB	340 g	36 month	12	14	12	168
	Pepper sauce organic	SUPEB	340 g	36 month	12	14	12	168
	Vegan ragù organic	RAVEB	340 g	36 month	12	14	12	168
	Aubergine sauce	SUMEL	215 g	36 month	9	24	11	96
	Courgette sauce	SUZUC	215 g	36 month	9	24	11	96
	Basil pesto organic	PEBAB	130 g	36 month	12	18	23	414
	Tomato pesto organic	PEPOB	130 g	36 month	12	18	23	414
	Pumpkin pesto organic	PEZUB	130 g	36 month	12	18	23	414
	Tomato Passata	PAPOB	690 ml	36 month	12	12	8	96
	Oil organic	OLIOB	500 ml	24 month	12	15	4	60
Assorted box	Box Degustazione	-	-	-	1	6	10	60
	Box Assaggio	-	-	-	1	6	10	60
	Box Maxi Degustazione	-	-	-	1	9	4	36
	Box Maxi Assaggio	-	-	-	1	9	4	36

I primi di Campofilone dal 1933

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