





# PRODUCTS CATALOGUE 2016



ARMANDO'S PASTAS

# ARMANDO'S PASTAS



ARMANDO'S WHEAT



ARMANDO'S ORGANIC WHOLEWHEAT



ARMANDO'S SPELT



ARMANDO'S GLUTENFREE



ARMANDO'S FLAVOURS



ARMANDO'S LEGUMES



ARMANDO'S GNOCCHI

# ARMANDO'S WHEAT



DURUM WHEAT SEMOLINA PASTA — PRODUCT OF ITALY  
PATES ALIMENTAIRES DE SEMOULE BLE DUR — PRODUITE D'ITALIE

 **GRANO 100% ITALIANO** 

selected varieties  
of high quality  
italian wheat,  
grown within the  
boudaries of an  
exclusive  
agreement  
between farmers  
and Armando's  
pasta factory

recyclable pack

**NoW**   
no waste C/PAP  
technology



Durum Wheat

*Triticum Durum*





# THE LONG SHAPES



## LO SPAGHETTO

bronze dye

the origin and the method 20x500 g

cooking



12'

thickness



1,90  
mm

length



260  
mm



## LO SPAGHETTO ALLA CHITARRA

bronze dye

the origin and the method 20x500 g

cooking



12'

thickness



length



260  
mm



## LA LINGUINA

bronze dye

the origin and the method 20x500 g

cooking



10'

thickness



length



# THE SHORT SHAPES



## IL TORTIGLIONE

bronze dye

the origin and the method 12x500 g

cooking



11'

thickness



1,07 mm

length



40 mm



## L'ORECCHIETTA

bronze dye

the origin and the method 12x500 g

cooking

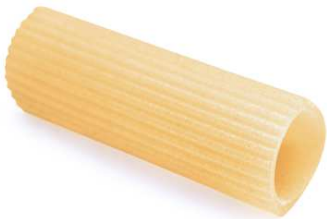


12'

thickness



length



## IL RIGATONE

bronze dye

the origin and the method 12x500 g

cooking



14'

thickness



1,25 mm

length



45 mm



## IL FUSILLO

bronze dye

the origin and the method 12x500 g

cooking



10'

thickness



1,35 mm

length



40 mm



## LA PENNA

bronze dye

the origin and the method

12x500 g

cooking



13'

thickness



1,15  
mm

length



62  
mm



## LA FARFALLA

the origin and the method

12x500 g

cooking



11'

thickness



1,27  
mm

length



42  
mm



## LA TRECCIA

bronze dye

the origin and the method

12x500 g

cooking



11'

thickness



1,25  
mm

length



40  
mm



## LA ZITA

bronze dye

the origin and the method

12x500 g

cooking



9'

thickness



1,20  
mm

length



55  
mm





## LA MEZZA MANICA

bronze dye

the origin and the method

12x500 g

cooking



14'

thickness



length



# THE SOUP



## IL CANNERONE

bronze dye

the origin and the method

12x500 g

cooking



9'

thickness



1,20  
mm

length



19,5  
mm



## LA PASTA MISTA

the origin and the method

12x500 g

cooking



9'

thickness



length



# THE ARTISAN SHAPES



## LO ZITO

slow drying

the origin and the method 5x500 g

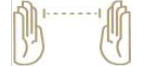
cooking



thickness



length



## LA CANDELA

slow drying

the origin and the method 5x500 g

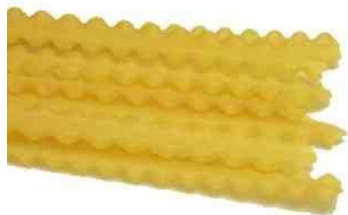
cooking



thickness



length



## LA MAFALDA

slow drying

the origin and the method 5x500 g

cooking

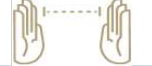


7'

thickness



length



## L'ANELLO

slow drying

the origin and the method 5x500 g

cooking



18'

thickness



1,55 mm

length



20 mm



## IL FUSILLONE

slow drying

the origin and the method 5x500 g

cooking



12'

thickness



1,42  
mm

length



65  
mm



## IL PACCHERO

slow drying

the origin and the method 5x500 g

cooking



19'

thickness



1,55  
mm

length



45  
mm



## IL LUMACONE

slow drying

the origin and the method 5x500 g

cooking



18'

thickness



1,57  
mm

length



60  
mm



## LO SCHIAFFONE

slow drying

the origin and the method 5x500 g

cooking



14'

thickness



1,34  
mm

length



50  
mm



# LASAGNAS & NESTS



## LA LASAGNA

the origin and the method

12x500 g

cooking



thickness



length



## IL CANNELLONE

the origin and the method

12x250 g

cooking



thickness



length



## LA PAPPARDELLA

bronze dye

the origin and the method

12x500 g

cooking



10'

thickness



length



# ARMANDO'S ORGANIC WHOLEWHEAT



DURUM WHEAT SEMOLINA PASTA — PRODUCT OF ITALY  
PATES ALIMENTAIRES DE SEMOULE BLE DUR — PRODUITE D'ITALIE  
GRANO INTEGRALE 100%  
ITALIANO CON FIBRA DI AVENA

Italian organic  
wheat in its  
wholeness and  
purity with the  
addition of oat  
fiber

recyclable pack

**NoW**  
no waste  
technology




Durum Wheat

*Triticum Durum*







Oat

*Avena Sativa*






**IL FUSILLO**  
rich in fiber  
the origin and the method 12x500 g

cooking   
thickness   
length 



**IL TORTIGLIONE**  
rich in fiber  
the origin and the method 12x500 g

cooking   
thickness   
length 



**LO SPAGHETTO**  
rich in fiber  
the origin and the method 20x500 g

cooking   
thickness   
length 



**LA PAPPARDELLA**  
bronze dye  
the origin and the method 5x400 g

cooking  10'  
thickness   
length 



# ARMANDO'S SPELT



DURUM WHEAT SEMOLINA PASTA – PRODUCT OF ITALY  
PÂTES ALIMENTAIRES DE SEMOULE BLE DUR – PRODUITE D'ITALIE  
FARRO 100% ITALIANO

one of the most ancient cereals for a genuine product, with excellent flavour and high digestability

recyclable pack

**NoW**  
no waste technology  
81 C/PAP



Spelt




*Triticum Spelta*

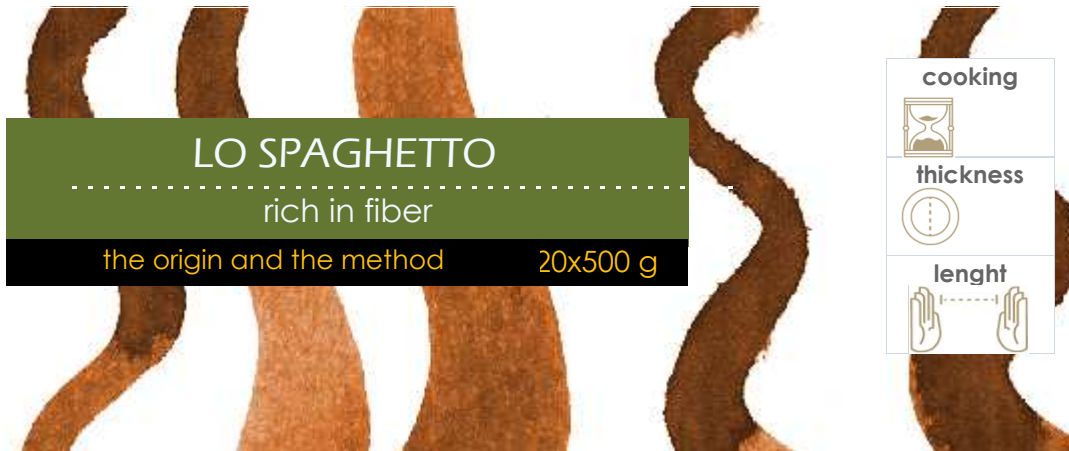








**LA TRECCIA**  
rich in fiber  
the origin and the method 12x500 g

cooking  
 10'  
thickness  
  
length  







**LO SPAGHETTO**  
rich in fiber  
the origin and the method 20x500 g

cooking  
  
thickness  
  
length  




**LA PENNA**  
rich in fiber  
the origin and the method 12x500 g

cooking  
  
thickness  
  
length  


# ARMANDO'S GLUTENFREE



DURUM WHEAT SEMOLINA PASTA – PRODUCT OF ITALY  
PÂTES ALIMENTAIRES DE SEMOULE BLE DUR – PRODUITE D'ITALIE

**MAIS, RISO E GRANO SARACENO 100% ITALIANO**



high quality Italian cereals for a product with excellent performance, naturally glutenfree

recyclable pack

**NoW**  
no waste technology

81 C/PAP



Brown Rice

*Oryza sativa*



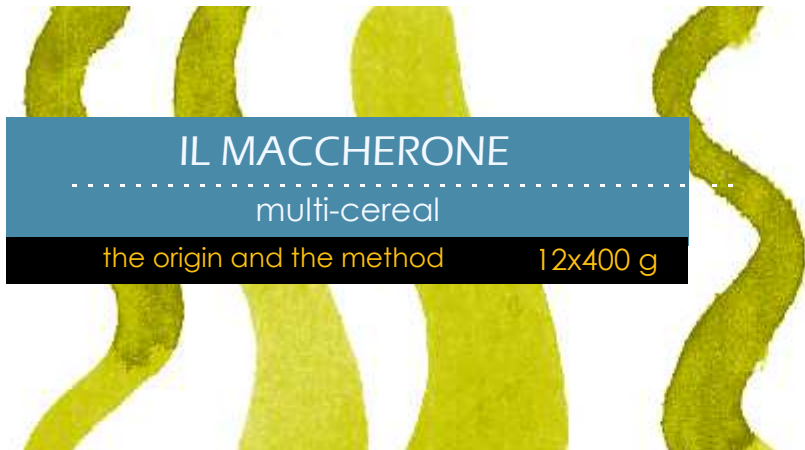
Mais

*Zea mays*



Buckwheat

*Fagopyrum esculentum*



## IL MACCHERONE

multi-cereal

the origin and the method

12x400 g

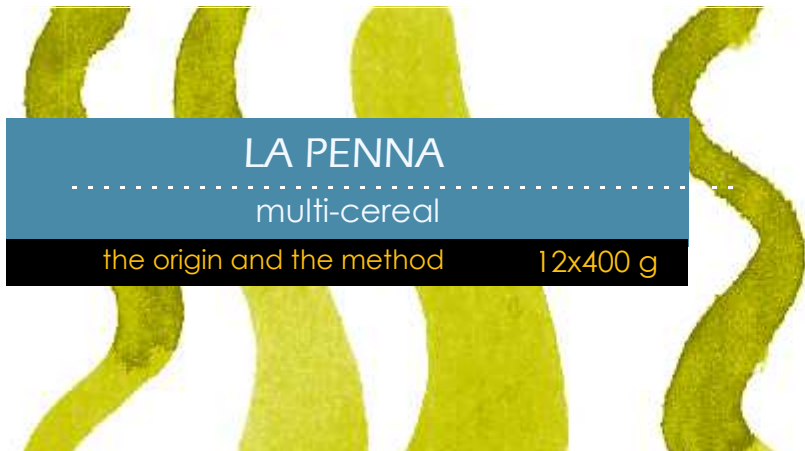
cooking



thickness



length



## LA PENNA

multi-cereal

the origin and the method

12x400 g

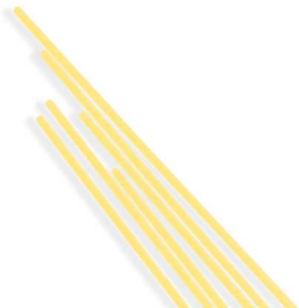
cooking



thickness



length



## LO SPAGHETTO

multi-cereal

the origin and the method

15x400 g

cooking



12'

thickness



length





# ARMANDO LEGUMES



DURUM WHEAT SEMOLINA PASTA — PRODUCT OF ITALY  
PÂTES ALIMENTAIRES DE SEMOULE BLE DUR — PRODUITE D'ITALIE

**LEGUMI 100% ITALIANI**



legumes as a high source of protein with a tasty product, naturally glutenfree

recyclable pack

**NoW**   
no waste C/PAP  
technology



Bean

*Phaseolus Vulgaris*



Chickpea

*Cicer arietinum*

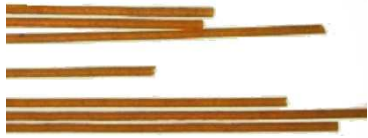


Red Lentil

*Lens culinaris*



# RED LENTIL



**LO SPAGHETTO**  
red lentil  
the origin and the method 12x250 g

cooking
7'
thickness
length



**LA PENNA**  
red lentil  
the origin and the method 12x250 g

cooking
7'
thickness
length

# CHICKPEA, LENTIL, PEA, BEAN



## IL FUSILLO

chickpea, lentil, bean, pea

the origin and the method

12x250 g

cooking



thickness



length



## LA LINGUINA

chickpea, lentil, bean, pea

the origin and the method

12x250 g

cooking



thickness



length



# ARMANDO'S FLAVOURS



DURUM WHEAT SEMOLINA PASTA — PRODUCT OF ITALY  
PÂTES ALIMENTAIRES DE SEMOULE BLE DUR — PRODUITE D'ITALIE

GRANO 100% ITALIANO

100% italian wheat  
combined with  
traditional italian  
flavours: umbria  
truffle, sicilian  
lemon, basel and  
garlic

recyclable pack

**NoW**  
no waste  
technology



Durum Wheat

*Triticum Durum*



Umbrian Truffle

*Tuber aestivum*



Sicilian Lemon

*Citrus × limon*

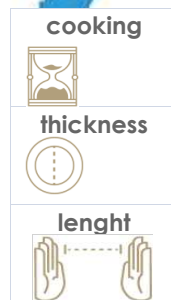


## IL TAGLIOLINO AL LIMONE

slow drying

the origin and the method

12x250 g

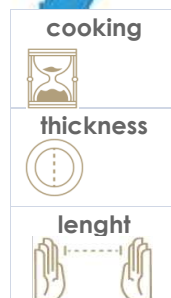


## IL TAGLIOLINO AL BASILICO

slow drying

the origin and the method

12x250 g

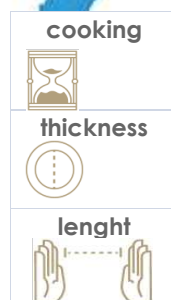


## IL TAGLIOLINO AL TARTUFO

slow drying

the origin and the method

12x250 g





# ARMANDO'S GNOCCHI



DURUM WHEAT SEMOLINA PASTA — PRODUCT OF ITALY  
PATES ALIMENTAIRES DE SEMOULE BLE DUR — PRODUITE D'ITALIE

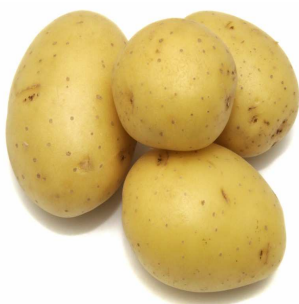
 PATATE 100% ITALIANE 



selected potatoes  
boiled and  
pressed (also  
glutenfree)

recyclable pack

**NoW**   
no waste C/PAP  
technology



Potato

*Solanum tuberosum*



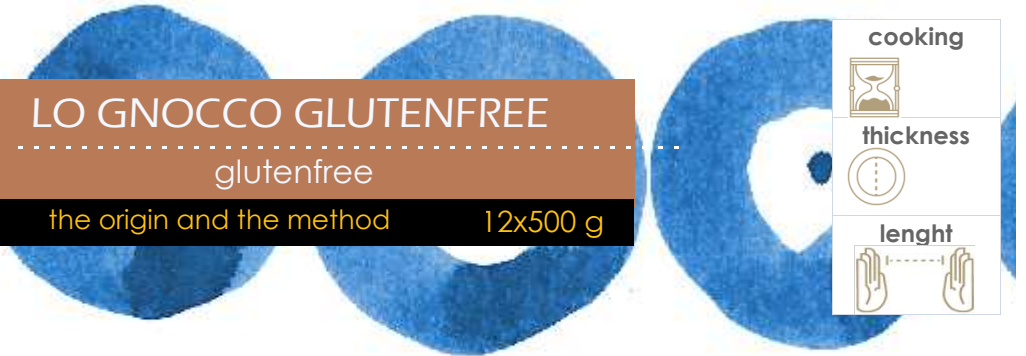


## LO GNOCCHO GLUTENFREE

glutenfree

the origin and the method

12x500 g



cooking



thickness



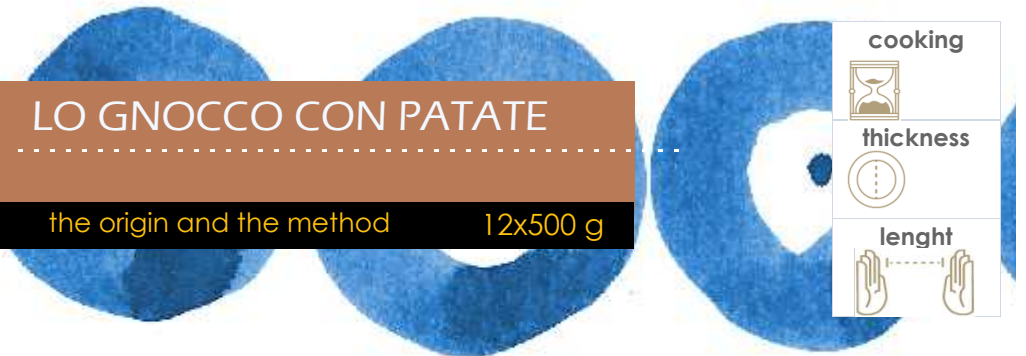
length



## LO GNOCCHO CON PATATE

the origin and the method

12x500 g



cooking



thickness



length







Company with its own Mill to ensure the overall control of the entire Production Chain

De Matteis Agroalimentare SpA  
Mill and Pasta Factory  
Valle Ufita 83040 Flumeri AV Italy  
[www.dematteisfood.com](http://www.dematteisfood.com)