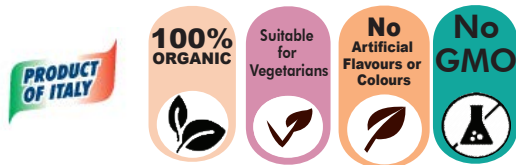




- Looking for a healthier alternative to regular pasta?
- The goodness in La Pasta di Camerino Organic Spelt pasta range makes it the perfect choice for those who are health conscious and want to indulge in a tasty plate of pasta with the right amount of protein and carbohydrates.
- Spelt is an ancient grain that is a great source of both fibre and protein and is free of wheat.
- It has a unique nutty flavour that will surely elevate your culinary experience.
- Made with Spelt flour from organic local farms.
- The dough is mixed in 3 phases at controlled low temperature for more than 30 minutes.
- Then extruded through traditional 'bronze dies', which gives the pasta a rougher texture to capture the maximum sauce, and finally goes through a slow drying process for 22 to 56 hours. This is what makes this pasta superior.
- The drying temperature is kept low in order to preserve the nutrition values and the excellent organoleptic features of the raw materials.



Organic Spelt Spaghetti
500g x 12 - CAM06



Organic Spelt
Penne Rigate
500g x 12 - CAM07



Organic Spelt Fusilli
500g x 12 - CAM08



BASILE IMPORTS
QUALITY IS OUR BUSINESS
 National Toll free Telephone:
 1800 BASILE or 1800 635 268
 National Toll free Fax: 1800 305 304

VICTORIA – Head Office
 401 Dorset Road (PO Box 714)
 BAYSWATER VICTORIA 3153
 T 03 9762 9311
 F 03 9762 9422

NEW SOUTH WALES
 17 Distribution Place
 SEVEN HILLS NSW 2147
 T 02 9624 7622
 F 02 9624 8622

SOUTH AUSTRALIA
 6 Commerce Crescent
 POORAKA SA 5095
 T 08 8262 9700
 F 08 8262 9777

WESTERN AUSTRALIA
 44 Resource Way
 MALAGA WA 6090
 T 08 9209 1266
 F 08 9209 1277

QUEENSLAND
 16 Hugo Place
 MANSFIELD QLD 4122
 T 07 3219 1255
 F 07 3219 1366