



- 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



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