



- La Pasta di Camerino pasta makes fresh, homemade, traditional and unforgettable tasting pasta, because quality matters.
- Made in the heart of Le Marche, Italy, using local Semolina and ingredients that are special to the Le Marche region.
- 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.



Spaghettini  
500g x 12 - CAM09



Elicoidali  
500g x 12 - CAM12



Fusilli  
500g x 12 - CAM14



Farfalle  
500g x 12 - CAM16