

OUR HISTORY

OUR COMPANY WAS
FOUNDED IN
TERRANUOVA B.NI (AR).
DURING THE ACTIVITY, WE
DISTINGUISHED OURSELVES
FOR THE AUTHENTICITY
OF THE PRODUCTS.

TODAY, OUR COMPANY IS
E.U. CERTIFIED AND
FOLLOWS THE DIRECTIVE
ON THE TRACIABILITY OF
THE PRODUCTS USED FOR
A TOTAL GUARANTEE OF
QUALITY.



UNA PASTA NON CI BASTA



OUR STAFF AT WORK



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OUR PASTA IS NOT
COMMON PASTA,
"IT'S THE PASTA"





THE NEW CHOCOLATE RAVIOLI

Our “ravioli” are not simply chocolat ravioli, because we use different ancient wheat.

Our raw materials are completely organic and striatly farm-to-table.

We have made use of materials intended to be also used by those who suffer from food intolerances.

OUR PRODUCTS

Farm-to-table foods, also defined by the more technical term “in the short supply chain”, are local products sold in close proximity to the place of production.

“Local” products, collected at the right time and immediately put on the market, guarantee greater freshness and better organoleptic characteristics thanks to the short transport time.

In this way also the consupcion of seasonel products is valued, this recovering link with the cycle of nature and with the local agricultural production.



OUR VALUES

Our company differs from others thanks to the presence of fundamental values of our products: for example quality.

In addition to the attention to food hygiene, we also guarantee the absence of harmful substances.

Our packaging respects nature and avoids pollution.

The products are prepared manually so as not to forget the craftsmanship that distinguished us.

