

MEDITERRANEAN
Est. FOODS 1990

DO YOU KNOW THE DIFFERENCE BETWEEN HIGH-END AND LOW-END PASTA?

The differences between a premium pasta and a low-end pasta are important and often this gap is underestimated both from a consumer and professional aspect. Let's be simple and clear about that and identify what really makes a premium pasta.

1) RAW MATERIAL

It probably seems obvious but the raw material is the first step of any production and without premium raw materials there won't be any premium output. It's better to immediately state that Italian pasta has to be produced only with DURUM WHEAT FLOUR, and the Italian government has strict control over this regulation.

2) SEMOLINA

When we talk about durum wheat flour, it's also important to understand that from the durum wheat milling, different quality levels of flour can be obtained: the top one is called SEMOLINA and it's the flour used to produce pasta, then we have SEMOLATO also used to produce pasta at a lower level followed by the normal FLOUR (for bread) and 2 more kinds of flour, FARINACCIO and BRAN.

3) BRONZE / TEFLON EXTRUSION

At the end of the production line, the pasta-producers may invest huge amounts of money on a bronze die plate that gives the pasta a rough and porous surface allowing pasta to better keep the cooking and most importantly to properly absorb any sauce VERSUS a cheap Teflon plate leaving the pasta smooth and far from the coarse effect obtained from the bronze die extraction.

4) LOW TEMPERATURE / HIGH TEMPERATURE DRYING

Pasta comes from dough, which is prepared mixing flour and water and so at the end of the production line is wet and has to be dried. In an industrial environment, there basically are two ways to finalise this process, a low-temperature/product-respectful method and a high-temperature/burning-product method. The final output is completely different and it's immediately obvious to identify premium and low-end pasta.



Explore our recipes
using De Cecco
Artisan Pasta on
our website
medifoods.co.nz/news

There are many other differences between a premium product and an average-low-end one but these are the most important.

Do you want to know something more about these aspects and how a real premium brand manages all this?

This is what De Cecco, the number one high-end pasta producer in the world does:

• Raw material

De Cecco has been selecting the best raw material since 1886 and no other producer can ensure more stability and top quality from this aspect. Before grinding, the wheat is tested at every level of the supply chain and must pass the most strict and rigorous laboratory tests before it arrives on the consumer's plate.

• Semolina

De Cecco use only Semolina flour for its production, a very coarse grain in order to maintain the central part of the wheat and an extremely high gluten index. De Cecco only uses less than 65% of the wheat, while average-low-end producers are above 90%.

• Bronze die

No need to say that the production is fully on Bronze die plates.

• Low temperature drying

The drying process by De Cecco can take up to 36 hours, 3 to 5 times the time required for a low-end producer to complete this process. This process results in an output that basically has the same white colour of the flour used to produce it.

• The X Factor

De Cecco prepares its dough with pure cold spring water, at a temperature less than 15°C to ensure the perfect maintenance of the protein level. As stated, the water is natural spring water as the factory is based in the amazing area of the National Park, Parco della Maiella, a unique and uncontaminated location.

When you eat Italian pasta, think about these points: it's very easy to claim to be a premium brand, but as a matter of fact only a few can be really identified as what they claim to be.

Now you know why!

Keep eating only the best - De Cecco!



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