

IMPASTO

n° 3 gr

INGREDIENTS OF SUSTAINABILITY

II
year



Andrea Bino
Marketing
Manager

EDITORIAL

Welcome to the third issue of **IMPASTO**, Surgital's magazine dedicated to those who believe that Italian food culture is a living heritage – one to be protected, innovated, and shared.

In these pages, we explore the deep meaning behind our mission: bringing the culture of Italian food to tables around the world, through its most authentic and beloved symbol – fresh pasta.

We do this by telling real stories and highlighting virtuous partnerships that speak of excellence, responsibility, and vision. Starting from the Food Valley, the cradle and engine of Italian cuisine, where tradition, technical knowledge, and creativity come together in a unique ecosystem.

Here is where Surgital has its roots and draws its momentum, also thanks to Food-ER, the agri-food education hub that brings together universities, institutions, and businesses to train the talents of tomorrow.

We share the strength of the agri-food supply chain through our partnership with Molino Casillo, based on quality, safety, and traceability. Because every carefully selected ingredient is a gesture of responsibility toward those who make and enjoy our products every day.

We celebrate dialogue between generations and cultures: with Trigabolo, the iconic restaurant of Italian culinary innovation, featured in a documentary we supported; and with the contest "Artusi Without Borders", a challenge that blends Artusi's traditional recipes with the creativity of young chefs from foreign backgrounds. Lastly, a special space is dedicated to one of our most treasured partnerships: Banco Alimentare, which for years has allowed us to turn surplus into resources, combining sustainability with solidarity.

This is what **IMPASTO** is all about: telling the story of a company nourished by values, a company that represents its land and brings a piece of Italy to the world – one dish at a time.

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SURGITAL AND THE FOOD VALLEY: Italian excellence on tables around the world



- 1** Surgital was founded and continues to grow in the heart of the Food Valley, combining the wisdom of tradition with the most advanced technology. This is where its **artisanal intelligence** takes shape: a production model that teaches machines the value of human gestures, bringing the authentic quality of Italian fresh pasta to the world.
- 2** We take part in the most important **international agri-food trade fairs** – including *Cibus*, *Tuttofood*, *Anuga*, *SIAL*, and many more – as ambassadors of Made in Italy pasta, promoting the Emilia-Romagna region and Italian **gastronomic culture on tables across the globe**.
- 3** **Food-ER** is the strategic project launched by the Emilia-Romagna Region to create an academic hub dedicated to food, uniting all regional universities to develop new skills at the intersection of science, technology, and communication in the agri-food sector.
- 4** **Surgital is an active member of the Food-ER Association**, a public-private network of companies and institutions. Through this partnership, the company strengthens its commitment to educating new generations and developing innovative solutions for the future of agri-food.

Surgital, a leader in frozen fresh pasta, plays a key role in Emilia-Romagna's Food Valley.

Through the Food-ER project, it invests in innovation, education, and sustainability to promote Italian agri-food excellence around the world.



Andrea Bino
Marketing Manager

Emilia-Romagna is the cradle of Italy's Food Valley - a region where **agri-food excellence intersects with a highly specialized industrial fabric**. From mechanics to ceramics, from shipbuilding to packaging technologies, from agriculture to food processing. Among all these sectors, agri-food stands out as its most

precious asset, driven by quality, research, sustainability, and safety. With 44 PDO and PGI products, Emilia-Romagna holds the national record for protected designation of origin labels. It is the beating heart of Made in Italy agri-food.

Its production ecosystem is geared toward Industry 4.0, thanks to a network of research centers, businesses, and institutions committed to promoting innovation. Supporting this momentum are organizations like **EFSA - the European Food Safety Authority**, based in Parma, and a rich calendar of trade fairs such as **Cibus, Cibus Tec, Macfrut, Sana, and Sigep**. These events reinforce the region's international position and create opportunities for knowledge exchange and business development.

Food-ER - the Food University of Emilia-Romagna - could only have been born here.

This initiative, promoted by the Region, aims to transform the Food Valley into an international hub for innovation and education. It brings together regional universities to create undergraduate and postgraduate programs dedicated to food, from research to communication.

To support this effort, the Food-ER Association was established - a public-private collaboration model between companies and institutions to fund educational paths, generate employment, and develop innovative projects in the agri-food sector. **Surgital plays a leading role in this initiative.**

As a **leader in frozen fresh pasta and ambassador of the Food Valley**, we chose to join the Food-ER Association to reaffirm our commitment: investing in education and the development of advanced technological solutions to bring Italian gastronomic excellence to the world.

Our focus is structured along four strategic lines: **precision agriculture, food safety, process innovation, and by-product valorization**. Through these, we contribute to making the supply chain increasingly competitive and sustainable.

With Food-ER, our vision takes shape

The Food Valley is a legacy to be preserved - An evolving ecosystem that demands investment in education, research, and innovation.

Food-ER translates the agri-food identity of the region into a platform for future development:

A center for study and an innovation lab where academic knowledge and business expertise merge to generate sustainable, cutting-edge solutions.

Recognizing its strategic value, we immediately asked to join and



contribute actively, offering our experience in frozen fresh pasta and the artisanal intelligence that sets us apart.

Through Food-ER, we aim to strengthen the Food Valley's global role, promoting its gastronomic excellence and a development model rooted in skills, research, and vision.

A tangible ecosystem for innovation and the territory

Surgital is deeply rooted in the local area. All production takes place in Lavezzola.

We foster synergies with local companies, universities, and cultural initiatives.

Even corporate welfare serves as a growth driver for local businesses, which find a solid partner in Surgital.

Romagna's fresh pasta is the symbol of Italian pasta worldwide.

We don't just export a product - we share a food culture, a territory, and a tradition.

Artisanal Intelligence

Being ambassadors of tradition means looking to the future with advanced tools.

For us, Artisanal Intelligence means industrial production with a craftsman's heart.

Machines replicate the gestures of master pasta makers, adjusting processes with the sensitivity of those who work fresh pasta by hand.

Every day, our artisans evaluate and calibrate the dough based on variables that constantly change - just like a chef would in their own kitchen.

Freezing is the key to preserving quality, flavor, and texture, ensuring shelf life without compromise.

It's the most natural technology for maintaining the freshness and nutritional properties of a product - just like it was freshly made.

This is our Artisanal Intelligence: a balance between tradition, innovation, sustainability, and authenticity.

Our recipes and processes honor Italian culinary culture, ensuring quality and safety on a global scale.

Even our advanced packaging protects and enhances the product, while reducing environmental impact.

With this approach, Surgital brings true fresh pasta to the world.



- 1 Surgital selects only partners who share its values: quality, safety, reliability, and innovation.**
The collaboration with **Molino Casillo** arises from this shared vision and ensures an agri-food supply chain of excellence, from grain to pasta.
- 2** For us, selecting raw materials is a rigorous process: food safety comes first, followed by consistent **quality, service continuity, and finally, price.** Casillo meets these criteria with a strong and high-performing milling network.
- 3** Surgital and Molino Casillo are two Italian excellences that carry forward the gastronomic culture of our country, blending tradition and innovation. With **Artisanal Intelligence**, Surgital teaches machines to work like skilled hands, while Casillo adopts advanced technologies to preserve the quality of the grain.
- 4 Sustainability** is a core shared value: both companies work towards a transparent, responsible, and traceable supply chain, mindful of the environment and people.

MOLINO CASILLO AND SURGITAL: from the mill to the table

A partnership built on quality, safety, and innovation, aimed at ensuring an excellent agri-food supply chain and bringing authentic Italian pasta to the world.



Garganelli, bottoni, tortellini, rigatoni, bauletti, ravioli, cavatelli, orecchiette. The names of pasta are countless. However, until the late 15th century, they were all called “maccheroni.” Only later did each shape acquire its own name. This variety tells the story of customs, geography, and

the culture of our cuisine.

A simple food – water, semolina, and care – but incredibly rich in history. And precisely because it is essential in composition, the ingredients must be the finest.

For the entire agri-food supply chain, and even more so for a product so representative of our culture, strategic partnerships are essential. They are crucial to ensuring excellence and responding to an increasingly demanding market focused on quality, ethics, and performance.

Surgital has always selected suppliers who share the same standards of excellence and safety. The collaboration with Molino Casillo, a leader in grain milling, is a virtuous example of how shared values and missions can create a supply chain of excellence.

Key Criteria for an Excellent Agri-food Supply Chain

For us, selecting a supplier means identifying a strategic partner with whom to build trust and share values. It is a rigorous process, based on indispensable principles.

“When we choose a supplier, we always follow four essential criteria, in a specific order: food safety, quality, service, and price. Safety comes first: without it, the collaboration cannot even begin. Then we assess quality, which must be consistent and aligned with our standards. Only then do we consider the reliability of service, and finally, price,



which can never outweigh the other three factors.” Paolo Tassinari, Operations Director at Surgital.

This approach ensures that raw materials consistently meet our standards and the expectations of our customers. Molino Casillo fits into this vision with its experience and ability to offer a consistent product that meets the required specifications. Another essential aspect is supply reliability. Ensuring continuous supplies is crucial to maintaining productivity and consistent service.

“Casillo has a production structure with multiple milling plants, a great added value for us. If a batch has problems, a delivery is delayed, or raw materials are missing, we can rely on another mill. This ensures operational continuity and security for our customers.” adds Paolo Tassinari.

A Bond Built on Tradition, Innovation, and Responsibility

In addition to the final product, the collaboration between Surgital and Molino Casillo is based on quality, respect for tradition, and a focus on innovation and sustainability.

Both companies are rooted in Italian gastronomic culture and want to preserve its authenticity. The selection of raw materials and respect for artisanal processing ensure products that reflect the truest traditions of our country.

Surgital, with its experience in frozen fresh pasta, and Molino Casillo, with its milling know-how, carry this legacy forward with attention to detail and quality.

However, tradition does not mean stagnation. Both companies have innovated their processes while maintaining a connection to

craftsmanship.

Pursuing the magical balance we call Artisanal Intelligence, Surgital has taught machines to work like skilled hands, using advanced technologies while respecting traditional rhythms.

Molino Casillo has introduced advanced milling methods to obtain high-quality semolina, preserving its properties.

“Our semolina must meet very precise standards. We aim for uniform granulation to ensure consistency in the production process, a specific protein content to produce elastic and durable pasta, and good gluten quality, which affects the structure of the finished product. We also control the ash residue, which is an indicator of impurities and the method of extraction used by the mill.”

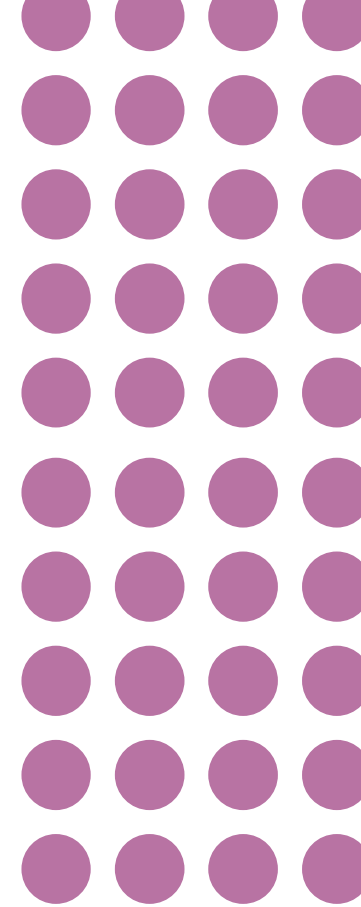
This vision is also accompanied by a strong commitment to sustainability. Surgital analyzes and intervenes at every stage of the supply chain: from selecting suppliers to reducing environmental impact in processes.

Molino Casillo also pursues this philosophy, paying attention to the traceability and quality of raw materials, contributing to a safer and more transparent supply chain.

A solid and virtuous partnership, built on shared values.

SURGITAL CELEBRATES TRIGABOLO: a tribute to an icon of Italian cuisine

With the docufilm “**Il Trigabolo - Storia di un ristorante leggendario**”, Surgital reaffirms its role as an ambassador of Italian gastronomic culture, promoting the roots of the Food Valley and the visions that have made it great.



Elena Bacchini
Marketing Director

There is an invisible thread that connects the history of Italian haute cuisine to Surgital. A thread that intertwines passion, vision, and deep roots in the territory.

For this reason, on Monday, January 20th, at the Lavezzola headquarters, Surgital hosted the press presentation of the trailer for the docufilm “**Il Trigabolo - Storia di un ristorante leggendario**” about the legendary restaurant in Argenta, celebrating the common roots and shared vision: innovating within tradition to bring authentic Italian cuisine to the world. The project, still in production, will pay tribute to one of the most iconic places in Italian gastronomy, where, in the 1980s, a true revolution in flavors and techniques was born. A creative laboratory that anticipated the times and helped rewrite the rules of haute cuisine. An experience that, like Surgital, is rooted in the Food Valley of Emilia-Romagna, a land of knowledge, tradition, and continuous innovation.



Born in Argenta from the vision of Giacinto Rossetti, Il Trigabolo was a pioneering laboratory where young talents like Igles Corelli, Bruno Barbieri, Mauro Gualandi, and Bruno Biolcati reinvented Italian cuisine by blending local products, technique, and creative freedom. During the presentation event, the teaser of the docufilm was shown, paying tribute to one of the most extraordinary experiences in Italian dining. Directed by Mauro Bartoli and produced by Lab Film, post-production aims to be completed through a crowdfunding campaign. The project aims to preserve for future generations a story that changed national gastronomy.

Surgital, custodian and promoter of Italian gastronomic culture

Surgital chose to support and promote this initiative because it shares the spirit and values.

“Il Trigabolo is part of our history. Like Surgital, it was born in this territory and had the courage to look beyond, to innovate while staying true to its identity. This is our mission: to promote Italian gastronomic culture worldwide, enhancing what makes us unique.”

Elena Bacchini, Marketing Director



Today, Surgital brings Italian fresh pasta to the tables of over 60 countries. It doesn't just offer a product: it provides solutions for catering and food service, building a relationship of trust, quality, and



- 1 Surgital hosted the trailer of the docufilm *"Il Trigabolo - Storia di un ristorante legendario"*, paying tribute to an icon of Italian cuisine and its shared roots in the Food Valley.
- 2 The project tells the story of a **gastronomic revolution born in Argenta** in the 1980s, based on **creativity, experimentation, and respect for tradition**: a vision that Surgital fully embraces in its ongoing path of innovation.
- 3 With its support for the docufilm, **Surgital promotes Italian gastronomic culture worldwide, enhancing Made in Italy** through its solid, high-performance, and sustainable supply chain.
- 4 **Today, Surgital brings Italian fresh pasta to the tables of over 60 countries**, offering not only a product but complete solutions for food service and high-quality catering.

service with every customer. A philosophy born from the heart of the territory and looking toward the future, just like Il Trigabolo did thirty years ago.

With its support of the docufilm, Surgital reaffirms its commitment to promoting a food culture that is memory, storytelling, and identity. It is art, passion, and a story that deserves to be passed on.

"Supporting this film is an honor for us because it tells the same energy that drives our work every day: the desire to bring Italian gastronomic culture to the world, with respect for tradition and the drive for innovation. Il Trigabolo and Surgital share the same DNA, made of artisanal intelligence and love for the territory."

Elena Bacchini, Marketing Director

Artisanal intelligence is indeed the beating heart of Surgital: a way of working that teaches machines the knowledge of hands to offer food service professionals an excellent product and a true service solution. Surgital positions itself as a reliable partner for catering, capable of anticipating tastes and trends, offering a complete, flexible, and high-performance range.

Through events and projects like this, Surgital reaffirms its mission: to promote authentic Italian cuisine, bring fresh pasta to tables around the world, and build a solid and sustainable supply chain that always ensures quality, safety, and continuity.

L'ARTUSI SENZA CONFINI



- 1** Surgital, in collaboration with Casa Artusi, launches the contest 'L'Artusi senza confini' to celebrate Italian cuisine reinterpreted by young chefs of foreign origin, promoting cultural exchange and international openness.
- 2** The competition highlights Italian gastronomic tradition, starting from the recipes of Pellegrino Artusi, reimagined in a contemporary way with a creative touch linked to the participants' origins.
- 3** Surgital places its fresh pasta from the Laboratorio Tortellini line at the center of the contest, making it a mandatory ingredient for the dishes in competition, reaffirming its role as a partner for quality catering and promoter of authentic Italian fresh pasta worldwide.
- 4** Through this initiative, Surgital strengthens its commitment to spreading Italian gastronomic culture, demonstrating how tradition can engage with innovation and transcend any boundaries.
- 5** The contest is a concrete example of how Surgital builds bridges between cultures and values new interpreters of cuisine, confidently looking toward emerging talents and future generations.



INTRODUCING “ARTUSI WITHOUT BORDERS”: italian cuisine (re)imagined by international chefs

Surgital, in collaboration with Casa Artusi, launches a contest to award the best interpretations of traditional Italian dishes by young professionals of non-Italian origin.



CASA ARTUSI



Andrea Bino
Marketing Manager

"I love beauty and goodness wherever they can be found." This famous motto by one of the fathers of Italian cuisine encapsulates the essence of a new initiative aimed at celebrating it in its most authentic and least parochial dimension.

A cuisine that remains deeply rooted in the territory and tied to tradition, but at the same time, constantly evolving and open to influences, able to break down geographical and cultural barriers and project itself into an international dimension, where new interpretations and new interpreters can emerge.

Thus, "**L'ARTUSI SENZA CONFINI**" was born: a new **contest aimed at young chefs of foreign origin and/or non-Italian heritage working in Italy**, promoted by **Surgital** together with **Casa Artusi**, in collaboration with Grande Cucina, with the objective of promoting multiculturalism and culinary influences.

L'Artusi Senza Confini: Who Can Apply

The theme of the contest is the **creation of an original dish based on fresh pasta, inspired by a recipe from the Italian tradition found in Pellegrino Artusi's book "La Scienza in cucina e l'Arte di mangiar bene,"** reinterpreted with an international twist and influenced by the candidate's country of origin.

The finalists, all strictly **under 35 years old**, must use one of Surgital's Laboratorio Tortellini product line references as a mandatory ingredient, with no additional restrictions on other ingredients or the type of dish to be made (starter, main, dessert, etc.).

Contest Details and the Jury

Candidates will be selected and then judged during a **live cooking event scheduled for May 12th, 2025, at Casa Artusi's venue**, where the winner will be determined. A prestigious jury will preside over the selection, including Michelin-starred chef Luca Marchini, owner of the L'Erba del Re restaurant in Modena, academic **Andrea Gianotti**, professor at the University of Bologna and Coordinator of the Gastronomy Science and Culture Degree Program, journalist **Martina Liverani**, director of Grande Cucina **Federico Lorefice**, alongside a marketing representative from Surgital and one from Casa Artusi.

Registrations will be collected between mid-February and the end of April 2025 through the website italiangourmet.it/lartusisenzaconfini, where the full contest regulations and details will be available.

Prizes

There are several exciting prizes at stake. All finalists will be awarded a **participation certificate**, and their dish created during the contest will be featured in a digital recipe book.

The top three winners will receive an additional prize: **the opportunity to participate as guest chefs at the XXIX Festa Artusiana in Forlimpopoli** in June 2025, each with a day dedicated to presenting their own menu.

The overall winner (first place) will also win a "one-to-one" professional training course on fresh pasta and first courses, lasting 20 hours, at the Congusto Institute in Milan.

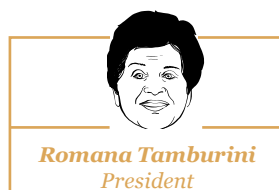


Banco Alimentare

A historic collaboration against food waste, providing concrete assistance to those in need.

- 1** Surgital collaborates with the Fondazione Banco Alimentare Emilia-Romagna to transform surpluses into resources, combining sustainability and solidarity.
- 2** We actively contribute to the fight against food waste by donating high-quality frozen products that enrich the nutritional offerings for those in need.
- 3** Thanks to an advanced logistics system and the use of smart technologies, **Surgital manages donations with efficiency and precision**, reducing waste and ensuring timeliness in distribution.
- 4** Through this commitment, Surgital **promotes a culture of food sustainability** that goes beyond the quantities donated, because every industrial reality can give value to its product, transforming it into a concrete symbol of hope, dignity, and a more equitable, circular, and conscious future.

SURGITAL AND BANCO ALIMENTARE: together for a more supportive and sustainable future



Romana Tamburini
President

The partnership between Surgital and the Banco Alimentare Emilia-Romagna Foundation is a story of commitment that has lasted for many years. A relationship based on shared values: respect for food and the desire to transform food surpluses into resources for those in need.

This collaboration was born to fight food waste and respond concretely to the needs of the territory, creating an impact that goes beyond simple donation.

Food Waste in Italy

In 2024, food waste remains a global challenge: about one-third of the food produced is thrown away. In Italy, 12.7% of the loss originates from production, 12% from processing, 6.8% from distribution, and 68.6% from domestic consumption.

The foodservice sector contributes approximately 26% to national waste. On average, 36 kg of food per person are wasted each year in restaurants, canteens, and catering services. Among the causes: incorrect demand forecasts, poor management of quantities, and regulations that hinder redistribution. The most affected products are fruits, vegetables, bread, and cooked but unsold food. It is urgent to

intervene with better planning and recovery strategies to reduce the environmental and economic impact.

A Partnership that Makes a Difference

Since 1991, Banco Alimentare Emilia-Romagna has been recovering food surpluses to distribute them to a network of partner organizations. Surgital is a key partner.

"Beyond being a historic partner, Surgital is an example of how the industry can become an active part of the social fabric," explains Stefano Dalmonte, President of Banco Alimentare Emilia-Romagna. "Every month we receive high-quality surplus products that enrich our food basket."

The relationship is based on trust and innovation.

"With Surgital, we have fine-tuned management methods that allow us to optimize donations. It's a reality that surprises us with new products and exclusive samples," adds Gianluca Benini, Director of Banco Alimentare.

The donated frozen products allow the foundation to diversify its offer, which is usually focused on long shelf-life foods. Thanks to these synergies, Banco Alimentare distributes thousands of tons of food each year to more than 727 organizations, reaching over 133,000 people.

"Collaborating with Banco Alimentare allows us to make a concrete contribution to the fight against food waste," says Romana Tamburini, President of Surgital Spa. "This partnership turns surpluses into resources, combining sustainability and solidarity."

Efficient Logistics for the Common Good

Logistical efficiency is a key strength of the partnership. Thanks to automation and the use of artificial intelligence-based tools, Surgital optimizes surplus management by monitoring stock, expiration dates, and extensions. The logistics system in Lavezzola enables quick evaluation and planning of surplus movement.

"The precision with which Surgital manages its donations allows us to work more efficiently," emphasizes Dalmonte. "This way, we can distribute high-quality food to the right recipient, in the right quantity, at the right time."

Solidarity and Sustainability in Action

In 2023, Banco Alimentare Emilia-Romagna distributed over 10,743,682 kg of food, which can be converted into 21.5 million meals. 736 charitable organizations benefited, and 140,690 people in need were reached by the organizations.

Surgital has been contributing to these results for some time. From 2014 to 2024, it donated 163,707.91 kg of food, offering significant nutritional variety thanks to the breadth of its production.

"Surgital's products allow us to offer a more varied and balanced diet," emphasizes Gianluca Benini.

The next step is to measure the impact of the collaboration to quantify the value generated.

"Measuring the impact means telling a story with clear and transparent data," says Romana Tamburini. "Spreading a culture of giving means involving teams and stakeholders, stimulating conscious participation."

"Sharing needs to share the meaning of life": this principle guides the activities of Banco Alimentare, which promotes awareness, education about giving, and circularity in food production.

Surgital is determined to continue this collaboration, with the goal of further expanding its contribution.

"Every meal donated is not just food: it's hope, dignity, and the future," concludes Romana Tamburini.

LEARN MORE ABOUT
OUR COMMITMENT TO
SUSTAINABILITY:
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 Dossier.



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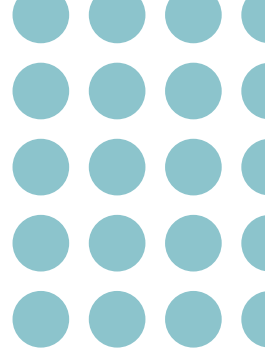
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