



Garofalo

PASTA DI GRAGNANO IGP
STORICO PASTIFICIO GAROFALO DAL 1789





Garofalo

GRAGNANO AND THE HISTORY OF GAROFALO

Garofalo Pasta is produced in Gragnano, near Naples in the South of Italy. Since the 1500s, Gragnano, with the right wind, humidity and sun, has been the ideal place for drying pasta, the most delicate phase in pasta production. Its mills, springs and legendary artisanal traditions, celebrated by poets and historians, have made the city the “homeland of pasta”.

The Garofalo brand's history dates back to 1789 in Gragnano when, by Royal Decree, Mr. Garofalo obtained the official license for making and selling “well-made pasta”. Since those days, Garofalo Pasta had been synonymous with excellence.

OUR PHILOSOPHY

Nothing to Hide!

Garofalo wraps its premium product in transparent packaging inspired by the philosophy that there is “nothing to hide and everything to share”, and in the belief that high quality pasta is beautiful to look at.

Garofalo pasta is made using bronze dies, a method in use since ancient times long before today's alternatives of Teflon and plastic dies existed. Pasta made using the traditional bronze dies has a slightly rough texture and porous surface that absorb the sauce better, giving every mouthful a fuller flavour.

The difference between Garofalo Pasta and other pasta is in the selection of the raw materials: only the finest durum wheat semolina from Italy and from the hot and dry areas of Arizona and Australia.



Scan the QR Code and watch the **video**.



GAROFALO - PASTA DI GRAGNANO IGP

The “Pasta di Gragnano” is the only dry pasta variety recognized by the European Commission as an IGP.

Gragnano IGP was founded to testify the history of Gragnano and its pasta production methods.

There are specific rules that govern the production of “Pasta di Gragnano IGP”: the dough, which must be produced within the municipality of Gragnano, only with high quality durum wheat semolina and water from local aquifers; for the production of pasta it is mandatory to use bronze dies; after cooling (within 24 hours), the pasta must be packaged on site, without being moved; the minimum protein level of the final product must be 13%.

Gragnano IGP pasta is produced by fourteen companies belonging to the “Consorzio di Gragnano IGP”. Pastificio Lucio Garofalo is the biggest producer of dry pasta (both IGP, and non-IGP) in Gragnano.



Scan the QR Code and watch the **video**.









STANDARD CUTS

LONG CUTS

STANDARD CUTS - LONG CUTS








CAPELLINI
COD. PGRE010028A0

 Pack 500 gr 1 lb	 Packs for case 24x500 gr 20x1 lb	 Cooking time 4 min
 Diameter 1 mm	 Thickness -	 Length 260 mm



SPAGHETTINI
COD. PGRE010427AE







 Pack 500 gr 1 lb	 Packs for case 24x500gr 20x1 lb shelf-ready 16x500gr	 Cooking time 6 min
 Diameter 1,5 mm	 Thickness -	 Length 260 mm



SPAGHETTI
COD. PGRE010426AE








 Pack 500 gr 1 lb	 Packs for case 24x500gr 20x1 lb shelf-ready 16x500gr	 Cooking time 11 min
 Diameter 1,9 mm	 Thickness -	 Length 260 mm



**SPAGHETTI
ALLA CHITARRA**
COD. PGRE021003A0



 Pack 500 gr	 Packs for case 20x500 gr	 Cooking time 14 min
 Diameter --	 Thickness 2 mm	 Length 260 mm









STANDARD CUTS - LONG CUTS



BUCATINI
COD. PGRE010420AE









 Pack 500 gr 1 lb	 Packs for case 24x500 gr 20x1 lb	 Cooking time 9 min
 Diameter 2,8 mm	 Thickness 0,95 mm	 Length 260 mm



LINGUINE
COD. PGRE010408AE









 Pack 500 gr 1 lb	 Packs for case 24x500gr shelf-ready 16x500gr	 Cooking time 10 min
 Width 3 mm	 Thickness 1,55 mm	 Length 260 mm



FETTUCCE
COD. PGRE010406AE









 Pack 500 gr 1 lb	 Packs for case 24x500 gr 20x1 lb	 Cooking time 13 min
 Width 5,2 mm	 Thickness 1,5 mm	 Length 260 mm



SPAGHETTONE
GRAGNANESE XXL
COD. PGRE010423AE



 Pack 500 gr	 Packs for case 24x500 gr	 Cooking time 16 min
 Diameter 2,5 mm	 Thickness -	 Length 260 mm



PENNE ZITI RIGATE

Garofalo



500g e

LA PASTA DI GRAGNANO DAL 1789
STORICO PASTIFICIO GAROFALO



STANDARD CUTS







SHORT CUTS



**PENNE ZITI
RIGATE**

COD. PGRE0F2707AE




 Pack 500 gr 1 lb	 Packs for case 16x500 gr 12x1 lb shelf-ready 10x500 gr	 Cooking time 11 min
 Diameter 8,8 mm	 Thickness 1,2 mm	 Length 48 mm



**MEZZE PENNE
RIGATE**

COD. PGRE0F2708A0









 Pack 500 gr	 Packs for case 16x500 gr	 Cooking time 11 min
 Diameter 8,8 mm	 Thickness 1,2 mm	 Length 30 mm



**PENNE MEZZANI
RIGATE**

COD. PGRE0F2473AE









 Pack 500 gr 1 lb	 Packs for case 16x500 gr 12x1 lb	 Cooking time 9 min
 Diameter 5,7 mm	 Thickness 1 mm	 Length 40 mm



FUSILLI PRIMAVERA

COD. PGRE0F2663AT









 Pack 500 gr	 Packs for case 16x500 gr	 Cooking time 11 min
 Diameter 10 mm	 Thickness 1,3 mm	 Length 35 mm

STANDARD CUTS - SHORT CUTS









FARFALLE TRICOLORE
COD. PGRE0F2378AT

 Pack 500 gr	 Packs for case 16x500 gr	 Cooking time 11 min
 Width 25 mm	 Thickness 1,3 mm	 Length 33 mm



RIGATONI
COD. PGRE0F2435AE









 Pack 500 gr	 Packs for case 16x500 gr shelf-ready 10x500 gr	 Cooking time 13 min
 Diameter 18 mm	 Thickness 1,2 mm	 Length 40 mm



ELICOIDALI
COD. PGRE0F2440AE









 Pack 500 gr 1 lb	 Packs for case 16x500 gr 12x1 lb shelf-ready 10x500 gr	 Cooking time 12 min
 Diameter 12 mm	 Thickness 1,1 mm	 Length 38 mm



PENNE ZITI LISCE
COD. PGRE0F2705A0



 Pack 500 gr 1 lb	 Packs for case 16x500 gr 12x1 lb	 Cooking time 11 min
 Diameter 8,5 mm	 Thickness 1,2 mm	 Length 53 mm



STANDARD CUTS - SHORT CUTS



SEDANINI
COD. PGRE0F2048A0









 Pack 500 gr	 Packs for case 16x500 gr	 Cooking time 9 min
 Diameter 5,2 mm	 Thickness 1,1 mm	 Length 30 mm



DITALONI RIGATI
COD. PGRE0F2062A0









 Pack 500 gr	 Packs for case 16x500 gr	 Cooking time 12 min
 Diameter 9,5 mm	 Thickness 1,25 mm	 Length 12 mm



BOCCOLE
COD. PGRE0F2666A0



 Pack 500 gr	 Packs for case 16x500 gr	 Cooking time 13 min
 Diameter 17,5 mm	 Thickness 1,2 mm	 Length 12 mm








STANDARD CUTS - SHORT CUTS



**FUSILLI BUCATI
CORTI
COD. PGR0F2064AE**






 Pack 500 gr	 Packs for case 16x500 gr	 Cooking time 9 min
 Diameter 9 mm	 Thickness 0,95 mm	 Length 27 mm



**GEMELLI
COD. PGR0F2065AE**









 Pack 500 gr	 Packs for case 16x500 gr	 Cooking time 8 min
 Diameter 7 mm	 Thickness 1,05 mm	 Length 35 mm



**CASARECCE
COD. PGR0F2091AE**









 Pack 500 gr	 Packs for case 16x500 gr shelf-ready 10x500 gr	 Cooking time 11 min
 Diameter 8,5 mm	 Thickness 1,25 mm	 Length 41 mm



**FUSILLI
COD. PGR0F2463AE**



 Pack 500 gr 1 lb	 Packs for case 16x500 gr 12x1 lb shelf-ready 10x500 gr	 Cooking time 10 min
 Diameter 11 mm	 Thickness 1,3 mm	 Length 35 mm



STANDARD CUTS - SHORT CUTS



RADIATORI
COD. PGRE0F2487AE



	Pack 500 gr 1 lb		Packs for case 16x500 gr 12x1 lb shelf-ready 10x500 gr		Cooking time 8 min
	Width 16 mm		Thickness 1,2 mm		Length 25 mm



RICCIOLI
COD. PGRE0F2285A0



	Pack 500 gr		Packs for case 16x500 gr 8x500 gr		Cooking time 11 min
	Width 13,5 mm		Thickness 1,15 mm		Length 34 mm



MAFALDA CORTA
COD. PGRE0F2210AE



	Pack 500 gr		Packs for case 16x500 gr shelf-ready 10x500 gr		Cooking time 9 min
	Width 14 mm		Thickness 1,2 mm		Length 31 mm



FARFALLE
COD. PGRE0F2078AE




	Pack 500 gr 1 lb		Packs for case 16x500 gr 12x1 lb shelf-ready 10x500 gr		Cooking time 14 min
	Width 25 mm		Thickness 1,3 mm		Length 33 mm

STANDARD CUTS - SHORT CUTS



LUMACA RIGATA
COD. PGRE0F2090A1







 Pack 500 gr	 Packs for case 16x500 gr	 Cooking time 10 min
 Diameter 14 mm	 Thickness 1,25 mm	 Length 23 mm



CAPPELETTI
COD. PGRE0F2093AE









 Pack 500 gr	 Packs for case 16x500 gr shelf-ready 10x500 gr	 Cooking time 9 min
 Diameter 21 mm	 Thickness 1,05 mm	 Length 18 mm



RUOTE
COD. PGRE0F2129AE




 Pack 500 gr	 Packs for case 16x500 gr	 Cooking time 10 min
 Diameter 22 mm	 Thickness 1,1 mm	 Length 8 mm



GNOCCHI SARDI
COD. PGRE0F2096AE



 Pack 500 gr	 Packs for case 16x500 gr	 Cooking time 11 min
 Width 12 mm	 Thickness 1,1 mm	 Length 25 mm



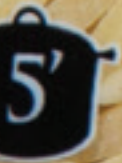
Garofalo

Garofalo



ORZO

Garofalo



500g e

Dal 1878
pastai
sintesi
piatto. Un
assaggiare

Depuis 1878
de Pastes
qualité
qu'élegante

Desde 1878
trabajamos
única, una
vista y proba

Generazione
Pastorale
Gragnano
Qualità. S
Ben Gaudio







Stare a
master
create
tre qualità
taste

STANDARD CUTS

SOUP CUTS









CAPELLINI SPEZZATI
COD. PGR0F2190A0

 Pack 500 gr 1 lb	 Packs for case 16x500 gr 12x1 lb	 Cooking time 4 min
 Diameter 1 mm	 Thickness --	 Length 22 mm



STELLINE
COD. PGR0F2103A0









 Pack 500gr 250gr	 Packs for case 16x500gr 12x250 gr	 Cooking time 5 min
 Diameter 6 mm	 Thickness 1,2 mm	 Length -



ORZO
COD. PGR0F2106AE



 Pack 500gr 250gr 1 lb	 Packs for case 16x500gr 12x250 gr 12x1 lb	 Cooking time 5 min
 Diameter 2,6 mm	 Thickness 1,2 mm	 Length 10 mm



42-6

FUSILLONE

Garofalo

13'

500g e

LA PASTA DI GRAGNANO DAL 1789
STORICO PASTIFICIO GAROFALO



SPECIAL CUTS

SPECIAL CUTS



ORECCHIETTE
COD. PGRE0F2293AE



	Pack 500 gr 1 lb	Packs for case 16x500 gr 12x1 lb	Cooking time 13 min
	Diameter 20 mm	Thickness 1,6 mm	Length 9 mm



TAGLIATELLE NIDO
COD. PGRE018133AE



	Pack 500 gr	Packs for case 12x500 gr shelf-ready 8x500 gr	Cooking time 7 min
	Width 6,2 mm	Thickness 1,05 mm	Diameter 60 mm



PAPPARDELLE NIDO
COD. PGRE018135A0



	Pack 500 gr 1 lb	Packs for case 12x500 gr 12x1 lb	Cooking time 8 min
	Width 16 mm	Thickness 1,1 mm	Diameter 60 mm



SCHIAFFONI
COD. PGRE018200AE



	Pack 500 gr 1 lb	Packs for case 12x500 gr 12x1 lb	Cooking time 16 min
∅	Diameter 30 mm	Thickness 1,42 mm	Lenght 40 mm



CALAMARATA
COD. PGRE018202AE



	Pack 500 gr 1 lb	Packs for case 12x500 gr 12x1 lb	Cooking time 16 min
∅	Diameter 32 mm	Thickness 1,42 mm	Lenght 22 mm



LUMACONI
COD. PGRE018482AE



	Pack 500 gr	Packs for case 12x500 gr shelf-ready 8x500 gr	Cooking time 14 min
∅	Diameter 34 mm	Thickness 1,4 mm	Lenght 42 mm



FUSILLONE
COD. PGRE018763A0



	Pack 500 gr	Packs for case 12x500 gr shelf-ready 8x500 gr	Cooking time 13 min
∅	Diameter 18 mm	Thickness 1,3 mm	Lenght 45 mm



CONCHIGLIONI
COD. PGR018821AE






Pack 500 gr	Packs for case 12x500 gr shelf-ready 8x500 gr	Cooking time 16 min
Width 26 mm	Thickness 1,4 mm	Lenght 73 mm



FUSILLI LUNGHI
COD. PGRF021125AE



 Pack 500 gr	 Packs for case 20x500 gr 10x500 gr	 Cooking time 14 min
 Width 7 mm	 Thickness 1,1 mm	 Lenght 440 mm



Garofalo

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