

# PRODUCT SHEET FORM



# MARULO

pregiata pasta di Torre Annunziata

## Company's Profile

Company Name	Pastificio Marulo		Production Region in Italy	Campania
URL	https://www.pastificiomarulo.com/			
Product Category	DRY PASTA - 100 % ITALIAN DURUM WHEAT SEMOLINA			
Export Country	USA – EU - EAU	Export Experience in Japan	YES	
International Exhibition	<input checked="" type="checkbox"/> Cibus/Tuttofood <input type="checkbox"/> Sana <input type="checkbox"/> Vinitaly <input type="checkbox"/> Sigep <input type="checkbox"/> Others: Fancy Food (New York) , Sirha (Lyon); Sirha (Budapest), Biofach ( Nürnberg), Prodexpo (Moscow), Alimentaria (Barcelona), Sial (Paris), Foodex (Tokyo), IFE (London), Gourmet Selection (Paris) Cibus (Italy)			
Target	<input checked="" type="checkbox"/> Retail <input checked="" type="checkbox"/> HoReCa <input type="checkbox"/> Industries <input type="checkbox"/> Others:			
Certificate	<input checked="" type="checkbox"/> Organic <input type="checkbox"/> Gluten-free <input checked="" type="checkbox"/> Halal <input type="checkbox"/> Vegan <input type="checkbox"/> Others:			
Presence of Export Manager	Yes	Spoken Language	English	Number of Employees
				7
Presentation, Proposals (max 100 words)	Pastificio Marulo produces pasta of the highest quality in the province of Naples. The pasta factory produces only twelve quintals per day, offering a SUPER PREMIUM product line for a gourmet audience. Pastificio Marulo uses only 100% Italian durum wheat semolina, so our pasta is unmistakable for its colour, aroma, roughness and porosity, with bronze drawing and slow drying, to guarantee a product of absolute excellence. Every processing element - such as humidity and temperature - is managed with great care and precision, thanks to our state-of-the-art machines. The pasta factory is certified Kosher, Iso 9001, BRC, FDA, Bio. In addition, our pasta is also Blockchain certified.			

## Main Product Information

Name of Product	Marulo Spaghetti Oplontini			Name of Product	Pietrabilanca Pasta del Vesuvio Tagliatelle		
							
EX-Works Price	€ 2,50	Shelf Life	36 Month	EX-Works Price	€ 2,00	Shelf Life	36 Month

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Unique Selling Point		Unique Selling Point	
1)	<b>100% Italian durum wheat semolina pasta</b>	1)	<b>100% Italian durum wheat semolina pasta</b>
2)	<b>Bronze drawing, slow drying</b>	2)	<b>Bronze drawing, slow drying</b>
3)	<b>Hand-packaged</b>	3)	<b>100% paper packaging</b>