



CAPOCCIA

BIO

1923



Turanicum



# Capoccia Bio

We have been in business for four generations in the agri-food sector, in a strip of territory in Umbria at the foot of the Apennines, we direct our family-run farm towards the future with clear elements coming from our roots: our interpretation of well-being and respect for the environment are organic farming, sustainability, innovation.

We support a correct and natural lifestyle, including through a healthy diet. We work in a healthy and human-sized work environment. We support local projects that promote the connection between the environment and man, because we believe that knowledge of the history of this age-old bond is the foundation for our future.

## A complete supply chain, from seed to table

We have full control of the varieties we sow, of every single transformation process, up to the packaging of legumes, cereals, flours, pasta and baked goods.

This allows us to intervene at every stage of production to make improvements to the process, guaranteeing 100% the quality of the raw materials, the control of processing and the excellence of the final result.

All this makes our products unique.

It all starts from our land, entirely worked in organic farming



In parallel with the agricultural activity we have developed a project aimed at the sustainable transformation of our raw materials, through the construction of a new factory with:

- stone mill
- artisan pasta factory
- bakery products laboratory

The entire transformation process is enriched by the use of the water that flows from the famous springs of Gualdo Tadino.





The corporate headquarters building is built of wood, it guarantees high energy performance, maximum comfort for the workers and zero environmental impact, thanks to the completely self-produced energy from renewable sources.

The packaging of the products is also made of differentiable and recyclable paper and bioplastic.



# Turanicum Pasta

Khorasan ancient wheat pasta



The ancient *Triticum Turanicum* wheat is our most complete and precious grain. It has a low glycemic index, contains 16 of the 18 essential amino acids, contains many B vitamins (B1 B2 B3 B6) and vitamins E, proteins, magnesium, potassium, manganese, and is cholesterol-free.

Using only ancient Turanico wheat we have obtained an energetic but light and easily assimilated pasta. For all these characteristics it is a very popular pasta in vegan and vegetarian cuisine.





## Turanicum Pasta

Natural stone ground, bronze drawn, dried at low temperatures

The semolina with which we make Turanicum pasta is ground in **natural stone with slow rotation**. This kind of milling guarantees a more homogeneous distribution of nutrients in the flours and so they take on a high health value.

The **bronze drawing** makes the pasta particularly rough and porous. These characteristics allow sauces and condiments to be well absorbed and they make cooked first courses much tastier.

The ancient **drying process at low temperatures** brings considerable advantages: all the flavors, the organoleptic nutritional properties of the original wheat and the starches are preserved and they make the pasta more digestible, more elastic and pleasant to chew.

In this way we spend much more time in production, we take our time to make our products in the best possible way... as it happens when you do the very ordinary good things with extraordinary love.



Noodles



Fusilli



Ribbed  
maccheroni



Caserecce

