

DE CECCO PASTA



Thursday, June 4, 2026

DE CECCO
ITALY



Halal Certification



Kosher Certification

DE CECCO RECOMMENDATION

A chef reveals the only 3 brands of pasta worth buying

When it comes to cooking pasta noodles, **the secret is in the quality of the pasta you buy, not so much in the amount of time you cook the pasta.**

That's according to Michael Easton, chef and owner of [Il Corvo Pasta](#) in Seattle.

Easton says pasta should be cooked al dente, but it's easier to achieve this when you're using **higher quality pasta.**

He recommends three brands to look for in grocery stores:

1. De Cecco
2. Rummo
3. Rustichella D'Abruzzo

Why does quality make a difference?

"If you buy better brands of dry pasta, you'll find you have a much broader window of how long you can cook them," Easton explains. "They'll typically take a little bit longer to cook because they have a higher protein content, and just a better strength and gluten development in the pasta... You can overcook them a couple minutes, and they still have beautiful texture and are absolutely al dente."

The chef adds that **with really good noodles, you should be able to boil them until they're al dente, cook them for a few more minutes in a pan of sauce, and still have them come out perfectly al dente.**



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LONG SHAPES

Thursday, June 4, 2026

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MAFALDINE

Mafaldine are part of the long, curled, dried pasta family due to their ribbon shape with curled edges on both sides.

They are also known as "Reginette" or "Reginelle" and come from the Naples area where they were once called "Fettucelle Ricce". They were dedicated by the people of Naples to Princess Mafalda of Savoy and renamed Reginette (from the Italian word "regina" meaning queen) or Mafaldine in her honour.

Once curled pasta, like Mafaldine, have been cooked, they have a distinctive, uneven consistency which differs on the smooth and curled parts.

Another characteristic of this type of pasta is that the curled part can retain more sauce than the smooth part.

It is a fairly versatile type of pasta, so the sauces recommended for Mafaldine are: Neapolitan ragù with ricotta, game sauces, fish sauces made from shellfish and seafood or white sauces made from soft cheeses with the addition of curry, saffron, horseradish or ginger.

Available in 500gr packets.

Cooking time: 9 min - "al dente" 7 min

Bar Code > 8001 2501 20021

Mafaldine Number 2

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FETTUCELLE

Fettucelle are part of the Fettucce family and originate from central and southern Italy.

The best condiments for Fettucelle are tomato based sauces with vegetables and aromatic herbs and quick, spicy sauces prepared with extra virgin olive oil, garlic, red pepper, anchovies and capers.

Sauces made with shellfish and seafood are also recommended as are "white" sauces prepared with cream, mascarpone, soft or melting cheeses with the addition of spices such as saffron, horseradish, curry and ginger.

Available in 500gr packets.

Cooking time: 11 min - "al dente" 10 min

Bar Code > 8001 2501 20069

Fettucelle Number 6

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LINGUINE

Linguine are the most well-known type of long pasta from Liguria: they resemble a small, flat, narrow tagliatella-type pasta and were created to be eaten with traditional pesto.

It is precisely the flattened section and slightly convex shape of this pasta that makes it perfect for trapping the sauce and bringing out all the different flavours.

It is excellent just with butter and sage, or combined with fresh tomato based sauces, with vegetables and aromatic herbs, or quick, spicy sauces prepared with extra virgin olive oil, garlic, red pepper, anchovies and capers.

It is also ideal with sauces made with shellfish and seafood and with "white" sauces prepared with cream, mascarpone, soft or melting cheeses with the addition of spices such as saffron, horseradish, curry and ginger.

Available in 500gr & 1kg packets.

Cooking time: 12 min -"al dente"10 min

Bar Code > 8001 2501 20076

Linguine Number 7

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SPAGHETTINI

Spaghettini are a smaller, delicious variation of the classic Spaghetti and this type of pasta comes from the south of Italy, from Naples in particular. Hot or cold sauces based on fresh tomatoes, vegetables or aromatic herbs are the best way to enjoy this type of pasta. It is also very good with sauces that are quick to prepare with extra virgin olive oil and a dash of garlic, red pepper and anchovies. Spaghettini are also excellent served with shellfish and seafood sauces.

Available in 500gr packets.

Cooking time: 9 min - "al dente" 7 min

Bar Code > 8001 2501 20113

Spaghettini Number 11

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SPAGHETTI

Historically, official mention of the term "spaghetto" can be traced back to the first dictionary of the Italian language by Nicolò Tommaseo and Bernardo Bellini (1819). The word "spaghetto" was included as the "masculine singular diminutive of spago (thread)" and mention is made of "Minestra di Spaghetti" (spaghetti soup) which is pasta the size of a long, thin thread such as sopracapellini". An interesting fact: in 1957, the BBC aired the first documentary on the production of spaghetti and the day after, the television studios were inundated by phone calls from viewers asking for the name of the producers and distributors of spaghetti so they could buy some. Spaghetti is so versatile that it can be served with any condiment, from fish to meat, from vegetables to cheese, but is also excellent served just with extra virgin olive oil and a sprinkling of parmesan.

Available in 500gr & 1kg packets.

Cooking time: 12 min -"al dente"10 min

Bar Code > 8001 2501 20120

Spaghetti Number 12

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BUCATINI PICCOLI

A speciality from Naples Bucatini Piccoli belong to the hollow rod dried pasta family, they have a round section with a thickness between 0,85 and 0,95 mm. and a 2,5 mm diameter. Bucatini Piccoli are served with butter based sauces, hearty meat sauces, with chunks of bacon, vegetables, cheeses and egg sauces.

Available in 500gr packets.

Cooking time: 8 min -"al dente"6 min

Bar Code > 8001 2501 20144

Bucatini Piccoli Number 14

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MEZZANELLI

The Mezzanelli pasta shape, which also goes by the name of Regine, is a long pasta shape that is mainly used in southern Italy. Its size is somewhere between Bucatini grandi and Mezza Zita.

Available in 500gr packets.

Cooking time: 12 min - "al dente" 10 min

Bar Code > 8001 2500 03904

Mezzanelli Number 415

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SHORT SHAPES

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MEZZE MANICHE RIGATE

Mezze Maniche Rigate is one of the typical type of traditional pasta from Rome, that has the characteristic ridged external surface and a large diameter and thickness. They are bigger than Mezzi Rigatoni, but just as good for capturing all kinds of sauces with their outer ridges which bring out the best in every recipe. Their chunky shape makes them ideal for serving with hearty meat or fish sauces and for recipes which are tossed in the frying pan.

Available in 500gr packets.

Cooking time: 13 min -"al dente"11 min

Bar Code > 8001 2501 21363

Mezze Maniche Rigate Number 136

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TORTIGLIONI

Tortiglioni are one of many varieties of maccherone, one of the oldest types of pasta originating from Naples.

The name in Italian refers to the shape and comes from the Vulgar Latin *tortillare* which literally means to wrap in a spiral with a characteristic pattern from the lathe used in pasta production.

The shape is particularly versatile, but also very original, and best suited to full-bodied sauces.

Tortiglioni are excellent served with succulent, meat-based sauces. They are also very good served with tomato sauce or vegetable and tomato sauces. It is a particularly suitable type of pasta for oven-baked dishes.

Available in 500gr packets.

Cooking time: 11 min - "al dente" 9 min

Bar Code > 8001 2501 20236

Tortiglioni Number 23

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RIGATONI

Rigatoni, which is a typical type of traditional pasta from Rome, have the characteristic ridged external surface and a large diameter and thickness.

The shape is particularly versatile and is perfect with a variety of tomato or vegetable sauces, but the best condiments are sauces made from meat: slow-cooked sauces with meat and mushrooms, made from beef and pork, sausage or giblets. The recipe with pajata (calf intestines) is a classic dish. Any type of sauce that is sufficiently liquid to get inside the pasta and be trapped by the ridges is recommended.

Available in 500gr & 1kg packets.

Cooking time: 14 min -"al dente"12 min

Bar Code > 8001 2501 20243

Rigatoni Number 24

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FUSILLI

Fusilli come from Campania and belong to the short, straight cut family of pasta. In the past, Fusilli were made by hand according to a method that was passed down from one generation to the next. You had to rapidly twist a strand of spaghetti around a knitting needle with a skilled hand. The ability required to perform this procedure is reminiscent of that of spinners and as a matter of fact, the term "fusillo" comes from "fuso" (spindle) which was the tool used by spinners.

This pasta is particularly good with meat and fish based sauces or with condiments made with ricotta. It is also perfect with vegetable sauces too that are prepared with a tomato sauce with peppers, aubergines, olives and capers.

Available in 500gr & 1kg packets.

Cooking time: 11 min -"al dente"9 min

Bar Code > 8001 2501 20342

Fusilli Number 34

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PENNETTINE

Pennettine are a delicious, shorter variation of Penne Piccole Lisce.

The smaller-sized Pennettine are perfect for stirring up with creamy sauces, both red ones made with tomatoes or white ones made with cheese, or with classic vegetable soups to be eaten with a spoon. Try them with light sauces too, made from fresh tomatoes, oil and basil.

Available in 500gr packets.

Cooking time: 9 min -"al dente"7 min

Bar Code > 8001 2500 50427

Pennettine Number 42

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PENNE PICCOLE RIGATE

Pennettine are a delicious, shorter variation of Penne Piccole Lisce.

The smaller-sized Pennettine are perfect for stirring up with creamy sauces, both red ones made with tomatoes or white ones made with cheese, or with classic vegetable soups to be eaten with a spoon. Try them with light sauces too, made from fresh tomatoes, oil and basil.

Available in 500gr packets.

Cooking time: 12 min -"al dente"10 min

Bar Code > 8001 2501 21776

Penne Piccole Rigate Number 177

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PENNE LISCE

Penne Lisce are part of the short, diagonal cut, smooth pasta family and are one of the most well-known type of pasta, as well as being the most versatile for cooking.

The lack of ridges is compensated for by a surprising softness which makes it exceptionally delicate on the palate. It is a delicate and sophisticated pasta which brings out the best in aromas, flavours and fragrance. In Italian, the term "Penne" refers to the goose feather which was used historically to write with and was cut on a diagonal to achieve a really thin tip. The shape, obtained from a pasta tube, can be smooth or ridged, of varying length and has the typical diagonal cut of a quill.

The ideal condiments for Penne Lisce are any kind of meat sauce: pork, beef, sausage, slow-cooked or braised, or meat and mushrooms. This pasta is equally as good with vegetable based sauces and more in general, due to its versatility, for any recipe from the Mediterranean tradition, such as the classic condiment with tomato, basil, extra virgin olive oil and a sprinkling of parmesan. A classic combination is with Arrabbiata sauce.

Available in 500gr packets.

Cooking time: 11 min -"al dente"9 min

Bar Code > 8001 2501 20403

Penne Lisce Number 40

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PENNE RIGATE

Penne Rigate are part of the short, diagonal cut, ridged pasta family and are one of the most well-known type of pasta, as well as being the most versatile in the kitchen.

In Italian, the term "Penne" refers to the goose feather which was used historically to write with and was cut on a diagonal to achieve a really thin tip. The shape, obtained from a pasta tube, can be smooth or ridged, of varying length and has the typical diagonal cut of a quill.

Penne are one of the few types of pasta for which there is an exact date when it was created. Indeed, in 1865, a pasta-maker from San Martino d'Albaro (Genoa), Giovanni Battista Capurro, requested and obtained a patent for a diagonal cutting machine. The patent was important because it meant the fresh pasta could be cut like a quill without crushing it and in different lengths from 3 to 5 centimetres (mezze "half" penne or penne). The document preserved in the Central Archive of the State of Rome reads: "*Up until now, a diagonal cut could only be made by hand with a pair of scissors which, in addition to being slow and time-consuming, also resulted in an irregular cut which flattened the pasta*".

Penne Rigate are perfect for preparing oven-baked pasta or pasta dishes served with meat sauces made from pork or beef. This pasta is equally as good with vegetable based sauces and more in general, due to its versatility, for any recipe from the Mediterranean tradition, such as the classic condiment with tomato, basil, extra virgin olive oil and a sprinkling of parmesan. A classic combination is with Arrabbiata sauce.

Available in 500gr & 1kg packets.

Cooking time: 12 min -"al dente"10 min

Bar Code > 8001 2501 20410

Penne Rigate Number 41

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CHIFFERI RIGATI

Chifferi Rigati takes their name from the German word "Kipfel", a typical Austrian cake in the same shape which was very popular in the Grand Duchy of Tuscany at the time of Marie Louise of Austria. The double-ended opening and the distinctive ridges mean that this pasta is perfect with less dense, more liquid sauces, all of which are captured inside it. Chifferi Rigati are excellent just with a simple tomato sauce, but are also delicious with sauces made from beef, pork or vegetables. This pasta also goes really well when prepared with pulses.

Available in 500gr packets.

Cooking time: 7 min -"al dente"5 min

Bar Code > 8001 2500 50335

Chifferi Rigati Number 33

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LUMACHE RIGATE

Pasta shapes that resemble small animals found in the garden or in fields are not uncommon.

Some people claim that Lumache (snails) can be traced back to the times of Roman cooking while others maintain that this type of pasta originated more generically from the central-southern part of Italy.

Lumache Rigate (grooved snails) are a delicious variation of the classic Pipe and have a whimsical shape which, thanks to the double-ended opening and the distinctive ridges, is perfect for mixing up with and capturing less dense, more liquid sauces. Lumache Rigate are especially good with ragù sauces made from pork or beef, sausages or mushrooms. This pasta is also perfect for summer dishes with light sauces made from fresh tomatoes and mozzarella, or oven-baked dishes.

Available in 500gr packets.

Cooking time: 12 min - "al dente" 10 min

Bar Code > 8001 2500 50434

Lumache Rigate Number 43

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CONCHIGLIE RIGATE

Conchiglie Rigate (ridged shells), which originate from the Campania region, are now very popular all over Italy.

The name comes from the shape which resembles a seashell and is one of the most popular pasta shapes because it can capture any kind of sauce.

This pasta is especially good in oven-baked recipes, with fish or meat sauces, as well as being excellent when accompanied by light tomato sauces, with ricotta or pesto alla Genovese.

Available in 500gr packets.

Cooking time: 13 min -"al dente"11 min

Bar Code > 8001 2501 20502

Conchiglie Rigate Number 50

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CASARECCIA

Casareccia is originally from Sicily, but is also characteristic of other southern Italian regions.

This pasta is shaped like a small, smooth piece of parchment, rolled up and folded in at the top. The name conjures up its bygone home-made origins, an interpretation of the Arab-style "pasta busiata" obtained with the thin stem of a plant around which pieces of dough were at one time wrapped.

Casareccia is very good with classic ragù, although the smooth, slightly porous surface is also ideal for capturing all types of sauces, from traditional ones to even the simplest of sauces.

Available in 500gr packets.

Cooking time: 11 min -"al dente"9 min

Bar Code > 8001 2501 20885

Casareccia Number 88

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ORECCHIETTE

Orecchiette (little ears), also known as "strascicati", are a typical pasta shape from the Apulia culinary tradition. The shape is a round disc with a slight indent in the centre. In the culinary tradition of Apulia of home-made pasta, orecchiette were made with white flour, durum wheat semolina and water. After the pasta dough had been cut into small pieces, it was "dragged" ("strascicati" in Italian) with the tip of a knife to create a sort of small shell, then pulled back with the tip of the thumb.

In traditional Apulia cooking, orecchiette are cooked in boiling water with broccoli or potatoes and served with a tomato sauce and sheep's cheese, or with garlic and Oil. This pasta is also known as "Recchie" and is served with vegetable ragù, or lamb and ricotta ragù.

Available in 500gr packets.

Cooking time: 11 min - "al dente" 9 min

Bar Code > 8001 2501 20915

Orecchiette Number 91

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FARFALLE

Farfalle, originally from Lombardy and Emilia Romagna, take their name from their distinctive bow tie shape with a tight frill in the centre.

The condiments recommended for Farfalle are light sauces: sauces made from butter with peas and ham; white sauces with delicate flavours made from salmon and cream; sauces made from mild, soft cheeses with a dash of saffron or curry.

This pasta is also great for preparing delicious, colourful, imaginative pasta salads.

Available in 500gr packets.

Cooking time: 13 min -"al dente"11 min

Bar Code > 8001 2501 20939

Farfalle Number 93

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SOUP & BROTH SHAPES

Thursday, June 4, 2026

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CONCHIGLIETTE RIGATI

Ditali Rigati (ridged thimbles) are part of the very short, straight cut pasta family and originate from Campania.

The shape of this pasta is inspired by the sewing thimble, but is open at the top as well. The chunky shape and ridges of Ditali Rigati makes it very versatile for pasta dishes with tomato or in soups and vegetable broths.

Ditali Rigati are especially suited to preparing pasta dishes with a variety of sauces ranging from meat to fish and from vegetables to pulses. The secret of a perfect recipe is that the sauces have a sufficiently liquid consistency so they penetrate inside the pasta.

This pasta is also just as good for preparing broths and soups with vegetables or pulses.

Available in 500gr packets.

Cooking time: 9 min

Bar Code > 8001 2500 50519

Conchigliette Rigati Number 51

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MEZZI TUBETTI LISCI

Mezzi Tubetti Lisci (smooth half tubes) are a smaller variation of the classic Tubetti Lisci and are part of the very short, dry, straight cut, smooth pasta family from southern Italy. The shape is what gives this pasta its name because it resembles small tubes.

Mezzi Tubetti Lisci are recommended for preparing soups with beans or lentils, or vegetable broths.

This pasta is also excellent for preparing very delicate pasta dishes with light tomato and basil sauces.

Available in 500gr packets.

Cooking time: 10 min

Bar Code > 8001 2501 20632

Mezzi Tubetti Lisci Number 63

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PRODUCT OF ITALY



DITALINI RIGATI

Ditalini Rigati (small ridged thimbles) are a smaller variation of the classic Ditali Rigati and are part of the minute pasta family from the Campania region.

The shape of this pasta is inspired by the sewing thimble, but is open at the top as well. Ditalini Rigati are mainly used for preparing vegetable soups with light, tasty broths and enhanced with croutons or vegetables cut into julienne strips.

This pasta can also be used in thick creamy or velvety soups.

Available in 500gr packets.

Cooking time: 7 min

Bar Code > 8001 2501 20694

Ditalini Rigati Number 69

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RISO

Riso belongs to the minute pasta family to be cooked in broth.

This pasta shape was undoubtedly invented to stimulate the imagination of children who commonly eat this pasta in baby food and vegetable soups. The pasta resembles small grains and is fun and appealing.

It is especially good for preparing clear soups such as broths or consommé, enhanced with croutons or vegetables cut in julienne strips.

This pasta can be used in thick creamy or velvety soups.

Available in 500gr packets.

Cooking time: 11 min

Bar Code > 8001 2501 20748

Riso Number 74

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PRODUCT OF ITALY



STELLETTE

Stelletta (little stars) belong to the minute pasta family to be cooked in broth. This pasta shape was undoubtedly invented to stimulate the imagination of children who commonly eat this pasta in baby food and vegetable soups. The pasta is shaped like a star and is small and appealing. It is especially good for preparing clear soups such as broths or consommé, enhanced with croutons or vegetables cut in julienne strips. This pasta can be used in thick creamy or velvety soups.

Available in 500gr packets.

Cooking time: 6 min

Bar Code > 8001 2501 20755

Stelletta Number 75

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FARFALLINE

Farfalline (little butterflies), originally from northern Italy, are rectangular with a scalloped edge, pinched together in the centre.

The tiny, whimsical shape means they appeal to children in particular who associate them with the animal kingdom. Thanks to the notched edge and the tiny curved wings, Farfalline are a perfect shape for hearty soups with croutons or vegetables cut into julienne strips.

This pasta can be used in thick creamy or velvety soups.

Available in 500gr packets.

Cooking time: 6 min

Bar Code > 8001 2502 00952

Farfalline Number 95

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COQUILLETTES

Coquillettes are a short, typically French pasta shape. This shape was invented by the agricultural and food industries during the 19th century in France.

The small size makes it easy to eat and, above all, to cook. This top-selling pasta in France is very popular with children and quick to prepare.

Available in 500gr packets.

Cooking time: 6 min

Bar Code > 8001 2500 51684

Coquillettes Number 168

DE CECCO

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QUADRETTI

Quadretti (little squares) belong to the minute pasta family to be cooked in broth. This is a classic pasta made from leftovers and was usually created, as in the case of maltagliati, from the pasta that was left over from making fettuccine on festive occasions. This pasta is especially good for preparing clear soups such as broths or consommé, enhanced with croutons or vegetables cut in julienne strips. It can be used in thick creamy or velvety soups.

Available in 500gr packets.

Cooking time: 6 min

Bar Code > 8001 2500 51721

Quadretti Number 172

DE CECCO

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ALFABETO

Alfabeto (alphabet) belongs to the minute pasta family to be cooked in broth.

This pasta was undoubtedly invented to stimulate the imagination of children who commonly eat this pasta in baby food and vegetable soups and give them their first introduction to the idea of reading.

It is especially good for preparing clear soups such as broths or consommé, enhanced with croutons or vegetables cut in julienne strips.

This pasta can be used in thick creamy or velvety soups.

Available in 500gr packets.

Cooking time: 5 min

Bar Code > 8001 2501 21738

Alfabeto Number 173

DE CECCO



FOOD SERVICE
1KG

Thursday, June 4, 2026

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LINGUINE – x 1kg

Linguine are the most well-known type of long pasta from Liguria: they resemble a small, flat, narrow tagliatella-type pasta and were created to be eaten with traditional pesto.

It is precisely the flattened section and slightly convex shape of this pasta that makes it perfect for trapping the sauce and bringing out all the different flavours.

It is excellent just with butter and sage, or combined with fresh tomato based sauces, with vegetables and aromatic herbs, or quick, spicy sauces prepared with extra virgin olive oil, garlic, red pepper, anchovies and capers.

It is also ideal with sauces made with shellfish and seafood and with "white" sauces prepared with cream, mascarpone, soft or melting cheeses with the addition of spices such as saffron, horseradish, curry and ginger.

Available in 500gr & 1kg packs.

Cooking time: 12 min -"al dente"10 min

Bar Code > 8001 2501 60072

Linguine Number 7 Food Service Size 1kg

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SPAGHETTI – x 1kg

Historically, official mention of the term "spaghetto" can be traced back to the first dictionary of the Italian language by Nicolò Tommaseo and Bernardo Bellini (1819). The word "spaghetto" was included as the "masculine singular diminutive of spago (thread)" and mention is made of "Minestra di Spaghetti" (spaghetti soup) which is pasta the size of a long, thin thread such as sopracapellini". An interesting fact: in 1957, the BBC aired the first documentary on the production of spaghetti and the day after, the television studios were inundated by phone calls from viewers asking for the name of the producers and distributors of spaghetti so they could buy some. Spaghetti is so versatile that it can be served with any condiment, from fish to meat, from vegetables to cheese, but is also excellent served just with extra virgin olive oil and a sprinkling of parmesan.

Available in 500gr & 1kg packs.

Cooking time: 12 min -"al dente"10 min

Bar Code > 8001 2501 60126

Spaghetti Number 12 Food Service Size 1kg

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TORTIGLIONI

Tortiglioni are one of many varieties of maccherone, one of the oldest types of pasta originating from Naples.

The name in Italian refers to the shape and comes from the Vulgar Latin *tortillare* which literally means to wrap in a spiral with a characteristic pattern from the lathe used in pasta production.

The shape is particularly versatile, but also very original, and best suited to full-bodied sauces.

Tortiglioni are excellent served with succulent, meat-based sauces. They are also very good served with tomato sauce or vegetable and tomato sauces. It is a particularly suitable type of pasta for oven-baked dishes.

Available in 500gr & 1kg packets.

Cooking time: 11 min -"al dente"9 min

Bar Code > 8001250160232

Tortiglioni Number 23 Food Service Size 1kg

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PENNE RIGATE – x 1kg

Penne Rigate are part of the short, diagonal cut, ridged pasta family and are one of the most well-known type of pasta, as well as being the most versatile in the kitchen.

In Italian, the term "Penne" refers to the goose feather which was used historically to write with and was cut on a diagonal to achieve a really thin tip. The shape, obtained from a pasta tube, can be smooth or ridged, of varying length and has the typical diagonal cut of a quill.

Penne are one of the few types of pasta for which there is an exact date when it was created. Indeed, in 1865, a pasta-maker from San Martino d'Albaro (Genoa), Giovanni Battista Capurro, requested and obtained a patent for a diagonal cutting machine. The patent was important because it meant the fresh pasta could be cut like a quill without crushing it and in different lengths from 3 to 5 centimetres (mezze "half" penne or penne). The document preserved in the Central Archive of the State of Rome reads: "*Up until now, a diagonal cut could only be made by hand with a pair of scissors which, in addition to being slow and time-consuming, also resulted in an irregular cut which flattened the pasta*".

Penne Rigate are perfect for preparing oven-baked pasta or pasta dishes served with meat sauces made from pork or beef. This pasta is equally as good with vegetable based sauces and more in general, due to its versatility, for any recipe from the Mediterranean tradition, such as the classic condiment with tomato, basil, extra virgin olive oil and a sprinkling of parmesan. A classic combination is with Arrabbiata sauce.

Available in 500gr & 1kg packs.

Cooking time: 12 min -"al dente"10 min

Bar Code > 8001 2501 60416

Penne Rigate Number 41 Food Service Size 1kg

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SPECIALTY SHAPES

Thursday, June 4, 2026

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CONCHIGLIONI RIGATI

Conchiglioni Rigati (large grooved shells), which originate from the Campania region, are now very popular all over Italy.

The unusual size and shell shape makes this pasta ideal for capturing sauces and so, is an unbeatable shape for preparing oven-baked, filled pasta dishes, with fish or meat sauces.

In addition to being baked in the oven and filled, this pasta can also be enjoyed with fresh condiments such as light, springtime sauces with mozzarella, tomato and fresh basil.

Available in 500g packets.

Cooking time: 12 min - "al dente" 10 min

Bar Code > 8001 2501 21264

Conchiglioni Rigati Number 126

DE CECCO

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PRODUCT OF ITALY



BOMBARDONI RIGATI

Bombardoni Rigati are a typical type of pasta from southern Italy which is very popular in Calabria, Sicily and Basilicata. This pasta is excellent in recipes for both pasta dishes with tomato sauces or rich meat ragùs and for preparing oven-baked dishes filled with meat or fish ingredients.

Available in 500g packets.

Cooking time: 15 min - "al dente" 13 min

Bar Code > 8001 2500 51288

Bombardoni Rigati Number 128

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PRODUCT OF ITALY



PACCHERI RIGATI

Paccheri Rigati are a typical pasta from the Campania region. The name comes from "paccarià" which in Neapolitan dialect means "slap". Probably, in popular tradition, it was a reference to the large, heavy consistency. This pasta is popular in other regions as well, albeit with different names. It is recommended for preparing pasta dishes served with dense, hearty meat ragùs such as Neapolitan ragù which works its way inside the pasta and fills it with flavour.

Alternatively, it can be enjoyed in oven-baked dishes with cheese and tomato sauce or rich fish sauces.

Available in 500g packets.

Cooking time: 15 min -"al dente"13 min

Bar Code > 8001 2501 31300

Paccheri Rigati Number 130

DE CECCO



**NOODLE NEST
SHAPES**

Thursday, June 4, 2026

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PAPPARDELLE NEST

Pappardelle are consumed all over Italy and are part of the long, flat pasta family.

They are excellent when prepared with sauces made from wild meat and game.

They are also recommended for recipes with tomato sauce and cheese, as well as with creamy sauces, which spread well over the entire surface of the pasta.

Available in 500g packets.

Cooking time: 6 min

Bar Code > 8001 2501 52015

Pappardelle Nest Number 201

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TAGLIERINI NEST

Taglierini are originally from northern Italy - Emilia Romagna, Liguria, Tuscany and Lombardy - but above all from Piedmont and the Langhe hills around Alba whose culinary tradition has handed down the recipe of the "tajarin", old-fashioned handmade taglierini.

According to rural tradition, this type of pasta was created from the leftovers of filled pasta. An extract taken from the recipe book "Science in the Kitchen and the Art of Eating" by Pellegrino Artusi, printed for the first time in 1891 in Florence, testifies to the origins of Taglierini from "poor" country cooking: ".first of all a capon was used to make a good broth. Broth is an essential component in Tuscan cooking in which, if the cook in question was experienced enough, would have put tortellini or cappelletti or whatever they are called, otherwise he would have had to make do with the more humble taglierini."

The history of taglierini is not just exclusive to Italy. As a matter of fact, in Japan they eat extra-long taglierini at New Year where the length symbolises a long and happy life. There is a Korean tradition in December which is also linked to popular customs. The people living in the north of the country eat buckwheat taglierini called "naengmyon" to drive away evil spirits.

Available in 500g packets.

Cooking time: 4 min

Bar Code > 8001 2500 10971

Taglierini Nest Number 205

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CAPELLI D'ANGELO NEST

The origins of Capelli d'Angelo, with their evocative name (Angel Hair) and light consistency, are contested between the area around Genoa, Naples and the Ciociaria (central Italy). It is one of the thinnest types of long pasta wound into a nest shape.

Even the name Capelli d'Angelo is reminiscent of the fine consistency of this type of pasta which is ideal for infants from 9 months old onwards to help them get used to eating food for grown-ups.

Capelli d'Angelo are a type of pasta which is ideal with broth into which it is broken.

Capelli d'Angelo can also be used for pasta dishes served with white sauces, eggs, uncooked butter and cheese.

Available in 500g packets.

Cooking time: 2 min

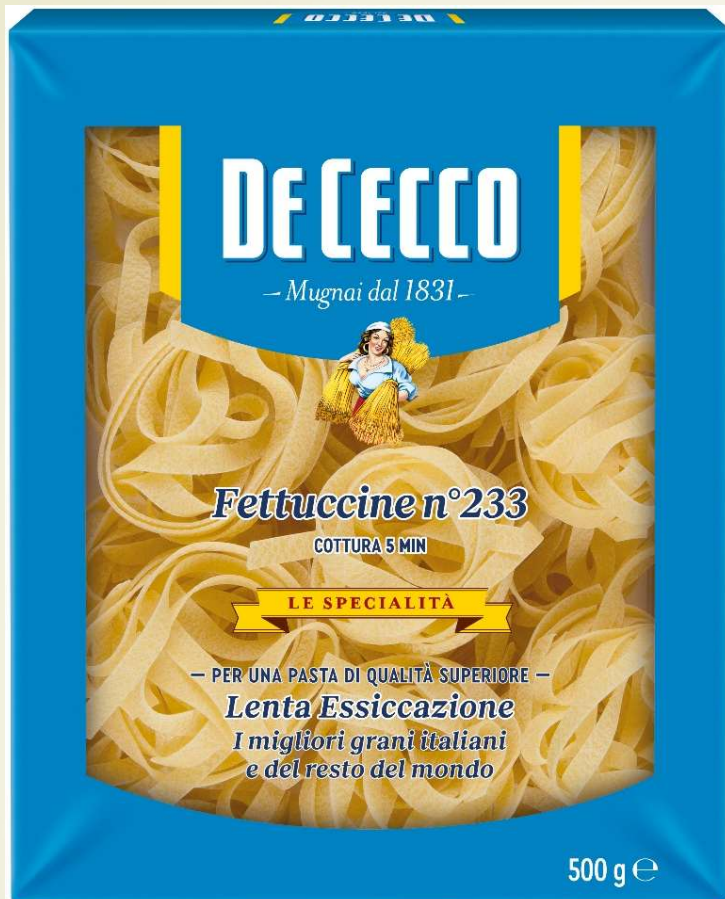
Bar Code > 8001 2501 52091

Capelli D'Angelo Nest Number 209

DE CECCO

ITALY

PRODUCT OF ITALY



FETTUCINE NEST

Fettuccine are part of the long, flat pasta family.

It is not easy to establish where this type of pasta originated from, which is popular all over Italy, albeit with different local names. Fettuccine were probably originally from Lazio where they are the pride of all regional cooking.

Fettuccine are very versatile and so suitable for a variety of sauces. They are recommended in particular in pasta dishes with tomato and meat ragùs. They are also excellent for preparing fish-based sauces, especially shellfish.

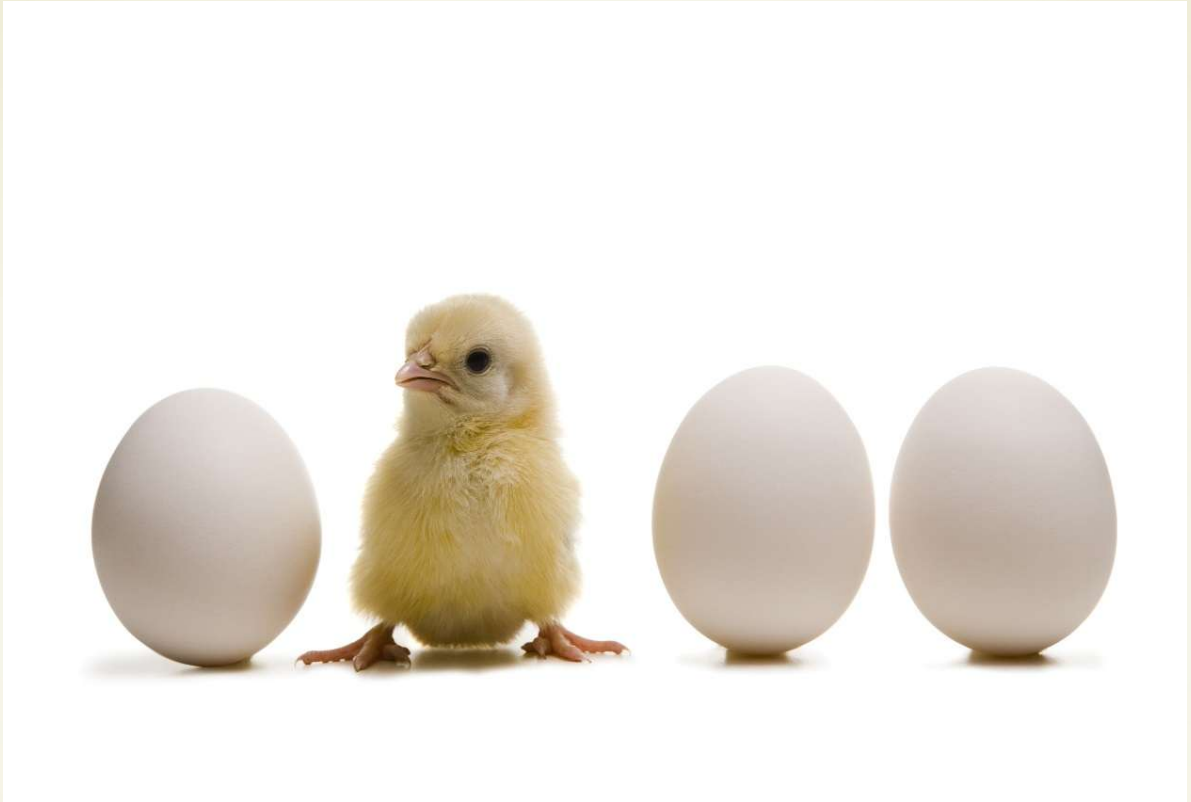
Available in 500g packets.

Cooking time: 5 min

Bar Code > 8001 2501 52336

Fettuccine Nest Number 233

DE CECCO



EGG SHAPES

Thursday, June 4, 2026

DE CECCO

ITALY

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PAPPARDELLE NEST EGG

Pappardelle are consumed all over Italy and are part of the long, flat pasta family.

They are excellent when prepared with sauces made from wild meat and game.

They are also recommended for recipes with tomato sauce and cheese, as well as with creamy sauces, which spread well over the entire surface of the pasta.

Available in 250g packets.

Cooking time: 6 min

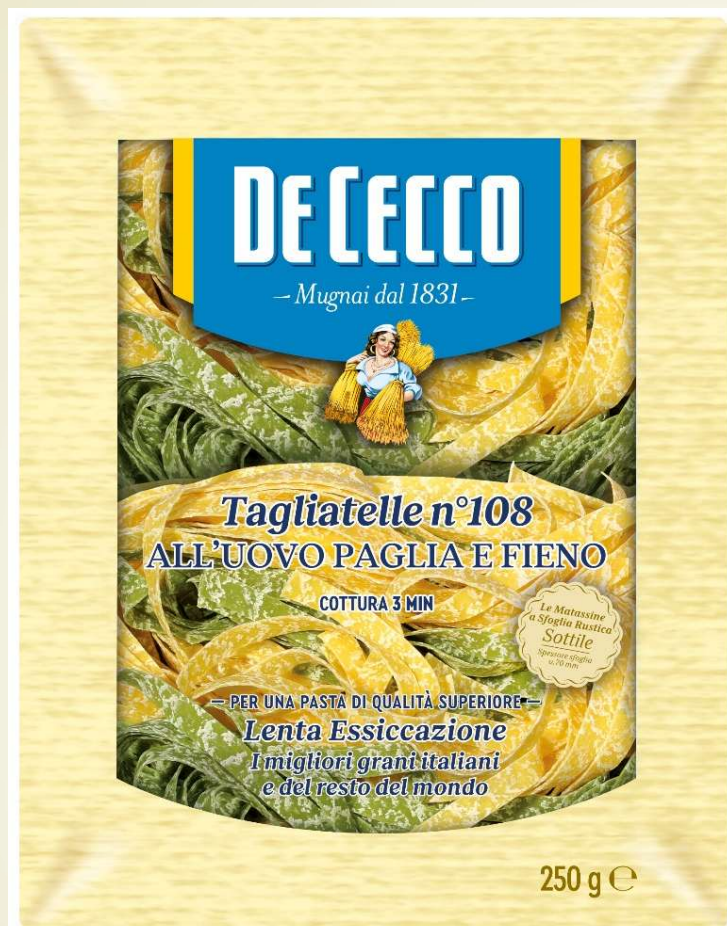
Bar Code > 8001 2502 01010

Pappardelle Nest Egg Number 101

DE CECCO

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TAGLIATELLE PAGLIA e FIENO NEST EGG

Tagliatelle all'uovo paglia e fieno ("hay and straw" egg tagliatelle), a tasty variation of the classic Tagliatelle all'uovo, are made with the addition of tender leaf spinach to produce flavour-packed, fragrant, imaginative dishes.

They originate from the northern regions of Italy, especially in the culinary traditional in the Emilia Romagna region.

That Tagliatelle originated in Emilia Romagna is demonstrated by their presence in popular sayings and colloquial expressions used by the people from this region. An example of how Tagliatelle are profoundly rooted in Emilia Romagna is "Science in the Kitchen and the Art of Eating well" by Pellegrino Artusi: "Conti corti e tagliatelle lunghe" (literally, short bills and long tagliatelle) is a wise saying from Bologna because long bills frighten the poor husbands and short tagliatelle demonstrate the inexperience of the person made them and served them as if they were left-overs."

Their natural versatility makes them delicious with all types of condiments. They are excellent for first courses or in oven-baked dishes, perfect with fish or shell-fish based sauces, or with butter or white sauces made from soft cheeses and cream with the addition of curry or saffron.

Available in 250g packets.

Cooking time: 3 min

Bar Code > 8001 2507 61088

Tagliatelle Paglia e Fieno Nest Egg Number 108

DE CECCO

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LASAGNA EGG

Lasagna is one of the oldest forms of pasta recorded. It probably corresponds to the Latin "Lagana" (which in turn was derived from the Greek "laganon": large, flat sheet of pasta cut into strips) and it began to be known as "Lasagna" probably after the year 1000 AD. The first traces of the widespread use of the term "Lasagna" can be found in the works of the most renowned 12th century Italian poets. "Granel di pepe vince / per virtù la lasagna", (a peppercorn beats lasagna for virtue) states Jacopone da Todi. Cecco Angiolieri, on the other hand, warns his readers, "chi de l'altrui farina fa lasagne / il su' castello non ha ne muro ne fosso" (He who makes lasagna with another's flour / his castle will have no walls or moat).

It has long been one of the most well-known and popular types of pasta in Italian cooking, and the simplest and most commonly used recipe calls for a ragù, béchamel and parmesan, although mozzarella has also been introduced more recently.

Delicious "white" versions are also quite commonplace with sauces made from mushrooms and vegetables.

Available in 500g packets.

Cooking time: 24 min

Bar Code > 8001 2502 11125

Lasagna Egg Number 112

DE CECCO

ITALY

PRODUCT OF ITALY



PAPPARDELLE NEST EGG

Pappardelle are consumed all over Italy and are part of the long, flat pasta family.

They are excellent when prepared with sauces made from wild meat and game.

They are also recommended for recipes with tomato sauce and cheese, as well as with creamy sauces, which spread well over the entire surface of the pasta.

Available in 500g packets.

Cooking time: 8 min

Bar Code > 8001 2502 53019

Pappardelle Nest Egg Number 301

DE CECCO

ITALY

PRODUCT OF ITALY



FETTUCCINE NEST EGG

Fettuccine are part of the long, flat pasta family.

It is not easy to establish where this type of pasta originated from, which is popular all over Italy, albeit with different local names. Fettuccine were probably originally from Lazio where they are the pride of all regional cooking.

Fettuccine are very versatile and so suitable for a variety of sauces. They are recommended in particular in pasta dishes with tomato and meat ragùs. They are also excellent for preparing fish-based sauces, especially shellfish.

Available in 500g packets.

Cooking time: 7 min

Bar Code > 8001 2502 53033

Fettuccine Nest Egg Number 303

DE CECCO



GLUTEN FREE

Thursday, June 4, 2026

DE CECCO

ITALY

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GLUTEN FREE SPAGHETTI

De Cecco's mission is to bring excellence to the table and share it with everyone. Our Gluten Free recipe has exceptional taste, colour and firmness in cooking.

A strong partnership with Gluten Free specialists, who embrace the De Cecco philosophy of uncompromising quality, has allowed us to develop a recipe that combines taste and wellness, a selection of naturally gluten-free cereals, skilfully balanced.

Raw Materials (components) Yellow Corn Flour, Rice Flour, White Corn Flour, Whole Rice Flour.

De Cecco Gluten Free Pasta stands out for ...

- Pleasant and rich flavour where the sweetness of corn is balanced by the saltiness of rice.
- Perfect consistency in the bite and excellent firmness in cooking.
 - Ideal porosity and roughness to best capture the sauce.
 - Enticing yellow colour, reminiscent of semolina pasta.
- "Spiga Barrata" Logo issued by the Italian Celiac Association.

Available in 400g packets.

Cooking time: 12 min

Bar Code > 8001250014085

Gluten Free Spaghetti Number 12

DE CECCO

ITALY

PRODUCT OF ITALY



GLUTEN FREE PENNE RIGATE

De Cecco's mission is to bring excellence to the table and share it with everyone. Our Gluten Free recipe has exceptional taste, colour and firmness in cooking.

A strong partnership with Gluten Free specialists, who embrace the De Cecco philosophy of uncompromising quality, has allowed us to develop a recipe that combines taste and wellness, a selection of naturally gluten-free cereals, skilfully balanced. Raw Materials (components) Yellow Corn Flour, Rice Flour, White Corn Flour, Whole Rice Flour.

De Cecco Gluten Free Pasta stands out for ...

- Pleasant and rich flavour where the sweetness of corn is balanced by the saltiness of rice.
- Perfect consistency in the bite and excellent firmness in cooking.
- Ideal porosity and roughness to best capture the sauce.
- Enticing yellow colour, reminiscent of semolina pasta.
- "Spiga Barrata" Logo issued by the Italian Celiac Association.

Available in 400g packets.

Cooking time: 12 min

Bar Code > 8001250019400

Gluten Free Penne Rigate Number 41

DE CECCO



GNOCCHI SAUCES TOMATOES

Thursday, June 4, 2026

DE CECCO

ITALY

PRODUCT OF ITALY

GNOCCHI DI POTATO

• Typical dish of the Italian culinary tradition, in the various regions gnocchi can differ for their dough, size and shape. De Cecco proposes a tasty and balanced product, originated from the traditional recipe that combines only selected potatoes and soft-wheat flour. Their peculiarity is that they cook in a few minutes and their oval shape, ridged on the surface, makes them ideal to create inviting dishes every day: from preparations with a meat sauce or pesto alla Genovese, to more original and imaginative recipes with velvety creamy cheese sauces, to more simple dishes with melted butter, sage and parmesan cheese.

INGREDIENTS

- ❖ Potato Puree 80%
- ❖ Water
- ❖ Dehydrated Potato Flakes
- ❖ Potatoes
- ❖ Emulsifiers
- ❖ Mono and Diglycerides of fatty acids
- ❖ Antioxidant Sodium Metabisulphite
- ❖ Natural Flavourings
- ❖ Potato Starch 14%
- ❖ Wheat Flour
- ❖ RICE Flour
- ❖ Salt
- ❖ Natural Flavourings
- ❖ Acidity Regulator
- ❖ Potassium Sorbate

Best Before Date > 29/08/2027

Bar Code > 8001250009999



Gnocchi di Potato 500gr

DE CECCO

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SUGO all ARRABBIATA

- In De Cecco “Sugo all’Arrabbiata”, the taste of chilli pepper enhances the onions sautéed in extra virgin olive oil to create a hearty, strong sauce. The recipe is by the internationally acclaimed chef, Heinz Beck.
- De Cecco “Sugo all’Arrabbiata” is made only with Italian tomatoes, extra virgin olive oil and the finest ingredients which, when simmered slowly together, enhance the unique flavour of our recipe.
- De Cecco does not use preservatives or colouring agents to preserve all the authentic flavours of the primary ingredients used.
- Try it with De Cecco Penne Rigate.

INGREDIENTS

- ❖ Tomato Pulp 59%
- ❖ Tomato Puree 31%
- ❖ Extra Virgin Olive Oil 3%
- ❖ Onion
- ❖ Sugar
- ❖ Salt
- ❖ Garlic
- ❖ Parsley 0.22%
- ❖ Chili Pepper 0.16%
- ❖ Chives

NO PRESERVATIVES

Best Before Date > 30/06/2027

Bar Code > 8001250219145

Sugo all Arrabbiata 400gr

DE CECCO

ITALY

PRODUCT OF ITALY



SUGO alla NAPOLETANA

•This is a simple, but extremely tasty sauce where the fresh flavour of Italian tomatoes blends with the unmistakable fragrance of basil. The recipe is by the internationally acclaimed chef, Heinz Beck.

•De Cecco “Sugo alla Napoletana” is made only with Italian tomatoes, extra virgin olive oil and the finest ingredients which, when simmered slowly together, enhance the unique flavour of our recipe.

•De Cecco does not use preservatives or colouring agents to preserve all the authentic flavours of the primary ingredients used.

•It goes perfectly with any type of pasta shape especially De Cecco Spaghetti.

INGREDIENTS

- ❖ Tomato Pulp 90%
- ❖ Extra Virgin Olive Oil 2%
- ❖ Onion
- ❖ Rice Starch
- ❖ Basil 1.3%
- ❖ Salt
- ❖ Sugar

NO PRESERVATIVES

Best Before Date > 30/11/2027

Bar Code > 8001250219169

Sugo alla Napoletana 400gr

DE CECCO

ITALY

PRODUCT OF ITALY

PESTO alla GENOVESE

•This is the result of an exclusive recipe by Heinz Beck. Produced only in Liguria with 100% Italian Basil, Extra Virgin Olive Oil, Pine Nuts and DOP Parmigiano – Reggiano, in a rich recipe, just like home made pesto.

•De Cecco “Pesto alla Genovese” blends together all the typical ingredients of the tradition. The Italian Basil is a key element, harvested during the coolest hours of the day, when the stem is still tender, and the leaves produce an intense aroma. Afterwards we work it at lower temperatures, in order to preserve its colour, aromatic profile and fragrance. To the basil we add extra virgin olive oil, Parmigiano Reggiano DOP and whole pine nuts, as per the original recipe. These are the elements that create the unique texture of De Cecco Pesto alla Genovese.



INGREDIENTS

- ❖ Basil 37%
- ❖ Extra Virgin Olive Oil 36%
- ❖ Cashew Flour
- ❖ Parmigiano Reggiano DOP Cheese 5%
- ❖ Salt
- ❖ Pine Nuts 3%
- ❖ Potato Flakes
- ❖ Sugar
- ❖ Acidity Regulator
- ❖ Lactic Acid
- ❖ Antioxidant
- ❖ Ascorbic Acid

NO PRESERVATIVES

Best Before Date > 31/12/2026

Bar Code > 8001250016522

Pesto alla Genovese 190gr

DE CECCO

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PASSATA CLASSICA VELLUTATA

- De Cecco Passata Classica, with a sweet-sour taste, is produced using only the pulp of tomatoes, exclusively grown in Italy.
- The tomatoes are plunged into boiling water and skinned, diced and drained to eliminate most of the juice and the seeds.
- This is how De Cecco Passata Classica is made, a sauce with a sweet-sour taste and thick consistency that can be eaten with a fork.
- De Cecco only uses Italian-grown tomatoes which are picked when just ripe to bring you the typical fragrance and flavour of Italian tomatoes.
- Available in 700 g bottles.
- De Cecco Passata “Classica” is produced without seeds and has a velvety appearance, bright colour and fresh taste that is reminiscent of home-made sauces.

INGREDIENTS

- ❖ Tomato
- ❖ Salt
- ❖ Acidity Regulator
- ❖ Citric Acid

Best Before Date > 31/08/2028

Bar Code > 8001250009852

Passata Classica Vellutata 700gr

DE CECCO

ITALY

PRODUCT OF ITALY



PASSATA RUSTICA POLPOSA

- De Cecco Passata Rustica, with a sweet-sour taste, is produced using only the pulp of tomatoes, exclusively grown in Italy.
- The tomatoes are plunged into boiling water and skinned, diced and drained to eliminate most of the juice and the seeds.
- This is how De Cecco Passata Rustica is made, a sauce with a sweet-sour taste and thick consistency that can be eaten with a fork.
- De Cecco only uses Italian-grown tomatoes which are picked when just ripe to bring you the typical fragrance and flavour of Italian tomatoes.
- Available in 700 g bottles.
- The Passata Rustica is produced with both tomatoes hand picked and automated systems. Only the heart of the tomato is used. Its perfume and Fragrance are the trademark of this product. All its "pulp" consistency clings to the fork.

INGREDIENTS

- ❖ Tomato
- ❖ Acidity Regulator
- ❖ Citric Acid

Best Before Date > 31/08/2027

Bar Code > 8001250009869

Passata Rustica Polposa 700gr

Here briefly some important selling point regarding **De Cecco Peeled Tomatoes 2.55kg**

De Cecco guarantees the quality and uniformity of the product through a careful selection according to the degree of ripeness and integrity of the fruits in each tin.

Origin of De Cecco Pelati

Puglia region ONLY.

Not “the rest of the world”

Entirety of the product

According to Italian law, The real “Pomodoro Pelato” must appear intact, firm and entire when the tin is opened.

Not crushed, smashed, broken, damaged, cut, rotten, etc

Fruits look brilliant

With an intense, bright red colour

Sign of good level of ripeness

Number of calibrated pieces

24 - 32 fruits in each tin, always

Uniformity of the product

Not too small, or not too big

It helps the “Chef’s job” in cooking and portioning.

Fruits are completely clean

Free from any seeds and residual husks.

The sauce

“Liquido di Governo”= preserving liquid, where the fruits are dipped, is identical to the tomato puree Passata di Pomodoro.

It has a bright red colour, with a good consistency.

No crisp and sweet & sour flavour.

Everything in the tin can be used

No wastage. Higher Yield.

All these technical details, which most consumers take by “useless or secondary aspects” because focusing at cost only, they DO instead play a very important role, even with Pelati (considered commodities nowadays), when introduced to clients (especially Chefs) and **compared / tested to other pelati brands.**

Only then, most of times, you can tell the difference and justify the price difference in quality and consistency.

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POMODORI PELATI

- These are the classic long tomatoes from the South of Italy with a sweet flavour and intense colour.
- De Cecco Tomatoes Pelati are plunged into boiling water, skinned and immersed in a dense tomato juice which makes them ideal for preparing the basis of creamy sauces.
- De Cecco only uses Italian-grown tomatoes which are picked when just ripe to bring you the typical fragrance and flavour of Italian tomatoes.

INGREDIENTS

- ❖ 60% Peeled Tomatoes
- ❖ 40% Concentrated tomato juice
- ❖ Acidity Regulator
- ❖ Citric Acid Max 0.1%

APPEARANCE = Peeled tomato in tomato juice.

COLOUR = Red.

FLAVOUR = Fresh tomato.

TASTE = Sweet, lightly acid.

TEXTURE = Soft and juicy.

Best Before Date > 01/01/2027

Bar Code > 8001250007841

Pomodori Pelati Peeled Tomatoes 2.5kg