

The magazine dedicated to the world of pizza and catering

Pizza & core

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2016

Neapolitan spell.



Still and only from wheat.

Few people know that a good wheat mixture gives life to a magic harmony between the flour and the pizza maker, bearer of this neapolitan tradition. Obtaining the smallest, perfect flour granule requires a lot of work. We select our wheat with the utmost care, stock by stock, following specific tests, and we handle it with an innovative procedure.

The secret is there, you can't see it, but you can taste it from the very first bite.



Flour of Naples

www.molinocaputo.it

LOOK DEEPER

Paris



The world's largest food innovation exhibition

16-20 OCTOBER 2016
PARIS NORD VILLEPINTE - PARIS

Innovation and more in Italy at Sial

It's just one week before the doors of the world's largest food fair (held between the 16 and 20 October at the Parc des Expositions, Paris-Nord Villepinte) will close for this edition – an edition in which vitality and ambition have played a central role. This year's figures confirm both SIAL's leadership and its influence on international food markets, foodservices and PAs. The competitiveness is based on innovation, and the fair has helped forward-thinking food industry players (resolutely turned towards 2050) to meet the right people.

Some numbers: 7000 exhibitors (85% international) and even more brands attracted around 155 000 visitors, 70% from abroad. That's hundreds of buyers and players from all food sectors, all across the world. 120 official international visitors, and 250 "events within the event" have highlighted the food world's economic and political current affairs, placing strategy at the heart of SIAL too. There were 2189 candidates for the SIAL Innovation Awards – that's 10% of worldwide innovation – and 15 prize winners.

Among exhibitors several Italian companies: **Molino Caputo e Agugiaro & Figna (Le 5 Stagioni)**, excellent brands, sponsor of this magazine, and other key companies in the market of "pizza": **Molini Spigadaro, Polselli, Selezione Casillo**, all good example of made in Italy.



more flavour with less salt!

100% italian seed - 100% italian territory - 50% less salt

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SOURCE
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AND IODINE

PIZZA

from the field, to the mill up to the oven



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natural source of fibre
source of iodine *PreSal*[®]
italian sour dough



w w w . i t a l m i l l . c o m

save the date



It is a project born from the collaboration between GL Events and Gambero Rosso. Very notable are the novelties presented to the visitors and buyers of the 2nd edition (**13th – 15th November, 2016**): the exposing area has doubled and its layout renewed, with two additional Pavilions (Pavillion 2 and 3) dedicated to the exposing firms; while the visit way has been divided into 5 sectors, in order to allow to the professional operators a more linear access to the proposed contents. An area will be dedicated to the equipment, furniture, accessories; another one to the beverage sector (water, wine, beer, liqueurs, drinks); a third space will focus on communication, services, start-ups, editor and authority; a fourth area will propose food sector (bread, pizza, pasta) and the last one dedicated to coffee, coffee machines, tea, confectionery and ice-creamery.

www.gourmetforum.it



Cibus Tec worldwide represents one of the main benchmark for technological innovation in the food Industry and a showcase of the best solutions present on the market – from the ingredients to the processing technologies, from packaging to logistics – for all types of products: Fruit & Vegetables, Milk & Dairy products, Meat & Seafood, Convenience Food & Fresh Cut, Bakery and Cereals by products, Ice cream and dessert,

Coffee and Single Serve, Confectionery, Liquid Foods
The cooperation with Anuga FoodTec has now being developed in a strategical agreement for the creation of an international platform headed to the promotion of food technologies in high potential markets, thanks to the network of contacts with the food industry developed by Anuga and Cibus, the leading exhibitions dedicated to the food sector.

<http://www.cibustec.it/en/>



Gluten Free Expo confirms this year as the most meaningful date for the Italian and foreign firms of the gluten free market.

The organizers of this event are very satisfied of the results obtained and of the exposing operators present in the 2016 edition. They cover all the production chain, beginning from the raw materials, equipment, semi-finished, finished products and beverage. All the novelties presented match perfectly with market and operators demands: production firms, sellers, distribution chain, category associations.

The 5th edition of the Gluten Free Expo will be held in Rimini at Rimini Fiera from the **19th to the 22th November 2016**.

www.glutenfreeexpo.eu



The Roman Pizza in the city of BOGOTÁ

Interview with
Gino Rodriguez

We are in Colombia.

Gino Rodriguez has recently restyled his pizza restaurant, by moving it in a larger place. For his creations, he uses the Mother Yeast and to prepare it he finds help in the preparations by **EsmachLab** (<http://esmach.com/it/esmachlab/>).

Gino was born 47 years ago in Cartagena and today, after a long experience of work in Italy, he is a pizzaiolo in Bogota.

How and why did you choose to become a pizzaiolo?

«After a long and beautiful period of life spent in Italy (20 years) I began to interest and passionate about ba-

kery products and artisanal pizza. When I came back to my country, I decided to begin this activity, also because I wanted to maintain a contact with Italy.»

What are the aspect of this job that fascinate you?

«I am very satisfied and fascinated by the fact that I've reached a high quality level with local products and fresh natural ingredients. I receive many congratulations: my customers appreciate a lot my special pizzas, because they recognize that they taste different. I offer them the possibility to taste some Italian products, even if they have never visited Italy, or to those that had the luck to be in Italy.»

Which style of pizza does inspire you?

«I prefer pizza in the shovel, hydrated and prepared with a long resting time, naturally leavened with Mother Yeast. I propose slices of Roman pizza, with a rectangular shape of 50 cm.»

Did you learn from a master?

«I attended courses for pizzaiolos in a famous Pizza School in Italy and for the preparation of the Mother Yeast I received a specific formation directly from the Italian firm Esmach, which also equipped my pizza restaurant with its machines by EsmachLab.»

Please, tell us about the activity of pizzaiolo in the city you are now living in.

«My pizza restaurant offers undoubtedly an innovative product: it is difficult to find a Pizza in the shovel so hydrated as mine in the city of Bogota. My product offers also the Italian taste. My restaurant style reminds in its details the Italian bakeries and pizzerias. The preparation is done under the customers' eyes, and they love this fact very much.»

Which are the things you like or dislike of the city of Bogota?

«I like the fact that people are very open minded to-



wards the novelties and they are encouraged to try new restaurants: the word of mouth helps the diffusion of your product and your trade mark. I dislike traffic: due to it, people are forced to eat very quickly at lunch or dinner, they have no time for an appetizer because they are tied to the rhythms of office, home or university.»

How do they consider pizza abroad? Is it appreciated?

«In Bogota is surely a much loved product, especially in the last years. People who had the possibility to travel abroad and to taste foreign food, become even more exigent. For this reason, the pizza sector has increased a lot in the last decades. Undoubtedly the quality has grown up. Here opened many successful pizza restaurants offering a product with a high quality level. Quality has reached high levels, but not as in Italy. In the last years, some restaurant managers (also Italian) have introduced in their preparations top quality ingredients and procedures, by reaching the top level of the market portion. My product wants to belong to that portion, but at a cheaper price because I offer products (pizza, focaccia, bread) with a take-away formula.»





The tools for the cutting of pizza: *professional wheel pizza cutter and knives*

As every professional, pizzaiolo must carefully choose the tools of his/her job, tools, which help to optimize the work. Not only an oven or a mixer are important in the cuisine of a restaurant, but also small tools.

GIMETAL offers a wide range of tools for the cutting of pizza. The range has been recently enlarged and renewed. The accessories of the PRO line – professional – have a new ergonomic handle and a re-sharpening stainless knife. The support for the thumb is **wide and safe**, with a shape that offers a **comfortable grip**, even for the **smallest hands**. The plastic polymer chosen for this professional line is **shock resistant** and it is also **heat resistant** if forgotten in the nearby of the oven.

The wheel cutter (AC-ROP6) a tempered steel blade, re-sharpening and with a circumference of 10 cm. It allows a clean and effortless cut, thanks to the fluency of the blade and to the ergonomic handle. The comfortable grip is ideal for big and small hands, by making an agile and fluent movement.



The pre-cut wheel (AC-ROP7) has the same technical characteristics of its "standard" sister, but it was born for a different use: it is ideal for the cutting of take-away pizzas. In fact, it affects the cloves without cutting them, by avoiding the overlap of the cloves or the loss of garnishment during the transport.



The special stainless knife (AC-CLP) was projected (handle and blade inclination) to make easier and fluent the cutting of pizza in slices, in particular the pizza in the baking pan. It is excellent on chopping board, tray and paper box.

Thanks to its blade of 14 cm in tempered and re-sharpening stainless steel, to its ergonomic handle and to its specific shape, it allows a rapid and precise movement up to the boards of the pan. Cutting slices of pizza has never been so easy and quick.





WHEN A WORK BECOMES A WORK OF ART

A pizza-maker's job is made up of moves and the many small details that GIMETAL has carefully pursued for thirty years.

Meeting the pizza maker's needs has been our passion. This is the reason we design the strongest, most efficient and ergonomic tools that we then manufacture in Italy. This is our contribution to ensuring that your pizza continues to be a tasty work of art recognized throughout the world.



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gimetal.it

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Tradition and progress since 1986



Gluten free Foodservice: *An excellent business opportunity*

Gluten free when eating out: A market opportunity for wholesalers and caterers. Dr. Schär Foodservice allows restaurateurs and wholesalers to successfully enter a growing segment of the market to acquire new customers and to stand out from the competition, with products suitable for people with coeliac disease, gluten sensitivity or who follow the diet for lifestyle reasons. Recently, this market has been growing rapidly



Lex Barreveld, Key Account Manager Food service Dr Schär explains how gluten free is a business opportunity during the Risto-prof session in 4th October (Italy)

an efficient distribution network in Europe and the United States.

There are many occasions for eating out and for each of these Dr. Schär Foodservice is capable of offering the right solution - even for those who have to follow a rigorously gluten-free diet. Bars, restaurants, pizzerias and hotels need to be supplied as well as airlines, motorway service stations and the cost sector catering industry.

The professional Dr.Schär Foodservice

Dr. Schär Group is the European leader gluten free products; the Dr.Schär Foodservice division is responsible for supplying products to customers who cater for out of home consumption.

From breakfast to dinner, Dr. Schär Foodservice is a partner of industry professionals in the restaurant and hotel sector, through specially designed products and services. Its aim is to improve the quality of life of consumers and to respond to the specific nutritional needs of those who are intolerant to gluten, with products and services that are safe and of the highest quality, even when eating out.

Flavour and variety for all of those operating in the catering industry

Dr Schär Foodservice are committed to the creation of

Leading gluten free supplier in the food service industry, Dr. Schär offers a range of varied and tasty products, capable of satisfying even the most discerning palates, and in formats designed specifically for this market.

For pizzerias

Prebaked Pizza Base 170g

Prebaked and ideal for serving a safe gluten- and wheat free pizza. With tray!

Food Service Mix 1000g

The universal flour for the professional catering

Rice Flour 5000g

Gluten-and wheat free flour for sprinkling on working surface during preparation of gluten free pizza. Ideal for making lightly breaded products.

<http://www.drschar-foodservice.com/>

Gluten-free solutions

Schär



GLUTEN-FREE PIZZA. THE EXPERIENCE WHICH MAKES THE DIFFERENCE.

Dr Schär Foodservice, the n° 1 in gluten-free, provides the solution to offer a tasty gluten-free pizza to your customers.

Products:

- ① Prebaked, 27 cm Ø Pizza Base: vegan and supplied with a baking tray
- ② Pizza dough: ready to use
- ③ Rice flour: essential for the safe preparation of gluten free pizza
- ④ Food Service Mix the universal flour for professional catering.



Discover our range of gluten-free products for the professional catering on www.drschaer-foodservice.com



www.drschaer-foodservice.com

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Organized by:



Pizza Cozzabella

Recipes by *Diego Vitagliano*

Ingredients:

- Mussels
- Fior di latte from Agerola
- Little tomatoes from Piennolo del Monte Epomeo
- Provolone del Monaco giovane affinato cheese
- Parsley
- Extra virgin olive oil from the Colline Ischitane.

Procedure

Cook the mussels on fire until they are opened. Shuck them.
Stretch the disk of dough. Garnish it with fior di latte, tomatoes and mussels.
Add some flakes of Provolone cheese and drops of EVO oil.



WE RAISE REAL NEAPOLITAN PIZZA



The Ad Store image is managed by On World Tokai Ltd



Pizza Napoletana Le 5 Stagioni: flour just as they want it in Naples.

Pizza Napoletana flour was created in partnership with Associazione Vera Pizza Napoletana, the authentic Neapolitan pizza association, in accordance with suitability specifications set out by these masters of pizza making. Its superior quality and special elasticity has made it the most sought after and best loved flour both in Italy and abroad.

www.le5stagioni.it    +39 049 962604 curtano@pagnanodijrs.com



PASSION FOR PIZZA

The recipe

Pizza Conciacicia

Recipes by *Diego Vitagliano*

Ingredients:

- Little tomatoes "Vesuviani" from Piennolo
- Provola cheese from Agerola
- Local sausage nuanced with Falangina D.O.C. wine
- Roman Conciato affinato in the Campi Flegrei
- Curly basil
- Extra virgin olive oil from the Colline Ischitane.

Procedure

Stretch the disk of dough. Garnish it with Provola cheese, Conciato and tomatoes. Bake it. In exit garnish with basil and some drops of EVO oil.



1 PENINSULA, 21 WAYS OF DOING ITALIAN PIZZA.

...Abruzzese, Romana, Calabrese, Lucana, Genovese, Milanese, Siciliana, Pugliese,
Napoletana, Romagnola, Piemontese, Bolognese, Veneziana, Molisana, Valdostana,
Fiorentina, Trentina, Ternana, Friulana, Marchigiana, Sarda.

16 FLOURS

LA
FORMULA
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LA FORMULA DELLA BONTÀ



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