

The magazine dedicated to the world of pizza and catering

# Pizza & core

*international*

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

# USA love Italian food

**S**ummer Fancy Food is the North America's largest Specialty Food & Beverage Event: it will be held in New York City from June 29th till July 1st, 2014. 180,000 products including confections, cheese, coffee, snacks, spices, ethnic, natural, organic and more. 2,400 exhibitors coming from 80 countries & regions. Among the companies in the fair also Italian ones.

America is an interesting and strategic place market for Italy, and Italy is an interesting and precious country for American catering's culture. Larger part of catering word in USA looks at Italy: here it is possible to learn amazing recipes, to eat genuine ingredients, to discover how food is important for body and mind, for health and senses, for nutrition and emotions.

Telling about pizza, today a lot of Italian brands underline that America is a big country where people was "absorbing" the real culture of Italian pizza, both Naples style pizza, and other kind of Italian pizza, for example Roman Style Pizza.

In USA people like to experiment what Italians offer, not only best known pizza cooked according to rules of Naples, but also tens of typical products, among wich: fried pizza, rotisserie, the Roman pizza (crisp on the bottom, and soft on the top, cooked in the baking-pan or done in slices).

Pizza&core loves this cross where American curiosity and Italian offer join together.

This union sounds good!



# Be Smart. Wood is over.

Metal is the right choice.

Aluminum is lighter and longer lasting than wooden peels.

Introducing the ultimate perforated pizza peel to easily sift away excess flour.

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& restaurants, since 1986.*

**GIMETAL**

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# save the date

a cura di Marianna Iodice



On the 26th of June Pizza Expo (from the **26th of June till the 6th of July**) opens its stands in Salerno (South Italy). To inaugurate the event a great fireworks party cared by **Amodio Curci**, the opening of the Gastronomic tour at the presence of the Mayor of Salerno and many gastronomic tastings. In the first weekend there will be a musical show with great names of the Italian music. In the second weekend theater performances and a Gran Gala final concert. In the whole period of the event there will be daily appointments of pizza tasting and workshops for pizzaiolos, confectioners and chefs. Moreover we would like to remember that pizzaiolos, confectioners and chefs will also be awarded with the prestigious "Scudetto Pizza EXPO Campioni d' Italia 2014: Italian excellences", offered by the Italian Association Eccellenze Gastronomiche.

[www.pizzaexpo.it](http://www.pizzaexpo.it)



Fispal Food Service is a fair dedicated to the services and solutions for the away from home food. It is the greatest fair of South America, thought and organized for the world of restaurants, bakeries, cafes, fast

food, ice-cream shops, but also for community catering such as supermarkets, hospitals, schools, agencies of catering, hotels, clinics.

The whole world of catering meets in Sao Paulo, which becomes an immense showcase for the firms of the whole globe, among them a lot of Italian ones. The event also proposes courses of formation and debates on the argument food.

The fair will be held from Tuesday the **24th to Friday the 27th of June 2014** at the fair center Expo Center Norte.

[www.fispalfoodservice.com.br/en/](http://www.fispalfoodservice.com.br/en/)



The Naples Pizza Village (2-7 September) is a long-awaited event promoted

by the Association Pizzaiuoli Napoletani, with the patronage of the Ministero delle Politiche Agricole, which is held in Naples since 2011. As in the 2013 edition, also this summer the Lungomare Via Caracciolo of Naples will turn into a big pizzeria, perhaps the greatest one in the world, with its over 30 thousands square meters of exposing area, 45 firewood ovens and a total of 4400 sits for the visitors. There will be a lot of interesting appointments in this edition of Naples Pizza Village 2014: a lot of good music, culture and art, but above all the final match of Pizzaiolo World Championship - Caputo Trophy.

[www.pizzavillage.it](http://www.pizzavillage.it)



the greatest  
expo on food

A lot of novelties, Pizza&core is going to tell you

**W**

e visited with great interest the 17th edition of Cibus, the international fair dedicated to food (Parma from 5th to 8th of May): the first impact, yet at the entrance of the fair, was absolutely pleasant: we immediately felt the particular energy of the made in Italy, we touched with our hands the quality of products, thanks to the generous tastings, we found out the novelties of the world food, both for the channel Horeca and Gdo. Cibus remains in our memory as an immense exposing space rich in interesting appointments, stands full equipped and fitted out with great mood and so much good Italian food, among which, surely, also pizza, the excellence

of the Italian dishes, the most beloved all around the world. At the CIBUS we present 2700 firms. The staff of Pizza&core visited them and particularly those of the pizzeria sector, dealing with flours, semi-finished products, products for the garnishments, equipments, boxes for pizza and accessories. We also discovered a lot of novelties, among which Freeglut® and Pasta di mais (pasta of corn), launched by Molino Spadoni Group. Excellent the product Penne rigate, prepared with great care. Excellent was also the Pizza prepared with the frozen balls of mix by Molino Spadoni: we tasted them and they were very good, very similar to those made with fresh handicraft dough, but with the





advantage of having the mix of different special flours yet ready to use. We turned around between colors and perfumes (marvelous was the palette of Spices in the San Carlo stand), we tasted the high digestibility pizza prepared by the famous pizzaiolo Gabriele Bonci with flours Molino Iaquone (very tasteful the combining of chickpeas and mortadella), we discovered the new line Storie di farina in Cucina by Agugiaro&Figna, products ideal for any mix, realized beginning from the heart of the best part of flour. In the open laboratory of the stand Selezione Casillo, Michele Digiglio prepared his pizzas stuffed by thousand of ingredients in a thousand of different shapes. At the stand of Molino Grassi, which has launched the new line gluten free, we met Cristian Zaghini, a great expert of mix, who works for the firm holding professional stages at high-level. In the stand of Ferrarelle Augusto Di Blasi offered us water in the practice 0,25 cls bottle, a little bottle that we put soon in our bags. The kind Antimo Caputo in his stand, that reminded a typical Neapolitan pizzeria, invited us to taste not only the classical pizza, but also the traditional Neapolitan rotisserie prepared by the expert hands of Gennaro Cervone of the pizzeria PIZZE&PIZZE (Naples), obviously with Molino Caputo flours.

Here are all the companies that met Pizzae&core:  
 ANTIMO CAPUTO SRL - [www.molinocaputo.it](http://www.molinocaputo.it)  
 BASE PIZZA SRL - [www.basepizzasrl.it](http://www.basepizzasrl.it)

FABBRI 1905 SPA - [www.fabbri1905.com](http://www.fabbri1905.com)  
 FERRARELLE SPA - [www.ferrarelle.it](http://www.ferrarelle.it)  
 GIMETAL - [www.gimetal.it](http://www.gimetal.it)  
 IAQUONE SRL - [www.molinoiaquone.com](http://www.molinoiaquone.com)  
 LA TORRENTE SRL - [www.latorrente.it](http://www.latorrente.it)  
 LINER ITALIA INTERNATIONAL SPA - [www.linerit.com](http://www.linerit.com)  
 MOLINO AGUGIAO & FIGNA SPA - LE 5 STAGIONI  
 - [www.agugiarofigna.com](http://www.agugiarofigna.com)  
 MOLINI PIVETTI SPA - [www.pivetti.it](http://www.pivetti.it)  
 MOLINO DALLA GIOVANNA SRL - [www.dallagiovanna.it](http://www.dallagiovanna.it)  
 MOLINO GATTI - [www.molinogatti.it](http://www.molinogatti.it)  
 MOLINO GRASSI SPA - [www.molinograssi.it](http://www.molinograssi.it)  
 MOLINO PASINI SPA - [www.molinopasini.com](http://www.molinopasini.com)  
 MOLINO QUAGLIA SPA - [www.molinoquaglia.com](http://www.molinoquaglia.com)  
 MOLINO ROSSETTO SPA - [www.molinorossetto.com](http://www.molinorossetto.com)  
 NERI INDUSTRIA ALIMENTARE SRL - [www.sottoli.it](http://www.sottoli.it)  
 OEM ALI SPA - [www.oemali.com](http://www.oemali.com)  
 POLSELLI SPA - [www.polselli.eu](http://www.polselli.eu)  
 SELEZIONE CASILLO - [www.selezionecasillo.com](http://www.selezionecasillo.com)  
 SPADONI GRUPPO ALIMENTARE - [www.molinospadoni.it](http://www.molinospadoni.it)  
 SAN CARLO GRUPPO ALIMENTARE SPA - [www.san-carlo.it](http://www.san-carlo.it)  
 ONE SRL - PAN CHIPS - [www.onebreadfactory.it](http://www.onebreadfactory.it)  
 AMICA CHIPS SPA - [www.amicachips.com](http://www.amicachips.com)  
 OLEIFICIO ASARO SRL - [www.asaro.com](http://www.asaro.com)





### **Molino Grassi**

For over 30 years uses only the finest raw materials to provide superior products, both in terms of quality and nutritional values.

[www.molinograssi.it](http://www.molinograssi.it)



### **One srl – PAN CHIPS**

The specialization of company is the traditional Arabic bread and the innovative, delicious and tasty snacks.

[www.onebreadfactory.it](http://www.onebreadfactory.it)



### **Molino Gatti**

The flexibility of the Molino Gatti company allows for specific orders to be met, for bread, pasta, pastries, pizzas or other products required by the client.

[www.molinogatti.it](http://www.molinogatti.it)



### **Le 5 Stagioni**

Since 1831 Le 5 Stagioni, the leading Italian flour brand, offers the widest range of high quality flour products to pizza chefs.

[www.agugiarofigna.com](http://www.agugiarofigna.com)



### **Base Pizza**

Specializing in the production of bases for pizza, the company always keeps a handcraft vocation. It created the corner pizzeria U-TUBE.

[www.basepizzasrl.it](http://www.basepizzasrl.it)



### **Molino Pivetti spa**

Molini Pivetti is amongst Italy's most experienced producers of different flours. It combines tradition with technologically innovation.

[www.pivetti.it](http://www.pivetti.it)



### **Molino Dalla Giovanna**

The final quality of pizza, bread and all pastries totally depends on the peculiarities of the wheat used. This company offers highest quality flour.

[www.dallagiovanna.it](http://www.dallagiovanna.it)



### **Spadoni Group**

The company is led by Leonardo Spadoni, who loves to invest in cutting-edge milling technology, with the aim of guaranteeing superlative quality for all his customers.

[www.molinospadoni.it](http://www.molinospadoni.it)



### **OEM - ALI SPA**

Oem was born in 1973 when it started producing a new series of electric pizza ovens and spiral kneading machines. In 1996 Oem became an Ali SPA Group's member.

[www.oemali.com](http://www.oemali.com)





### Molino Iaquone

Since ever offers a wide range of flours and mix covering every necessity of the pizza world: 16 professional products, among them the Flour Mix for Biological Pizza with split.

[www.molinoiaquone.com](http://www.molinoiaquone.com)



### Neri Industria Alimentare

It is a company whose objectives are the processing of raw materials.

For example Neri proposes pitted black olives packed in a handy pack.

[www.softoli.it](http://www.softoli.it)

**SAN CARLO**

### San Carlo

#### Gruppo Alimentare spa

The Italian potato chips: 100 tons of chips a day (plus a wide range of savoury snacks, sweets and bakery) with 6 factories, 2200 employees, 170 warehouses.

[www.sancarloti.it](http://www.sancarloti.it)



### La Farina di Nanoli

#### Molino Caputo

Being the guardians of tradition and experience stands out as the main value inspiring all products intended for the experts of the white art.

[www.molinocaputo.it](http://www.molinocaputo.it)



### Amica Chips

The company produces tasty potato chips. The most famous chips are Eldorado, flavored by herbs and spices.

[www.amicachips.com](http://www.amicachips.com)



### Molino Quaglia

Molino Quaglia is a leading company in Italy for the production of soft wheat flours.

[www.molinoquaglia.com](http://www.molinoquaglia.com)

**LA TORRENTE®**

### La Torrente

La Torrente is an industry of canned food, founded in 1965, operates in the agri-food sector in southern Italy.

[www.latorrente.it](http://www.latorrente.it)



### Selezione Casillo

With an innovative approach in the marketplace Selezione Casillo supplies very high quality flour.

[www.selezioneCASILLO.com](http://www.selezioneCASILLO.com)



### Molino Pasini

Molino Pasini Spa has been active in the milling sector for over 80 years. The company produces high quality flours.

[www.molinopasini.com](http://www.molinopasini.com)



### Liner Italia International spa

The Italian Liner International spa produces more than 35 years food boxes.

Core business is the takeaway box for pizza - punched.

[www.linerit.com](http://www.linerit.com)

# PIZZA TALENT SHOW



## And the winner is... Giovanni Landi

**T**he second part of challenge **Pizza Talent Show** (event organized by **Pizza&core**) ends with the proclamation of the most viewed video on Facebook official wall: among the challengers the winner is **Giovanni Landi** (Venice).

Landi shows in his video his amazing double pizza, called "poverty and nobility".

After the preparation of pizza, Carmine, Giovanni's son, showed an incredible exhibition with a ball of soccer. Great: Carmine was able to wear a t-shirt, keeping the ball on his back.

Look at the video on

[www.facebook.com/PizzaTalentShow!](http://www.facebook.com/PizzaTalentShow!)



## Pizza Miseria e Nobiltà'



### Ingredients:

Mozzarella gr 50 - 3 tablespoons of tomato sauce  
- Brie 30 g - 5/6 tomatoes (sliced) - 2 tablespoons of pumpkin smoothie.

Dough with flour 5 cereals with the leavening of 48 hours. The pizza is divided into two parts: the first part is topped with tomato, oregano, garlic and basil, the other side is topped with mozzarella cheese, cherry tomatoes, brie cheese, chopped lobsters, pumpkin smoothie. Decorate with the heads of boiled lobster. Everything in the oven.

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](http://www.molinocaputo.it)



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## Italy lands in the South East of Asia

**A**fter the great success of the 17<sup>o</sup> edition of Cibus, ended on the 8th of May, Fiere di Parma, in collaboration with Anuga - Koelnmesse Italia, Federalimentare and with the support of Ice, has organized the sharing of 50 Italian food firms to the international fair "ThaiFex - World of Food", in Thailand, considered the principal entrance of the food products in the markets of the Asian South East. The fair was held from the 21st to the 25th of May, 2014).

An area of 1000 square meters was dedicated to the stands of the 50 Italian firms, among which Molino Grassi. "This is the second time we participate in ThaiFex - explains Mrs. Elda Ghiretti, Cibus Brand Manager - and the project of the Italian Area was confirmed as a winning one. The Italian firms have followed us to explore the potentialities of the ASEAN (Association of the Nations of Asian South East) market, the Common market of the Asian South East, that should become completely operative in 2015. In this area the Made in Italy product is considered an important model, a point of reference, both for the channels Horeca and retail."

The balance of ThaiFex was positive and recorded a growth of 2,3% despite the political tensions that recently verified in the Country: 1.463 exhibitors and 28mila operators and buyers, coming from Thailand

and above all from the whole South East of Asia, such as Malaysia, Singapore, Taiwan, Australia, Philippines, South Korea, Japan, Hong Kong, Indonesia and Vietnam.



In each product of Molino Grassi hides a unique ingredient: the passion for the good things and the continuous research of the alimentary excellence. From this elementary but great factors were born the lines inspiring us day by day and are at the base of Italian creativeness in cooking. A complete range of bran and flours, specifically created for transforming the values of Made in Italy into finished products of top quality: confectionery, pasta, pizza and bread. But what makes the products of Molino Grassi so special is the incessant search for the best, from the cultivation to the workmanship: because if the heart of the best products is a good flour, the heart of a good flour is always effort of whom has created it.

[www.molinograssi.it](http://www.molinograssi.it)



# 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.

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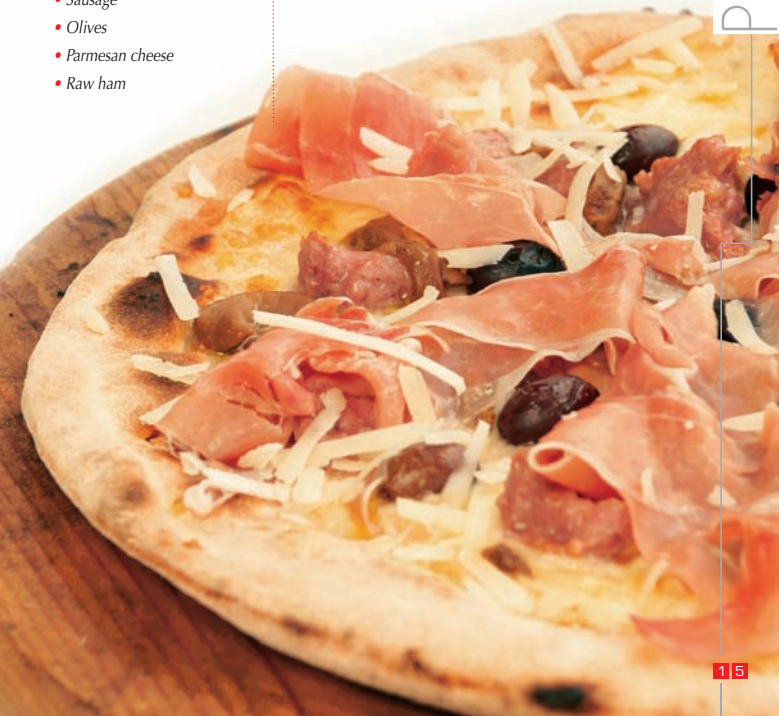
# Pizza la Rotonda

## Ingredients:

- *Mozzarella*
- *Porcini mushrooms*
- *Sausage*
- *Olives*
- *Parmesan cheese*
- *Raw ham*

## Procedure

Prepare the base of pizza with mozzarella. Add mushrooms, sausage and olives. Bake it. In exit garnish with raw ham and Parmesan cheese in flakes.





# Pizza&core

For 12 years, Pizza&core has been focusing on the world of restaurants and pizzerias. Distribution: 20 thousand copies, 6 issues per year.

## Pizza&core international

The magazine dedicated to the world of pizza and catering  
www.ristonews.com

The first monthly magazine dedicated to the Italian restaurants, in English language, in pdf format browsable online.



## Risto news.com

Web site dedicated to Italian catering, Ristonews.com shows news, interviews and more.



# Pizza Fantasia

## Ingredients:

- Zucchini
- Sausage
- Porcini mushrooms
- Gorgonzola cheese
- Mozzarella

## Procedure

Prepare a base of pizza and add Gorgonzola and mozzarella. Enrich the garnishment by adding zucchini cut in round shape or in julienne way, then add the mushrooms and little pieces of sausage. Bake it.





## Eccellenza Italiana

Le 5 Stagioni, the leading Italian flour brand offers the widest range of high quality flour products to pizza chefs.

Since 1831 **Le 5 Stagioni**, supported by their long tradition in milling, continues to introduce innovative and specialized products in order to meet specific requirements from the evolving pizza market.



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[www.le5stagioni.it](http://www.le5stagioni.it)