

The magazine dedicated to the world of pizza and catering

Pizza & core international

www.ristonews.com



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Eccellenza Italiana

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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.



main sponsor



Riccardo Agugiaro
Export Manager
r.agugiaro@agugiarofgna.com

Sandra Zilotti
Mail: s.zilotti@agugiarofgna.com

www.le5stagioni.it

We become Pizza&core international

Our magazine changes its name and becomes "Pizza&core International". Why this choice after two years of publication?

Through this new name we would like to underline the main aim of this work, which travels through the net: the objective is to be a magazine talking to everybody, especially to all the pizzaiolos around the world.

This is the reason for the adjective "International": our articles, written in Italy by Italian experts, are thought for spreading the culture of the Italian catering and culinary tradition, good example of taste and quality. Pizza&core International is thought for giving all the professionals the "know how" of the Italian pizza: that is, how to do an excellent mix, what kind of garnishment to use, which are the typical Italian products and raw materials.

Furthermore the magazine is thought for those who want to know the experiences of colleagues of other countries, for those who want to be informed about the best fairs and events about pizza and catering, for those who want to meet or contact the Italian firms exporting abroad all the best products for the job of pizzaiolo. We can affirm that we would like to be in contact with you in every part of the world, even more and even better.

With the new name "International" we also want to say that pizza is international, it belongs to everybody, it is a dish belonging to the food habits of any person in Europe, USA, Latin America, Africa, Asia, Russia...

Our readers and followers are so many, and we are so proud to be even more near their needs of information and knowledge.

We invite you to write us your histories, your recipes, your events, to send us your comments and impressions. Help us to be nearby you and to become together even more citizens of the world, the world of the pizza!

redazione@inpuatedizioni.it

Pizzaiolos in the world: how to become as good as the Italians

We have spoken about courses of formation for pizzaiolos with Tiziano Casillo, pizzaiolo, technician of the firm ITALMILL and teacher of the mixing process in several courses.

Tiziano, please explain us in four words what's pizza for you.

«Heat. From the heat of the oven and of pizza, to the heat of the convivial moments.

Passion. Because in this job you need it.

World. Because I believe that there's nothing that is called with the same word in every part of the world. Pizza is pizza anywhere.

Life. Because this is my life since ever. I began to approach with pizza when I was 12 years old».

Many years ago in Italy the pizzaiolos learned their job by working in pizzerias. Are they less good and professional than the modern pizzaiolos, who learn their job by participating in professional courses?

«The old ones have a lot of experience, but often they live of convictions.

Who attends some courses has less experience, but acquires more knowledge. I often underline an important point of view: as a technician and as a teacher my only duty is to





form and in front of someone who has a lot of experience but he does something wrong I must tell him it. Because the technique is fundamental, the pizzaiolo could add his personal touch, but he should have learned the technique. It doesn't exist "the secret ingredient", it exists only the method that is learned with the study (how to make the mix, where are the raw materials, how to balance the toppings)».

Why should a pizzaiolo continue adjourning?

«The world has evolved. When I was young pizza was party, surprise. Today we could eat pizza every day. The client is informed, is demanding, he knows how and what to choose.

It is not enough that the pizza is good, it has to be digestible and healthy. There are so many kinds of pizza: thin, thick, Neapolitan, Roman. The starting point is the flour. This is the main point. For all the typologies of pizza the method is needed. The method is the base: if our

cousins confectioners don't follow a precise method, they don't get the result. They are more technical. Pizza at the end is the result, but we need to see what kind of pizza is. We must follow the example of our cousins confectioners».

Could the workshops and the courses of formation make good and informed pizzaiolos?

«Surely informed. If you don't know how to apply the method and don't put there plight or if you do it unwillingly, you will never become a good pizzaiolo!»

How are the Italian pizzaiolos? Modest or audacious?

«Like every pizzaiolo I know, me too: there's no pizzaiolo saying that his pizza is not the best. The point is that many of them don't put themselves in discussion, they don't accept the formation. Now the tide has turned, but you can notice that there are always the same who take the risks and participate to adjournments of formation courses. The other part of them is jammed, they work in their pizzerias but they are not adequately formed».

What about the foreigners?

«They don't have preconceptions and learn easily the method. And they are enthusiastic in working. I have eaten excellent pizzas also out of Italy, because we have exported our culture. And they applies the techniques. Let's not complain then if pizza will lose the Italian record».

An episode that you remember particularly in your experience...

«My teacher, with whom I have begun before studying with Italmill (which has placed technicians and university teachers with me in the laboratory) he hasn't been speaking to me for years, since I became a teacher, because he doesn't believe in the formation. He left me the ability with the hands and the passion. I always say that it is not enough and I tell my colleagues: let's study more, so we will protect the product, we will make a pizza that is good and healthy, and at the same time we will raise our profession».

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.



www.molinocaputo.it



World championship of Spicy Pizza

The API (Association of Italian pizza restaurants) organizes also this year the World Championship of Spicy Pizza, that will be held, as a tradition, in Calabria, more specifically in the splendid frame of the S. Caterina Scalea Hotel (CS); on the 21st and 22nd of October 2013.

The international competition will see the challenge of the best pizzaiolos coming from Italy, England, Scotland, France, Germany, Spain, Portugal, Sri Lanka, Usa and Ireland, who will use the only weapon they know: flour, hot chili pepper and top quality fresh ingredients.

www.campionatomondialepizzapicante.com

www.scuolnazionalepizza.com

Francesco Matellicani 330.957945

Marcello Lamberti 347.8884643

be held in Fieramilano Rho from the 18th till the 22nd of October 2013. Host 2013 is a true observatory of the tendencies and the evolutions of the market and a base for global business: heart of this philosophy, the ability of joining together a wide vision of the horizon on the international markets with a look at the innovation such as technology, sustainability, design and lifestyle, new format and insight on the markets. Host is a point of confirmed reference as testified by the same firms: in October the exhibitors will be over 1.600 coming from 50 Countries.

www.hostfieramilano.it

HOTEL 2013
21 - 24 ottobre 2013
09.30 - 18.00

From 21 to 24 October 2013 back Hotel, trade fair dedicated to the hospitality industry organized by Fiera Bolzano with the support and collaboration of Federalberghi hotels and public Merchants Union of South Tyrol (HGTV).

Divided into six thematic areas (kitchen, interior decoration, construction and renovation, wellness, management and communication, gastronomy) Hotel 2013 is the stage in the heart of South Tyrol for the latest news and for an industry in constant motion. Great attention shall be paid to how the hotel facilities today have become the place where the signature cuisine can interpret the local tradition.

www.fierabolzano.it



The HOST 2013 is a five days exhibition which requires a preparation and organization of 24 months.

This is the philosophy of Host 2013, the international Saloon of professional hospitality, world leader in the Ho.Re.Ca. sector and Retail. It will

Pizza Rustichella

Ingredients:

- Mozzarella
- Bacon
- Fresh lettuce
- Cream of balmy vinegar

Procedure

Prepare a disk of dough and sprinkle it with the mozzarella. Bake it. In exit add the slices of bacon the lettuce and the cream of balmy vinegar.



Pizza della Passione



Ingredients:

- A base of pizza
- Sweet cream (custard)
- Mix of fruits gelée and candied at flambé (banana, kiwi, strawberries, wild strawberries, blackberries, blueberries)
- Powdered sugar

Procedure

Prepare a base pizza and bake it. In exit garnish with the custard on which to lay down fruits cut into slices and candied at flambé.





TRADE SHOW

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Same Time, Same Place!

February 5-6 2014

Currently, the markets for snacking, vending, and Italian dining present a number of gateways and real opportunities. The Sandwich & Snack Show, Parizza, and Vending PARIS present, on February 5th and 6th, a meeting of professionals, visitors and exhibitors in a huge common gathering dedicated to these related markets, all the while conserving each of their own identities (Paris, Porte de Versailles, Hall 7.2)



Multiple new objectives for the upcoming edition: identify the most promising new projects in fast food, show innovative initiatives from collectives related to take-away sales, and decode the strategies from the largest fast food groups to address

the snacking market and food on-the-go in all its facets. Innovation will always be at the heart of our event-with a focus on the trends-and this year, the 'hot sandwich'. Information at www.sandwichshows.com

4th Edition - Parizza, the gathering for pizza, pasta, and Italian food professionals.

A real business platform and source of inspiration for the Italian foodservice industry, Parizza welcomes more than 100 exhibitors this year who will present their specialized offerings in a unique setting.

The show has benefited from its start from the support of key industry members, and its legitimacy has been further confirmed by its welcoming for the first time the Final of the French Pizza Championship. Since the first edition, Parizza has been organized in partnership with the French Pizzeria Association and the Federation of Pizzaiolos of France.

Information at www.parizza.com

14th Edition - A True indicator of trends, the Sandwich & Snack Show is the largest European gathering of suppliers for fast food, quick service, and take-away, with more than 300 brands represented.

15th Edition - For the first time, Vending PARIS is rolled out at the same time as the Sandwich & Snack Show and Parizza!

France is one of the largest European markets for vending, with a revenue of more than 2 billion euros in 2011. At the same time, changes in modes of consumption are continuing to favor the development of fast food, and the placement of vending at the core of this ever-growing market. This is why it makes so much sense that Vending PARIS-the leading international show for vending- has been organized for the same time as the Sandwich & Snack Show and Parizza. This is a unique opportunity to review the role of snacking in automatic distribution!

Information at www.vendingparis.com





Taste the Future

5th to 9th October 2013, Cologne

T

he world's leading food fair for the retail trade and the food service and catering market.

Anuga is not only the largest food and beverage fair in the world; it's also the sector's most important fair for new markets and target groups. It's the perfect venue for all the latest trends and themes - and a great place to make first-rate contacts and business deals.

For the 32nd time, Anuga will impressively demonstrate its importance as the leading international platform for the global food and beverage industry. This year 6,777 exhibitors from 98 countries will be presenting their products and services from 5 to 9 October 2013 in Cologne.

The trade fair will occupy the entire exhibition centre - a gross exhibition space of 284,000 m². Anuga has been completely booked out for months. EU Commissioner Günther H. Oettinger and Dr. Werner Hoyer, President of the European Investment Bank, are expected to attend the opening ceremony.

Exhibitors

With 6,777 exhibitors, a figure that surpasses the total for 2011, Anuga will once again provide purchasers from the trade and buyers from

the food service and catering market with a broadly based and multifaceted information and ordering platform. In addition to major market-leading companies, numerous mid-sized and small suppliers will be taking part. The suppliers will come from 98 countries, and the proportion of exhibitors from abroad will be 88 per cent. The largest contingents will be coming from Italy (1,043 exhibitors), Spain (447), the People's Republic of China (409), France (255), Turkey (239), Greece (221), the Netherlands (212), Belgium (189), the USA (189) and Thailand (161). Large numbers of participants will also be sent by Poland, the UK and Austria.

www.anuga.com



Here's Top Italian Exhibitors!



Le 5 Stagioni - www.agugiarofigna.com

Hall 11.2 E041

Key words: flour, yeast, baking agents and basic ingredients for bakery, organic grain products.

Molino Caputo - www.molinocaputo.it

Hall 04.1 Stand E023

Key words: general provisions and staple foods, flour, products for bakery

Eurofood srl - www.eurofood.it

Hall 03.1 Stand C009

Key words: aromas, semi-finished products (non-chilled), concentrates (liquid and powder), ingredients (bakery), ready-meals and soup products, frozen products, drinks.

Ferrarelle SpA - www.ferrarelle.it

Hall 07.1 Stand D129 B100

Key words: non-alcoholic drinks, mineral water, spring water.

Goglio S.p.A. - www.goglio.it

Hall 07.1 Stand A100 B101

Key word: technology, concepts and services for the food service, packaging and sealing systems.

Liner Italia International - www.linerit.com

Hall 07.1 Stand A117

Key word: technology, concepts and services for the food service, kitchen technology, containers for gastronomy.

Martinucci srl - www.martinucci1950.com

Hall 04.2 Stand C091

Key words: frozen baked goods, frozen tarts, frozen cakes, frozen small pastries, other frozen baked goods, ice cream, semi-finished ice cream products, frozen dairy products.

Neri Industria Alimentare s.r.l. - www.sottoli.it

Hall 11.1 Stand E021

Key words: canned food, vegetable preserves, mushroom preserves, pickled products, fish preserves, mixed preserves, preserved antipasti, olives, other preserves, delicatessen sauces and seasonings, tomato paste, concentrate and puree, pesto.

Polselli s.p.a. - www.polselli.it

Hall 11.2 Stand 11.2

Key word: general provisions and staple foods, flour, products for bakery.

S.I.T.T.A. - www.sittasrl.com

Hall 07.1 Stand F017

Key words: raw materials/auxiliary agents for oven.

Selezione Casillo - www.selezionecasillo.com

Hall 10.2 Stand E089

Key words: general provisions and staple foods, Raw materials and process materials, Flour, Yeast, Baking agents and basic ingredients for baking, grains.





La Farina di Napoli

World Championship Pizza making

Naples wins the gold, silver and bronze in Japan and Australia

On an occasion of the “World Championship Pizza Making” competition, the prize is back in Naples.

For the XII Caputo Trophy, on the 4th of September to win the first place in the category “Pizza Napoletana STG Caputo TROPHY” was the neapolitan twenty-nine years old, **Davide Civitiello**, “I’m very happy, I still cannot believe it” he said and also added “I have a dream, I hope that this title will help me to make it come true: I would like to open my own Pizzeria”. Civitiello has learned everything in Naples from experts in famous schools, he has worked for two ye-

ars in New York, than Tokyo and Copenhagen. Recently working in Naples for the “Mugno Autentica Trattoria Pizzeria” he travels around the world teaching others how to make the real pizza napoletana. He is a real “pizzaiuolo” with a “u” like they say in Naples. Very satisfied were the organisers of the Caputo Trophy who have seen rise, (we have to say it!), the number of contestants: 500 coming from 47 Countries of the world. First of all, a group of Japanese representatives that come to 50 participants between men and women. They were all armed and re-





ady, very happy that this year they managed to conquer the second place like the young pizza maker , Chia Umezawa.

Third classified originally from Brescia and living now in Australia, Giuseppe Toriello.

In the Caputo Trophy other seven were the categories in the competition , four of these, significant : classic pizza, pizza of season, pizza gluten free and juniore category where we have a wide domination for women (enclosed the complete classification).

Already projected in the 13^o edition of the Trophy ,it will take place, this year, in the enchanted scenario of the seafront of Caracciolo, looking out on the gulf of Naples.

The event organisers: Sergio Miccù, the President of the APN (Association for Neapolitan pizzaman) and Enrico Famà, Director of "ristorazione italiana magazine", together with Claudio Sebillo, marketing responsible for events of the Association of Neapolitan pizzaman. They all promise to surpass the astonishing numbers already conquered this year.

The event in its complex, has seen more than 380 thousand visitors and more than 100 pizzas baked with an increase of 25% compared to last year.



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How we do it

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The materials and production methods used are constantly analysed and updated to obtain maximum functionality, ease of use, solidity and safety, as confirmed by the TÜV certifications

awarded, attesting to the products' suitability for their intended use.

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The aluminium alloy treatments adopted are intended to increase the products' resistance and hygiene.

The use of innovative polymers for plastic die cast handles renders our products resistant to high temperatures and collisions.

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www.gimetal.it

Gi.Metal is sponsor of the French Association of Pizzerias!



We are glad to inform you that Gi.Metal is now the official sponsor of the French Association of Pizzerias, whose main objective is to federate French pizzerias.

A.P.F., sponsor of several food events and shows and promoter of an important Training Network, is a reference point for quality in the French pizza world. Find all news about A.P.F. on the official website: <http://www.pizzerias.asso.fr>



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digestible in perfect Italian style...

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