

# A “HYBRID” PASTARIA FESTIVAL MAKES ITS DEBUT AT TUTTOFOOD



From the left, Lorenzo Pini (editor-in-chief of Pastaria), Carl Zuanelli (President of the International Pasta Organisation), Riccardo Felicetti (President of Italian pasta makers of Unione Italiana Food) at Pastaria Festival 2021

The 5<sup>th</sup> edition of the Pastaria Festival – the free day dedicated to specialised information for pasta producers – wrapped up on 26 October at Fiera Milano in Rho. For the first time, the event adopted a hybrid format, including both in-person and virtual components, with live streaming.

## Editorial staff

The Pastaria Festival 2021 took place this year on 26 October in the Retail Plaza area of pavilion 6 at Tuttofood (Fiera Milano Rho) and in live streaming on the Zoom platform (in both Italian and English). On the occasion of its fifth edition, it inaugurated a hybrid formula, including both in-person and online components, and for the first time it was held within the framework of a trade fair event. The

key players in the pasta supply chain – universities, associations, companies and experts – joined forces for a professional information day, with an in-depth programme divided into various sessions, dedicated to:

- Dried pasta, innovation and sustainability;
- Pasta, health and nutrition;
- Fresh pasta and quality;



From the left, Fabio Fontaneto (President of APPAFRE) and Gherardo Bonetto (APPF secretary notes) at Pastaria Festival 2021



Stefano Zardetto (R&D Manager for the Voltan Group) at Pastaria Festival 2021

- Pasta packaging;
  - Market, consumption and global trends.
- Topics on which lecturers and research

ers from the most prestigious Italian universities presented the latest results of the most recent academic research conducted.



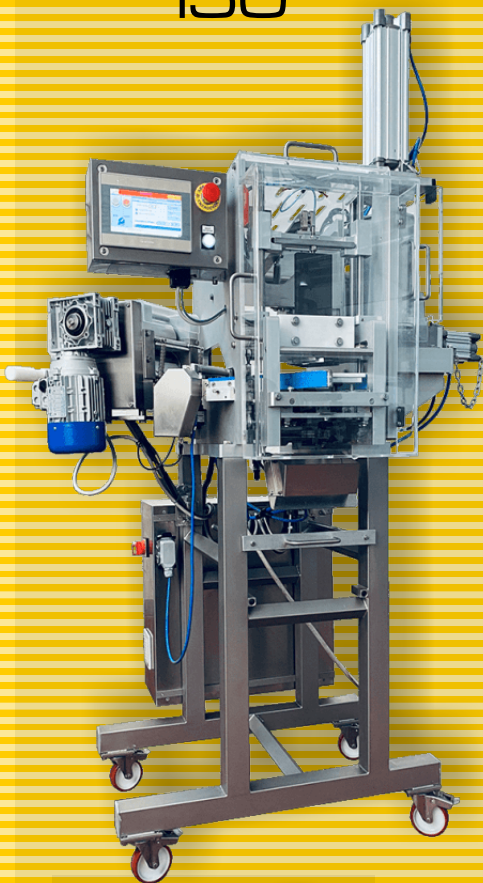
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Also during the event, Pastaria Awards for best degree and doctoral theses were presented (for details, see the article *Pastaria Awards 2021: and the winners are...* published in *Pastaria International* DE 5/2021).

### THE PAPERS

The Pastaria Festival 2021 papers will be published in *Pastaria* over forthcoming issues of the magazine.

The complete programme of the event can be downloaded from [pastaria.it](http://pastaria.it).

### SPONSORS

The event was made possible thanks to solid support from leading international companies in the supply of machinery and systems, ingredients and services for pasta production, aware of the importance of specialised training and continuous professional development. Sponsors of Pastaria Festival 2021 were:

Gea Pavan (Leading sponsor), Martino Rossi (Leading sponsor), Molino Casillo (Leading sponsor), Anselmo, Axor, Biofresh, Brambati, Fava, Foodtech, Ipack-Ima, Landucci, Molino De Vita, Molino Grassi, New Flavours, Pasta Technologies Group, Rivestimenti Speciali.

### THE NEXT EDITION

The sixth Pastaria Festival will be held in 2022. The date and venue will soon be announced on the pages of *Pastaria*.