



WE'RE A **CUT**  
ABOVE THE REST!



Product Catalogue



Organic Agriculture Italy



# The Future has Roots in a distant past

To produce all the **Bianco Rosso Bio®** products, we only use Italian **Organic Ancient Grains** with over 2,000 years of history. The varieties we have selected are known since the Greco-Roman era, such as **TIMILIA**, **MAIORCA**, **RUSSELLO**, and **SARAGOLLA**, and are cultivated by a small group of farmers who preserve the local tradition in the harsh and sunny plains of Sicily, Puglia, and Campania.



## Our Core Value Choice

Our commitment to conducting **regenerative agriculture** that is truly sustainable for the environment is total in every aspect of our activities.

We cultivate **LOW IMPACT ANCIENT WHEAT VARIETIES** in marginal areas. We grow our ancient grains using **Organic Farming** practices, for our stone mill, we use **energy from renewable sources**, and we **collect rainwater** to irrigate the fields, **maintaining soil fertility through composting of processing residues and the practice of crop rotation**.

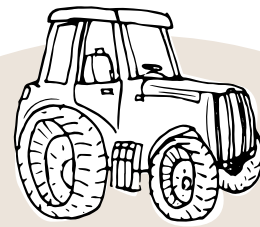
Furthermore, we give our farmers a **"FAIR PRICE"** to compensate for lower yields.



## Learn the Art

We asked a **Chef** to put many **recipes** on our packages, all different: **simple to prepare, very tasty, easy to put away for future use.**

With us a good meal can always be served!



## Where everything started

**Bianco Rosso Bio®** is the result of an adventure that started in 2012 in Raddusa (City of Wheat). A small local farmer decides to **recover some ancient varieties of Sicilian indigenous grains** now disappeared from the territory, cultivating them according to the principles of organic farming becoming its curator and guardian.

### IT WAS THE FIRST STEP

From the meeting with a master pasta maker, then came the idea of **enhancing these ancient grains by creating a line of pasta** in which to find the scent and flavor that these ancient cereals, nourished by the earth and the sun of Sicily, enclosed intact for hundreds of years.




## No Secrets

No compromises! We grind the grains in our **STONE MILL** inside the **Cifento, Vallo di Diano, and Alburni National Park**. We store our semolina in our temperature-controlled warehouse to maintain its integrity and purity. We use all parts of the grain and create our pasta with bronze dies, drying them at low temperatures for up to 55 hours.







# I nostri Grani Antichi Italiani Biologici



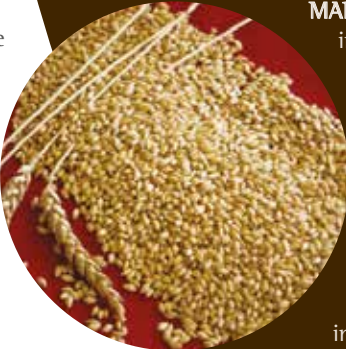
**TIMILIA**® is a variety of endangered durum wheat, typical of central Sicily and represents its biodiversity. Fruit of millennia of natural selection, its value has been forgotten over the years, and now rediscovered by virtue of its particular organoleptic and nutritional qualities. It is characterized by a darker ear compared to modern grains and a low yield production offset by a high presence of micronutrients and antioxidant polyphenols.



Durum wheat **RUSSELLO**® it was widely spread in the South-eastern Sicily since the beginning of last century. It proves the wealth of the Sicilian cereal landscape. Characterized by a low gluten index and source of fiber, it takes its name from the ear's red color, which has a tall posture and a reduced production compared to modern grains. A "hard-dough" bread is produced with Russello, "bread of the Iblei", typical of the provinces of Ragusa and Syracuse.



**SARAGOLLA** is an ancient variety of durum wheat originating from Central and Southern Italy. It comes from wild spelt, the first cereal used by man and for its high content protein, it is particularly suitable for preparation of pasta, bread and pizza. Rich in minerals and with a low gluten index, it turns out particularly suitable for those with difficulties in the assimilation of the very tenacious gluten found in modern grains, other than celiac disease.



**MAIORCA** is a variety of soft wheat rediscovered in recent years, cultivated traditionally in the central areas of Sicily. It is a thin and harsh plant, which matures quickly, from arid soils it snatches one very soft white flour that works the best in preparation of desserts or special breads and is excellent in a mixture for Pizza. In the ancient dessert recipes of our grandmother's time, the name Maiorca was the definition of excellence in soft wheat flour.



## So Good: Why? For Whom?

By nature, our grains not only have a unique taste, but also a **LOW GLUTEN INDEX**, which makes them particularly suitable to consume for whom has difficulties assimilating the very tenacious gluten found in modern grains.

## Our Mediterranean Superfoods

Our organic ancient grains, with low yields but of the **highest quality**, are the result of millennia of natural selection and stand out for their **exceptional nutritional content**. They are rich in enzymatic activating minerals (**iron, zinc, manganese**) and their powerful antioxidants, including polyphenols, which help fight oxidative stress and preserve cell health. They are also a valuable source of **high-quality proteins**, essential for a balanced diet, and **rich in fiber**, promoting digestive health. With every bite of food prepared with these grains, you can savor a wealth of taste, tradition, and well-being.



ANCIENT WHEAT ORGANIC PASTA  
**SEMI WHOLE WHEAT**  
**TIMILIA®**

With an embracing, delicate, and unique flavor, a pasta perfect for your everyday dishes.

100%  
Sicilian  
wheat

Low  
gluten  
index

Source  
of  
Fibers

Slow  
processing



Spaghetti | 400g  
CODE 200225

Penne | 400g  
CODE 200224



Linguine | 400g  
CODE 200231



Calamarata | 400g  
CODE 200230



Fusilli | 400g  
CODE 200222



Fiori | 400g  
CODE 200221



Sedanini | 400g  
CODE 200223



Mezze Penne | 400g  
CODE 200234



Ditalini | 400g  
CODE 200226



Semini | 400g  
CODE 200227



Fettuccine | 250g  
CODE 200238



Tagliatelle | 250g  
CODE 200237



Tagliolini | 250g  
CODE 200236



ANCIENT WHEAT ORGANIC PASTA  
**WHOLE WHEAT**  
**TIMILIA®**

When you want to feel the intense flavor of ancient grain and enjoy a healthy, fiber-rich dish.

100%  
Sicilian  
wheat

Low  
gluten  
index

High  
fiber  
content

Stone-  
ground  
wheat



Spaghetti | 400g  
CODE 200232



Penne | 400g  
CODE 200229



Fiori | 400g  
CODE 200235



Gomiti | 400g  
CODE 200239



Fusilli | 400g  
CODE 200228



Gnocchetti | 400g  
CODE 200240



Mixed Pasta | 400g  
CODE 200242



Spaghettini | 400g  
CODE 200243



Stelline | 400g  
CODE 200241



Cous Cous | 500g  
CODE 200715

Rich in **fiber, trace elements and antioxidants**, these extremely digestible types of pasta are suitable for those who pay attention to their nutrition and want to stay active and fit. They are bronze drawn and dried at low temperatures with a resting time of over 30 hours. These methods **guarantee the complete preservation of the nutrients** and the unmistakable taste and intense aroma of the ancient wheat Timilia.



ANCIENT WHEAT ORGANIC PASTA

# RUSSELLO®

The Russello durum wheat testifies to the richness of the Sicilian cereal landscape. Characterized by a low gluten index and a source of fiber, it takes its name from the red color of the ear. It gives the pasta a delicate and rustic flavor at the same time.

100%  
Sicilian  
wheat

Low  
gluten  
index

Source  
of  
Fibers

Slow  
processing



Orecchiette | 400g  
CODE 200333



Trofie | 400g  
CODE 200334



Cavatelli | 400g  
CODE 200335



Foglie d'Ulivo | 400g  
CODE 200325



Busiate | 400g  
CODE 200336



Busiatine | 400g  
CODE 200337



Curvette | 400g  
CODE 200339



Caserecce | 400g  
CODE 200338



Mixed Pasta | 400g  
CODE 200332

Our line of pasta made from ancient Russello® wheat will take you on a journey from Puglia, through hilly villages and historic olive groves, with **Orecchiette, Cavatelli, Trofie, and Olive Leaf shapes**, to Sicily, leading you to the land of sun and sea with **Busiate, Caserecce, and Curvette**. These formats are made even more tasty and digestible by using this ancient wheat variety. The pasta is bronze die-cut and dried slowly and at low temperatures to enhance the flavors and preserve the high-value nutrients of the grain.



ORGANIC PASTA MADE WITH GRAGNANO IGP

# SARAGOLLA

ANCIENT WHEAT

A Gragnano IGP pasta made with our Saragolla durum wheat, a grain with a unique flavor. The ancient tradition of the Neapolitan culinary school, passed down by expert Gragnano pasta masters, finds its highest expression in these formats.

100% Ancient wheat

Low gluten index

Source of Fibers

Slow processing



Paccheri Rigati | 400g  
CODE 200144



Fusilli Lunghi | 400g  
CODE 200140



Rigatoni | 400g  
CODE 200145



Scialatielli | 400g  
CODE 200141



Candele | 400g  
CODE 200142



Mixed Pasta | 400g  
CODE 200143



Mafalde | 400g  
CODE 200146

Made with craftsmanship in a laboratory in the heart of the country these pastas lend itself to being served with meat sauce, fish sauce as well as simple but delicious "pummarole". These kinds of pasta are the result of **expert workmanship**

**established by a strict production discipline** that provides bronze drawing and slow drying at low temperatures, so as to maintain intact the high nutritional values of the fine organic Saragolla durum wheat semolina we use.

FROM OUR MILL

# SEMOLINA AND FLOUR

Extremely versatile and easy to work with, you will be able to maintain the nutritional values of the ancient grain in your recipes.

100%  
Sicilian  
wheat

Low  
gluten  
index

Source  
of  
Fibers

Stone-  
ground  
wheat



Timilia semi-whole wheat semolina | 500g  
CODE 200798



Whole wheat Timilia semolina | 500g  
CODE 200792



Russello semolina | 500g  
CODE 200399



Mallorca Type 1 Flour | 500g  
CODE 200401

The wheat coming from our organic fields is ground in the stone mill of our farm in **Montesano sulla Marcellana (SA), on the hills of upper Cilento**. With a slow grinding, we avoid overheating, thus producing semolina, flour, and bran that keep intact all the nutritional values of the cereal, preserving

vitamins, minerals, fibers, noble proteins, and antioxidants. Excellent for the preparation of bread, pasta, pizza, and sweet and savory baked goods, such as cookies or leavened products, **these cereals are able to retain all the scent and taste of ancient Italian wheat, in every recipe.**



# ANCIENT WHEAT TEMPTATIONS BAKERY PRODUCTS

Here are our delicacies, all organic and made with ancient grains, to give an extra touch of creativity to your snacks, aperitifs and breakfasts!

100%  
Sicilian  
wheat

Low  
gluten  
index

Source  
of  
Fibers

Stone-  
ground  
wheat



"Scrocchiarelle" with Linseed,  
Sesame and Sunflower | 150g  
CODE 200418



Rusks | 280g  
CODE 200319



Tartlets with Blueberry  
192g (4pz x 48g, single pack)  
CODE 200742



Tartlets with Apricot  
192g (4pz x 48g, single pack)  
CODE 200743



"Piadina" without Lard and Yeast | 270g  
CODE 200706



Crunchy Pillows  
Classic Flavor | 100g  
CODE 200340



Crunchy Pillows  
Pizza Flavor | 100g  
CODE 200341



Crunchy Pillows  
Rosemary Flavor | 100g  
CODE 200342

FOR YOUR COMBINATIONS

# CONDIMENTS AND SAUCES

The perfect condiments for our types of pasta and sauces for your snacks and appetizers.

Vegan Gluten free



Ready-made Spicy  
Cherry sauce | 250g  
CODE 200605

Ready-made  
Cherry Sauce | 330g  
CODE 200600

Ready-made Cherry sauce with  
Black Olives and Capers | 250g  
CODE 200607



Wild Fennel Pesto | 190g  
CODE 200611



Sicilian Pesto | 190g  
CODE 200604



Pesto from Trapani | 190g  
CODE 200612



Sicilian Caponata | 190g  
CODE 200602



Eggplant Cream | 190g  
CODE 200613



Peppers Cream | 190g  
CODE 200610

Prepared with raw tomatoes and selected fresh vegetables and seasoned only with extra virgin olive oil. This is our collection of **Sauces and Pestos**, ideal to be paired with your daily dishes, your snacks, or appetizers with friends, starting from the simple cherry sauce, also with olives and capers or chili pepper to season pasta, up to richer and more intense flavors with our Sicilian pestos and creams. **Let yourself be tempted!**



MIXTURES OF CEREALS AND LEGUMES

# LEGUMES AND SOUPS

Tasty and rich, the best soups to immerse yourself in a healthy and typically Italian comfort food.

- Low gluten index
- High fiber content
- High protein content
- Vegan



Village Soup with Timilia, Chickpeas and Red Beans | 400g  
CODE 200900



Rustic Soup with Russello and Lentils | 350g  
CODE 200902



Ancient soup with Timilia, Oats and Barley | 350g  
CODE 200903



Green Lentils | 400g  
CODE 200953

Bianco Rosso Bio soups are rooted in the rural Mediterranean food tradition. All the ingredients used in these soups based on our ancient grains come directly from organic Italian farms. A balanced mix

of cereals and legumes, a source of fiber and noble proteins that represents a typical Italian richness, with which you can vary your diet bringing flavors, health, and wellness to your table.

# LOGISTIC DATA

CODE	Description	Weight (g)	Pcs. per Box	Box measures (cm)	Box Gross Weight (kg)	Boxes for pallets	Boxes per layer	Number of layers	Pallet dimensions (cm)	Shelf Life (months)	Product EAN code
<b>SEMI-WHOLE WHEAT PASTA MADE WITH ORGANIC TIMILIA WHEAT</b>											
200225	Spaghetti	400	12	40x30x17	5,3	80	8	10	80x120x185	36	8055182472253
200231	Linguine	400	12	40x30x17	5,3	80	8	10	80x120x185	36	8055182472314
200222	Fusilli	400	12	40x30x21	5,3	72	8	9	80x120x205	36	8055182472222
200224	Penne	400	12	40x30x21	5,3	72	8	9	80x120x205	36	8055182472246
200234	Mezze Penne	400	12	40x30x21	5,3	72	8	9	80x120x205	36	8055182472345
200221	Fiori	400	12	40x30x21	5,3	72	8	9	80x120x205	36	8055182472215
200223	Maccheroncini	400	12	40x30x21	5,3	72	8	9	80x120x205	36	8055182472239
200230	Calamarata	400	12	50x30x25	5,6	48	6	8	80x120x215	36	8055182472307
200226	Ditalini	400	12	40x30x17	5,3	72	8	9	80x128x168	36	8055182472260
200227	Semini	400	12	40x30x17	5,3	72	8	9	80x128x168	36	8055182472277
200236	Tagliolini (eggs free)	250	12	59x26x20	4,1	48	6	8	80x120x175	36	8055182472369
200237	Tagliatelle (eggs free)	250	12	59x26x20	4,1	48	6	8	80x120x175	36	8055182472376
200238	Fettuccine (eggs free)	250	12	59x26x20	4,1	48	6	8	80x120x175	36	8055182472383
<b>WHOLE WHEAT PASTA MADE WITH ORGANIC TIMILIA WHEAT</b>											
200232	Spaghetti	400	12	40x30x17	5,3	80	8	10	80x120x185	36	8055182472321
200228	Fusilli	400	12	40x30x21	5,3	72	8	9	80x120x205	36	8055182472284
200229	Penne	400	12	40x30x21	5,3	72	8	9	80x120x205	36	8055182472291
200235	Fiori	400	12	40x30x21	5,3	72	8	9	80x120x205	36	8055182472352
200239	Gomiti	400	12	40x30x21	5,3	72	8	9	80x120x205	36	8055182472390
200240	Gnocchetti	400	12	40x30x21	5,3	72	8	9	80x120x205	36	8055182472406
200241	Stelline	400	12	40x30x17	5,3	72	8	9	80x120x168	36	8055182472413
200242	Mixed Pasta	400	12	40x30x17	5,3	72	8	9	80x120x168	36	8055182472420
200243	Spaghettini	400	12	40x30x21	5,3	72	8	9	80x120x205	36	8055182472437
200715	Cous Cous	500	12	25x25x18	6,6	120	15	8	80x120x160	24	8055182477159
<b>PASTA MADE WITH ORGANIC RUSSELLO WHEAT</b>											
200333	Orecchiette	400	12	40x30x17	5,3	80	8	10	80x120x185	36	8055182473335
200334	Trofie	400	12	40x30x17	5,3	80	8	10	80x120x185	36	8055182473342
200335	Cavatelli	400	12	40x30x17	5,3	80	8	10	80x120x185	36	8055182473359
200332	Mixed Pasta	400	12	40x30x17	5,3	80	8	10	80x120x185	36	8055182473328
200325	Foglie d'Ulivo con Spinaci	400	12	40x30x17	5,3	80	8	10	80x120x185	36	8055182473250
200336	Busiate	400	12	39x29x18	5,6	80	8	10	80x120x195	24	8055182473366
200337	Busiatine	400	12	39x29x18	5,6	80	8	10	80x120x195	24	8055182473373
200338	Caserecce	400	12	39x29x18	5,6	80	8	10	80x120x195	24	8055182473380
200339	Curvette	400	12	39x29x18	5,6	80	8	10	80x120x195	24	8055182473397
<b>PASTA MADE WITH ORGANIC SARAGOLLA WHEAT - IGP GRAGNANO</b>											
200140	Fusilli Lunghi	400	12	32x24x37	5,3	60	12	5	80x120x200	36	8055182471409
200141	Scialatielli	400	12	32x24x37	5,3	60	12	5	80x120x200	36	8055182471416
200142	Candele	400	12	32x24x37	5,3	60	12	5	80x120x200	36	8055182471423
200143	Mixed Pasta	400	12	32x24x37	5,3	60	12	5	80x120x200	36	8055182471430
200144	Paccheri Rigati	400	12	32x24x37	5,3	60	12	5	80x120x200	36	8055182471447
200145	Rigatoni	400	12	32x24x37	5,3	60	12	5	80x120x200	36	8055182471454
200146	Mafalde	400	12	32x24x37	5,3	60	12	5	80x120x200	36	8055182471461
<b>SEMOLINA AND ORGANIC FLOURS</b>											
200798	Timilia wheat semolina	500	9	29x22x17	4,9	84	14	6	80x120x122	24	8055182477982
200792	Whole wheat Timilia semolina	500	9	29x22x17	4,9	84	14	6	80x120x122	24	8055182477920
200399	Russello semolina	500	9	29x22x17	4,9	84	14	6	80x120x122	24	8055182473991
200401	Mallorca Type 1 Flour	500	9	29x22x17	4,9	84	14	6	80x120x122	24	8055182474011
<b>ORGANIC BAKERY PRODUCTS</b>											
200340	Crunchy Pillows of Russello wheat - Classic flavor	100	12	28x38x24	1,7	72	8	9	80x120x230	12	8055182473403
200341	Crunchy Pillows of Russello wheat - Pizza flavor	100	12	28x38x24	1,7	72	8	9	80x120x230	12	8055182473410
200342	Crunchy Pillows of Russello wheat - Rosemary flavor	100	12	28x38x24	1,7	72	8	9	80x120x230	12	8055182473427
200418	"Scrocchiarelle" - mini crackers made with Timilia, Maiorca and Russello grains	150	8	30x20x20	1,4	96	16	6	80x120x183	10	8055182474189
200706	Piadina made with Timilia	270	10	29x27x18	3,0	64	9	8	80x120x159	3	8055182477067
200319	Russello semi-whole wheat Rusks	280	8	30x40x20	2,7	64	8	8	80x120x180	12	8055182473199
200742	Tartlets made with wheat Timilia and Russello with blueberry	4x48	12	39x23x18	2,8	108	12	10	80x120x195	12	8055182477425
200743	Tartlets made with wheat Timilia and Russello with apricot	4x48	12	39x23x18	2,8	108	12	10	80x120x195	12	8055182477432
<b>ORGANIC SOUPS AND LEGUMES</b>											
200900	Village Soup with Timilia	400	6	24x19x14	2,7	160	20	8	80x120x123	24	8055182479009
200902	Rustic Soup with Timilia	350	6	24x19x14	2,4	160	20	8	80x120x123	24	8055182479023
200903	Ancient Soup with Russello	350	6	24x19x14	2,4	160	20	8	80x120x123	24	8055182479030
200953	Green Lentils	400	6	24x19x14	2,7	160	20	8	80x120x123	24	8055182479535
<b>ORGANIC SAUCES, PESTOS, AND CREAMS</b>											
200600	Ready-made Cherry Sauce	330	12	26x20x16	5,9	135	15	9	80x120x159	36	8055182476008
200605	Ready-made Spicy Cherry sauce ready to use	250	12	25x19x14	5,3	162	19	9	80x120x141	36	8055182476053
200607	Ready-made Cherry sauce with black olives and capers	250	12	25x19x14	5,3	162	19	9	80x120x141	36	8055182476077
200604	Sicilian Pesto	190	6	21x14x9	2,3	145	29	5	80x120x65	24	8055182476046
200612	Pesto from Trapani	190	6	21x14x9	2,3	145	29	5	80x120x65	24	8055182476121
200611	Wild Fennel Pesto	190	6	21x14x9	2,3	145	29	5	80x120x65	24	8055182476114
200602	Sicilian Caponata	190	6	21x14x9	2,3	145	29	5	80x120x65	24	8055182476022
200610	Peppers Cream	190	6	21x14x9	2,3	145	29	5	80x120x65	24	8055182476107
200613	Eggplant Cream	190	6	21x14x9	2,3	145	29	5	80x120x65	24	8055182476138

