



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



## BIANCO ROSSO BIO® PRODUCT CATALOGUE

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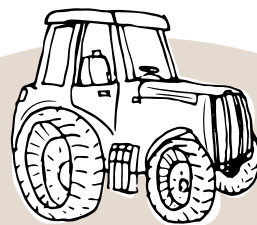


Organic Agriculture Italy



# 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.



## 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.

## 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.



## No Secrets

No compromises! We grind the grains in our **STONE MILL** inside the **Cilento, 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.



## 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!





# Our Italian Organic Ancient Grains



## 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.



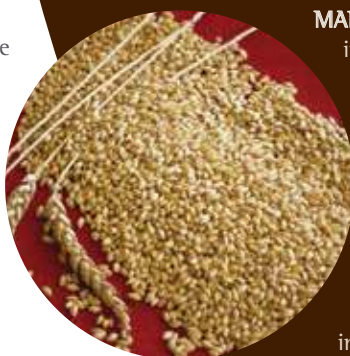
**TIMILIA**® is a variety of endangered durum wheat, typical of central Sicily and represents the its biodiversity. Fruit of millenia of natural selection, its value has been forgotten over the years, and now rediscovered by virtue of its particular organoleptic and nutritional qualities. It is characterized 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.



ORGANIC ANCIENT DURUM WHEAT

# TIMILIA® SEMI WHOLEMEAL PASTA

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

100%  
Italian  
wheat

Low  
gluten  
index

Source  
of  
Fibers

Slow  
processing



Spaghetti | 400g  
COD. 200225



Penne | 400g  
COD. 200224



Linguine | 400g  
COD. 200231



Calamarata | 400g  
COD. 200230



Fusilli | 400g  
COD. 200222



Fiori | 400g  
COD. 200221



Sedanini | 400g  
COD. 200223



Mezzepenne | 400g  
COD. 200234



Ditalini | 400g  
COD. 200226



Semini | 400g  
COD. 200227



Fettuccine | 250g  
COD. 200238



Tagliatelle | 250g  
COD. 200237



Tagliolini | 250g  
COD. 200236



ORGANIC ANCIENT DURUM WHEAT

# TIMILIA® WHOLEMEAL PASTA

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

100%  
Italian  
wheat

Low  
gluten  
index

High  
fiber  
content

Stone  
ground  
wheat



Spaghetti | 400g  
COD. 200232



Penne | 400g  
COD. 200229



Fiori | 400g  
COD. 200235



Gomiti | 400g  
COD. 200239



Fusilli | 400g  
COD. 200228



Gnocchetti | 400g  
COD. 200240



Pasta Mista | 400g  
COD. 200242



Spaghettoni | 400g  
COD. 200243



Stelline | 400g  
COD. 200241



Cous Cous | 500g  
COD. 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.



# ORGANIC ANCIENT DURUM WHEAT SARAGOLLA

## SEMOLINA PASTA IGP GRAGNANO

A Gragnano IGP pasta made with our Saragolla durum wheat, our Italian Kamut®. 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  
COD. 200144



Fusilli Lunghi | 400g  
COD. 200140



Rigatoni | 400g  
COD. 200145



Scialatielli | 400g  
COD. 200141



Candele | 400g  
COD. 200142



Pasta Mista | 400g  
COD. 200143



Mafalde | 400g  
COD. 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.



# ORGANIC ANCIENT DURUM WHEAT SARAGOLLA

WHOLEMEAL PASTA

The bold flavor of our ancient Saragolla durum wheat for a healthy, fiber-rich dish.

100%  
Italian  
wheat

Low  
gluten  
index

High  
fiber  
content

Whit  
wheat  
germ



Radiatori | 400g  
COD. 20151



Mezze maniche | 400g  
COD. 200150



Tortiglioni | 400g  
COD. 200152

Our wholegrain Saragolla pasta from 'le Campane' line is a valuable **source of fiber, trace elements, and antioxidants**, ideal for those seeking a wholesome food rich in benefits for the body. Light and easily digestible, thanks to its low Gluten Index, it is

the perfect choice for anyone looking to follow a **balanced diet** and support a dynamic, healthy lifestyle without compromising the pleasure of an authentic, traditional product taste.

# ORGANIC ANCIENT DURUM WHEAT RUSSELLO® SEMOLINA PASTA

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%  
Italian  
wheat

Low  
gluten  
index

Source  
of  
Fibers

Slow  
processing



Orecchiette | 400g  
COD. 200333



Trofie | 400g  
COD. 200334



Cavatelli | 400g  
COD. 200335



Foglie d'Olivo | 400g  
COD. 200325



Busiate | 400g  
COD. 200336



Casarecce | 400g  
COD. 200338



Curvette | 400g  
COD. 200339



Anelletti | 400g  
COD. 200331

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**, **Casarecce**, **Curvette** and **Anelletti**. 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.



FROM OUR MILL

# SEMOLINA AND FLOURS

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

100%  
Italian  
wheat

Low  
gluten  
index

Source  
of  
Fibers

Stone  
ground  
wheat



Timilia semi-whole wheat semolina | 500g  
COD. 200798



Whole wheat Timilia semolina | 500g  
COD. 200792



Russello Semolina | 500g  
COD. 200399



Maiorca Type 1 Flour | 500g  
COD. 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%  
Italian  
wheat

Low  
gluten  
index

Source  
of  
Fibers

Stone-  
ground  
wheat



"Scrocchiarelle" with Flax, Sesame  
and Sunflower Seeds | 200g  
COD. 200419



Rusks | 225g  
(5pz x 45g, 2 rusks pack)  
COD. 200309



Tartlets with Blueberry Jam  
192g (4pz x 48g, single pack)  
COD. 200742



Tartlets with Apricot Jam  
192g (4pz x 48g, single pack)  
COD. 200743



"Piadina"  
without Lard and Yeast | 270g  
COD. 200706



Crunchy Pillows  
Classic Flavor | 100g  
COD. 200340



Crunchy Pillows  
Pizza Flavor | 100g  
COD. 200341



Crunchy Pillows  
Rosemary Flavor | 100g  
COD. 200342



# FOR YOUR COMBINATIONS SAUCES AND CONDIMENTS

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

Vegan

Gluten  
free



Cherry Tomato Sauce  
Spicy | 250g  
COD. 200605

Cherry Tomato Sauce  
Plain | 330g  
COD. 200600

Cherry Tomato Sauce  
Black Olives and Capers | 250g  
COD. 200607



Wild Fennel Pesto | 190g  
COD. 200611



Sicilian Pesto | 190g  
COD. 200604



Trapanese Pesto | 190g  
COD. 200612



Sicilian Caponata | 190g  
COD. 00602



Eggplant Cream | 190g  
COD. 200613



Peppers Cream | 190g  
COD. 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 mediterranean pestos and creams. **Let yourself be tempted!**



# MIXTURES OF CEREALS AND LEGUMES

## SOUPS AND LEGUMES

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											
Cod.	Description	Weight (g)	Box measures (cm)	Pcs. per Box	Box Gross Weight (kg)	Boxes for pallets	Number of layers	Number of layers	Pallet dimensions (cm)	Shelf Life (months)	Product EAN code
ORGANIC TIMILIA® WHEAT: SEMI-WHOLEMEAL PASTA											
200225	Spaghetti	400	11x3x32h	12	5,2	24	5	120	80x120x180	36	805673446 225 8
200231	Linguine	400	11x3x32h	12	5,2	24	5	120	80x120x180	36	805673446 231 9
200222	Fusilli	400	12x7x22h	12	5,3	8	9	72	80x120x205	36	805673446 222 7
200224	Penne	400	12x7x22h	12	5,3	8	9	72	80x120x205	36	805673446 224 1
200234	Mezze Penne	400	12x7x22h	12	5,3	8	9	72	80x120x205	36	805673446 234 0
200221	Fiori	400	14x8x26h	12	5,6	6	8	48	80x120x215	36	805673446 221 0
200223	Maccheroncini	400	12x7x22h	12	5,3	8	9	72	80x120x205	36	805673446 223 4
200230	Calamarata	400	14x8x26h	12	5,6	6	8	48	80x120x215	36	805673446 230 2
200226	Ditalini	400	12x7x22h	12	5,3	8	9	72	80x120x168	36	805673446 226 5
200227	Semini	400	10x7x16h	12	5,3	8	9	72	80x120x168	36	805673446 227 2
200236	Tagliolini (eggs free)	250	14x6x24h	12	4,1	6	8	48	80x120x175	36	805673446 236 4
200237	Tagliatelle (eggs free)	250	14x6x24h	12	4,1	6	8	48	80x120x175	36	805673446 237 1
200238	Fettuccine (eggs free)	250	14x6x24h	12	4,1	6	8	48	80x120x175	36	805673446 238 8
ORGANIC TIMILIA® WHEAT: WHOLEMEAL PASTA											
200232	Spaghetti	400	11x3x32h	12	5,2	24	5	120	80x120x180	36	805673446 232 6
200228	Fusilli	400	12x7x22h	12	5,3	8	9	72	80x120x205	36	805673446 228 9
200229	Penne	400	12x7x22h	12	5,3	8	9	72	80x120x205	36	805673446 229 6
200235	Fiori	400	14x8x26h	12	5,6	6	8	48	80x120x215	36	805673446 235 7
200239	Gomiti	400	14x8x26h	12	5,3	8	9	72	80x120x205	36	805673446 239 5
200240	Gnocchetti	400	10x7x20h	12	5,3	8	9	72	80x120x205	36	805673446 240 1
200242	Pasta Mista	400	12x7x22h	12	5,3	8	9	72	80x120x205	36	805673446 242 5
200243	Spaghetтини	400	10x7x22h	12	5,3	8	9	72	80x120x205	36	805673446 243 2
200241	Stelline	400	10x7x16h	12	5,3	8	9	72	80x120x168	36	805673446 241 8
200715	Cous Cous	500	12x3,5x16h	12	6,65	15	8	120	80x120x160	24	805673446 715 4
ORGANIC RUSSELLO® WHEAT: SEMOLINA PASTA											
200333	Orecchiette	400	10x7x22h	12	5,3	8	10	80	80x120x185	36	805673446 333 0
200334	Trofie	400	10x7x22h	12	5,3	8	10	80	80x120x185	36	805673446 334 7
200335	Cavatelli	400	10x7x22h	12	5,3	8	10	80	80x120x185	36	805673446 335 4
200325	Foglie d'Ulivo con spinaci	400	10x7x22h	12	5,3	8	10	80	80x120x185	36	805673446 325 5
200331	Anelletti	400	10x7x20h	12	5,3	8	10	80	80x120x185	36	805673446 331 6
200336	Busiate	400	11x6x28h	12	5,3	6	10	60	80x120x200	36	805673446 336 1
200338	Caserecce	400	12x7x22h	12	5,3	8	10	80	80x120x185	36	805673446 338 5
200339	Curvette	400	10x7x22h	12	5,3	8	10	80	80x120x185	36	805673446 339 2
ORGANIC SARAGOLLA WHEAT: SEMOLINA PASTA - IGP GRAGNANO											
200140	Fusilli Lunghi	400	10x7x28h	12	5,3	6	10	60	80x120x200	36	805673446 140 4
200141	Scialatielli	400	10x7x28h	12	5,3	6	10	60	80x120x200	36	805673446 141 1
200142	Candele	400	10x7x28h	12	5,3	6	10	60	80x120x200	36	805673446 142 8
200143	Pasta Mista	400	10x7x28h	12	5,3	6	10	60	80x120x200	36	805673446 143 5
200144	Paccheri Rigati	400	10x7x33h	12	5,3	6	10	60	80x120x200	36	805673446 144 2
200145	Rigatoni	400	10x7x28h	12	5,3	6	10	60	80x120x200	36	805673446 145 9
200146	Mafalde	400	12x7x34h	12	5,3	6	10	60	80x120x200	36	805673446 146 6
ORGANIC SARAGOLLA WHEAT: WHOLEMEAL PASTA											
200150	Mezze Maniche Rigate	400	12x7x22h	12	5,6	6	8	48	80x120x215	36	805673446 150 3
200151	Radiatori	400	12x7x22h	12	5,6	6	8	48	80x120x215	36	805673446 151 0
200152	Tortiglioni	400	12x7x22h	12	5,6	6	8	48	80x120x215	36	805673446 152 7
SEMOLINAS AND FLOURS											
200798	Timilia wheat semi-wholemeal semolina	500	9x5x20h	9	4,9	14	6	84	80x120x122	24	805673446 798 7
200792	Timilia wheat wholemeal semolina	500	9x5x20h	9	4,9	14	6	84	80x120x122	24	805673446 792 5
200399	Russello wheat semolina	500	9x5x20h	9	4,9	14	6	84	80x120x122	24	805673446 399 6
200401	Maiorca wheat Type 1 Flour	500	9x5x20h	9	4,9	14	6	84	80x120x122	24	805673446 401 6
ORGANIC BAKERY PRODUCTS											
200340	Russello wheat Crunchy Pillows - Classic flavor	100	15x4x23h	12	1,7	8	9	72	80x120x230	12	805673446 340 8
200341	Russello wheat Crunchy Pillows - Pizza flavor	100	15x4x23h	12	1,7	8	9	72	80x120x230	12	805673446 341 5
200342	Russello wheat Crunchy Pillows - Rosemary flavor	100	15x4x23h	12	1,7	8	9	72	80x120x230	12	805673446 342 2
200418	Timilia, Maiorca and Russello wheats	200	10x5x20h	8	1,8	15	8	120	80x120x172	8	805673446 419 1
200706	Timilia wheat "Piadina"	3x90	22x25x0,1h	10	3	12	5	60	80x120x125	3	805673446 706 2
200309	Russello wheat Rusks	5x45	14x12x12h	6	2,14	8	11	88	80x120x168	10	805673446 309 5
200742	Timilia and Russello wheats Tartlets with blueberry jam	4x48	9,5x5x19h	12	2,8	12	9	108	80x120x195	12	805673446 742 0
200743	Timilia and Russello wheats Tartlets with apricot jam	4x48	9,5x5x19h	12	2,8	12	9	108	80x120x195	12	805673446 743 7
ORGANIC SAUCES, PESTOS, AND CREAMS											
200600	Cherry Tomato Sauce - plain	330	6x6x15h	12	5,9	15	9	135	80x120x159	36	805673446 600 3
200605	Cherry Tomato Sauce - spicy	250	6x6x14h	12	5,3	18	9	162	80x120x141	36	805673446 605 8
200607	Cherry Tomato Sauce - black olives and capers	250	6x6x14h	12	5,3	18	9	162	80x120x141	36	805673446 607 2
200602	Sicilian Caponata	190	7x7x8h	6	2,3	29	5	145	80x120x65	24	805673446 602 7
200610	Bell Pepper Cream	190	7x7x8h	6	2,3	29	5	145	80x120x65	24	805673446 610 2
200613	Eggplant Cream	190	7x7x8h	6	2,3	29	5	145	80x120x65	24	805673446 613 3
200604	Sicilian Pesto	190	7x7x8h	6	2,3	29	5	145	80x120x65	24	805673446 630 0
200612	Trapanese Pesto	190	7x7x8h	6	2,3	29	5	145	80x120x65	24	805673446 631 7
200611	Wild Fennel Pesto	190	7x7x8h	6	2,3	29	5	145	80x120x65	24	805673446 632 4
ORGANIC SOUPS AND LEGUMES											
200900	Village Soup with Timilia wheat	400	10x5x16h	6	2,7	20	8	160	80x120x123	24	805673446 900 4
200902	Rustic Soup with Timilia wheat	350	10x5x16h	6	2,4	20	8	160	80x120x123	24	805673446 902 8
200903	Ancient Soup with Russello wheat	350	10x5x16h	6	2,4	20	8	160	80x120x123	24	805673446 903 5
200953	Green Lentils	400	10x5x16h	6	2,7	20	8	160	80x120x123	24	805673446 953 0