



REDEFINING PASTA FOR A MORE SUSTAINABLE FUTURE

PASTIFICIO CARLESCHI ANNOUNCES NEW PASTA MADE IN THE UK

USING 100% BRITISH SINGLE-ESTATE FLOUR

The London based Italian artisan pasta maker, Pastificio Carleschi, today announces the launch of its delicious, first 'British Single-Estate Pasta' made with Einkorn - the world's most ancient grain - in collaboration with the renowned Regenerative Farm – the UK Duchess Farm in Hertfordshire.

Einkorn is a heritage grain that has been cherished throughout the centuries for its rich deep nutty flavour, digestibility and high nutritional content and could be a great alternative for people with gluten intolerance (but not celiac disease), due to its weak gluten structure.

Duchess Farm grows their Einkorn without any herbicides, pesticides, fungicides, or chemicals that could harm the environment and has higher levels of protein, antioxidants, and mineral content than modern wheat. Ancient wheat like Einkorn also aids soil regeneration and is naturally resilient to harsher conditions. The wheat is then stoneground at the farm: this process preserves all the amazing nutritional and health benefits, as opposed to the common industrial method which usually "burns" out important nutrients - a process that could be considered as food waste.

Once the grain has been milled into flour, it travels only a short 22 miles to Pastificio Carleschi's London factory that runs on 100% green energy. Sustainability is key to this collaboration and therefore having low food miles, using sustainable methods and total traceability is very important.

The shape of this newly launched Ditaloni Lisci pasta has been customized to be thicker, have a velvety rough texture and longer cooking time, which makes it even tastier. The only two ingredients used to make dry pasta are the wheat itself and water. The pasta produced is artisan, bronze-extruded and slow dried at low temperatures (sometimes up to 40 hours). Making the pasta in this way allows the nutritional value and the taste and fragrance of Einkorn to be kept intact. The pasta is made in small batches to ensure every piece is of the highest quality.

Once ready, the pasta is packed into plastic-free packaging. Either 400g fully compostable bags certified for both industrial and home composting environments, as well as for marine biodegradation or, 4kg paper stitched sacks.

For further details or to buy Pastificio Carleschi's Ditaloni Lisci pasta, visit <https://www.carleschi.co.uk/>

Prices:

Einkorn Ditaloni Lisci, 400g – RRP £3.50

Einkorn Ditaloni Lisci, 4kg Paper Sack – RRP £24.60

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