



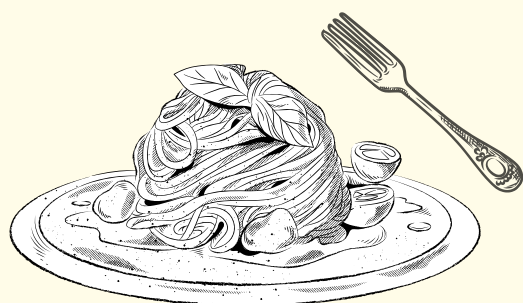
# World Pasta Day 2022

From the ancient Greeks to the present day, a brief excursus on a food that has made everyone fall in love with it: pasta!



There is historical evidence that pasta has very ancient origins. It seems that the first person to talk about it was Aristophanes in the 5th century B.C., and traces of the use of pasta as a foodstuff can be found a few centuries later among the Etruscans first and the Romans later (there are many authors who write about '*lagane*', i.e. more or less wide strips of fresh pasta often seasoned and eaten with vegetables).

If in the Middle Ages, in the Mediterranean area, the use of pasta seemed to disappear, it was brought back in Europe by the Arab population and Marco Polo, following one of his expeditions to China in the Great Khan's empire. From this moment the rise of pasta resumed, particularly in Italy, spreading during the 17th century among the poorer classes of society thanks to the invention of working tools such as the '*gramola*' and the mechanical press, which contributed to an increase in production and consequently to a fall in its purchase price.





These were the years in which numerous pasta factories sprang up in the Neapolitan area, where the climate allowed an abundant production of dried pasta (until then, in fact, it was mostly fresh), traditionally dried in the sun, on special drying racks and frames. A slow, natural-temperature ritual that guaranteed a good, healthy, high-quality product that would keep over time. And, at the same time, a great dish that was to become the symbol of Italian cuisine began to be increasingly appreciated: the *pasta al pomodoro* (pasta with tomato sauce)!

Arriving from the New World, the tomato was for many years seen as a poisonous fruit, but once the initial fears were overcome, it almost naturally combined with pasta, becoming the staple dish of the lowly population. In the dining rooms of the noble class, in fact, pasta with tomato sauce (and pasta more in general) arrived only a few decades later, when the four-pronged fork was invented, an essential tool for eating it.

The success of this dish was so great that soon, from the Neapolitan court, it spread to the rest of Italy and beyond, becoming an icon for everyone.





Today, pasta is one of the most appreciated and consumed foods in the world, and it is an excellent ally for a healthy and balanced diet too. Seasoned with the most varied sauces and ingredients, it is estimated that around 75 million servings are cooked every day worldwide (according to data collected by Unione Italiana Food).



Ricciarelli's history has always been linked to this dish: our company was founded as a specialist one in the production of pasta dies before converting, in the middle of the last century, to the automatic packaging market, cooperating with pasta factories first in Europe and then all over the world, to provide them solutions that guarantee reliability and innovation.

That is why today we want to celebrate as we usually do: by designing and building systems able to produce packaging that ensures quality and safety from the producer to the consumer's table.

*(Treccani sources)*