

THE GOODNESS OF PASTA, THE BEST OF ORGANIC FOOD

IDEAS FOR MARKETING

YOUR LOGO

COPY & PASTA

YOUR CONCEPT

THE TAILOR-MADE **PASTA SHAPE FOR YOUR BUSINESS!**











CUSTOM PASTA PROJECT











YOUR LOGO

YOUR CONCEPT COPY & PASTA

We develop tailor-made pasta shapes for any occasion. Pastificio Baradello fulfills all requests by turning your company logo, product, or any other idea into pasta.

Using superior quality raw materials, we produce special shapes to meet all your needs. We guide you in choosing and creating personalized, food-specific packaging, providing all the necessary guidelines for its production.

Together, we create your company's unique gadget - a fun, tasty, and distinctive alternative to conventional promotional items. A beautiful gift that everyone can appreciate!





CUSTOM PASTA PROJECT





COPY & PASTA

The stages of the project- **fischer** case history

Step 1 The project started from the customer's need to develop a high-impact emotional marketing product, different from traditional promotional items. Pastificio Baradello's proposal immediately met all Fischer's expectations.

Step 2 Fischer GmbH found in Pastificio Baradello the ideal partner able to produce small batches on demand, guaranteeing maximum customization and product quality, all supported by attractive packaging.

Step 3 Starting from the design of the Fischer Duopower plug and verifying its feasibility, a customized bronze die mould was developed.

Step 4 Thus, DuoPower Pasta was born: a unique and surprising shape, highly customized, made with top-quality 100% Italian ingredients, and slowly dried at low temperatures (45°C) on wooden frames.

FISCHER









DuoPower Pasta

Developed in partnership with Fischer GmbH

A unique pasta shape celebrates the launch of Fischer's new DuoPower fastening system.

The technical excellence of an international industry meets the artisanal mastery of Pastificio Baradello.



PRINOTH









Prinoth Pasta

Developed in partnership with Prinoth AG

PRINOTH's snow groomers and multi-purpose tracked vehicles lead the global market. A unique and tailor-made pasta shape celebrates their exceptional quality.



TANI JAPAN







Tani Japan Charity Project





HUMAN FOOD :)





Cooking time see bottom





Tani Charity Project Pasta

Developed together with Tani Japan

A charitable initiative aligned with the image of this company, which produces high-quality lingerie for the Japanese market.

Everyone Loves an Underdog.



CONSORZIO SAPORI LARIANI











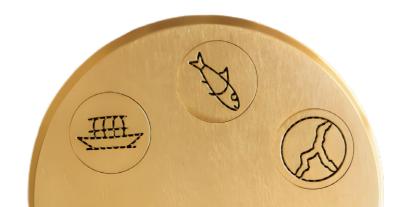
La Pasta

Developed together with Consorzio Sapori Lariani

Born on Como lake to showcase the best of local production through the Consorzio Sapori Lariani. The Consortium's quest for the region's finest food and wine products is expressed through the unique quality of Pastificio Baradello.







TRAFILE TURCONI









Gigli ricci e Treccioni rigati

Developed in partnership with Trafile Turconi

Gigli Ricci and Treccioni Rigati: two unique pasta shapes produced to celebrate the 25th anniversary of Trafile Turconi, a leading company in the production of bronze moulds and inserts for pasta manufacturers and artisanal laboratories.



CHIARA ANDREATTI







Alma Pasta

Developed together with Chiara Andreatti

During Salone del Mobile in Milan and thanks to the creativity of the designer Chiara Andreatti, a unique pasta shape was created. This shape is inspired by study of natural forms in industrial, architectural, and object design.



PASTIFICIO BARADELLO: WHO WE ARE



THE GOODNESS OF PASTA, THE BEST OF ORGANIC FOOD



Pastificio Baradello is an artisanal company that specialises in the production of high-quality dried pasta. The company provides its customers with a selection of shapes produced exclusively with very fine raw materials to satisfy the needs of the most demanding palates. We work with passion, dedication and experience to guarantee you an excellent product..

Pastificio Baradello produces organic dry pasta with traditional and artisanal methods.



All ingredients are natural, 100% Italian and top quality!



Our pasta is free from colorants, preservatives, additives, and GMO.



We use only certified organic ingredients.



All our products are bronze-extruded.



They are slowly dried on wooden frames at low temperatures (45°C) for 24 hours.

