



Our organic soul
a breath away from you

SICILIAN ANCIENT GRAIN PASTA - TIMILIA VARIETY

Sicilian Ancient Grains are a grouping of grains that have not been changed by the modern selective breeding and mutation. They have maintained, through the time, all the precious characteristics: they are rich in protein content, in minerals and vitamins, they are more digestible, with a low quantity of gluten.

We select the best Sicilian Ancient Grains to make a different kind of pasta. The "Timilia" variety in particular, is known for its small, dark spike. Its wheat is the perfect ingredient for a fragrant, aromatic pasta.

Description – Production method

This pasta is made by Sicilian pasta makers, following a traditional method which include a stone, or cylinders, milling and a static drying process, at low temperatures.

The whole production chain is strictly local and entirely organic. The result is a high quality pasta, one of the best you will ever taste!



Ingredients

Durum whole wheat semolina*, water

* organic 

Additional Information

High digestibility gluten – Low mineral water
Humidity max 12,50% - Sicilian wheat

For vegans/vegetarians

Nutritional values per 100gr.

Calories	360 kcal / 1510 kJ
Fat	1,7 g
of which saturated	0,02 g
Carbohydrate	70,0 g
of which sugars	1,5 g
Protein	11,5 g
Fibers	10,5 g
Salt	0,002 g

Weight / Packaging

500 ml

Produced and packed
for:

Ge.Im.A. S.r.l.
Via Panoramica, 340
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