



The Scrumptious Pantry

FOR IMMEDIATE RELEASE

Pasta of Semolato not only combines nutrients with delicate taste – Farro and Durum Wheat exclusively available in The Scrumptious Pantry

Rye, NY (January 15, 2012) – Over the last years, the pasta aisle has developed to include many pastas for special dietary needs, now a hidden gem of traditional pasta is finding its way into the limelight: artisan pasta made with Semolato flour, exclusively available in The Scrumptious Pantry. Besides the classic Durum Wheat Semolato, The Scrumptious Pantry also offers Farro Semolato pasta, an heirloom grain that is often tolerated by gluten-intolerant consumers.

The Semolato Pasta is the result of stone-milling the grain and significant amounts of the bran, the germ and the outer layers of the endosperm, which provides a more complex taste profile of the pasta, contains more nutrients, shows off the wheat in the pasta itself and is easier to digest! Semolato pasta is not a whole-wheat pasta – it has a delicate taste allows to be matched with any kind of sauce, even pesto. The classic white flour (“semolina”) in contrast is milled to separate the inner layer of the endosperm from all the other components, using only 60% to 64% of the actual kernel and losing many of the positive properties of bran and germ in the process.

“Not only is The Scrumptious Pantry pasta extremely flavorful compared with the standard Semolina brands, it is better for you”, explains Lee Greene, Founder of The Scrumptious Pantry. “Best of all is the Farro pasta. Being an heirloom grain that has not undergone the abusive breeding of commercial grains, it can often be tolerated by consumers that suffer from gluten intolerance.”

The Scrumptious Pantry brings six shapes of Semolato Pasta from Carlo’s family farm in Tuscany to the US: Four Durum Wheat shapes (Farfalle, Rigatoni, Conchiglie and Pipe) and two Farro shapes (Casarecce and Penne Rigate). Carlo follows strict organic agricultural procedures and the traditional artisan production process: his pasta is dried over a bronze die at low temperatures in order to maintain the proteins, vitamins and amino acids, which are heat sensitive.

For more information or photos pls. contact:

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About The Scrumptious Pantry

Small Farms. Big Taste! The Scrumptious Pantry, a brand of Faithful To Foods, Inc., works with sustainable family farms in the Midwest and beyond to bring to the table food products that are deeply rooted in the culinary heritage of the respective region. Hand-grown ingredients are transformed in small batches using recipes that focus on the authentic flavors of the ingredients. No fillers, preservatives or chemical additives. Just Food the way it is supposed to taste. www.scrumptiouspantry.com