

PDF – 01

0.1 Products:

Senatore Cappelli ancient grain pasta – Fettuccine

Description:

Senatore Cappelli is an ancient wheat, with high spikes and deep roots, ideal for organic cultivation because it cannot tolerate being fertilized too much (it tends to grow tall and break).

If we compare the nutritional values of a modern durum wheat pasta and those of an Italian Senatore Cappelli wheat pasta, the lower protein content is evident, but also the lower sugar content.

Furthermore, compared to the standard 100 grams, Cappelli wheat pasta will provide more vitamins and mineral salts than modern durum wheat pasta, with the same number of calories (or even less).

Senatore Cappelli wheat pasta is always artisanal.

Senatore Cappelli pasta cannot be produced using industrial methods.

Nutritional information per 100g:

Energy	1483J – 350Kcal
Fat	2.0 g
Of which saturated fatty acids	0.5 g
Carbohydrates	67.7 g
Of which sugars	3.0 g
Fibers	4.9 g
Protein	13.0 g
Salt	0.01 g

0.2 Products:

Senatore Cappelli ancient grain pasta – Pennoni

Description:

Senatore Cappelli is an ancient wheat, with high spikes and deep roots, ideal for organic cultivation because it cannot tolerate being fertilized too much (it tends to grow tall and break).

If we compare the nutritional values of a modern durum wheat pasta and those of an Italian Senatore Cappelli wheat pasta, the lower protein content is evident, but also the lower sugar content.

Furthermore, compared to the standard 100 grams, Cappelli wheat pasta will provide more vitamins and mineral salts than modern durum wheat pasta, with the same number of calories (or even less).

Senatore Cappelli wheat pasta is always artisanal.

Senatore Cappelli pasta cannot be produced using industrial methods.

Nutritional information per 100g:

Energy	1483J – 350Kcal
Fat	2.0 g
Of which saturated fatty acids	0.5 g
Carbohydrates	67.7 g
Of which sugars	3.0 g
Fibers	4.9 g
Protein	13.0 g
Salt	0.0

0.3 Products:

Senatore Cappelli ancient grain pasta – Tubetti

Description:

Senatore Cappelli is an ancient wheat, with high spikes and deep roots, ideal for organic cultivation because it cannot tolerate being fertilized too much (it tends to grow tall and break).

If we compare the nutritional values of a modern durum wheat pasta and those of an Italian Senatore Cappelli wheat pasta, the lower protein content is evident, but also the lower sugar content.

Furthermore, compared to the standard 100 grams, Cappelli wheat pasta will provide more vitamins and mineral salts than modern durum wheat pasta, with the same number of calories (or even less).

Senatore Cappelli wheat pasta is always artisanal.

Senatore Cappelli pasta cannot be produced using industrial methods.

Nutritional information per 100g:

Energy	1483J – 350Kcal
Fat	2.0 g
Of which saturated fatty acids	0.5 g
Carbohydrates	67.7 g
Of which sugars	3.0 g
Fibers	4.9 g
Protein	13.0 g
Salt	0.01 g

0.4 Products:

Senatore Cappelli ancient grain pasta – Rigatoni

Description:

Senatore Cappelli is an ancient wheat, with high spikes and deep roots, ideal for organic cultivation because it cannot tolerate being fertilized too much (it tends to grow tall and break).

If we compare the nutritional values of a modern durum wheat pasta and those of an Italian Senatore Cappelli wheat pasta, the lower protein content is evident, but also the lower sugar content.

Furthermore, compared to the standard 100 grams, Cappelli wheat pasta will provide more vitamins and mineral salts than modern durum wheat pasta, with the same number of calories (or even less).

Senatore Cappelli wheat pasta is always artisanal.

Senatore Cappelli pasta cannot be produced using industrial methods.

Nutritional information per 100g:

Energy	1483J – 350Kcal
Fat	2.0 g
Of which saturated fatty acids	0.5 g
Carbohydrates	67.7 g
Of which sugars	3.0 g
Fibers	4.9 g
Protein	13.0 g
Salt	0.01 g

0.5 Products:

Senatore Cappelli ancient grain pasta – Strascinati

Description:

Senatore Cappelli is an ancient wheat, with high spikes and deep roots, ideal for organic cultivation because it cannot tolerate being fertilized too much (it tends to grow tall and break).

If we compare the nutritional values of a modern durum wheat pasta and those of an Italian Senatore Cappelli wheat pasta, the lower protein content is evident, but also the lower sugar content.

Furthermore, compared to the standard 100 grams, Cappelli wheat pasta will provide more vitamins and mineral salts than modern durum wheat pasta, with the same number of calories (or even less).

Senatore Cappelli wheat pasta is always artisanal.

Senatore Cappelli pasta cannot be produced using industrial methods.

Nutritional information per 100g:

Energy	1483J – 350Kcal
Fat	2.0 g
Of which saturated fatty acids	0.5 g
Carbohydrates	67.7 g
Of which sugars	3.0 g
Fibers	4.9 g
Protein	13.0 g
Salt	0.01 g

0.6 Products:

Senatore Cappelli ancient grain pasta – Riccia

Description:

Senatore Cappelli is an ancient wheat, with high spikes and deep roots, ideal for organic cultivation because it cannot tolerate being fertilized too much (it tends to grow tall and break).

If we compare the nutritional values of a modern durum wheat pasta and those of an Italian Senatore Cappelli wheat pasta, the lower protein content is evident, but also the lower sugar content.

Furthermore, compared to the standard 100 grams, Cappelli wheat pasta will provide more vitamins and mineral salts than modern durum wheat pasta, with the same number of calories (or even less).

Senatore Cappelli wheat pasta is always artisanal.

Senatore Cappelli pasta cannot be produced using industrial methods.

Nutritional information per 100g:

Energy	1483J – 350Kcal
Fat	2.0 g
Of which saturated fatty acids	0.5 g
Carbohydrates	67.7 g
Of which sugars	3.0 g
Fibers	4.9 g
Protein	13.0 g
Salt	0.01 g

0.7 Products:

Senatore Cappelli ancient grain pasta – Fusilloni

Description:

Senatore Cappelli is an ancient wheat, with high spikes and deep roots, ideal for organic cultivation because it cannot tolerate being fertilized too much (it tends to grow tall and break).

If we compare the nutritional values of a modern durum wheat pasta and those of an Italian Senatore Cappelli wheat pasta, the lower protein content is evident, but also the lower sugar content.

Furthermore, compared to the standard 100 grams, Cappelli wheat pasta will provide more vitamins and mineral salts than modern durum wheat pasta, with the same number of calories (or even less).

Senatore Cappelli wheat pasta is always artisanal.

Senatore Cappelli pasta cannot be produced using industrial methods.

Nutritional information per 100g:

Energy	1483J – 350Kcal
Fat	2.0 g
Of which saturated fatty acids	0.5 g
Carbohydrates	67.7 g
Of which sugars	3.0 g
Fibers	4.9 g
Protein	13.0 g
Salt	0.01 g

0.8 Products:

Senatore Cappelli ancient grain pasta – Cortecce

Description:

Senatore Cappelli is an ancient wheat, with high spikes and deep roots, ideal for organic cultivation because it cannot tolerate being fertilized too much (it tends to grow tall and break).

If we compare the nutritional values of a modern durum wheat pasta and those of an Italian Senatore Cappelli wheat pasta, the lower protein content is evident, but also the lower sugar content.

Furthermore, compared to the standard 100 grams, Cappelli wheat pasta will provide more vitamins and mineral salts than modern durum wheat pasta, with the same number of calories (or even less).

Senatore Cappelli wheat pasta is always artisanal.

Senatore Cappelli pasta cannot be produced using industrial methods.

Nutritional information per 100g:

Energy	1483J – 350Kcal
Fat	2.0 g
Of which saturated fatty acids	0.5 g
Carbohydrates	67.7 g
Of which sugars	3.0 g
Fibers	4.9 g
Protein	13.0 g
Salt	0.01 g

0.9 Products:

Senatore Cappelli flour

Description:

Senatore Cappelli durum wheat flour is highly appreciated for the preparation of bread and pasta to which it gives an excellent flavour.

Apart from its organoleptic characteristics and its beautiful yellow colour, Senatore Cappelli durum wheat flour is appreciated for its high protein value.

The varieties of ancient grains, including the best known Senatore Cappelli, have a fragrance and a flavor rich in nuances that are impossible to find in pasta, bread and desserts generally available in large-scale distribution.

Furthermore, a reduced gluten intake, while requiring particular attention during cooking, is a guarantee of high digestibility of the product.

They contain fewer harmful substances because they are grown organically. These varieties were grown at a time when modern nitrogenous fertilizers or glyphosate were not yet widespread, therefore they were selected precisely for their natural resistance.

They have a lower gluten index than modern grains

Precisely because they have a lower gluten index, they must necessarily be processed more carefully. They ask for lower processing temperatures and longer leavening times.

Leavened products based on ancient grains require longer leavening times, but this makes them more digestible. Modern varieties swell quickly and this has made it possible to reduce leavening times in

industrial processes. Unfortunately this has caused a problem: the yeast enzymes don't have time to digest the toxic load of the gluten.

Some studies show that ancient grains offer benefits for various factors such as cholesterolemia, inflammation, cellular oxidation and intestinal function.

10. Products:

Flour mix for pizza

Description:

Mix of type I short chain grains.

It is a mix of durum wheat and soft wheat which give greater strength to the flour, suitable for making pizzas and focaccias.

The wheat is grown in the Campania hinterland, high Irpinia, by farmers who preserve its natural properties, without the addition of preservatives and glyphosates.

11. Products:

Bolero flour

Description:

Bolero soft wheat, resistant to cold and fungal diseases. The color of the grain is white. The wheat is obtained with the organic production method, which guarantees respect for the environment and consumer protection.

12. Products:

Gluten free toasted bread

Description:

There are several food intolerances and allergies, among these celiac disease is undoubtedly the best known and most widespread, as well as permanent form.

However, temporary allergies and intolerances to gluten are frequent, due to a disordered diet, a stressful lifestyle or connected to other pathologies.

Only a healthy and gluten-free diet allows you to rebalance the body and recover health and well-being.

The product should be stored at room temperature.

The packs are 500 g and are stored in a heat-sealed bag.

May contain traces of milk and soy.

13. Products:

Gluten free bread croutons

Description:

There are several food intolerances and allergies, among these celiac disease is undoubtedly the best known and most widespread, as well as permanent form.

However, temporary allergies and intolerances to gluten are frequent, due to a disordered diet, a stressful lifestyle or connected to other pathologies.

Only a healthy and gluten-free diet allows you to rebalance the body and recover health and well-being.

The product should be stored at room temperature.

The packs are 300 g and are stored in a heat-sealed bag.

14. Products:

Croutons – gluten free

Description:

There are several food intolerances and allergies, among these celiac disease is undoubtedly the best known and most widespread, as well as permanent form.

However, temporary allergies and intolerances to gluten are frequent, due to a disordered diet, a stressful lifestyle or connected to other pathologies.

Only a healthy and gluten-free diet allows you to rebalance the body and recover health and well-being.

The product should be stored at room temperature.

The packs are 150 g and are stored in a heat-sealed bag.

May contain traces of milk and soy.

15. Products:

Focaccia – Gluten free pizza base

Description:

There are several food intolerances and allergies, among these celiac disease is undoubtedly the best known and most widespread, as well as permanent form.

However, temporary allergies and intolerances to gluten are frequent, due to a disordered diet, a stressful lifestyle or connected to other pathologies.

Only a healthy and gluten-free diet allows you to rebalance the body and recover health and well-being.

The product should be stored at room temperature, in a cool place away from heat sources.

The packs are 250 g, contain 1 piece and are stored in a heat-sealed bag.

May contain traces of milk and soy.

16. Products:

Saltimbocca gluten-free

Description

There are several food intolerances and allergies, among these celiac disease is undoubtedly the best known and most widespread, as well as permanent form.

However, temporary allergies and intolerances to gluten are frequent, due to a disordered diet, a stressful lifestyle or connected to other pathologies.

Only a healthy and gluten-free diet allows you to rebalance the body and recover health and well-being.

The product should be stored at room temperature, in a cool place away from heat sources.

The packs are 250 g, contain 2 pieces and are stored in a heat-sealed bag.

May contain traces of milk and soy.

17. Products:

Babà gluten-free

Description

There are several food intolerances and allergies, among these celiac disease is undoubtedly the best known and most widespread, as well as permanent form.

However, temporary allergies and intolerances to gluten are frequent, due to a disordered diet, a stressful lifestyle or connected to other pathologies.

Only a healthy and gluten-free diet allows you to rebalance the body and recover health and well-being.

The product should be stored at room temperature.

The packs are 98 g, contain 10 pieces and are stored in a heat-sealed bag.

18. Products:

Gluten-free empty cannoli

Description

There are several food intolerances and allergies, among these celiac disease is undoubtedly the best known and most widespread, as well as permanent form.

However, temporary allergies and intolerances to gluten are frequent, due to a disordered diet, a stressful lifestyle or connected to other pathologies.

Only a healthy and gluten-free diet allows you to rebalance the body and recover health and well-being.

The product should be stored at room temperature.

The packs are 100 g and each contain 5 pieces, stored in a heat-sealed tray.

May contain traces of milk and soy.

20. Products:

Gluten-free jam/cocoa tart

Description

There are several food intolerances and allergies, among these celiac disease is undoubtedly the best known and most widespread, as well as permanent form.

However, temporary allergies and intolerances to gluten are frequent, due to a disordered diet, a stressful lifestyle or connected to other pathologies.

Only a healthy and gluten-free diet allows you to rebalance the body and recover health and well-being.

The product should be stored at room temperature.

The packs are 250 g and are stored in a heat-sealed bag.

May contain traces of milk and soy.

21. Products:

Chestnut Honey

Description

Chestnut honey is obtained from the colorful chestnut flowers and is harvested between the months of June and October.

Unlike many other honeys, chestnut honey has a color that varies from yellow-brown to almost black, with very dark and intense amber hues.

Its smell is aromatic and woody and the taste is much less sweet, with a bitterish aftertaste that can also be appreciated on savory dishes of meat and aged cheeses, while it does not lend itself much to replacing sugar to sweeten herbal teas or teas.

The variations in color and flavor depend on the type of chestnut from which the honey comes, on the natural microclimate and on any refinement process.

Chestnut honey is an excellent source of proteins, vitamins B and C and mineral salts, it has anti-inflammatory and anti-bacterial properties

Format: 500g

21. Products:

Wildflower honey

Description

Wildflower honey, as the name suggests, is a honey produced from multiple types of flowers.

It is a precious honey precisely because it combines the properties of various plants. It is one of the most common and most widespread, it is unique in terms of perfume with a delicate flavor.

Excellent for those who need to energize and purify the body, it has a stimulating and regulating function.

To keep the nutrients intact, it is kept as raw as possible, i.e. produced naturally and in an artisanal way, and not through an industrial mixing process.

It can be used in various ways in the kitchen: in coffee or milk, on rusks, but also in natural yoghurt.

It can also be used on ice cream, in fruit salads and to prepare biscuits and cakes.

Excellent accompanied with cheeses, it becomes an inevitable presence for dressing salads.

Format: 500g

22. Products.

Baked organic black olives

Description

It is the black Cilento baked organic olive prepared by hand by the Salella farm following the typical local recipe which provides for a delicate scalding in the oven of the black olives, previously pitted, the addition of extra virgin olive oil, bay leaf, fennel, wild oregano and a pinch of salt.

All ingredients are certified organic, the processing steps are manual, from harvesting to placing in jars and no preservatives are used.

Harvest period: Third ten days of November

Crushed product without stone

Processing: Traditional (from harvesting to placing in jars) and without preservatives.

Aroma: laurel, oregano and organic wild fennel

Directions for use: ideal for seasoning first and second courses, but also to flavor salads and enrich appetizers.

Net weight: 180g

23. Products:

Organic crushed olives

Description

100% organic product of the highest quality.

It is the crushed organic Cilento olive prepared by hand by the Salella farm following the typical local recipe which provides for the dressing of the olives, previously pitted, with extra virgin olive oil, bay leaf, wild fennel, oregano and a pinch of salt.

All ingredients are certified organic, the processing steps are manual, from harvesting to placing in jars and no preservatives are used.

Harvest period: Third ten days of September

Crushed product without stone

Processing: Traditional (from harvesting to placing in jars) and without preservatives.

Aroma: laurel, oregano and organic wild fennel

Recommended use: pizza topping, aperitifs, condiments for first and second courses, salads.

Net weight: 300g