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## About CERERE

Through a balanced, multivector network of researchers and communities of practitioners, the project promotes innovation by producing and disseminating accessible enduser materials and training products for farmers, food manufacturers, consumers, researchers and policy makers.

# INTERESTS FOR ON-FARM AUVERGNE'S RIVET WHEAT PASTA PROCESSING

## PROBLEM

On-farm grain processing has constraints such as storage and inventory management while offering a quality product.

## SOLUTION

Pasta is the simplest product to value cereals: easy to process, the finished product is dry, which facilitates storage and inventory management. The process is simple since it involves only water in addition to flour. A finished extruder of the chosen mold gives shape to the pasta which will then be dried at low temperature. The dynamic management of the rivet wheat - *Triticum turgidum* - variety *Poulard d'Auvergne* (historically cultivated in Puy de Dôme) as well as the type of mill (stone mill) give pasta real taste qualities. The milling T110 (110 mg of minerals / kg flour) on stone mill allows a good milling yield while preserving a maximum of brand and its nutritive and digestive qualities.

## Outcomes

The outcomes are the ease of production and management of stocks and obtaining a product with good taste and nutritional qualities.

## Practical Recommendation

- It is more practical to produce dry pasta than fresh pasta, especially because of the use-by dates which are much shorter for fresh pasta than for dry pasta.
- It may be interesting to group together to set up a collective pasta workshop to share the costs (especially for the dryer).



- When buying the dryer, it may be interesting to contact a national company for after-sales service facilities.
- If we want this activity to be part of a social project in order to offer profitable chains to small farms, it is important that pasta is not the only production of these farms. Rather, we must move towards a diversification of products and farm activities. It is also important to ensure that a price is maintained that allows the farmers to correctly pay themselves.

## Further Information

<http://odysseedengrain-patesbio.fr/>

**Theme:** Processing and products

**Keywords:** Pasta; Rivet wheat; on-farm processing

**Crop:** rivet wheat

**Country:** France

**Related CERERE case study:** SCIC Odyssee de l'Engrain

**Languages:** French; English

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## Project partners

The University of Reading (United Kingdom), The University of Florence (Italy), Rete Semi Rurali (Italy), Réseau Semences Paysannes (France), Institut National de la Recherche Agronomique (France), The University of Helsinki (Finland), The Irish Agriculture and Food Development Authority (Ireland), Red Andaluza de Semillas (Spain), Formicablu (Italy), Organic Research Centre (United Kingdom), SEGES P/S (Denmark), Institut Technique de l'Agriculture Biologique (France), The University of Debreceni (Hungary).

## Evaluation and sharing of the results

Use the comment section on the CERERE website to share your experiences with other farmers, processors, retailers, advisors and scientists. If you have any questions concerning this Practice Abstract, please contact the author by e-mail.