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## About CERERE:

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

# USE OF DURUM WHEAT PRODUCED LOCALLY AND UNDER FAIR CONDITIONS FOR THE PRODUCTION OF ARTISANAL PASTA

## PROBLEM

The industrial production of pasta with conventional flours of unknown origin covers the markets, and small artisanal processing companies have problems accessing them. The main difficulties they face are the articulation with the local production of durum wheat and the use of local varieties, the lack of artisanal mills and competition with low prices of industrial foodstuffs. Excepteur.

## SOLUTION

Place the artisan and organic processing companies close to raw materials' production areas. Spiga Negra (Humilladero, Málaga) is a small family pasta processing company installed near the durum wheat production area to have better access to locally produced grain. It also counts with a mill to obtain its own semolina. Excepteur.

## Outcomes

Generation of production-transformation synergies, making possible the use of local varieties in the production of high quality pastas and flours.

Spiga Negra offers 8 types of different artisan pasta from local varieties in various formats. They also sell flour.

## Practical Recommendation

- In the production of artisanal pasta it is essential to use high quality semolina. This will depend on the variety of durum wheat that is used and on the process of converting the grain into semolina. Therefore, direct and close contact with local producers should be established. In addition, the integration of different phases of the manufacturing process allows prices to be adjusted. Spiga Negra holds constant communication with the group of producers, taking part in crop planning and jointly addressing the different needs, both in the elaboration of pasta and in cereal production.

- Due to the absence of artisanal mills in the area, the projects must include, as far as possible, infrastructure for grinding the grain and thus obtain their own flour and semolina.

- Internal training is essential to obtain quality products. The members of Spiga Negra travelled to Sicily where they delved into grinding and pulping techniques.

- It is important to offer a wide range of products. At the moment Spiga Negra elaborates 8 different types of pasta, both with spelt and durum wheat flour. They also sell unprocessed flour. Their products can be found in specialized stores, in packaged and bulk.
- Collaboration with the research sector reinforces these small projects. Spiga Negra participates together with the Pablo de Olavide University (Sevilla) in the analysis of the aptitude of local varieties for pasta production.



## 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.

### Project partners

The University of Reading (*United Kingdom*),  
 The University of Florence (*Italy*),  
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 The University of Debreceni (*Hungary*).

### Further Information

Project website: <http://www.spiganegra.com/>

Theme: Internal organisation and/or networking, processing and products

Keywords: Artisan pasta, organic processing, local variety

Crop: Durum wheat

Country: Spain

Related CERERE case study: Spiga Negra, a local initiative for the production of artisanal and organic pasta

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