



DE CECCO

Fara San Martino, Italy

Continuing the tradition of skillfully creating an unmistakable pasta, without compromise.

About De Cecco

De Cecco is one of the oldest pasta-producing companies in Italy, dating back to 1886. From the mill with the pasta factory to modern industry, the De Cecco Method has remained unchanged for over a century under the watchful eyes of the De Cecco family. De Cecco still kneads the semolina with the purest water which comes from its own spring originating in the mountains of the Maiella National Park. The Industrial slow, hot-air drying method is based on the age-old, outdoor drying method and allows the natural compactness and elasticity of the semolina to be preserved, as well as the smell and color.



Featured Items

			Mille
PASTADC1	PASTADC2	PASTADC3	PASTADC4
PASTADC1	Capellini Pasta		4 X 5 LB
PASTADC2	Spaghetti Pasta		4 X 5 LB
PASTADC3	Linguine Pasta		4 X 5 LB
PASTADC4	Fusilli Pasta		4 X 5 LB
PASTADC5	Penne Rigate Pasta		4 X 5 LB
PASTADC6	Orecchiette Pasta		4 X 5 LB
PASTADC7	Farfalle (Bowtie) Pasta		4 X 5 LB
PASTADC8	Bucatini Pasta		20 X 1 LB
PASTADC9	Egg Nest Pappardelle		12 X 8.8 OZ
PASTADC11	Paccheri Pasta		12 X 1 LB
PASTADC12	Potato Gnocchi		12 X 17.6 OZ
PASTADC13	Egg Garganelli		20 X 8.8 OZ
PASTADC14	Lasagna Pasta Sheets		12 X 1 LB
PASTADC15	Mezzi Rigatoni		12X1 LB
PASTADC16	Rigatoni		12X1 LB
PASTADC17	Egg Fettuccine		12X8.8 OZ

WANT MORE?

For any questions, please email our Market Specialist team at merchandising@baldorfood.com

Visit our website for a full availability list and more information about De Cecco!