

LA MALVA ROSA

La Malva Rosa
L A M A L V A R O S A

> Food & Beverage

Canned food & Dried fruit and vegetables / Certifications /
Distribution channel / Dried mushrooms and Truffles / Fda / Gluten
free / Gourmet Shop / Ho.re.ca. / Food service / Mushroom & truffle
preserves / Organic / Pasta / Pasta and Cereals / Pesto and other
sauces for pasta / Private label / Retailer / Rice & risotto mix /
Sauces and seasonings / Shopping mall/GDO / Vegan



> More about LA MALVA ROSA

Thanks to selected raw materials, passion for good food, through the search for ancient traditions and the rediscovery of old Piedmontese and Liguria recipes, La MALVA ROSA rediscovers a simple cuisine that in the ancient days was called "poor", but which offers authentic flavours and fresh aromas.

La MALVA ROSA produces egg pasta and many flavored kind of pasta. All our different kinds of pasta are made from first choice selected durum wheat flour, 35% fresh eggs and other natural ingredients (truffles, boletus edulis, chili and garlic, tomato and chili, rocket, basil, lemon, squid ink, etc.).

The production process we apply permits to obtain a pasta with all the characteristics of a home-made product, prepared according to tradition. It is mixed slowly, so that the characteristics of consistency, flavor and fragrance are not lost. Pasta made by using bronze draw plates has a rough surface, ideal to retain the sauce. A slow drying process (14 to 16 hours) in convection ovens at low temperature ensures the production of pasta that keeps all its properties unaltered with less than 12% humidity content.

La MALVA ROSA also produces sauces that go perfectly well with pasta, as well as creams for toasts, croutons, bruschette, aperitives and antipasti.

All products are natural, with no addition of any preserving or colouring matters.

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