

mangiando sano italiano srl

> More about mangiando sano italiano srl

Our story begun more than 25 years ago, in a laboratory located in Garzigliana, a small village surrounded by the Alps, in the province of Turin. 30 Tuorli today produces traditional fresh and filled pasta and piedmontese gastronomic excellences, with care, passion and innovation. Our production starts with 100% Italian durum wheat semolina, highly selected fresh meats from local farmers, eggs from free-range hens, seasonal vegetables. The careful selection of the raw materials guarantees quality and authenticity, and it gives life to 30 Tuorli pasta, always fresh, delicious, artisan and genuine. Always searching for new taste. The use of special flours and the research of new gourmet recipes allows us to offer innovative and creative proposals.

> Contacts

Address: via pinerolo 68 - piossasco

Website: www.30tuorli.it

