## Long Cut Pasta

<table>
<thead>
<tr>
<th>Product code</th>
<th>Unit size</th>
<th>Unit barcode</th>
<th>Case barcode</th>
<th>Case configuration</th>
<th>Shelf life</th>
</tr>
</thead>
<tbody>
<tr>
<td>1201</td>
<td>500 g</td>
<td>8076800195033</td>
<td>08076809036801</td>
<td>25 x 500 g</td>
<td>960 Days</td>
</tr>
<tr>
<td>1202</td>
<td>500 g</td>
<td>8076800195057</td>
<td>08076809036849</td>
<td>25 x 500 g</td>
<td>960 Days</td>
</tr>
<tr>
<td>1207</td>
<td>500 g</td>
<td>8076800195019</td>
<td>08076809036931</td>
<td>25 x 500 g</td>
<td>960 Days</td>
</tr>
<tr>
<td>1649</td>
<td>500 g</td>
<td>8076809547826</td>
<td>08076809037006</td>
<td>25 x 500 g</td>
<td>960 Days</td>
</tr>
</tbody>
</table>

**Spaghettini**

Like its larger counterparts, Spaghettini is extremely versatile and is the base for daily Italian cuisine. They can be easily transformed into a specialty dish by changing the sauce and adding more exciting ingredients. Slim and light, thanks to Barilla’s expertise, Spaghettini hold perfectly in the cooking process: retaining their delicate consistency, without giving up the pleasure of the al dente bite.

The most popular shape in Italy, originating from the South. From the Italian word spagh, meaning “lengths of cord.” Commonly used with tomato sauces, fresh vegetables, or fish. Spaghetti pairs well with just about any kind of sauce. Try Spaghetti with simple tomato sauce, with or without meat or vegetables (medium-size chunks work well) or try it with fish or oil-based sauces, or carbonara.

**Angel Hair**

Angel Hair is long strips of pasta, with a slim and almost fragile structure. They hold their shape even in the hottest broth. It’s in dry recipes that they give their best, enhancing all the flavours of the ingredients, embracing them in their long hug.

**Linguine**

Linguine, also called Bavette or Trenette, first saw the light in Genoa and have a squashed spaghetti shape. They are the long Ligurian pasta par excellence. Born for traditional pesto, they go so well with all vegetable and fish based sauces. Linguine are one of the long semolina flour pasta shapes that bring out the best in a sauce. Thanks to their squashed and slightly convex shape they are, in fact, perfect to hold the sauce, conveying all the nuances of the flavours.
Cut Macaroni, Gomiti or Chifferi in Italian, is named for its twisted tubular shape that can vary in size, and be either smooth or ridged. Pasta elbows originated from Northern and Central Italy, where they are traditionally used in soups. The Barilla version is ridged with an extra twist, giving it a more sophisticated shape that also helps to hold the sauce. Cut Macaroni are a twisted tubular shaped ridged pasta, with an extra twist that helps hold sauces.

Penne is one of the most famous Italian pasta shapes and is loved across Italy. Penne, which means “pen” in Italian, gets its name from its shape. Their tube-shape with angled ends was inspired by the quill of an old style ink pen. The large diameter and ridges of Penne make it ideal for retaining sauces on the entire surface, inside and out! Try Penne with chunkier meat or vegetable-based sauces, refined dairy-based sauces, like a mushroom cream sauce, tomato sauces, or spicy sauces. Penne is also delicious in baked casserole dishes, known as “pasta al forno.”

Farfalle, dating back to the 1500s, originated in the Lombardia and Emilia-Romagna part of Northern Italy. Farfalle, which means “butterfly” in Italian, are rectangular or oval pieces of pasta that are pinched in the middle. Farfalle is great with intense fragrances and flavors. Try it with light sauces with vegetables or fish, dairy-based sauces, simple oil-based sauces, or in pasta salads.
Fusilli originated in the South of Italy and were created from the idea of rolling spaghetti around a knitting-needle. Then, according to the taste and traditions of the different Italian regions, their shape evolved in thousands of variations, all joined together by the characteristic spiral shape. Barilla has recreated this traditional shape in miniature, maintaining all its unique features. Small in shape but full of flavour, Mini Fusilli will be loved by the whole family, and add a creative touch to your favourite pasta dish.

Gnocchi were born from the fantasy of Neapolitan pasta makers, who were inspired by the shape of classic potato gnocchi, and managed to create a shape in the durum wheat pasta tradition.

Tri-Color Penne combines our semolina with delicious spinach and tomato pasta. Penne, which means "pen" in Italian, gets its name from its shape. Their tube-shape with angled ends was inspired by the quill of an old style ink pen. This tri color pasta version packs in more nutrition and flavor, especially when cooked al dente.
In the ancient and prestigious city of Bologna, the richness of their cuisine is a statement of their hospitality and love for life. Lasagne Bolognesi perfectly reflects the passion of this city. The delicate layers of porous pasta dough are perfect to enhance the most traditional of sauces, such as the Bolognese ragù. Lasagne are rectangular pieces of pasta dough, rolled to guarantee the right consistency and porosity to enhance the sauce. Lasagne are ready after just 20 minutes in the oven.

<table>
<thead>
<tr>
<th>Product code</th>
<th>Unit size</th>
<th>Unit barcode</th>
<th>Case barcode</th>
<th>Case configuration</th>
<th>Shelf life</th>
</tr>
</thead>
<tbody>
<tr>
<td>1215</td>
<td>500 g</td>
<td>8076809523738</td>
<td>08076809035965</td>
<td>15 x 500 g</td>
<td>730 Days</td>
</tr>
</tbody>
</table>

History tells us that Tagliatelle was inspired by the hair of Lucrezia Borgia, and was dedicated to her by a poetic and skilful chef on the occasion of her wedding to Alfonso d’Este: no other pasta shape can claim a more romantic origin. Barilla follow this tradition to offer you the Tagliatelle, prepared with a duly rolled dough, rough and porous to welcome and enhance all sauces.

<table>
<thead>
<tr>
<th>Product code</th>
<th>Unit size</th>
<th>Unit barcode</th>
<th>Case barcode</th>
<th>Case configuration</th>
<th>Shelf life</th>
</tr>
</thead>
<tbody>
<tr>
<td>1217</td>
<td>500 g</td>
<td>8076809523714</td>
<td>08076809035996</td>
<td>12 x 500 g</td>
<td>730 Days</td>
</tr>
</tbody>
</table>

Spaghetti, Spaghettini, Spaghettoni... the difference is only in the dimensions. Among the variety of pasta cuts, we find other long cut pasta differing from one another only by the thickness of the ribbon and, in some cases, by the colour of the pasta. Here we find Fettuccine: little strings of pasta dough with the ideal thickness to enhance both the richest ragu and the lightest sauce.

<table>
<thead>
<tr>
<th>Product code</th>
<th>Unit size</th>
<th>Unit barcode</th>
<th>Case barcode</th>
<th>Case configuration</th>
<th>Shelf life</th>
</tr>
</thead>
<tbody>
<tr>
<td>1218</td>
<td>500 g</td>
<td>8076809523776</td>
<td>08076809036009</td>
<td>12 x 500 g</td>
<td>730 Days</td>
</tr>
</tbody>
</table>
Made with 100% whole wheat, Barilla Whole Grain Penne is an excellent source of fiber. This pasta is ideal for anyone seeking to increase their intake of fiber and whole grains without sacrificing taste.

Product code: 1213
Unit size: 500 g
Unit barcode: 8076809529433
Case barcode: 08076809027250
Case configuration: 18 x 500 g
Shelf life: 960 Days

Even when seasoned in the simplest way, Barilla whole wheat Spaghetti bring joy to your table. Perfect with everyday light sauces, they tastefully enhance even the most elaborated sauces, like those with seafood. Barilla suggests to try Spaghetti Integrali No 5 with fresh tomatoes, mussels, clams and a sprinkle of parsley.

Product code: 1212
Unit size: 500 g
Unit barcode: 8076809529419
Case barcode: 08076809027243
Case configuration: 20 x 500 g
Shelf life: 960 Days

our whole family will love our delicious Gluten Free Spaghetti! The pasta is made with corn and rice, is certified gluten free and has the great taste and texture you can feel good about including in your favorite pasta dishes.

Product code: 1637
Unit size: 500 g
Unit barcode: 8076809545440
Case barcode: 08076809067508
Case configuration: 12 x 400 g
Shelf life: 960 Days
SAUCES

Barilla’s Basilico sauce blends fragrant fresh basil with 8-10 fresh Italian tomatoes in every jar. Prepared from an authentic Italian recipe, without preservatives, all these natural ingredients are cooked slowly to create a delicious, thick sauce that hugs your favourite Barilla pasta perfectly.

Product code: 1220
Unit size: 400 g
Unit barcode: 8076809513739
Case barcode: 08076809034807
Case configuration: 6 x 400 g
Shelf life: 630 Days

With at least 8 Italian tomatoes in every jar, Barilla’s Arrabbiata sauce is a delicious blend of spicy chillies and 100% authentic Italian ingredients. With no added preservatives, Barilla pasta sauce is cooked slowly to give a thicker and richer texture, and clings perfectly to your favourite Barilla pasta.

Product code: 1221
Unit size: 400 g
Unit barcode: 8076809513388
Case barcode: 08076809034821
Case configuration: 6 x 400 g
Shelf life: 630 Days

Barilla’s Napoletana sauce combines onion, garlic and Mediterranean herbs with 8-10 fresh Italian tomatoes in every jar. Prepared from an authentic Italian recipe, without preservatives, all these natural ingredients are cooked slowly to create a delicious, thick sauce that hugs your favourite Barilla pasta perfectly. It’s a simple tasty recipe, which is a classic of Italian cuisine.

Product code: 1222
Unit size: 400 g
Unit barcode: 8076809513692
Case barcode: 08076809068567
Case configuration: 6 x 400 g
Shelf life: 630 Days

Bolognese is the perfect base to create a traditional Bolognese sauce. One of the most popular of all Italian sauces, it contains 100% Italian tomatoes and no added preservatives. Expertly blending these tomatoes with the simple flavours of onion, garlic and herbs, you just add meat to create a tasty Bolognese sauce, perfect for spaghetti, meat balls or lasagne that the whole family will love.

Product code: 1224
Unit size: 400 g
Unit barcode: 8076809513654
Case barcode: 08076809035415
Case configuration: 6 x 400 g
Shelf life: 630 Days

Barilla’s Ricotta sauce blends creamy ricotta cheese with ripe Italian tomatoes, for a delicate flavour. Prepared following an Italian recipe, without added preservatives, these tasty ingredients are cooked slowly to create a rich and delicious sauce that hugs your favourite Barilla pasta perfectly.

Product code: 1226
Unit size: 400 g
Unit barcode: 8076809521543
Case barcode: 08076809035552
Case configuration: 6 x 400 g
Shelf life: 630 Days

Barilla’s Olive sauce combines green and black olives, sautéed capers and white Wine with ripe Italian Tomatoes, for a delicious Mediterranean sauce. Prepared from an authentic Italian recipe, without added preservatives, these tasty ingredients are cooked slowly to create a delicious, thick sauce that hugs your favourite Barilla pasta perfectly.

Product code: 1645
Unit size: 400 g
Unit barcode: 8076809513715
Case barcode: 08076809035484
Case configuration: 6 x 400 g
Shelf life: 630 Days
### PESTO

- **Traditional Bolognese sauce with bursting flavours of meat.** 9.7% Pork along with 9.7% Beef with a hint of Sage, Black Pepper & Thyme.

  - **Product code:** 1644
  - **Unit size:** 400 g
  - **Unit barcode:** 8076809513661
  - **Case barcode:** 08076809035460
  - **Case configuration:** 6 x 400 g
  - **Shelf life:** 630 Days

- **In this famous Barilla pesto, the freshest basil leaves in Liguria are combined with the delicious taste of Pecorino Romano and Grana Padano cheese.** Prepared without preservatives, this is the most natural pesto, with the unmistakeable fragrance of summer.

  - **Product code:** 1219
  - **Unit size:** 190 g
  - **Unit barcode:** 8076809513753
  - **Case barcode:** 08076809034791
  - **Case configuration:** 12 x 190 g
  - **Shelf life:** 540 Days

- **Made with delicious tomatoes, balsamic vinegar from Modena and soft ricotta, Pesto Rosso groups together simple and strong flavours.** Prepared with no preservatives, your pasta will discover the fullness of Italian flavours.

  - **Product code:** 1223
  - **Unit size:** 200 g
  - **Unit barcode:** 8076809523547
  - **Case barcode:** 08076809035118
  - **Case configuration:** 12 x 200 g
  - **Shelf life:** 450 Days

### WASA CRISPBREAD

- **The full-bodied flavor of four perfectly blended, wholesome grains (rye, wheat, oats and barley) is in every bite of our Multi Grain bread.** The oat flakes and rye bran topping add delicious complexity to each extra-crunchy thick slice.

  - **Product code:** 1935
  - **Unit size:** 230 g
  - **Unit barcode:** 7300400117852
  - **Case barcode:** 07300400748520
  - **Case configuration:** 12 x 230 g
  - **Shelf life:** 300 Days

- **Wasa Delikatess Rye Crispbread is a classic thin and tender rye crispbread.** It can be eaten with any of your favourite topping or dipping sauce. Made from 100% wholegrains.

  - **Product code:** 1936
  - **Unit size:** 270 g
  - **Unit barcode:** 7300400117951
  - **Case barcode:** 07300400713092
  - **Case configuration:** 12 x 270 g
  - **Shelf life:** 300 Days

- **Made with delicious tomatoes, balsamic vinegar from Modena and soft ricotta, Pesto Rosso groups together simple and strong flavours.** Prepared with no preservatives, your pasta will discover the fullness of Italian flavours.

  - **Product code:** 1937
  - **Unit size:** 200 g
  - **Unit barcode:** 7300400112734
  - **Case barcode:** 37300400112735
  - **Case configuration:** 12 x 200 g
  - **Shelf life:** 300 Days
So classic, it’s commonly known in Europe as the “original” crispbread. Baked to a golden color, this medium-bodied, natural flavor is derived from a unique blend of rye grains.

Product code: 1938
Unit size: 275 g
Unit barcode: 7300400118101
Case barcode: 7300400756624
Case configuration: 12 x 275 g
Shelf life: 300 Days