



TIME TO EAT  
SOME PASTA!

# PASTA

ARTISAN PASSION FOR INCREDIBLE TASTE



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“Everybody’s darling” is traditionally made from a dough of wheat flour mixed with eggs or water which is formed into various shapes.

Most common are dried pasta types, which are produced by extrusion, industrially or at home.

As many people suffer from numerous intolerances, some of them are affected by gluten. Often wheat flour is replaced by other flours or legumes like beans and lentils to make it gluten-free.

Pasta from other raw materials vary in taste, texture and colour which makes supermarket shelves more diverse. Find your personal favourite which suits your needs!

WITH OUR FOODSOLUTE® LINSOL FLOUR ORGANIC  
WE BRING MORE VARIETY TO TRADITIONAL OR VEGAN PASTA!

MILD TASTE

WATER  
BINDING  
CAPACITY

CONTAINS  
OMEGA 3  
FATTY ACIDS

IMPROVES  
DOUGH  
PROPERTIES

RICH IN  
DIETARY  
FIBRE

100 %  
NATURAL

VEGAN

ORGANIC  
QUALITY



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### RECIPE SUGGESTIONS

#### Organic pasta – Traditional pasta enriched with LinSol flour

Product Number	Product Name	%
	Plain flour, organic	54,10
	Full egg, organic	21,30
	Water	13,90
<b>FS200020</b>	<b>LinSol flour, organic</b>	<b>9,70</b>
	Sodium chloride	1,00

#### Organic pasta – Vegan and gluten-free pasta enriched with LinSol flour - Based on corn flour

Product Number	Product Name	%
	Water	37,30
	Corn flour, organic	49,70
<b>FS200020</b>	<b>LinSol flour, organic</b>	<b>9,30</b>
	Cornstarch, organic	3,10
	Sodium chloride	0,60

#### Organic pasta – Vegan and gluten-free pasta enriched with LinSol flour - Based on corn flour and buckwheat flour

Product Number	Product Name	%
	Water	33,10
	Corn flour, organic	36,40
	Buckwheat flour, organic	16,60
<b>FS200020</b>	<b>LinSol flour, organic</b>	<b>9,90</b>
	Cornstarch, organic	3,30
	Sodium chloride	0,70

#### Preparation

1. Mix all dry ingredients
2. Add water to the mix and knead well
3. Let rest for 30 min.
4. Shape the pasta by using an extruder
5. Dry the pasta
6. Cooking time approx. 12 - 17 minutes



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## ARTISAN PASSION FOR INCREDIBLE TASTE

Want some colour on your plate?

Whether red fusilli, orange tagliatelle or black spaghetti - find your favourite colour for your pasta dough. Whether liquid or dry...you will find what you are looking for.

**Discover our colourful pasta world.**

### COLOURING FOODS FOR GLUTEN-FREE PASTA

Product code	Product name	Main component	Form	Solubility	pH	Heat stability	Light stability	Shelf life (in months)
FS641002*	<b>YELLOW</b>	Safflower	dry	w.s.	2.5 - 7.0	● ● ● ●	● ● ● ●	24
FS641003	<b>CITRUS YELLOW</b>	Carrot	liquid	w.d.	2.5 - 7.0	● ● ● ● ○	● ● ● ● ○	12
FS641005	<b>CITRUS ORANGE</b>	Carrot	liquid	w.d.	2.5 - 7.0	● ● ● ● ○	● ● ● ○ ○	6
FS641008	<b>FUCHSIA PURPLE</b>	Beetroot	dry	w.s.	2.5 - 7.0	● ● ○ ○ ○	● ● ○ ○ ○	36
FS641009	<b>FUCHSIA RED</b>	Beetroot	liquid	w.s.	2.5 - 7.0	● ● ○ ○ ○	● ● ○ ○ ○	12
FS641016	<b>BLACK</b>	Hibiscus	dry	w.s.	5.0 - 7.0	● ● ● ○	● ● ● ○	12

*\*Also permissible in traditional pasta.*

The dosage depends on your preferred colour intensity.



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 **TH. GEYER**  
SUPPLYING YOUR IDEAS