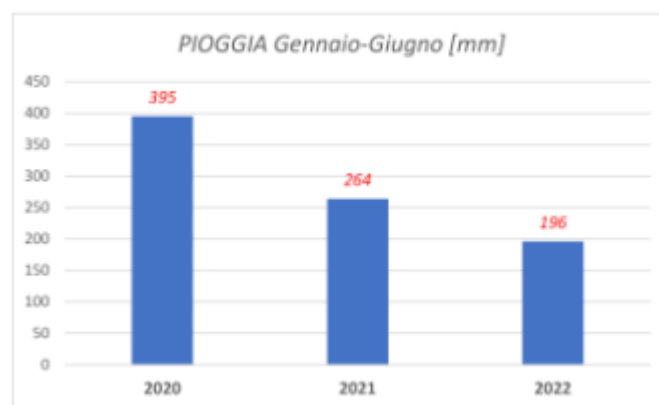




There is a farm that produces pasta in the middle of a wheat field.

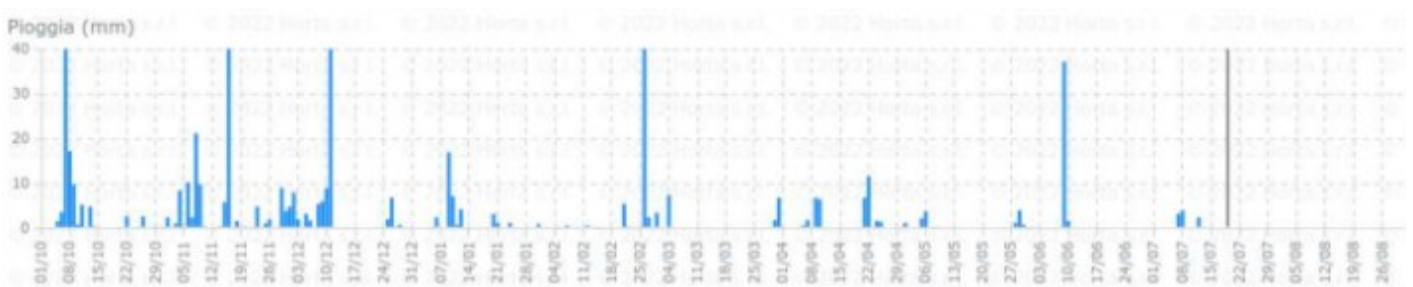
HARVEST BULLETIN 2022

«As in the previous crop year, the **water shortage** was confirmed as the most challenging problem we faced.



Rainfall mm in the last 3 years, from January to June.

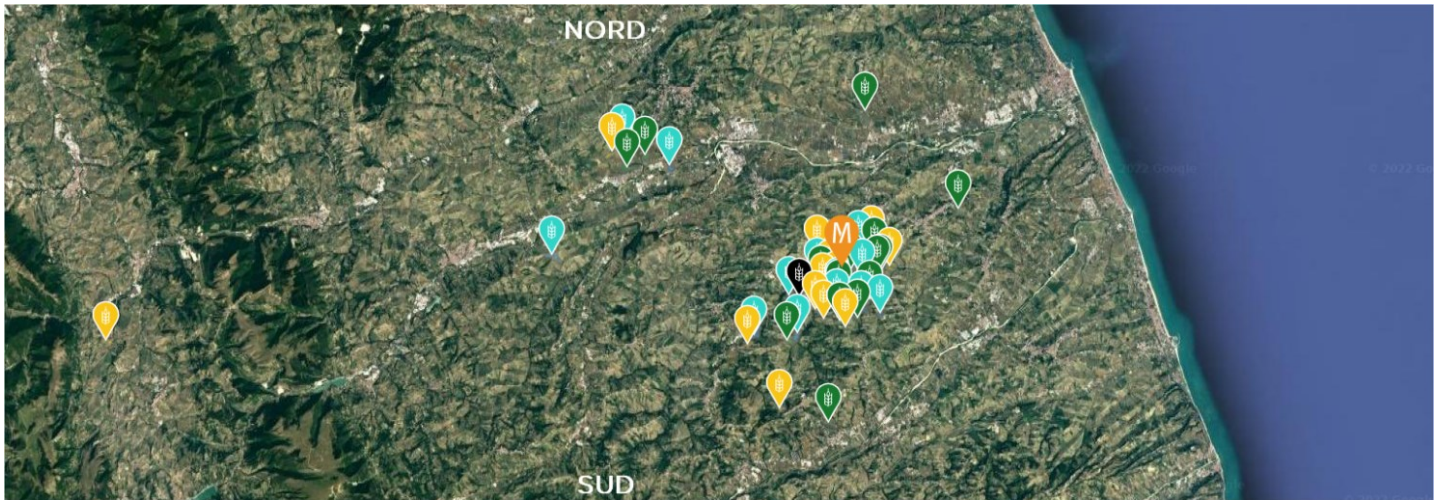
The November sowing was delayed by rainfall, which was then almost completely absent the following winter and late spring.



This affected the crop's yield per hectare, resulting in a reduction of about 20% compared to our historical average (4 t/ha instead of 5). However, careful planning of our farming area has made it possible to obtain a sufficient amount of crop to meet our production objectives.

This season's difficulties emphasized the importance of **Good Agricultural Practices** in preventing extreme variability in the quality and quantity of our blend of durum wheats - Maestà, Nazareno and Nonno Mariano.

Agronomic techniques for improving soil structure, including green manure, crop rotation and minimal soil disturbance, have also proven helpful in increasing the soil's ability to retain water. In addition, distributing crops over an area with variable altitude, proximity to waterways and sun exposure also contributed to mitigating the effects of the drought.



Harvest 2022 fields map (updated every year and available at pastamancini.com)

North-facing fields were more productive than usual as plants benefitted from greater soil moisture compared to south-facing fields, which normally get more sunlight and are therefore better suited to grain crops.



While drought has been an issue in terms of crop quantity, it ensured uninterrupted threshing and, more importantly, high crop quality with minimal risk of fungal diseases in durum wheat (i.e., mycotoxins). **The grain has a shiny golden color and a high protein content over 16% on average.**

We harvested 2,500 tons of durum wheat, currently stored in a dedicated warehouse. The cold storage method, which involves storing the crop at a temperature below 18° C, allows us to preserve the raw material for Pasta Mancini's future pasta production while ensuring the absence of chemicals, insects or fungi.

By next September, at the end of the so-called stabilization period after threshing and just before the transition to the new crop year in our pasta production, we plan to perform multiresidue analyses in order to guarantee our durum wheat meets all health and safety criteria. Such analyses will be available for view and download at **pastamancini.com** throughout the next crop year».

Paolo Mucci

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