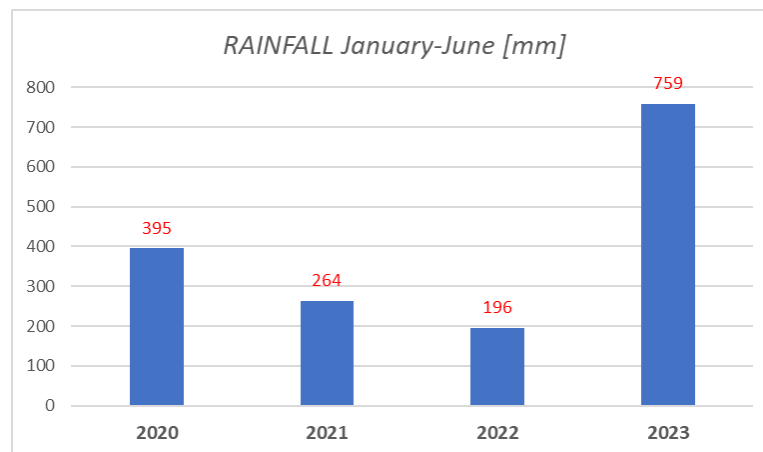




There is a farm that produces pasta in the middle of a wheat field.

2023 HARVEST BULLETIN

It ended for us a few weeks ago an agricultural year diametrically opposite to the previous one in terms of the amount of rainfall recorded (as shown in the chart below).



Source: data from internal processing

The rain was concentrated in the final phenological stages of our durum wheat varieties, from flowering to ripening, therefore particularly in the months of May, June and part of July. Since this period corresponds with the formation phase of the grains, their hectoliter/specific weight was negatively influenced, as is evident in the production yield which decreased by 20% compared to the expectations during sowing of 610 hectares. Thus, the teaching of dear Mariano Mancini according to which "the countryside makes you judicious" has become even clearer to our eyes than in the past. However, having also considered this possible scenario during planning the surfaces destined to our durum wheat cultivation, **we will be able to satisfy our raw material needs without problems**, by adding the remaining stocks of the previous agricultural year with the 2023 harvest.

Given the continuous climatic anomalies of recent years, it will be increasingly important to persist in the strategy of diversifying the selection of durum wheat varieties, just as it will be advisable to expand the cultivation area by a few km, always remaining in the heart of our Le Marche region.

The peculiarity of this year's wheat forced us to undergo repeatedly pre-cleaning and selection steps of the grains right from the beginning of the **harvest**, which lasted **from 7th to 22nd July**. Thanks to this attention, we were able to separate the tiny and shriveled grains from the heavier and well-formed ones, with the aim of improving the hectolitre weight of our annual blend and, therefore, the semolina yield of the subsequent milling phase.

From a qualitative point of view, **the protein content was not negatively affected by the difficult season, with an average value of 15-16%**. This satisfactory data is both the result of the peculiarities of the selected durum wheat varieties and of the agronomic management approach, centered on the guidelines of our **Good Agricultural Practices**.

The **2,650 tons harvested of Maestà, Nazareno and Nonno Mariano** are currently stored in the dedicated warehouse, where the temperature is being gradually lowered **below 18°C (64,4°F)**. This **cold-storage technique** favors the long-lasting conservation of the future Pasta Mancini raw material, by inhibiting the harmful action of insects and fungi.

By next September, at the end of the so-called post-harvest stabilization period and close to the change of the "harvest" year for our pasta, we will carry out the multi-residual analyzes to guarantee the salubrity of the durum wheat harvested. They will be available for consultation and download at pastamancini.com/en/

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