



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

2024 HARVEST BULLETIN

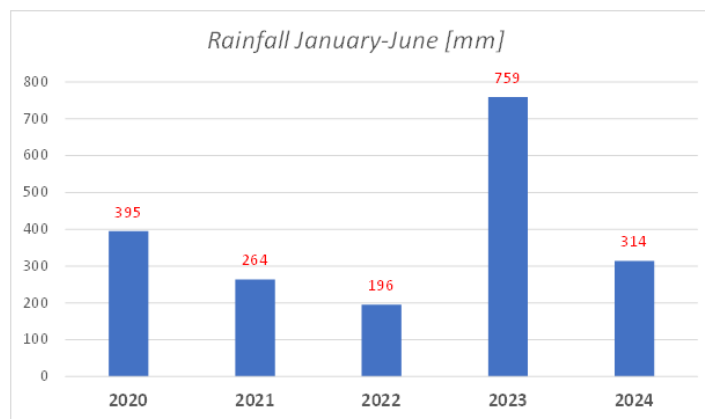
We recently completed our 2024 durum wheat harvest, which was particularly positive this year, with a harvest exceeding 4,000 tons. The yield per hectare was 5.2 tons, 15% higher than the company's average over the past 8 years. Most importantly, is the quality of the durum that we are very satisfied with:

- Protein content is 15.2%*
- Test weight is 82.5 kg/hl**

Consider that this year, at the national level, on the durum wheat market the highest quotation is given to durum wheat with a protein content of 13.5% and a specific weight of 79-80 kg/hl.

"Balanced" is the best agronomic description of the year, since it produced a particularly healthy grain, free of fungal diseases, with a beautiful amber yellow colour and a pronounced wheat aroma. The new season of Pasta Mancini will surely enhance all these characteristics.

This result was possible thanks to a total rainfall of 314 mm during the wheat growth period (January-June), an important value for cereals since it affects both quantity (yields) and quality (plant development). This value is similar to that of the years 2020 and 2021, which were very positive for durum wheat compared to 2022 (a very dry year) and 2023 (a very rainy year). Below is the chart of January-June rainfall for the past 5 years:



Source: internally reprocessed data.

*The quantity and structure of proteins are the main factors that determine the suitability of semolina for producing a good pasta. Proteins also affect the nutritional value of durum wheat. The protein content is strongly influenced by weather conditions, agronomic practices and specific wheat varieties choice.

**It is the weight of a volume equal to one hectolitre of grain, measured in kg/hl, and depends on the proper filling of the kernels during the wheat's growth cycle. This parameter is essential for measuring milling yield.

These positive results also characterized on average the production across the entire Le Marche region. According to the initial official data, Le Marche appears to be the second-largest producing region in Italy this year, just behind Puglia.

This year's blend of our durum wheat varieties includes *Farah*, *Nazareno*, *Maestà* and *Nonno Mariano*. We added the Farah variety in the mix after testing it over the past three years and verifying its very positive results in terms of yield and quality in both dry and very rainy seasons.

The harvested durum wheat was first cleaned of impurities and broken kernels; then, the four varieties were mixed together and stored in a dedicated warehouse, gradually bringing the temperature of the entire mass of grain to around 18°C (64.4° F) for optimal preservation using the cold-storage technique. We will begin milling the new harvest at the end of August.

Everyone remembers Nonno Mariano Mancini's saying "*Attention, farming makes you judicious*" and now, after the challenges of the past two years during which his teachings reminded us of the complexities of farming, we are happy to quote him to share a moment of beauty in our work.

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