



SPECIAL PASTA

natural source of proteins



Range of pasta made from high-quality
Senatore Cappelli durum wheat,
naturally enriched thanks to a mix with flours
of other cereals and dehusked stoneground legumes,
with high nutritional properties.

Complete food for everyone, useful for achieving
the right nutritional balance, source of physical well-being.



Our excellence is rooted in the nature of the territory of the Apulian Murgia: the sun, the water, the air, the fields... these are the ingredients to achieve the perfect combination. Here, in our land, following the principles of a historical tradition respectful of the rules of environmentally friendly management of agricultural activities, we cultivate our high-quality Senatore Cappelli wheat, which is the basis of our entire production.

What makes the difference is our production processes of a short and fast supply chain (from the cultivation to the milling until the pasta making, all is performed within a distance of max. 30 km), the circular dies, the slow, low-temperature drying times, which guarantee the taste, the colour and the ability to stay firm when cooked, to make you taste the true taste of a homemade pasta characterized by its typical roughness and wrinkliness.



Every day our work translates into an accurate choice of the best natural raw materials and in the innovative research for the development of the best blends to obtain healthy and natural foods of the Mediterranean diet.

All this is **NUTRIEVO**.



THE SENATORE CAPPELLI WHEAT

Cultivar well suited to drought soils such as those of our Murgia, it is a wheat that can naturally stifle the weeds, thus not requiring chemical weed treatment.

While maintaining a high protein content compared to other durum wheats, among its main qualities it has a lower content of gluten and sugars, and an important amount of trace elements such as magnesium, potassium, calcium, zinc, and vitamin group B and E.

STROZZAPRETI

with stoneground
dehulled oatmeal



Oats is a cereal rich in vitamins B, calcium, and phosphorus. It contains beta glucan, a soluble fiber that reduces the absorption of bad LDL cholesterol and helps activate the immune system and the avenin, which induces an energetic and rebalancing effect on the nervous system.

Ingredients:
Senatore Cappelli durum **wheat**
semolina, **oat** flour; water.
Country of cultivation and milling: Italy.



NUTRITIONAL INFORMATION

Average values per serving (100g)

Energy value	350 kcal / 1483 kj
Fat	0,7 g
of which fatty acids	0,1 g
Carbohydrates	71,9 g
of which sugars	5,2 g
Fibers	2,2 g
Protein	12,9 g
Salt	0,14 g

CAPUNTI

with stoneground
red chickpea flour



Red Chickpea is a legume rich in carbohydrates, proteins, and vitamin A and B. It also contains potassium, calcium, magnesium, phosphorus, iron, fibers and omega 3, which reduce the bad LDL cholesterol protecting the cardiovascular system.

Ingredients:
Senatore Cappelli durum **wheat**
semolina, red chickpea flour, water.
Country of cultivation and milling: Italy.



NUTRITIONAL INFORMATION

Average values per serving (100g)

Energy value	362 kcal / 1537 kj
Fat	1,0 g
of which fatty acids	0,2 g
Carbohydrates	74,7 g
of which sugars	4,1 g
Fibers	1,2 g
Protein	13,0 g
Salt	0,29 g

CAVATELLI

with stoneground
black chickpea flour



Black Chickpea is a legume that contains a high content of vitamins B, C, K and E, known above all for their antioxidant properties.

Also rich in iron and fiber, it gives a feeling of satiety, helping intestinal regularity.

Ingredients:
Senatore Cappelli durum **wheat**
semolina, black chickpea flour, water.
Country of cultivation and milling: Italy.



NUTRITIONAL INFORMATION

Average values per serving (100g)

Energy value	344 kcal / 1461 kJ
Fat	0,4 g
of which fatty acids	0,1 g
Carbohydrates	70,3 g
of which sugars	6,4 g
Fibers	2,5 g
Protein	13,5 g
Salt	0,14 g

STRASCINATE

with dehusked stoneground
barley flour



Barley is an ancient cereal that is rich in carbohydrates and fibers, vitamin B and K, and is a source of precious minerals such as potassium and phosphorus. It is highly digestible, has a refreshing effect on the intestine and contains also "ordein", a protein that is beneficial for brain functions.

Ingredients:
Senatore Cappelli durum **wheat**
semolina, barley flour, water.
Country of cultivation and milling: Italy.



NUTRITIONAL INFORMATION

Average values per serving (100g)

Energy value	359 kcal / 1522 kj
Fat	1,0 g
of which fatty acids	0,2 g
Carbohydrates	74,3 g
of which sugars	4,9 g
Fibers	1,1 g
Protein	12,4 g
Salt	0,17 g

FOGLIE D'ULIVO

with stone-ground
light and dark lentil flour



Lentil is a legume with a high nutritional and protein value, also rich in fiber, phosphorus, iron, magnesium and potassium. By its nature it contains soflavones, which purify the body, and thiamine, which improves the processes of memorization. Vitamins B and PP have an antidepressant action and balance the nervous system.

Ingredients:
Senatore Cappelli durum **wheat** semolina,
light and dark lentil flour, water.
Country of cultivation and milling: Italy.



NUTRITIONAL INFORMATION

Average values per serving (100g)

Energy value	341 kcal / 1428 kj
Fat	2,2 g
of which fatty acids	0,4 g
Carbohydrates	62,3 g
of which sugars	0,9 g
Fibers	4,7 g
Protein	15,8 g
Salt	0,02 g

ORECCHIETTE

with artisan
milling wheat flour



The “**Grossetto**”, obtained from the artisan milling of durum wheat, preserves the wheat germ. It naturally contains starches, proteins and lipids, mineral salts, B and E vitamins, folic acid and fiber. It strengthens the bacterial flora and protects cells from free radicals.

Ingredients:
Senatore Cappelli durum **wheat**
semolina and Grossetto, water:
Country of cultivation and milling: Italy.



NUTRITIONAL INFORMATION

Average values per serving (100g)

Energy value	347 kcal / 1453 kJ
Fat	1,4 g
of which fatty acids	0,8 g
Carbohydrates	71,5 g
of which sugars	3,4 g
Fibers	2,2 g
Protein	12,0 g
Salt	0,12 g



**nutritional
Balance**



**wellness
food**



**suitable for vegans
and vegetarians**

Nutrievo is an innovative start-up for the research, study and production of functional and nutraceutical food, naturally rich in raw materials with beneficial and protective properties for the body, which, as part of a balanced diet, have a preventive action for the health.