

We have selected the finest gluten-free cereal flours to give our pasta a balanced, satisfying, and delicate flavour, enhanced by its extraordinary firmness. Thanks to our slow-drying process, Maidea gluten-free pasta offers excellent cooking performance and outstanding resistance, an essential quality for any pasta that aspires to be considered premium.

Bronze extrusion gives the product the perfect texture, allowing it to hold onto sauces in a rich, enveloping symphony of flavours.

In addition, we have chosen not to add any additives or emulsifiers, in order to guarantee the highest levels of authenticity, lightness, and wellbeing on the tables of every consumer.

A premium gluten free long pasta perfect for creating traditional pasta dishes like bolognese or carbonara. This artisan pasta is bronze drawn and dried slowly at low temperatures for an exceptional cooked texture and flavour. A good source of dietary fibre, gluten and soy free as well as free from additives and emulsifiers.