

A scenic view of the Tuscan hills at sunset. The foreground shows a vineyard on the left and a farmhouse with a pool on the right. The middle ground features rolling hills with patches of green and golden-brown fields. The background shows distant mountains under a warm, orange sky.

  
Gusti Toscani  
*gluten free*

Company profile



# We are

An Italian company specialized in production of gluten free fresh pasta.

We love tasty food that can get people together and spices up everyday life.

We always look for genuine tastes to create our fresh products.

We are Gusti Toscani.

# Why

Eating properly is a right and a duty of everyone, including people with *food intolerances and eating disorders* and could require a gluten free diet.





# Our values

...have got a strong connection with a wonderful land that fully expresses tastes and flavours through unique products and amazing recipes.

*We call it  
“nostalgia effect”*

*Our pasta is so tasty  
that you won't be  
missing your grandma's  
recipes.*

Specifically...

- A healthy lifestyle through a proper diet.
- Well-being for those who needs gluten free products.
- A strong link with our land and local food know-how.



The company was born from the desire to implement our experience in production of pasta for a fast growing sector – **gluten free** – taking into consideration the current increase of food intolerances and eating disorders.

Our products are currently distributed in:

- *Pharmacies and specialized shops*
- *Mass market*
- *Foreign countries*

You can find us in: Switzerland, Spain, United Kingdom, Canada, Mexico, Russia, United Arab Emirates, France and Germany.





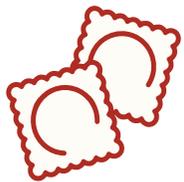
# What we do

We daily work hard to produce gluten free fresh and frozen pasta with genuine tastes to meet everyone's taste.

We get all required certifications to guarantee quality and food safety in compliance with the European industry's laws.



- Egg lasagne
- Egg spaghetti alla chitarra
- Egg tagliolini
- Egg tagliatelle
- Egg pappardelle
- Egg ravioli with ricotta cheese and spinach
- Egg fusilli
- Egg maccheroncini
- Egg penne
- Egg pici
- Egg tortellini with ham
- Egg tortellini with ham and gondino
- Egg ravioli with truffle
- Egg quadrucci with ham



Fresh simple  
and stuffed pasta

- Calle with whole oat flour
- Calle with spirulina algae
- Penne with spirulina algae
- Lasagne with spirulina algae



# Organic and vegan fresh pasta

Gusti Toscani fresh pasta is frozen through a technological process that allows it to preserve all the organoleptic and nutritional characteristics of freshly produced pasta.

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- Calle with whole oat flour
- Calle with spirulina algae
- Penne with spirulina algae
- Lasagne with spirulina algae



# Frozen simple and stuffed pasta





# Highlights

## **1** *It keeps its shape*

In a few minutes the pasta is ready to serve without overcooking, and it can give you the feeling of the classic italian homemade pasta.

## *It's tasty* **2**

You will find exactly the same tastiness and freshness of the conventional and classic pasta... You won't notice the difference!

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# Reasons to choose us

When we produce pasta, we first think about recipes to cook it, we focus on taste, we look for genuine flavours, flavours coming from a strong link with our land.



ASK FOR GRANDMA  
MARZIA'S RECIPES!



# Three operational criteria

- ***Proficiency***  
We pay attention to each smallest detail concerning processes, equipments and production using latest generation systems: that's what makes us experts.
- ***Reliability***  
We take seriously our job in order to respect its commitments and we do our best to meet agreed deadlines mantaining our high standard quality.
- ***Research and quality***  
We always work hard to test new products and combination of flavours to offer you genuine tasty products.



# About us...



*After tasting and cooking Gusti Toscani's product I took a decision: I would replace all pasta - both "conventional" and "gluten free" - that has been used in my restaurant so far with fresh pasta from Gusti Toscani.*

*Aside from their quality, these products allow me to optimize cooking times. Totally recommended!*

*Chef Marco Tossani*  
"Ristorante Venezia da Marco"  
Weimar, Germany



*When you have to follow a gluten free diet, you have to pay attention not only to what you cook, but also to "the way" you do it! That means having double pots, double spoons, being careful to condiments and contaminations...*

*Ever since I discovered Gusti Toscani's pasta I started again cooking with a single pot for all my family, and the various types of pasta allow me to test new dishes and create creative recipes everyday.*

*Rosa Baviello*  
Gluten intolerant



*Gusti Toscani's pasta is the best choice for those who, just like me, have to follow a gluten free diet without giving up good food.*

*Eating this gluten free pasta feels like eating the "conventional" one... finally eating pasta is no longer a "sacrifice"!*

*It perfectly keeps its shape and texture after cooking, and it pleases each palate. It's so tasty!*

*Giulia Barella*  
Celiac for 10 years

*Feed yourself with love*

*Try our pasta*



**Gusti Toscani**  
*gluten free*

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