GEA PASTA, EXTRUSION AND MILLING TECHNOLOGIES
Pasta, Extrusion and Milling Technologies
Production sites in Italy

- GEA Golfetto Sangati
  - Milling Technologies
  - Quinto - Treviso

- GEA Pavan 1 & GEA Pavan 2
  - Pasta & Extrusion Technologies
  - Galliera Veneta - Padova

- GEA Stiavelli
  - Pasta Packaging
  - Uzzano - Pistoia

- GEA Montoni
  - Dies & Moulds Manufacturing
  - Uzzano - Pistoia

- GEA Pavan 3
  - Metal workshop
  - Manfredonia - Foggia
Pasta, Extrusion and Milling Technologies History

1904: **Toresani** starts off (Fresh pasta technologies)

1923: **Golfetto** starts off (milling technologies)

1924: **Montoni** off (Dies&moulds)

1929: **Sangati** starts off (milling technologies)

1960: **Dizma** starts off (flow pack technologies)

1962: **Stiavelli** starts off (packaging technologies)

1962: **Mapimpianti** starts off (extrusion technologies)

1980: **Foodmac** starts off (Ready meals technologies)

1990: **Pavan** starts off at Galliera Veneta (dry pasta technologies)

Pavan acquires Montoni, Toresani, Foodmac, Stiavelli

Pavan starts-up **Pizeta** (storage&handling, **Valin** (pellet manufacturing) and **Tecnel** (electric panels) and merges Mapimpianti

Pavan acquires Dizma and Golfetto Sangati

**GEA** acquires Pavan: the new Business Unit «Pasta, Extrusion and Milling Technologies» was born
Pasta, Extrusion and Milling Technologies
Main Applications

The complete supply chain from milling to processing and packaging

Milling
- Raw materials
- Machinery for cereals:
  - Pre cleaning
  - Cleaning
  - Sieving
  - Milling
  - Storage

Food Processing
- Extruders
- Thermal treatment lines
- Forming and Sheeting lines
- Cutting systems
- Dies & Moulds
- Storage & Handling systems

Packaging
- Vertical PM
- Horizontal PM
- Multihead Weighers
- Weigh checkers

Dry pasta
Fresh pasta
Snacks & breakfast cereals
Pet Food
GEA PEM: Order Intake by Region 2022*

- APAC; 13%
- DACHEE; 10%
- LAM; 15%
- NAM; 9%
- WEMEA; 44%
- NCE; 10%

*: forecast

WEMEA – Western Europe, Middle East and Africa
DACHEE – Germany, Austria, Switzerland and Eastern Europe
NCE – Northern & Central Europe
NAM – North America
LAM – Latin America
APAC – Asia & Pacific
GRAIN MILLING
Grain Milling

Engineering, assembly and installation of milling machines and turn-key mills for cereals
DRY PASTA
Dry pasta

Design, assembly and installation of complete turnkey automated manufacturing lines for any kind of dry pasta
Design, assembly and installation of complete turnkey automated manufacturing lines for any kind of dry pasta

Dry pasta

- Short cut Pasta
- Long cut Pasta
- Nest shape Pasta
- Couscous
- Lasagna

Options: gluten free, alternative raw materials (pulses...)

GEA
Dry/precooked pasta

Design, assembly and installation of complete turnkey automated manufacturing lines for any kind of dry pasta

Cannelloni

Precooked
Noodles

Design, assembly and installation of complete turnkey automated manufacturing lines for any kind of dry pasta

Noodles

Wheat flour

Chow Mein
FRESH PASTA
Fresh pasta

Design, assembly and installation of complete turnkey automated manufacturing lines for fresh pasta and ready meals
Fresh pasta

Flat

Filled – single sheet

Filled – double sheet
SNACKS & BREAKFAST CEREALS
Snacks

Design, assembly and installation of complete turnkey automated manufacturing lines for extruded and laminated goods
Snacks

Snack Pellets

Directly Expanded

Laminated
Snacks

Pellet Snacks: die-cut category

Tubes, strips...  Fancy shapes  Micropellet
Snacks

Pellet Snacks: laminated potato chips

Wavy oval

Flat oval

Crinkle oval
Snacks

Pellet Snacks: square shapes

Bacon strips

Wavy chips

Wavy strips
Pellet Snacks: 2D shapes

Perforated

Perforated

Triangle
Pellet Snacks: 3D shapes

Snacks

Cones

Pillows

Multilayer
Pellet Snacks: 3D shapes

Prawn crackers

Pappadum

Golgappa
Snacks

Stackable potato chips
Breakfast cereals

Corn Flakes

Balls & Chocoballs

Pillows
Packaging

Horizontal and Vertical Packaging systems for pasta and snacks
Handling & Storage of finished products

Design and production of handling and storage systems
Dies and moulds

Design and production of dies, extrusion moulds and cutting systems.
Specific design for pasta and extruded food.
Dies and moulds

Design and production of dies, extrusion moulds and cutting systems.
Specific design for pasta and extruded food.
PET FOOD
Pet Food

Complete lines for extruded dry pet food
Pet Food

Complete lines for extruded dry pet food

Kibbles

Pillows

Dental sticks
Production of snack pellets
Extrusion Technology Center

2000 sq. m. area equipped with 3 pilot plants, flexible production lines, analytical laboratory and experimental kitchen

Analytical laboratory for raw materials and finished products

More than 20 technologists and laboratory experts

Pilot lines equipped with extruders with capacity from 25 kg/h to 500 kg/h, configurable according to the different types of cut product
PEX - Pet Food Technology Center

1000 sq. m. area equipped with a state-of-the-art new pilot plant for developing new products and a laboratory for chemical, chemical-physical and rheological analysis and nutritional/organoleptic testing.
Food Tech Master

Training school on food technology held by academics and Gea’s engineers. Over 700 industry operators trained.