

## **EVENT'S CALENDAR**

### *Programm*

#### **SUNDAY 7th APRIL**

##### **h 11.00 am**

Taste

**“PASTA BREAK : IL PANZEROTTINO & IL TORTELLINO”**

by **Pasta Ligorio & Pastificio La Lanterna**

Pad. C – 63P – 63N

##### **h. 2.30- 3.15 pm**

Show Cooking

**“SEA PASTA : PUGLIA REGION”**

by **Pasta Ligorio**

*with the collaboration of*

**Alma – International School of Italian Cuisine**

Pad. C - Sala Cooking Show

##### **h. 3.15 – 4.00 pm**

Show Cooking

**“ORIGINAL CREATION OF FRESH PASTA PRODUCTION, TYPICAL OF VENETO ITALIAN REGION”**

by **Ristoratori di Confartigianato Imprese Veneto**

Pad. C - Sala Cooking Show

## MONDAY 8th APRIL

### h. 12.00-12.45 am

Show Cooking

**“PASSATELLO ASCIUTTO & TORTELLINI BOLOGNESI”**

by **Pastificio La Lanterna**

*with the collaboration of*

**Alma – International School of Italian Cuisine**

Pad. C - Sala Cooking Show

### h 12.45 – 1.15 pm

Show Cooking

**“TRADITIONAL COOKING SHOW BY VENETO ITALIAN REGION”**

by **Ristoratori di Confartigianato Imprese Veneto**

Pad. C - Sala Cooking Show

### Ore 1.15 – 2.00 pm

Show Cooking

**“PASTA CUNIOLA”**

by **Pastificio Pasta Cuniola**

Pad. C - Sala Cooking Show

### Ore 5.00 pm

Taste

**“PASTA BREAK : IL PANZEROTTINO & IL TORTELLINO”**

by **Pasta Ligorio & Pastificio La Lanterna**

Pad. C – 63P – 63N

## TUESDAY 9th APRIL

### h. 09.45 am- 6.00 pm

International Conference

#### **“FOOD & HEALTH”**

by **Commissione Scientifica Medicina e Salute - PastaTrend**

Palazzo dei Congressi – Sala Vivaldi

### h. 11.00 am

Taste

#### **“PASTA BREAK : IL PANZEROTTINO & IL TORTELLINO”**

by **Pasta Ligorio & Pastificio La Lanterna**

Pad. C – 63P – 63N

### h 12.00- 12.45 am

Show Cooking

#### **“CONCHIGLIA ALLA BURRATA”**

by **Pastificio Fontaneto**

*with the collaboration of*

**Alma – International School of Italian Cuisine**

Pad. C - Sala Cooking Show

### h 12.30- 2.00 pm

Demo Show

#### **“TAGLIATELLE GAME”**

**Tagliatella Emiliana challenges Tagliatella Romagnola**

by **Miss Tagliatella**

*with the collaboration of*

**Molino Pasini**

**Alma – International School of Italian Cuisine**

Pad. C - Agorà



PastaTrend *Preview*

IL SALONE INTERNAZIONALE DELLA PASTA  
THE INTERNATIONAL PASTA EXPO

Verona-Italy, 7-10 Aprile 2013



Avenue media®  
Conference & Expo

## DURING ALL THE DAYS

### **“ITALIAN TRADITIONAL SFOGLIA”**

*Demo of the sfoglia home made makers, called “Sfogline”*

by **Miss Tagliatella**

Pad C – 63F

### **“THE FOOD ROOT: GOOD & BEAUTIFUL”**

by **Confartigianato Verona & Artigiani del gusto**

Pad. C – 63B – 63D – 63F – 63G – 63O- 63M – 63N

#### **Segreteria Organizzativa**

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