

Clearspring
ORGANIC
ITALIAN PASTA

MADE WITH SEMI WHOLEWHEAT
& SEMI WHOLE SPELT



Clearspring
ORGANIC
ITALIAN
SEMI WHOLEWHEAT
SPAGHETTI



Clearspring
ORGANIC
ITALIAN
SEMI WHOLE
SPELT PENNE



Clearspring

ORGANIC ITALIAN PASTA

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Clearspring's range of Organic Italian Pasta is made in the heart of Abruzzo, central Italy, using the finest quality, locally grown organic spelt and durum wheat. Working with an expert pasta maker, we have rediscovered the traditional methods used to create this exceptional range of semi-wholegrain pasta.

The whole grains are gently milled, removing only the coarsest bran, and then the flour is processed into the pasta shapes using traditional bronze moulds. The pasta is slowly dried at below 60°C for optimum flavour and texture. The resulting pasta is light and easy-to-eat whilst retaining the nutritional goodness and delicious flavour of the whole grain.



SEMI WHOLEWHEAT SPAGHETTI 12 X 500G
SEMI WHOLEWHEAT FUSILLI 6 X 500G
SEMI WHOLEWHEAT PENNE 6 X 500G

Durum wheat is the grain of choice for pasta-making due to its hardy nature and high protein content. Processed in the traditional way, the resulting pasta has a delicious flavour and excellent texture. Cooked al dente, durum wheat pasta has a low GI.



SEMI WHOLE SPELT SPAGHETTI 12 X 500G
SEMI WHOLE SPELT PENNE 6 X 500G

Spelt is an ancient grain related to wheat dating back to the Roman times. It has a pleasant, nutty flavour and many nutritional benefits. It was used both as a staple whole grain and in pasta. More easily digestible and often better tolerated than wheat by people with a wheat or gluten intolerance.

Higher nutritional content than refined white pasta.

Easy to cook and eat, readily absorbing your favourite pasta sauce due to the texture created by the bronze moulds

Shelf-ready packaging along with an attractive, contemporary design with embossed detail for excellent shelf presence