



# APPAFRE

Associazione produttori pasta fresca  
della piccola e media impresa

## **HOSTMILANO 2021**

**Fiera Milano-Rho**

**Area APPAFRE**

***From Friday 22nd October to Tuesday 26th October 2021***

***HALL 3P – STAND H46***

**Appafre** participates in the HostMilano 2021 exhibition, with a 20 mq stand dedicated to the Association.

The Stand will host Appafre pasta makers who will present their products during the 5 days of the event, in the following ways:

- **Friday 22nd October 2021 – from 11 a.m. to 2 p.m.: show-cooking with promotional tasting of fresh filled pasta products typical of the italian pasta making tradition offered by an Appafre pasta maker member – PASTIFICO LA GINESTRA SRL**
- **Saturday 23rd October 2021 – from 11 a.m. to 2 p.m.: show-cooking with promotional tasting of fresh filled pasta products typical of the italian pasta making tradition offered by an Appafre pasta maker member –DELFINO FRATELLI SNC**
- **Sunday 24th October 2021 – from 11a.m. to 14 p.m.: show-cooking with promotional tasting of fresh filled pasta products typical of the italian pasta making tradition offered by an Appafre pasta maker member –AL MATTARELLO SRL PASTA LIGORIO**
- **Monday 25th October 2021 – from 11 a.m. to 2 p.m. show-cooking with promotional tasting of fresh filled pasta products typical of the italian pasta making tradition offered by an Appafre pasta maker member – I SAPORI D’OGLIASTRA DI VITO ARRA e RAVIOLIFICIO FONTANTO SRL**
- **Tuesday 26th October 2021 – from 11 a.m. to 2 p.m. show-cooking with promotional tasting of fresh filled pasta products**

A.P.Pa.Fre. Sede operativa c/o CNA PIEMONTE NORD -Viale Dante Aligheri 37 28100 Novara (NO)  
CF 91008160037

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**typical of the italian pasta making tradition offered by an Appafre pasta maker member – RAVIOLIFICIO POKER SRL**

- The show-cooking initiatives with promotional tasting of the products of the pasta-making members of **Appafre** will be carried out using a kitchen, made available by a supporting member of Appafre – **ITALGI SRL**

**Monday 25th October 2021 – APPAFRE TESTIMONIAL**



### **NAGGI PAOLA – BEST WOMAN CHEF IN ITALY YEAR 2018**

Paola Naggi comes from a family of restaurateurs who have been doing this business for three generations. She manages the Impero Restaurant in Sizzano (NO) with her sister Emanuela and her husband Federico. Affectionate to the culinary traditions of her region, she follows the path of the balance of taste and substance, she does not take for granted everything they have handed down to her, but deepens her knowledge and becomes passionate about the world of wine, growing up working in other restaurants.

For years she participates in various television broadcasts, consolidates her culinary skills with her cooking class students. She believes in sharing, in the dissemination of gastronomic knowledge and everything that belongs to it, and for this reason, she is involved in university lessons where she explains the types of dining.

Awarded with the SLOW FOOD snail and awarded by the Chef Awards, she continues to cook and believe in the cooking of the soul.

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## Monday 25th October 2021 – SPECIAL PARTECIPATION OF THE MEMBER - IL GRIGIO SOCIAL USEFUL NPO of WORK INTEGRATION

- show-cooking with promotional tasting of fresh pasta products produced by the “Il Pasteto” laboratory managed directly by the cooperative “Il Grigio”.



### The Pasteto of the Cooperativa Il Grigio:

Il Pasteto is an artisan pasta factory located in Calolziocorte which produces and sells fresh pasta, ravioli and gastronomy products.

It is a laboratory in which the work is done with passion, quality and care.

But there is more... *it is a place where dreams are cooked!*

Why?

Because it is one of the productive activities of the Il Grigio social cooperative, which offers job opportunities to people in difficult situations.

People who have to learn a trade, people who need an opportunity to redeem their lives, people who are struggling to go through the professional world alone, have a privileged place in the cooperative.

They are stories of fragility, defeats, successes and new opportunities that are intertwined in the Pasteto and these stories make our products truly special.

Find out more on our website <https://www.ilgrigio.org/servizi/pasteto/>

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