

MARCOZZI di CAMPOFILONE

魔蔻滋®

我们的历史 Our Past

体验坎波菲洛内魔蔻滋品牌意大利鸡蛋面，具有薄、多孔等出色的烹饪条件。融合了简单而纯粹的配方，口味细腻。采用硬质粗小麦和鸡蛋生产，拥有独特的口感。

Discover the wide range of Marcozzi di Campofilone egg pasta. Thin, porous, and with an excellent cooking yield. Made today as it was in the past, with simple and genuine ingredients. Only durum wheat semolina and eggs, for a delicate and unmistakable taste.



传统

Tradition

当周日感觉犹如假期

When the Sunday tasted like holiday

曾经有这么一个满满情意蔓延的时刻，一位家庭主妇早早的起床，手上不断重复着一个简单而熟练的姿势。曾经有这一段时间，阿德琳娜奶奶用她精湛而有力的双手，搓揉着硬质小麦粗面粉和鸡蛋。她用木制擀面杖擀面团，直到它变成薄而柔软的面皮，把它放平剪成非常细的面线，仔细观察，宛如天使般的丝发。然后将它们放在通风的房间里缓慢晾干。这就是远赴盛名的意大利佳肴“周日意大利面”：坎波菲洛内通心粉。

There was a time when the warmth of the emotions spread from the table. When the housewives got up early in the morning to repeat an old ritual made of simple and skilful gestures. There was a time when **grandma Adelina**, with her rough and expert hands, kneaded the durum wheat semolina and the eggs. She rolled the dough with a wooden rolling pin until she obtained thin, soft, and golden sheets, that she let rest over cotton cloths. She then proceeded to cut the sheet into very thin strands that –on a closer look- seemed like “angel’s hair”, and she let them dry in an aired room. That’s the famous “Sunday pasta”: **the Maccheroncini of Campofilone**.

起源

Origin

一个真正的而又地道的味道

The typical taste of an authentic land

对于坎波菲洛内魔蔻滋意大利面，起源就是一切。那是因为万物生于本源之地。在这里，意面制作的手艺与自然的成份融为一体，从而带来了真正健康的品质与生活。只有将不含任何色素和防腐剂的转基因硬质小麦粗面粉和新鲜母鸡蛋相结合，才能制作出粗糙的，多孔的，慢干的意大利鸡蛋面。它的面团柔软而轻薄，食煮起来方便快捷，具有出色的烹饪质量，是大多数美味食谱中的不二选择。

For the Marcozzi of Campofilone pasta, the origin is everything. That’s because everything is born from a land of unparalleled tradition: **Campofilone**.

Here the secrets of the past fuse together with natural ingredients in order to bring a healthy and genuine product to life. Only no-GMO durum wheat semolina and fresh eggs, without colourants and preservatives. A rough, porous, slowly dried egg pasta, its soft and thin dough, quick to cook and with an excellent cooking yield. The ideal choice for the most creative recipes.



坎波菲洛内通心粉 (地理标志保护)

Maccheroncini of Campofilone PGI

坎波菲洛内的通心粉获得意大利地理标志保护, 它代表着产品传统而经典, 其与原产地及生产工艺密不可分。



The Maccheroncini of Campofilone obtained the PGI mark, showing a consolidated and codified production tradition, an inseparable tie with the area of origin and its craftsmanship.



通心粉的历史

根据书面及口传记载, 坎波菲洛内鸡蛋面的传统可以追溯到15世纪。第一次书面文件正式记载将这种意大利面称为“天使的丝发”是在1560年的特伦特议会上, 其中引用他们的原话: “此面薄到入口即化”, 意指这种鸡蛋面非常轻薄, 口感细腻。

通心粉也出现在一些1700年代和1800年代的贵族食谱中, 例如斯特卢蒂·斯卡拉家族和达芬奇家族。此外, 意大利著名诗人贾科莫·莱奥帕尔迪根据他最想要的49道菜, 为他的厨师们列出了坎波菲洛内鸡蛋面三种不同的烹饪方法。

The history of Maccheroncini

The tradition of Campofilone egg pasta dates back to the 15th century, according to popular both written and oral legends. The first certain documents referring to this pasta as “**angel hair**” date back to the Council of Trent in 1560, in which they are quoted as saying: “so thin as to melt in the mouth”, referring to their characteristic of being very thin.

The Maccheroncini are also mentioned in cookbooks of some noble families of the 1700s and 1800s such as the Stelluti-Scala counts and the Vinci accounts. In addition, the poet **Giacomo Leopardi** in the list of his 49 most desired dishes listed three different ways in which he preferred Campofilone's egg pasta products as a reminder for his cooks.



坎波菲洛内通心粉

2013年11月13日是坎波菲洛内历史性的一天: 著名的通心粉获得了意大利地理保护标志PGI欧洲认证。

PGI是欧盟授予农产品和食品原产地认证的标志, 需在特定的地理区域内严格的按照标准生产。坎波菲洛内通心粉只能在坎波菲洛内市区内生产。

Maccheroncini of Campofilone

November 13th 2013 is a historic day for the village of **Campofilone**: the famous Maccheroncini received the Protected Geographical Indication **PGI** European recognition. PGI is a mark of origin that is awarded by the European Union to those agricultural products and foodstuffs which are produced in a specific geographical area according to a **rigorous guideline for the production**. Maccheroncini di Campofilone PGI can only be produced in the municipality of Campofilone.



生产链

Production chain



新鲜鸡蛋和硬质小麦粗面粉

采用非转基因谷物喂养下的散养母鸡蛋, 意大利麦田收割的硬质粗小麦。

Fresh eggs and durum wheat semolina

Free-range fresh eggs from non-intensive farms from hens fed with no-GMO cereals. Durum wheat semolina obtained from Italian wheat fields.



软面团

将硬质小麦粗面粉加上新鲜母鸡蛋 (占总量的35%) 慢慢揉成团, 揉揉至少 30-40 分钟, 直到面团柔软且富有弹性。

Soft dough

The durum wheat semolina is slowly kneaded with the eggs (35% of the total) for at least 30-40 minutes, until the dough is soft and elastic.



青铜拉制工艺

通过青铜模具拉制, 面团呈现出应有的外观, 表面粗糙且多孔, 完美融合各种调味料。

Drawing

Thanks to the drawing process, the dough takes on a rough and porous appearance, ideal for bonding perfectly with any sauce.



薄而细腻的意面

面团被搓卷成薄片, 如通心粉薄度则小于 0.7 毫米, 极其难以达到如此程度, 它不仅让烹饪时间更快, 口感更细腻, 而且更有助于食用者消化。

Thin and delicate sheet

The pasta dough is rolled into thin sheets that, in the case of the Maccheroncini, are less than 0.7mm thick. A thinness only few can obtain, that allows a faster cooking time, a delicate taste, and a pasta easier to digest.



特色纸片工艺

这是坎波菲洛内意大利面食生产经典的操作方式, 只委任给我们最熟练的生产人员。他需要手工铺开意面, 用刀刃将一根意面缠绕在纸片上, 然后将纸的两边对折, 以便保护产品的完整性。

The characteristic paper sheets

It's a typical operation of the Campofilone pasta makers, still entrusted to our most skilled personnel. It consists in manually laying the pasta strands on paper sheets with the blade of a knife. The sides of the paper are then folded in order to protect the product.



缓慢而渐进的干燥过程

在特定的支架上铺上缠有新鲜意大利面的纸片, 然后在低温 (28°-54°C) 下缓慢干燥 (20-36 小时)。干燥过程针对每种形状的意面都需个性化, 具体取决于湿度和通风的环境。我们注重生产的环保性, 我们的烘干机则是以光伏能源为动力。

Slow and gradual drying process

The paper sheets with the fresh pasta are laid on specific frames and then slowly dried (20-36 hours) at low temperatures (28°-54°C). The drying process is personalized for every shape depending on the humidity and ventilation. Regarding the eco-friendliness of our production, our dryers are powered with photovoltaic energy.



严格把控

采用数字秤仪器把控质量, 监控每张需生产和干燥的纸张。采用热平衡仪器对湿度进行把控, 对每批样品进行烹饪和品尝测试以及微生物成份分析。采用金属探测器检查包装产品中可能存在的金属颗粒。

Strict controls

Weight control with a digital scale. Visual control of every produced and dried sheet. Humidity control with a thermobalance. Cooking test and tasting of samples of every batch. Control of the potential presence of metallic particles in the packed product with a metal detector. Chemical and microbiological analysis of samples.



包装

两张装有干意面的纸是手工放置在包装中。批号和有效期是打印在外包装上, 以保证产品的可追溯性。

Packaging

Two paper sheets with the dried pasta are manually placed in the case. The lot number and the expiration date are printed on the case in order to guarantee the product traceability.

坎波菲洛内鸡蛋面

Traditional Long

100% 意大利鸡蛋和硬质小麦粗面粉
100% Italian eggs and durum wheat semolina

包装 Packaging	类型 Type	成份 Ingredients	工艺 Manufacturing
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250 g - 克 - 4人份 8.8 OZ. - 4 servings	坎波菲隆鸡蛋面 Egg pasta of Campofilone	硬质小麦粗面粉, 鸡蛋 35,3% Durum wheat semolina, eggs 35.3%	粗糙且多孔, 缓慢干燥 Rough and porous, dried slowly
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坎波菲洛内通心粉 (原产地认证)
Maccheroncini of Campofilone PGI



产品编号 Product code	M0001
烹饪时长 Cooking time	1/2 分钟 1/2 minutes
厚度和宽度 Thickness and Width	0,6/0,7 毫米 - 1 毫米 0.6/0.7 mm - 1 mm
长度 Length	45-55 厘米 45-55 cm

坎波菲洛内细扁面
Linguine of Campofilone



产品编号 Product code	M0002
烹饪时长 Cooking time	2/3 分钟 2/3 minutes
厚度和宽度 Thickness and Width	0,7/0,8 毫米 - 2 毫米 0.7/0.8 mm - 2 mm
长度 Length	45-55 厘米 45-55 cm

坎波菲洛内宽面
Fettuccine of Campofilone



产品编号 Product code	M0003
烹饪时长 Cooking time	2/3 分钟 2/3 minutes
厚度和宽度 Thickness and Width	0,7/0,8 毫米 - 4 毫米 0.7/0.8 mm - 4 mm
长度 Length	45-55 厘米 45-55 cm

坎波菲洛内宽扁面
Tagliatelle of Campofilone



产品编号 Product code	M0004
烹饪时长 Cooking time	3/4 分钟 3/4 minutes
厚度和宽度 Thickness and Width	0,7/0,8 毫米 - 6 毫米 0.7/0.8 mm - 6 mm
长度 Length	45-55 厘米 45-55 cm

坎波菲洛内干长面
Chitarrine of Campofilone



产品编号 Product code	M0005
烹饪时长 Cooking time	4/6 分钟 4/6 minutes
厚度和宽度 Thickness and Width	1,2/1,5 毫米 - 1 毫米 1.2/1.5 mm - 1 mm
长度 Length	45-55 厘米 45-55 cm

坎波菲洛内平扁面
Pappardelle of Campofilone



产品编号 Product code	M0009
烹饪时长 Cooking time	6/8 分钟 6/8 minutes
厚度和宽度 Thickness and Width	1/1,2 毫米 - 12 毫米 1/1.2 mm - 12 mm
长度 Length	45-55 厘米 45-55 cm

坎波菲洛内酥皮面
Sfoglia of Campofilone



产品编号 Product code	M0006
烹饪时长 Cooking time	3/4 分钟 3/4 minutes
厚度和宽度 Thickness and Width	0,7/0,8 毫米 - 13/15 厘米 0.7/0.8 mm - 13/15 cm
长度 Length	23-25 厘米 23-25 cm



特长

Special Long

100% 意大利鸡蛋和硬质小麦粗面粉
100% Italian eggs and durum wheat semolina

包装 Packaging	工艺 Manufacturing	长度 Length	厚度和宽度 Thickness and Width	烹饪时长 Cooking time
250 克 - 4人份 8.8 OZ. - 4 servings	粗糙且多孔, 缓慢干燥 Rough and porous, dried slowly	45-55 厘米	0,7/0,8 - 4 毫米 0.7/0.8 - 4 mm	2/3 分钟 2/3 minutes

藏红花宽面
Saffron Fettuccine



产品编号 Product code	M0070
类型 Type	藏红花鸡蛋面 egg pasta with saffron
成份 Ingredients	硬质小麦粗面粉, 鸡蛋 30.3%, 藏红花 0.2% durum wheat semolina, eggs 30.3%, saffron 0.2%

松露宽面
Truffle Fettuccine



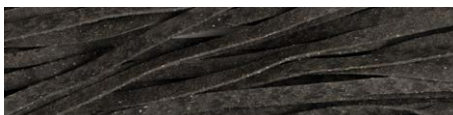
产品编号 Product code	M0071
类型 Type	松露鸡蛋面 egg pasta with truffle
成份 Ingredients	硬质小麦粗面粉, 鸡蛋 23%, 松露 3.6%, 香料 durum wheat semolina, eggs 23%, truffle 3.6%, aroma

牛肝菌宽面
Porcini mushroom fettuccine



产品编号 Product code	M0011
类型 Type	牛肝菌鸡蛋面 egg pasta with porcini mushrooms
成份 Ingredients	硬质小麦粗面粉, 鸡蛋, 30.3%, 牛肝菌* 5.6% * 食用牛肝菌及相关成分 durum wheat semolina, eggs 30.3%, porcini mushroom* 5.6% * <i>Boletus edulis</i> and related group

鱿鱼墨汁宽面
Squid ink fettuccine



产品编号 Product code	M0012
类型 Type	鱿鱼墨汁鸡蛋面 egg pasta with squid ink
成份 Ingredients	硬质小麦粗面粉, 鸡蛋 30.3%, 鱿鱼墨 2% durum wheat semolina, eggs 30.3%, squid ink 2%

辣椒宽面
Chili pepper fettuccine



产品编号 Product code	M0013
类型 Type	辣椒鸡蛋面 egg pasta with chili pepper
成份 Ingredients	硬质小麦粗面粉, 鸡蛋 30.3%, 辣椒 3.6% durum wheat semolina, eggs 30.3%, chili pepper 3.6%

鼠尾草宽面
Sage fettuccine



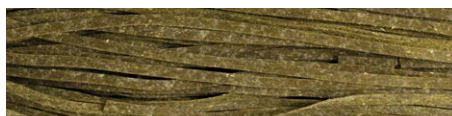
产品编号 Product code	M0015
类型 Type	鼠尾草鸡蛋面 egg pasta with sage
成份 Ingredients	硬质小麦粗面粉, 鸡蛋 30.3%, 鼠尾草 2.3% durum wheat semolina, eggs 30.3%, sage 2.3%

菠菜宽面
Spinach fettuccine



产品编号 Product code	M0016
类型 Type	菠菜鸡蛋面 egg pasta with spinach
成份 Ingredients	硬质小麦粗面粉, 鸡蛋 30.3%, 菠菜 1.9% durum wheat semolina, eggs 30.3%, spinach 1.9%

荨麻宽面
Nettle fettuccine



产品编号 Product code	M0018
类型 Type	荨麻鸡蛋面 egg pasta with nettle
成份 Ingredients	硬质小麦粗面粉, 鸡蛋 30.3%, 荨麻 3.2% durum wheat semolina, eggs 30.3%, nettle 3.2%

柠檬宽面
Lemon fettuccine



产品编号 Product code	M0081
类型 Type	柠檬鸡蛋面 egg pasta with lemon
成份 Ingredients	硬质小麦粗面粉, 鸡蛋 30.3%, 柠 檬 5.3% durum wheat semolina, eggs 30.3%, lemon 5.3%



真正的传统风味

The real taste of tradition



有机系列:首选是自然!

魔蔻滋面食工厂为其有机产品系列使用最好的有机种植原料, 远离化学环境。推出有机产品系列以应对日益增长的有机产品市场需求和满足注重健康和自然饮食习惯的人们。

The organic line: first and foremost nature!

The Marcozzi pasta factory uses the best organically farmed raw materials for its **organic line**, in order to protect the environment from chemical agents. The organic line was launched to respond to the growing market demands of organic products and to meet the needs of those who are attentive to a healthy and natural diet.

领土

魔蔻滋旨在提升领土的价值: 我们坚定地相信, 各部门之间的协同运作, 对本土公司的成长, 创新和在意大利与国外之间传递传统文化方面都有极大的帮助。

The territory

Marcozzi aims at **enhancing the territory**: it firmly believes that the collaboration and synergy between the various local companies are essential to grow, innovate and spread the culture of traditions in Italy and abroad.

地中海饮食

魔蔻滋致力于推广被列入非物质文化遗产名单及被联合国教科文组织认定为受保护的地中海饮食文化。事实上, 真正健康的饮食有助于维持人们最佳的幸福状态。

The Mediterranean diet

Marcozzi engages in the promotion of the properties of the **Mediterranean diet**, recognised by UNESCO as a protected asset, included in the list of Intangible Cultural Heritage of Humanity. In fact, a healthy and genuine diet helps to maintain an optimal state of health and well-being.



魔寇滋面食工厂与环境可持续性

The Marcozzi pasta factory and environmental sustainability



我们的意面尊重环境

魔寇滋长期以来一直致力于维护和改善其经营所在的环境质量, 尽量减少其环境对生产的影响, 使用可再生能源的生产链。面食工厂屋顶安装了 2 个光伏系统, 可以为工厂提供 100 千瓦特和 20 千瓦特的电量。优化电能, 大幅度减少生产对环境的影响。

我们的包装

魔寇滋面食工厂使用完全可回收的外包装, 为了促进保护自然环境和降低生产对环境的影响。外包装由纯纤维材料制成, 即可充分可生物降解。这一点也带来了一个很大的优势: 外包装可以完全回收利用。

魔寇滋面食工厂对包装尺寸也做了优化改进, 从原来的 26 厘米改为 25 厘米, 即减少了纸张的消耗也减少了对环境的影响。

Our pasta respects the environment

Marcozzi has long been committed to maintaining and improving quality of the environment in which it operates, minimizing the impact of the environmental aspects of its production chain using **renewable energies**. Thanks to the 2 photovoltaic systems installed on the roof of its own plant with a capacity of 100 kWp and 20 kWp, it is able to optimize the electrical energy with a substantial **reduction of the environmental impact**.

Our Packaging

The Marcozzi pasta factory uses a **completely recyclable case** in order to protect nature and to facilitate practices with a low environmental impact. The case is made of **pure cellulose** and features a window in **PLA - Polylactic acid** (Bioplastic) i.e. a biodegradable and compostable material. A "little shrewdness" that gives a great advantage: the case can be fully recycled. The Marcozzi company has also made some improvements to the primary packaging by optimizing the size of the case: it has been decided to reduce its height, i.e. from 26 cm to 25 cm, both for less paper consumption and a smaller environmental impact related to the incidence of transport.

高品质意大利制造

The High Quality of Made in Italy

拥有多个认证的公司

具有质量管理体系，魔蔻滋公司坚持 **SA 8000** 认证标准。

Multi-certified Company

Organisation with **Quality management system.**

The Marcozzi company adheres to the ethical principles of the **SA 8000.**

手工生产

由于意面拉丝工艺，让意面表面粗糙和多孔，再缓慢干燥使其保持充分的营养价值。薄薄的一层意面，口感细腻。

Artisanal production

Thanks to the **drawing process**, the pasta has a rough and porous appearance.

Slow drying process in order to preserve the nutritional values. A thin sheet for a delicate taste.

优质的产品

坎波菲洛内独一无二的高品质手工鸡蛋面，是卓越的“意大利制造”。

Excellent product

The one and only Pasta of Campofilone, artisan egg pasta of the **highest quality**, a “**Made in Italy**” productive excellence.

成份

精选优选原料，仅采用 **100%** 意大利硬质小麦和鸡蛋，制作丰富而正宗的意大利面。

Ingredients

High quality and selected ingredients: only **100% Italian durum wheat semolina and eggs**, for a rich and genuine pasta.

份量和烹饪时长

我们的意面大多数烹饪时长不到 5 分钟，份量足，一包 250 克相当于 4 人份。

Yield and cooking times

The cooking time for the majority of our pasta is **less than 5 minutes.**

Great yield: a package of 250 gr corresponds to 4 servings.



MARCOZZI di CAMPOFILONE

魔蔻滋®



Marcozzi s.r.l.

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MARCOZZI
FINE FOOD PHILOSOPHY