

• FOOD SERVICE •



# ENVIRONMENTAL PRODUCT DECLARATION

SGAMBARO FOOD SERVICE BIO  
PASTA 5KG

## VALIDATED ENVIRONMENTAL PRODUCT DECLARATION

Registration No.: S-P-00898  
Release date: 22/06/2020  
Revision date: 02/10/2024  
Document valid until: 26/05/2025  
Revision: 09

CPC 2371: Uncooked Pasta,  
Not Stuffed or Otherwise Prepared  
Geographic scope: Worldwide

The International EPD® System, [www.environdec.com](http://www.environdec.com)  
Programme operator: EPD International AB  
In compliance with ISO 14025



# PRESENTATION OF THE COMPANY AND PRODUCT

## THE COMPANY

### Sgambaro S.p.A.

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### HISTORY

Back in 1947, Tullio Sgambaro founded a small artisan pasta factory in Cittadella, between Padova and Treviso. Tullio Sgambaro was already well-known for his food specialities, based on a deep love for the wholesomeness typical of traditional products. His father had already established his name thanks to his culinary offerings, intended for a Veneto not yet industrialised, yet firmly rooted in its fine food traditions. The love and respect for the ancestral land were in fact the main pillars of rural culture.

In the 60s his children, Dino and Enzo, in keeping with their father's teachings, developed what had been until then a small business, to cater for the strong food demands of a quickly developing country. That's how the Jolly and Sgambaro brands were born, which stood out since the beginning for the painstaking attention paid to the quality of the durum wheat of origin as well as stringent compliance with production standards.

The growing technological prominence combined with the teachings of a centuries-old tradition, in the belief that only careful checks along the entire cycle – from seeding to the finished product, from the field to the table – would be able to assure uncompromising quality.

### QUALITY

At Sgambaro, choices based on quality have always attended the company's growth, since the very first day. As a matter of fact, we believe that the quality of the finished product originates already in the field – that is why we control our durum wheat from seeding. The first company to have obtained the "Italian durum wheat" product certification (dtp.no. 061 – cert. no. 1179). We have placed a bet and proved that it is possible to produce to standards of excellence by using Italian Durum Wheat only. For over 30 years we have been investing in the Italian agricultural supply chain: from research into varieties to crop growing in the field.

The careful laboratory tests also allow us to ensure nothing is left to chance. In this way we are able to assure that only the wheat that contains all the important substances enters our granaries, for a Pasta that meets the demands of exacting Italian palates.

### ETHICAL COMMITMENT

#### "RESPECT FOR OUR CONSUMERS, FOR NATURE AND FOR OURSELVES"

Social responsibility to pursuing growth based on the fundamental principles conveyed by our parents. Being a family company, means our dealings with people are based on trust and friendship, and on a spirit of open and constructive cooperation.

- **THE COMMITMENT TO SOLELY USING ITALIAN DURUM WHEAT:** in order to support our agricultural sector, so that young generations of farmers remain on the land and their work is fully appreciated.
- **THE COMMITMENT TO REDUCING OUR ENVIRONMENTAL FOOTPRINT:** by reducing the distance between wheat fields and mills.
- **USING RENEWABLE ENERGY:** in the mill and pasta factory and recycling all packaging.
- **NUTRITION PROJECT:** with school visits to our Company to convey and raise awareness of our Company's deeply-held beliefs.

# PRESENTATION OF THE COMPANY AND PRODUCT

## THE PRODUCT

The products of our Food Service Bio range stand out for the care in the selection of prime raw materials, with high protein content, and for the use of pasta making technologies that fully preserve the aroma and taste of excellent Italian pasta.

Control over the entire supply chain, monitoring all production stages and a focus on the environment have been the distinctive features throughout the history of the Sgambaro brand. Each shape stems from accurate analysis and perfect calibration of the bronze or Teflon dies.

Shape, size and thickness of the plates have been developed so as to obtain pasta that is unrivalled by the way it retains its bite after cooking and the ability to bring out the fullest of any flavour.

Thanks to the close cooperation with farmers and to the control over the supply chain, we have obtained an extremely high quality Organic durum wheat – an essential quality for excellent pasta.

Sgambaro Pasta, the first made from 100% Italian durum wheat, reduces the distance between the fields and our mill, thus assuring perfect preservation of the wheat as if freshly harvested.

At the same time, the lower energy consumption and lower pollution make our pasta more environmentally friendly.

Finally, the mill next to the pasta factory not only ensures that the semolina used for the pasta is extremely fresh, but also does away with the CO2 emissions due to transport between production facilities.

**INGREDIENTS:** 100% organic italian durum wheat semolina

### AVERAGE NUTRITIONAL VALUES

#### PER 100g:

**Energy value:** 1512kJ/357 kcal

**Fats:** 1,5g (of which 0,2g saturates)

**Carbohydrates:** 71,5g

(of which 1,4 g sugars)

**Fibre:** 3,5g | **Protein:** 12,5g | **Salt:** 0,003g



## DECLARATION OF PRODUCT CONTENTS

At least 99% of all the ingredients required to produce one unit of product are in line with regional/local food standards regulations. Durum wheat flour is the only ingredient, apart from water.

The product is packaged using only a plastic film (PP Bags) and transported in cardboard boxes on pallets wrapped in stretch film (in LDPE).

### THE PACKAGING USED PER KILO OF PASTA PRODUCED IS AS FOLLOWS:

- 9 gr OF POLYETHYLENE (STRETCH FILM PACK)

As required by the PCR 2010:01 document, there are no hazardous chemicals in the product.

# DECLARATION OF ENVIRONMENTAL PERFORMANCE

## METHODS & BOUNDARIES OF THE SYSTEM

### METHODS

The purpose of the analysis is to assess the environmental load caused by production, distribution and end of life for 1 kg of Sgamaro Food Service Bio pasta. The method used to quantify the environmental performance of the service is LCA – Life Cycle Assessment – regulated by the ISO standards of the 14040 series.

**The Declared Unit is: 1 kg of Sgamaro Food Service Bio pasta.**

The data used in this analysis have been broken down into specific and generic data and stem from direct surveys in the field or from databases. The data were collected directly at Sgamaro S.p.A. or obtained from the databases contained in Form SimaPro 9.5.0.1 (Ecoinvent V3.9).

The data collected at Sgamaro S.p.A. come from the company's management system, bills or questionnaires filled in by the wheat suppliers (which contain yield, use of fertilisers and other substances etc.). All the specific data refer to 2023. It is reported that the contribution of "other generic data" does not exceed 10% of the total impact as required by PCR2010:01 Version 3.11 – "Uncooked pasta, not stuffed or otherwise prepared", dated 06/09/2019.

### BOUNDARIES OF THE SYSTEM

ON THE BASIS OF THE ABOVE ASSUMPTIONS, **THE PROCESSES ENTERED INTO THE LIFE CYCLE ARE BROKEN DOWN AS FOLLOWS:**

#### UP-STREAM PROCESSES:

- Agricultural production of durum wheat. It includes emissions in the air and water from the use of machinery and emissions in the air and water of nitrogen and phosphorus from the fertilisation activity. This stage includes soil preparation and cultivation.

- The production of seeds for cultivation.
- The production of fertilisers, herbicides and pesticides used in agriculture.
- The production of primary and secondary product packaging.
- Transport of wheat to the mill.
- Milling the wheat and semolina production.

#### CORE PROCESSES:

- Pasta production.
- Use of ancillary products during pasta production.

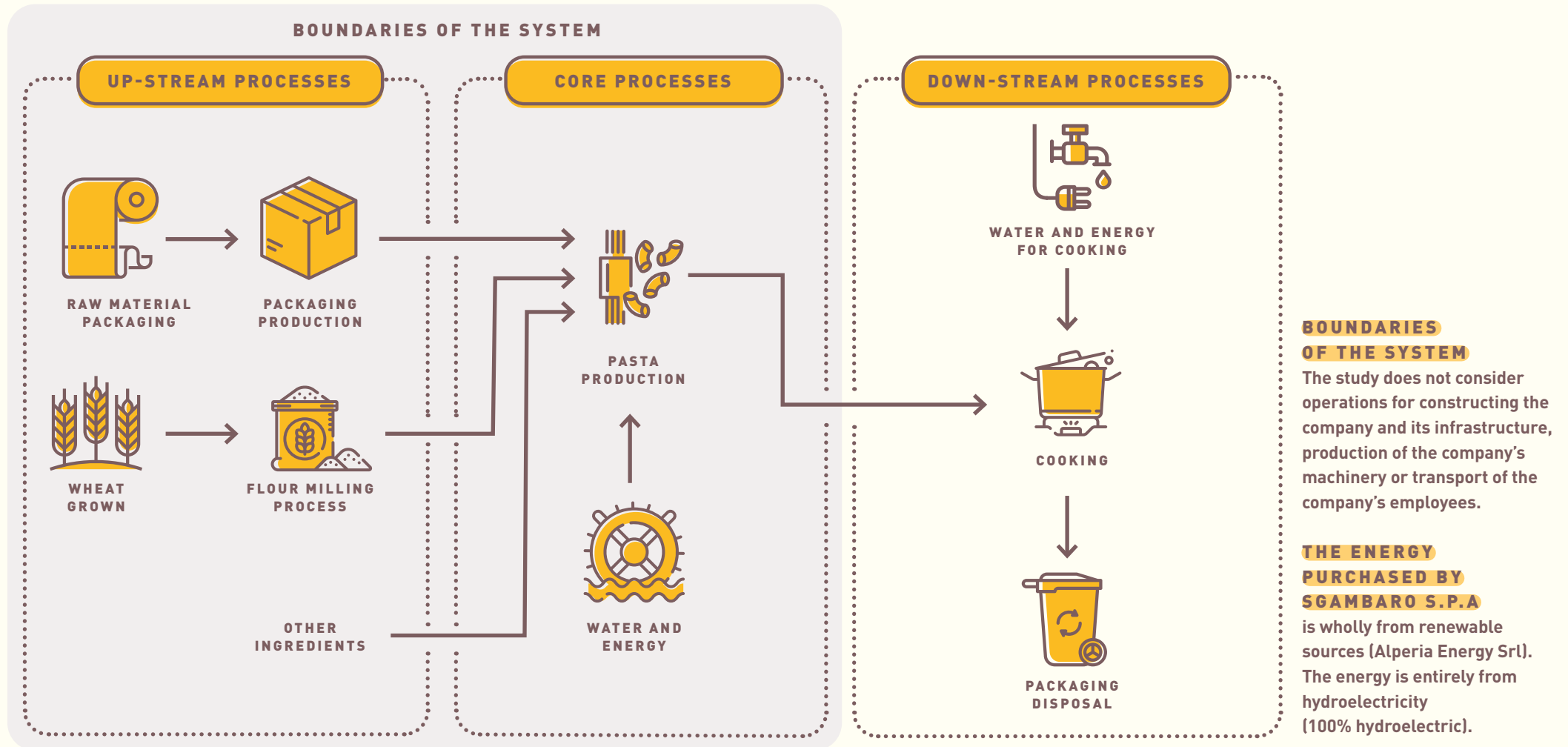
#### DOWN-STREAM PROCESSES:

- Product distribution.

Optional processes are also included, such as pasta cooking and recycling or disposal of the primary packaging after use. A quality-based description has been provided for the cooking stage and disposal of the primary packaging by the consumer, as it depends on the consumer's habits.

# DECLARATION OF ENVIRONMENTAL PERFORMANCE

## METHODS & BOUNDARIES OF THE SYSTEM







# DECLARATION OF ENVIRONMENTAL PERFORMANCE

## USE AND END OF LIFE

The use stage is subject to variability as it strongly depends on consumers' habits. Therefore, recommended boiling and cooking comply with the parameters established by PCR2010:01, i.e.:

- **USE OF COOKING WATER**  
1 litre per 100 gr. of pasta.
- **USE OF ENERGY FOR BOILING THE WATER**  
0.18 kWh per kg of water used.
- **USE OF ENERGY FOR COOKING**  
0.05 kWh per minute of cooking.

10 minutes have been considered as cooking time.

Considering these variables the Global Warming Potential (GWP 100) related to the cooking phase is 0,766 kg CO<sub>2</sub> eq.

The disposal of primary and secondary packaging waste (polypropylene bag and cardboard boxes) also depends on consumers' habits. The disposal scenarios for Italian packaging waste are taking to landfill, recycling and WTE. Based on figures disclosed by ISPRA, these are:

### PLASTIC

- Recycling 46%
- Energy Recovery 47%
- Disposal in landfill 7%

## OTHER ENVIRONMENTAL INFORMATION

The company emits fewer CO<sub>2</sub> emissions: this goal has been achieved thanks to the efforts made in twenty years of activity, marked by thorough and responsible policies for energy, transport and land use management. Respect for nature and environmental friendliness in fact have always been among the company's core values. That is why Sgambaro has always invested in efficiency and today, it purchases electricity from certified renewable sources. During the production cycle, water is used sparingly, reducing waste or alterations to the minimum. CO<sub>2</sub> emissions are lower thanks to the production chain, by which procurement of the raw material and processing at the mill and pasta factory take place within the parameters of "Italian Durum Wheat" certification.

## CHANGES COMPARED TO THE PREVIOUS EPD

The reduction of the impact recorded between 2022 and 2023 is to be bended to a higher yield of grains and to a lower use of mineral fertilizers in the agricultural process, as well as to the exclusive use of paper films as primary packaging.

Pointer	Change % (2022/2023)
GWP 100	-10,0
AP	-11,6
EP	-4,6
POCP	-5,7
AADP-MM	-15,4
ADP-F	-10,7
WDP	2,5



# INFORMATION AND REFERENCES

REGISTRATION NUMBER: S-P-00898

DOCUMENT VALID UNTIL 26-05-2025

## CONTACT PERSON AT SGAMBARO S.P.A.

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## INFORMATION

This Environmental Product Declaration and further information in this connection are available on the **EPD Council website: [www.environdec.com](http://www.environdec.com)**

## REFERENCES

- ISO Standard 14040 and 14044
- General Programme Instructions for EPD, version 3.01
- PCR 2010:01, version 3.11 – UN CPC 2371 “Uncooked pasta, not stuffed or otherwise prepared”, dated 06/09/19.
- Form SimaPro9.5.0.1 (Ecoinvent V3.9)
- LCA Report of Sgamaro Yellow Label Pasta, of Sgamaro Food Service Pasta (5 kg) and of Sgamaro Food Service Bio Pasta (5 kg). Revision 12, dated 02/10/2024
- L'Italia del Riciclo 2020 report

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- **Product category rules (PCR):** PCR 2010:01 Uncooked pasta, not stuffed or otherwise prepared, UN CPC 2371
- **Revision PCR, prepared by:** Paola Borla, Life Cycle Engineering

- Independent audit of the declaration and of the information, based on standard ISO 14025:2006:

- EPD Process
- EPD Audit

- **Third party auditor:** CSQA Certificazioni Srl, Via San Gaetano n. 74 36016 Thiene (VI) Tel. 0445 313011 Fax 0445 313070 - [www.csqa.it](http://www.csqa.it)

- **The follow-up procedure during the validity of the EPD involves a third-party verifier:**  Yes  No

**EPDs belonging to the same product category, but arising from other programmes, may not be comparable. The owner of the EPD has exclusive ownership and responsibility for the EPD.**