

Tamma®

PASTAI *dal 1907*

RISTORANTE

PASTA DI GRANO DURO DI PRODUZIONE ITALIANA

ITALIAN-PRODUCED DURUM WHEAT PASTA



Foodservice Catalogue

Contact your local San Remo Foodservice representative for more information.



About Tamma

The story of Tamma begun in 1907, when the Tamma family started crafting pasta in a small artisanal workshop in Bari, in the heart of Puglia.

More than a century later, Tamma continues to be made in this vibrant region, bringing Australians a selection of premium-quality pasta that reflects five generations of tradition and passion.

Passed down from one master pasta maker to the next, the secrets of Tamma's craftsmanship live on - creating the exceptional flavour and texture that define our pasta today. It's this legacy we proudly share with our customers everyday.

Benvenuto a Pasta Tamma - welcome to a true taste of Puglia. Join us at the table and experience the richness of our heritage in every bite.



Tamma Ristorante



Produced in Italy from
100% Quality Durum
Wheat Semolina



Contains 12g/100g
of Protein for perfect
finished pasta



Conveniently
supplied in 2 x 5kg
packs (10kg boxes)



Halal Certified



Kosher Certified



Non-GMO

Tamma Ristorante Range

Tamma Ristorante is available in six popular pasta varieties, each with quick cook times and simple instructions to deliver the perfect plate every time.

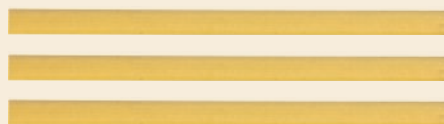


SPAGHETTI N.5

Product Code: 08900505

Cook Time: 9 minutes

Pre-Cook Time: 4-5 minutes



FETTUCCINE N.9

Product Code: 08901205

Cook Time: 8 minutes

Pre-Cook Time: 3-4 minutes



PENNE RIGATE N.36

Product Code: 08901805

Cook Time: 11 minutes

Pre-Cook Time: 6-7 minutes



ELBOWS RIGATI N.102

Product Code: 08903505

Cook Time: 8 minutes

Pre-Cook Time: 3-4 minutes



FUSILLINI N.113

Product Code: 08905505

Cook Time: 11 minutes

Pre-Cook Time: 6-7 minutes



MACARONI N.309

Product Code: 08903805

Cook Time: 9 minutes

Pre-Cook Time: 4-5 minutes



State Of The Art Production

Since 2004, Tamma pasta has been crafted in a new, state of the art, 13,000-square-metre factory, designed with a strong focus on quality and food safety.

Production adheres to the highest hygiene standards, using advanced technology that preserves the natural taste, colour, and aroma of freshly harvested wheat. With three dedicated production lines for both long and short pasta shapes, Tamma is capable of producing up to 250 tonnes of pasta per day.

A Focus On Quality

Carefully selected wheat from the Tavoliere delle Puglie (Puglia Tablelands), combined with meticulous crafting and slow drying times, preserves the authentic taste of fresh semolina and the golden colour of harvested wheat.

Every stage of production is backed by the most prestigious international certifications for Quality and Food Safety.

