

# • LA MARCA DEL CONSUMATORE •



## ENVIRONMENTAL PRODUCT DECLARATION

### PASTA LA MARCA DEL CONSUMATORE

#### VALIDATED ENVIRONMENTAL PRODUCT DECLARATION

LA TRADIZIONE

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CPC 2371: Uncooked Pasta,  
Not Stuffed or Otherwise Prepared  
Ambito di applicazione geografica: Tutto il Mondo

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

# 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

Our products are the result of: careful selection of top quality materials, monitoring of production cycle, slow processing and drying at low temperatures.

Our monitoring of all production phases, with a watchful eye on the environment, is the distinguishing feature that has characterised the Sgambaro brand over the years.

A careful study of how to create the right bronze die plate has been carried out in order to obtain the best pasta shape, size and thickness, resulting in a type of pasta that is exceptional, doesn't overcook, is firm to the bite and has the ability to enhance any flavour. Drying takes place at low temperatures and very slowly. This process, which is a modern version of older methods of drying pasta under the sun, enhances the taste and aroma of Italian durum wheat and preserves its flavour.

Pasta Sgambaro is the first pasta to be made with 100% Italian durum

wheat; by greatly reducing the distance between our Italian durum wheat fields and our mill we can ensure our grain remains perfectly preserved as if it had just been harvested.

At the same time we can make sure we are doing more for the environment, using less energy and reducing pollution. Thanks to close collaboration with our farmers and our control over the production chain the quality of our durum wheat is excellent, which is a key point when making a superior class of pasta. As well as ensuring the freshness of the durum wheat flour used for the dough, having the pasta factory alongside the mill means there are no CO<sub>2</sub> emissions due to transportation between the various production sites.

**INGREDIENTS:** 100% Italian durum wheat semolina

### AVERAGE NUTRITIONAL VALUES PER 100g:

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

**Fats:** 1,5g (di cui saturi: 0,2g)

**Carbohydrates:** 70g

(of which 0g saturates)

**Fibre:** 3,5g | **Protein:** 14g | **Salt:** <0,01g



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

- 12 gr OF POLYPROPYLENE
- 6 gr OF KRAFT PAPER
- 64 gr OF CARDBOARD
- 1 gr OF POLYETHYLENE (STRETCH FILM)

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 La Marca del Consumatore 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 La marca del Consumatore 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 Sgambaro S.p.A. or obtained from the databases contained in Form SimaPro 9.1.1.1 (Ecoinvent V3.6).

The data collected at Sgambaro 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 2019. 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:

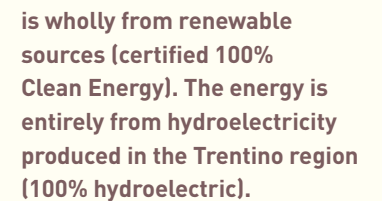
- Pasta production.
- Use of ancillary products during pasta production.

#### 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.

## METHODS & BOUNDARIES OF THE SYSTEM



# DECLARATION OF ENVIRONMENTAL PERFORMANCE

## CONSUMPTION OF RESOURCES

### CONSUMPTION OF RAW MATERIALS AND RESOURCES

The following table sets out consumptions of raw materials and resources.  
The data refer to production of 1 kg of pasta.

	UPSTREAM PROCESSES			CORE PROCESSES	DOWNSTREAM PROCESSES			
CATEGORIA D'IMPATTO	Crop Growing	Milling	Packaging	Pasta Production	Distribution	End of life	TOTAL	
Renewable Primary Energy Resources	0,059	0,595	1,196	0,811	0,009	0,000	2,670	MJ
Use as energy carriers	0,059	0,595	0,061	0,811	0,009	0,000	1,535	MJ
Use as resources	0,000	0,000	1,135	0,000	0,000	0,000	1,235	MJ
Non Renewable Primary Energy Resources	4,287	1,673	2,116	2,315	0,992	0,002	11,385	MJ
Use as energy carriers	4,287	1,673	1,323	2,315	0,992	0,002	10,592	MJ
Use as resources	0,000	0,000	0,793	0,000	0,000	0,000	0,793	MJ
Secondary Raw Materials	-	-	-	-	-	-	-	kg
Renewable Secondary Fuels	-	-	-	-	-	-	-	MJ
Non Renewable Secondary Fuels	-	-	-	-	-	-	-	MJ
Secondary Energy Resources	-	-	-	-	-	-	-	MJ
Use of Water Resources	0,008	0,001	0,002	0,002	0,000	0,000	0,013	m³

### OUTPUT FLOWS FROM THE SYSTEM

	UPSTREAM PROCESSES			CORE PROCESSES	DOWNSTREAM PROCESSES			
IMPACT CATEGORY	Crop Growing	Milling	Packaging	Pasta Production	Distribution	End of life	TOTAL	
Co-products	-	0,400	-	-	-	-	0,400	kg
Components for reuse	-	-	-	-	-	-	-	kg
Materials for recycling	-	-	-	0,001	-	0,074	0,075	kg
Materials for energy recovery	-	-	-	-	-	-	-	kg
Exported energy - Electric	-	-	-	-	-	-	-	MJ
Exported energy - Thermal	-	-	-	-	-	-	-	MJ

## ENVIRONMENTAL IMPACTS

The following table sets out the emissions, expressed as potential environmental impacts, that occur during life cycle operations concerning production of 1 kg of pasta.

	UPSTREAM PROCESSES			CORE PROCESSES	DOWNSTREAM PROCESSES			
IMPACT CATEGORY	Crop Growing	Milling	Packaging	Pasta Production	Distribution	End of life	TOTAL	
Climate Change GWP100	0,612	0,103	0,111	0,147	0,061	0,003	1,037	kg CO <sub>2</sub> eq.
Fossil	0,609	0,103	0,109	0,144	0,061	0,002	1,028	kg CO <sub>2</sub> eq.
Biogenic	0,000	0,000	0,001	0,003	0,000	0,001	0,005	kg CO <sub>2</sub> eq.
Land Use and Change	0,003	0,000	0,001	0,000	0,000	0,000	0,004	kg CO <sub>2</sub> eq.
Acidification - AP	0,01330	0,00040	0,00048	0,00015	0,00016	0,00000	0,01449	kg SO <sub>2</sub> eq.
Eutrophication - EP	0,00850	0,00010	0,00023	0,00008	0,00005	0,00000	0,00896	kg PO <sub>4</sub> <sup>3-</sup> eq.
Formation of photochemical oxidants – POCP	0,00256	0,00057	0,00043	0,00015	0,00020	0,00000	0,00391	kg NMVOC eq.
Potential Abiotic Depletion Elements	1,05E-05	0,28E-05	0,15E-05	0,03E-05	0,17E-05	0,00E-06	1,68E-05	kg Sb eq.
Potential Abiotic Depletion Fossil Fuels	3,88	1,54	2,00	2,06	0,92	0,00	10,40	MJ
Potential Water Shortage	0,581	0,241	0,062	0,832	0,003	0,000	1,719	m³ eq.

## OTHER INDICATORS

The following table sets out the waste, classified as hazardous and non-hazardous.

[illegible]

# 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.

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 8%

### PAPER AND CARDBOARD

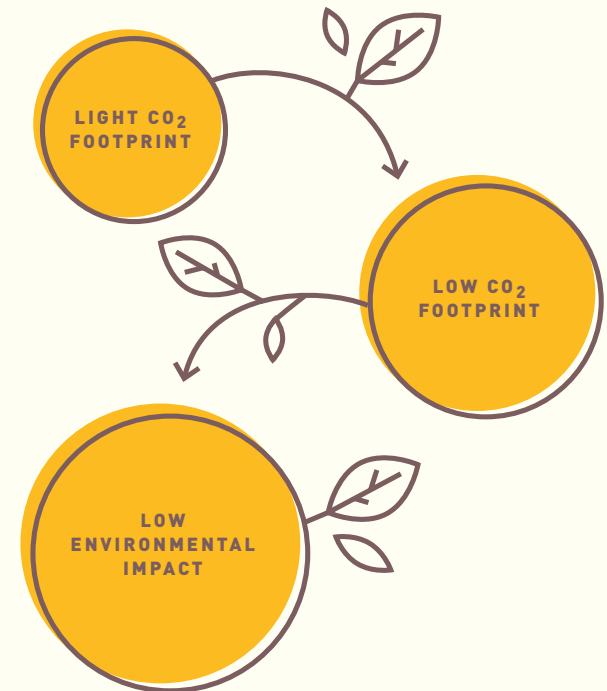
- Recycling 89%
- Energy Recovery 10%
- Disposal in landfill 1%

## 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 Sgamaro 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 2019 and 2020 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 % (2019/2020)
GWP 100	-5,6
AP	-53,0
EP	-43,0
POCP	-6,5
AADP-MM	317,9
ADP-F	6,2
WDP	-62,4



# INFORMATION AND REFERENCES

REGISTRATION NUMBER: S-P-02091

DOCUMENT VALID UNTIL: 02-10-25

## 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.environdedec.com](http://www.environdedec.com)**

## REFERENCES

- ISO Standard 14040
- 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 SimaPro 9.1.1.1 (Ecoinvent V3.6)

- LCA Report of Sgambaro Yellow Label Pasta, of Sgambaro Food Service Pasta (5 kg) and of Sgambaro Food Service Bio Pasta (5 k g) and La Marca del Consumatore Pasta of Sgambaro S.p.A., Revision 08, dated 10/05/2021
- ISPRA 2018 Waste Report

**Programme operator: EPD International AB, Box 210 60, SE-100 31 Stockholm, Sweden, E-mail: [info@environdedec.com](mailto:info@environdedec.com)**

- **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.**