



• LINEA BIO •



ENVIRONMENTAL PRODUCT DECLARATION

.....
PASTA SGAMBARO FOOD SERVICE BIO

..... 5 KG PACKAGE

VALIDATED ENVIRONMENTAL PRODUCT DECLARATION

Registration No.:

S-P-00898

Approval date: 31/05/2019

Document valid until: 26/05/2020

Revision: 04

CPC 2371: Uncooked Pasta,

Not Stuffed or Otherwise Prepared

Geographic scope: Worldwide



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.

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.

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.

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 Sgamaro 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 Sgamaro 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 CO2 emissions due to transportation between the various production sites.

LONG PASTA



SHORT PASTA



INGREDIENTS

100% organic italian durum wheat semolina

TEMPO DI COTTURA

10 min (double cooking 4 min) - for short pasta
9 min (double cooking 4 min) - for long pasta

AVERAGE NUTRITIONAL VALUES

PER 100g - 1512 KJ / 357 KCAL

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

Carbohydrates - 71,5 g
(of which 1,4 g sugars)

Fibre - 3,5g

Protein - 12,5g

Salt - 0,003g

AVAILABLE IN 5kg packs

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)

The humidity of the product is less than 12.50% as required by PCR 2010:01.

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 Sgambaro etichetta gialla 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 Sgambaro etichetta gialla 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 8.3.0.0 (Ecoinvent V3).

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 2017. It is reported that the contribution of "other generic data" does not exceed 10% of the total impact as required by PCR2010:01 Version 3.0 – "Uncooked pasta, not stuffed or otherwise prepared", dated 31/10/2016.

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.

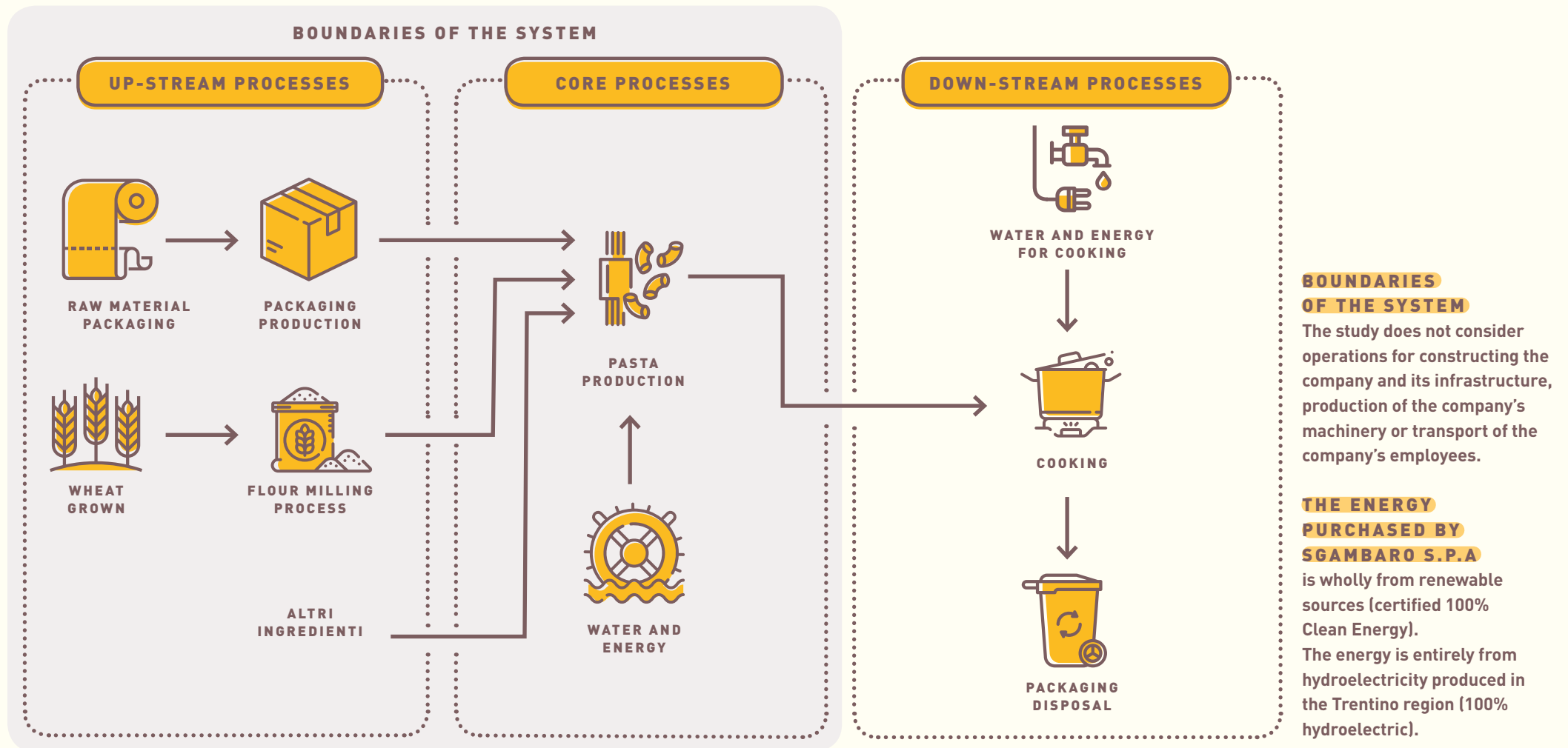
DOWN-STREAM PROCESSES:

- 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

CONSUMPTION OF RESOURCES

	UPSTREAM PROCESSES			CORE PROCESSES	DOWNSTREAM PROCESSES	
IMPACT CATEGORY	Crop growing	Milling	Packaging	Pasta Production	Distribution	TOTAL
Non Renewable Material Resources	0,012	0,095	0,003	0,017	0,027	0,154 kg
Steel	0,006	0,002	0,000	0,001	0,001	0,010 kg
Oil (feedstock)	0,000	0,000	0,003	0,000	0,000	0,003 kg
Other	0,006	0,093	0,000	0,016	0,026	0,141 kg
Non Renewable Energy resources	0,054	0,0030	0,019	0,051	0,011	0,165 kg
Coal	0,008	0,008	0,004	0,003	0,001	0,024 kg
Methane	0,005	0,000	0,007	0,047	0,001	0,060 kg
Oil	0,041	0,022	0,008	0,001	0,009	0,081 kg
Uranium	0,000	0,000	0,000	0,000	0,000	0,000 kg
Renewable Material Resources	0,0013	0,0002	0,0185	0,0003	0,0001	0,0204 kg
Wood	0,0013	0,0002	0,0185	0,0003	0,0001	0,0204 kg
Renewable Energy resources	1,052	0,497	0,244	0,772	0,005	2,570 MJ
Biomass	0,660	0,312	0,231	0,008	0,002	1,213 MJ
Hydroelectric	0,380	0,179	0,010	0,756	0,003	1,328 MJ
Solar, Wind and Geothermal	0,012	0,006	0,003	0,008	0,000	0,029 MJ
Secondary Material Resources	-	-	-	-	-	-
Secondary Energy Resources	-	-	-	-	-	-
Recovered Energy Flows	-	-	-	-	-	-
Total Water Consumption	6,00	1,00	0,00	1,70	0,00	8,70 kg
Direct Water Consumption	-	0,59	-	1,65	-	2,24 kg

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.

DECLARATION OF ENVIRONMENTAL PERFORMANCE

AIR EMISSIONS

POTENTIAL IMPACTS

OF POLLUTING EMISSIONS

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	TOTAL
Climate Change GWP100	0,241	0,075	0,028	0,146	0,031	0,521 kg CO ₂ eq.
Acidification – AP	0,00733	0,00051	0,00011	0,00014	0,00014	0,00823 kg SO ₂ eq.
Eutrophication – EP	0,00350	0,00010	0,00000	0,00010	0,00000	0,00370 kg PO ₄ ³⁻ eq.
Formation of photochemical oxidants – POCP	0,000040	0,000020	0,000010	0,000020	0,000010	0,000100 kg c ₂ H ₄ eq.

OTHER INDICATORS

PRODUCTION OF WASTE

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

	UPSTREAM PROCESSES			CORE PROCESSES	DOWNSTREAM PROCESSES	
IMPACT CATEGORY	Crop growing	Milling	Packaging	Pasta Production	Distribution	TOTAL
Hazardous Waste	1,00E-06	1,00E-06	0	2,00E-06	0	4,00E-06 kg
Non Hazardous Waste	0,0100	0,0105	0,0022	0,0105	0,0223	0,0555 kg
Radioactive Waste	<0,000001	<0,000001	<0,000001	<0,000001	<0,000001	<0,000001 kg
Co-products	-	0,250	-	-	-	0,250 kg

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%

OTHER ENVIRONMENTAL INFORMATION

The company emits fewer CO₂ 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. CO₂ 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 FROM THE PREVIOUS EPD

Changes in the results found in this document with respect to the previous EPD concern: updating of the Ecoinvent database, use of electricity solely from hydroelectricity instead of a mix of renewable sources, higher number

of data from farmers and lower uncertainty in consumptions and emissions recorded during wheat cultivation, shorter distance between organic wheat suppliers and Sgamaro S.p.A.

INFORMATION AND REFERENCES

REGISTRATION NUMBER: S-P-00898

DOCUMENT VALID UNTIL 26-05-2020

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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

REFERENCES

- ISO Standard 14040
 - General Programme Instructions for EPD, version 2.5.
 - PCR 2010:01, version 3.0 – UN CPC 2371 “Uncooked pasta, not stuffed or otherwise prepared”, dated 31/10/2016.
 - Form SimaPro 9.0.0.33 (Ecoinvent V3.4)
 - LCA Report of Sgamaro Yellow Label Pasta, of Sgamaro Food service Pasta (5 kg) and of Sgamaro Food Service Bio Pasta (5 kg) of Sgamaro S.p.A., Revision 06 dated 31/05/2019
 - ISPRA 2018 Waste Report
 - **Revision PCR, prepared by:**
The Technical Committee of the International EPD System.
Chair: Massimo Marino.
Contact via info@environdec.com
 - Independent audit of the declaration and of the information, based on standard ISO 14025:
 - ☐ EPD Process
 - ☒ EPD Audit
 - **Third party auditor:**
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www.csqa.it
- EPDs belonging to the same product category, but arising from other programmes, may not be comparable.**