

Environmental Product Declaration



In accordance with ISO 14025:2006 for:

Sgambaro Etichetta Gialla Pasta

from

Sgambaro SpA



Programme:

Programme operator:

EPD registration number:

Publication date:

Valid until:

The International EPD® System, www.environdec.com

EPD International AB

EPD-IES-0000436:006

2025-07-29

2030-05-09

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Programme information

Programme:	The International EPD® System
Address:	EPD International AB Box 210 60 SE-100 31 Stockholm Sweden
Website:	www.environdec.com
E-mail:	info@environdec.com

Accountabilities for PCR, LCA and independent, third-party verification
Product Category Rules (PCR)
PCR: 2010:01, version 4.0.4 – UN CPC 2371 “Uncooked pasta, not stuffed or otherwise prepared”
PCR review was conducted by: <i>Martina Bellan, Life Cycle Engineering, bellan@studiolce.it</i>
Life Cycle Assessment (LCA)
LCA accountability: <i>Relazione LCA della Pasta Sgambaro Etichetta Gialla, della Pasta Sgambaro Food Service (5 kg) e della Pasta Sgambaro Food Service Bio – Sgambaro SpA</i>
Third-party verification
Independent third-party verification of the declaration and data, according to ISO 14025:2006, via: ☒ EPD verification by accredited certification body Third-party verification: <i>CSQA Certificazioni Srl</i> is an approved certification body accountable for the third-party verification The certification body is accredited by: <i>Accredia - 0009VV</i>
Procedure for follow-up of data during EPD validity involves third-party verifier: ☒ Yes ☐ No

The EPD owner has the sole ownership, liability, and responsibility for the EPD.

EPDs within the same product category but registered in different EPD programmes may not be comparable. For two EPDs to be comparable, they must be based on the same PCR (including the same version number) or be based on fully-aligned PCRs or versions of PCRs; cover products with identical functions, technical performances and use (e.g. identical declared/functional units); have equivalent system boundaries and descriptions of data; apply equivalent data quality requirements, methods of data collection, and allocation methods; apply identical cut-off rules and impact assessment methods (including the same version of characterisation factors); have equivalent content declarations; and be valid at the time of comparison. For further information about comparability, see ISO 14025.

Company information

Owner of the EPD: Sgambaro SpA

Contact: Alberto Asprella, +39 0423 760007, info@sgambaro.it

Description of the organisation: It was 1947 when Tullio Sgambaro founded a small artisanal pasta factory in Cittadella, between Padua and Treviso. Tullio Sgambaro was already known for his food specialties, the result of his love for the typical authenticity of traditional products. His father had already made himself known for his proposals, destined for the tables of a Veneto that was not yet industrialized, but already strong in its gastronomic traditions. Love and respect for the land of origin were in fact the dominant element of peasant culture.

In the 1960s his sons, Dino and Enzo, consistent with their father's teaching, developed what until then had been an artisanal business, responding to the strong food demand of a rapidly growing country.

Thus the Jolly and Sgambaro brands were born, which were characterized from the beginning by meticulous attention to the quality of the durum wheat of origin and by rigorous compliance with production standards.

The growing technological excellence merged with the teachings of a centuries-old tradition, in the belief that only careful controls throughout the entire cycle from sowing to the finished product, from the field to the table, could guarantee uncompromising quality.

Quality choices at Sgambaro have always accompanied the company's development, right from day one. We are in fact convinced that the quality of the finished product has its origins in the field: for this reason we follow our durum wheat right from sowing

The first company to have obtained the "Italian durum wheat" product certification (dtp.n. 061 - cert. n. 1179)

We have bet and demonstrated that excellence can be produced using only Italian Durum Wheat.

For over 30 years we have been investing in the Italian agricultural supply chain: from varietal research to cultivation in the field.

The careful laboratory controls also allow us to verify that nothing is left to chance. In this way we can guarantee that, to enter our granaries, is only that wheat that contains all the important substances, for a Pasta that satisfies the demanding Italian palate.

Name and location of production site: Via Chioggia, 11/A – 31030- Castello di Godego (TV)

Product information

Product name: Sgambaro Etichetta Gialla Pasta

Product identification: Italian durum wheat pasta

Product description: Our products are characterized by: careful selection of the highest quality raw materials, controlled supply chain, slow processing and drying at low temperatures.

The control of all production phases, always aimed at respecting the environment, is the distinctive feature that characterizes the history of the Sgambaro brand.

For each format, a careful study was conducted on the development of the bronze die to have the best shape, size and thickness of the folder, in order to obtain an unparalleled pasta for cooking resistance, perfect chewiness, ability to enhance any flavor.

Drying takes place at low temperatures over very long periods. This process, which recalls in a modern key when pasta was dried in the sun, enhances the flavor and fragrance of Italian durum wheat and preserves its organoleptic properties intact.

The first 100% Italian durum wheat, Sgambaro pasta guarantees, through the shortest possible distance between the fields of cultivation of Italian durum wheat and our mill, the perfect preservation of the wheat as if it were just harvested. At the same time, it ensures greater respect for the environment, with lower energy consumption and less pollution (as transport distances are significantly reduced).

Thanks to close collaboration with farmers and supply chain control, we have obtained a very high quality durum wheat for excellent pasta. The adjacent mill and pasta factory, in addition

to ensuring the freshness of the semolina used for the pasta, allow us to eliminate CO2 emissions due to transport between the various production sites.

UN CPC code: 2371

Geographical scope: Global

LCA information

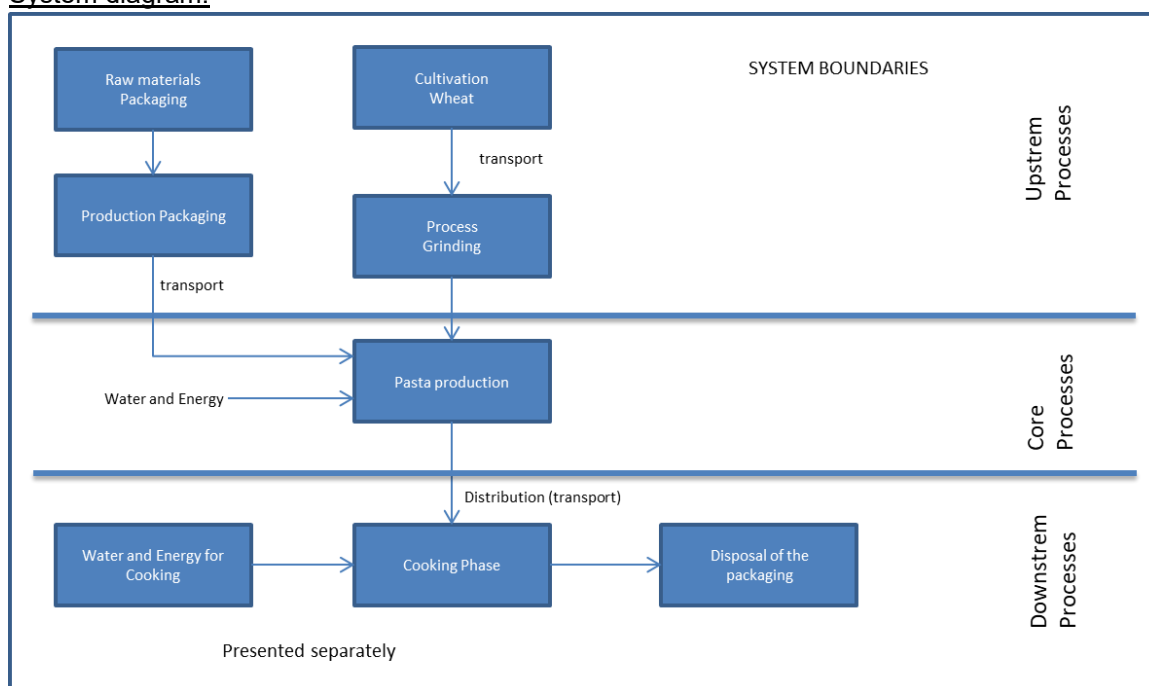
Declared unit: 1 kg of pasta

Time representativeness: 2025

Database(s) and LCA software used: SimaPro

10.4.0.0 – Ecoinvent 3.12

System diagram:



Description of system boundaries: cradle to grave

Content declaration

Sgambaro Etichetta Gialla Pasta

Product components	kg	%
Durum wheat pasta	1	100
TOTAL	1	100

Packaging

Distribution and Consumer packaging:

- 7 gr of polypropylene
- 13 gr of Kraft paper
- 51 gr of cardboard
- 1 gr of polyethylene (stretch film)

Results of the environmental performance indicators

Impact category indicators

PARAMETER		UNIT	Upstream	Core	Downstream	TOTAL	Cooking
Global warming potential (GWP)	Fossil	kg CO ₂ eq.	0,732	0,150	0,050	0,932	0,766
	Biogenic	kg CO ₂ eq.	0,001	0,000	0,004	0,005	0,000
	Land use and land transformation	kg CO ₂ eq.	0,007	0,000	0,000	0,007	0,000
	TOTAL	kg CO ₂ eq.	0,740	0,150	0,054	0,944	0,766
Ozone layer depletion (ODP)		kg CFC 11 eq.	2,90E-08	7,34E-09	1,01E-09	3,74E-08	3,08E-08
Acidification potential (AP)		mol H ⁺ eq.	0,0156	0,0005	0,0003	0,0164	0,0007
Eutrophication potential (EP)	Aquatic freshwater	kg P eq.	2,50E-04	1,52E-05	1,79E-05	2,83E-04	2,93E-05
	Aquatic marine	kg N eq.	0,0109	0,0003	0,0001	0,0113	0,0002
	Aquatic terrestrial	mol N eq.	0,0700	0,0024	0,0008	0,0732	0,0023
Photochemical oxidant creation potential (POCP)		kg NMVOC eq.	0,00492	0,00055	0,00028	0,00575	0,00114
Abiotic depletion potential (ADP)*	Metals and minerals	kg Sb eq.	2,08E-06	1,87E-07	1,52E-07	2,42E-06	8,08E-07
	Fossil resources	MJ, net calorific value	7,56	2,39	0,65	10,60	12,41
Water deprivation potential (WDP)*		m ³ world eq. deprived	0,541	0,066	0,002	0,609	0,444

* Disclaimer: The results of this environmental impact indicator shall be used with care as the uncertainties of these results are high or as there is limited experience with the indicator.

Resource use indicators

PARAMETER		UNIT	Upstream	Core	Downstream	TOTAL	Cooking
Primary energy resources – Renewable	Use as energy carrier	MJ, net calorific value	1,468	1,508	0,010	2,986	0,106
	Used as raw materials	MJ, net calorific value	1,964	0,000	0,003	1,967	0,019
	TOTAL	MJ, net calorific value	3,432	1,508	0,013	4,953	0,125
Primary energy resources – Non-renewable	Use as energy carrier	MJ, net calorific value	8,049	2,622	0,699	11,370	13,747
	Used as raw materials	MJ, net calorific value	0,055	0,000	0,000	0,055	0,000
	TOTAL	MJ, net calorific value	8,117	2,622	0,699	11,438	13,747

Additional environmental information

The company is committed to reducing its CO2 emissions:

The organization's commitment to reducing emissions translates into purchasing 100% renewable electricity, using only Italian wheat ("Italian Durum Wheat" certification), and ensuring that the semolina (mill) and pasta production areas are adjacent, eliminating one transportation step.

References

- General Programme Instructions for EPD, version 3.01
- PCR 2010:01, versione 4.0.4 – UN CPC 2371 “Uncooked pasta, not stuffed or otherwise prepared”.
- PCR 2020:07, versione 1.0.2 – “Arable and Vegetable Crops”.
- Relazione LCA della Pasta Sgambaro Etichetta Gialla, della Pasta Sgambaro Food Service (5 kg) e della Pasta Sgambaro Food Service Bio – Rev.154

Version History

- Original Version – 29/07/2025
- Version 1 – 04/08/2026 - update of 2025 data, update of the software used, and the Ecoinvent 3.12 database.

Environmental Product Declaration



In accordance with ISO 14025:2006 for:

Sgamaro Food Service Organic Pasta

from

Sgamaro SpA



Programme:

Programme operator:

EPD registration number:

Publication date:

Valid until:

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EPD International AB

EPD-IES-0000898:006

2025-07-29

2030-05-26

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Third-party verification
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Company information

Owner of the EPD: Sgambaro SpA

Contact: Alberto Asprella, +39 0423 760007, info@sgambaro.it

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Name and location of production site: Via Chioggia, 11/A – 31030- Castello di Godego (TV)

Product information

Product name: Sgambaro Food Service
Organic Pasta

Product identification: Italian organic durum
wheat pasta

Product description: Our products are characterized by: careful selection of the highest quality raw materials, controlled supply chain, slow processing and drying at low temperatures.

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to ensuring the freshness of the semolina used for the pasta, allow us to eliminate CO2 emissions due to transport between the various production sites.

UN CPC code: 2371

Geographical scope: Global

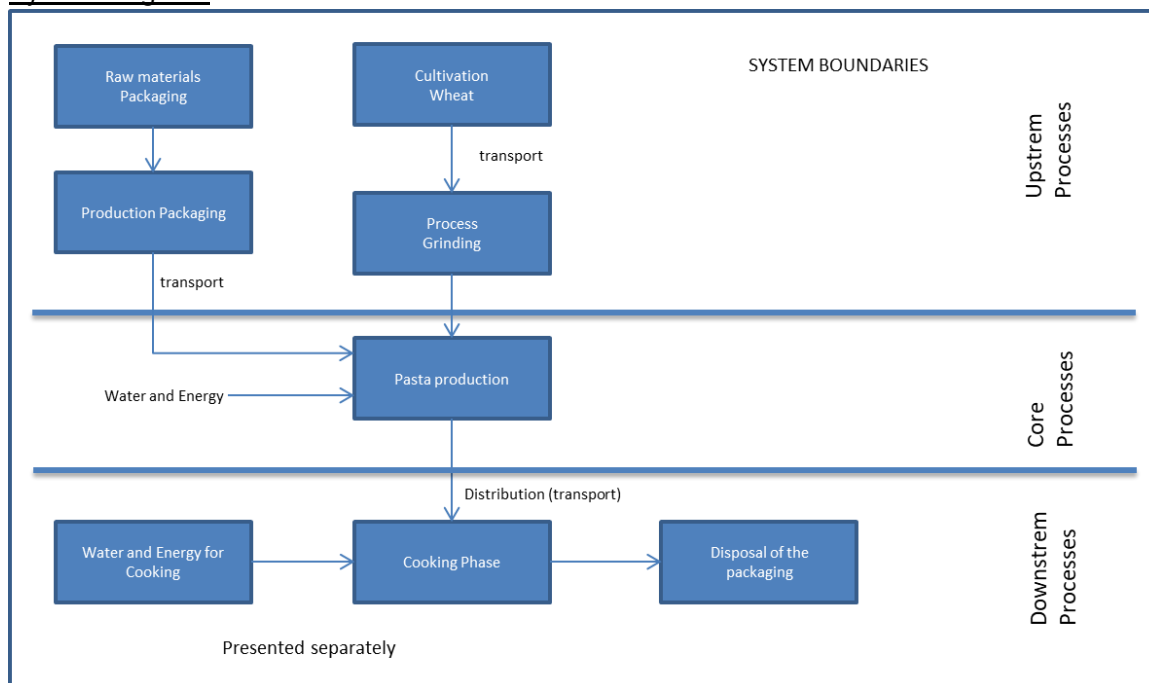
LCA information

Declared unit: 1 kg of pasta

Time representativeness: 2025

Database(s) and LCA software used: SimaPro
10.4.0.0 – Ecoinvent 3.12

System diagram:



Description of system boundaries: cradle to grave

Content declaration

Sgambaro Food Service Organic Pasta

Product components	kg	%
Organic Durum wheat pasta	1	100
TOTAL	1	100

Packaging

Distribution and Consumer packaging:

- 9 g of polyethylene and polypropylene (stretch film and bag)

Results of the environmental performance indicators

Impact category indicators

PARAMETER		UNIT	Upstream	Core	Downstream	TOTAL	Cooking
Global warming potential (GWP)	Fossil	kg CO ₂ eq.	0,422	0,150	0,041	0,613	0,766
	Biogenic	kg CO ₂ eq.	0,000	0,000	0,000	0,000	0,000
	Land use and land transformation	kg CO ₂ eq.	0,006	0,000	0,000	0,006	0,000
	TOTAL	kg CO ₂ eq.	0,428	0,150	0,041	0,619	0,766
Ozone layer depletion (ODP)		kg CFC 11 eq.	1,01E-08	7,34E-09	6,20E-10	1,81E-08	3,15E-08
Acidification potential (AP)		mol H ⁺ eq.	0,0083	0,0005	0,0001	0,0089	0,0004
Eutrophication potential (EP)	Aquatic freshwater	kg P eq.	1,41E-04	1,52E-05	1,64E-05	1,73E-04	2,93E-05
	Aquatic marine	kg N eq.	0,0032	0,0003	0,0000	0,0035	0,0002
	Aquatic terrestrial	mol N eq.	0,0377	0,0024	0,0004	0,0405	0,0023
Photochemical oxidant creation potential (POCP)		kg NMVOC eq.	0,00321	0,00055	0,00014	0,00390	0,00121
Abiotic depletion potential (ADP)*	Metals and minerals	kg Sb eq.	1,02E-06	1,87E-07	9,95E-08	1,31E-06	8,08E-07
	Fossil resources	MJ, net calorific value	5,23	2,39	0,39	8,01	12,41
Water deprivation potential (WDP)*		m ³ world eq. deprived	0,537	0,066	0,001	0,604	0,434

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Resource use indicators

PARAMETER		UNIT	Upstream	Core	Downstream	TOTAL	Cooking
Primary energy resources – Renewable	Use as energy carrier	MJ, net calorific value	1,337	1,508	0,006	2,851	0,106
	Used as raw materials	MJ, net calorific value	1,362	0,000	0,002	1,364	0,019
	TOTAL	MJ, net calorific value	2,700	1,508	0,008	4,216	0,125
Primary energy resources – Non-renewable	Use as energy carrier	MJ, net calorific value	5,145	2,622	0,420	8,187	13,747
	Used as raw materials	MJ, net calorific value	0,432	0,000	0,000	0,432	0,000
	TOTAL	MJ, net calorific value	5,577	2,622	0,420	8,619	13,747

Additional environmental information

The company is committed to reducing its CO2 emissions:

The organization's commitment to reducing emissions translates into purchasing 100% renewable electricity, using only Italian wheat ("Italian Durum Wheat" certification), and ensuring that the semolina (mill) and pasta production areas are adjacent, eliminating one transportation step.

References

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- Relazione LCA della Pasta Sgambaro Etichetta Gialla, della Pasta Sgambaro Food Service (5 kg) e della Pasta Sgambaro Food Service Bio – Rev.15

Version History

- Original Version – 29/07/2025
- Version 1 – 04/08/2026 - update of 2025 data, update of the software used, and the Ecoinvent 3.12 database.

Environmental Product Declaration



In accordance with ISO 14025:2006 for:

Sgambaro Food Service Pasta

from

Sgambaro SpA



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Programme operator:	EPD International AB
EPD registration number:	EPD-IES-0000899:008
Publication date:	2025-07-29
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Name and location of production site: Via Chioggia, 11/A – 31030- Castello di Godego (TV)

Product information

Product name: Sgambaro Food Service Pasta

Product identification: Italian durum wheat pasta

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UN CPC code: 2371

Geographical scope: Global

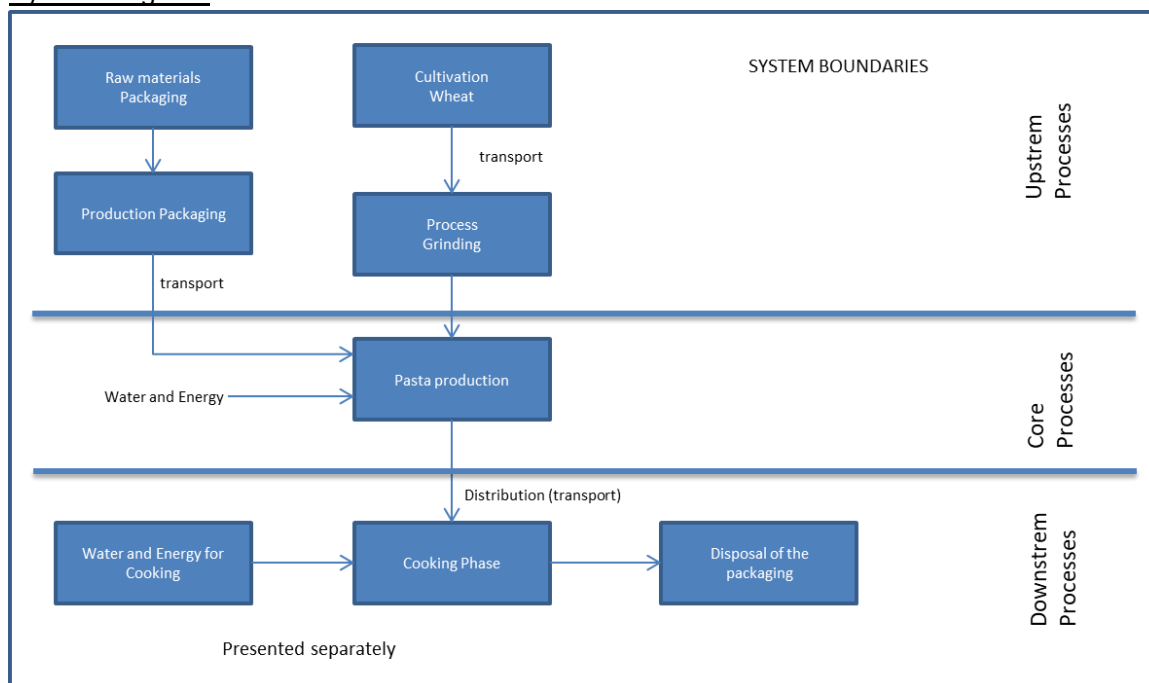
LCA information

Declared unit: 1 kg of pasta

Time representativeness: 2025

Database(s) and LCA software used: SimaPro
10.4.0.0 – Ecoinvent 3.12

System diagram:



Description of system boundaries: cradle to grave

Content declaration

Sgambaro Food Service Pasta

Product components	kg	%
Durum wheat pasta	1	100
TOTAL	1	100

Packaging

Distribution and Consumer packaging:

- 8 g of polyethylene and polypropylene (stretch film and bag)

Results of the environmental performance indicators

Impact category indicators

PARAMETER		UNIT	Upstream	Core	Downstream	TOTAL	Cooking
Global warming potential (GWP)	Fossil	kg CO ₂ eq.	0,443	0,150	0,088	0,681	0,766
	Biogenic	kg CO ₂ eq.	0,000	0,000	0,000	0,000	0,000
	Land use and land transformation	kg CO ₂ eq.	0,005	0,000	0,000	0,005	0,000
	TOTAL	kg CO ₂ eq.	0,448	0,150	0,088	0,686	0,766
Ozone layer depletion (ODP)		kg CFC 11 eq.	2,00E-08	7,34E-09	1,70E-09	2,90E-08	3,08E-08
Acidification potential (AP)		mol H ⁺ eq.	0,0126	0,0054	0,0028	0,0208	0,0007
Eutrophication potential (EP)	Aquatic freshwater	kg P eq.	1,69E-04	1,52E-05	1,97E-05	2,04E-04	2,93E-05
	Aquatic marine	kg N eq.	0,0090	0,0003	0,0001	0,0094	0,0002
	Aquatic terrestrial	mol N eq.	0,0571	0,0024	0,0011	0,0606	0,0023
Photochemical oxidant creation potential (POCP)		kg NMVOC eq.	0,00333	0,00055	0,00041	0,00429	0,00114
Abiotic depletion potential (ADP)*	Metals and minerals	kg Sb eq.	1,12E-06	1,87E-07	2,61E-07	1,57E-06	8,08E-07
	Fossil resources	MJ, net calorific value	3,93	2,39	1,07	7,39	12,41
Water deprivation potential (WDP)*		m ³ world eq. deprived	0,427	0,066	0,004	0,497	0,444

* Disclaimer: The results of this environmental impact indicator shall be used with care as the uncertainties of these results are high or as there is limited experience with the indicator.

Resource use indicators

PARAMETER		UNIT	Upstream	Core	Downstream	TOTAL	Cooking
Primary energy resources – Renewable	Use as energy carrier	MJ, net calorific value	1,217	1,508	0,014	2,739	0,106
	Used as raw materials	MJ, net calorific value	1,017	0,000	0,005	1,022	0,019
	TOTAL	MJ, net calorific value	2,234	1,508	0,019	3,761	0,125
Primary energy resources – Non-renewable	Use as energy carrier	MJ, net calorific value	3,820	2,622	1,141	7,583	13,747
	Used as raw materials	MJ, net calorific value	0,393	0,000	0,000	0,393	0,000
	TOTAL	MJ, net calorific value	4,213	2,622	1,141	7,976	13,747

Additional environmental information

The company is committed to reducing its CO2 emissions:

The organization's commitment to reducing emissions translates into purchasing 100% renewable electricity, using only Italian wheat ("Italian Durum Wheat" certification), and ensuring that the semolina (mill) and pasta production areas are adjacent, eliminating one transportation step.

References

- General Programme Instructions for EPD, version 3.01
- PCR 2010:01, versione 4.0.4 – UN CPC 2371 “Uncooked pasta, not stuffed or otherwise prepared”.
- PCR 2020:07, versione 1.0.2 – “Arable and Vegetable Crops”.
- Relazione LCA della Pasta Sgambaro Etichetta Gialla, della Pasta Sgambaro Food Service (5 kg) e della Pasta Sgambaro Food Service Bio – Rev.15

Version History

- Original Version – 29/07/2025
- Version 1 – 04/08/2026 - update of 2025 data, update of the software used, and the Ecoinvent 3.12 database.

