Custom Pasta
from
Zerega

More variety, proven expertise

Zerega makes the widest variety of dry pasta shapes in North America. We are among the largest pasta manufacturers in the U.S. and a leader in supplying pasta to the prepared foods and foodservice industries.

Zerega is the problem-solving pasta company. Using the finest durum wheat and state of the art equipment, Zerega partners with major food companies to develop new pastas – with the ideal shape, size, color, thickness and cooking time – for their specific applications. Examples of our pasta-making expertise include:

- *Over 200 pasta shapes plus custom designed shapes*
- *Flavored Pasta*
- *Tri-Colored Pasta*
- *Home Style Sheeted Egg Noodles*
- *Low Moisture Pasta*
- *Whole Wheat Pasta*
- *Egg White and Wheat Gluten Pasta*
- *Organic Pasta*
- *Toasted Pasta including Orzo and Vermicelli*
- *Quick-Cooking and Instant Pasta*
- *Short Cut (2"- 4") Lasagne*
- *Round and Square Cut Bow Ties*
- *5", 10" and 20" Long Goods*

Quality is our main ingredient

Zerega's processing facilities in New Jersey and Missouri annually produce over 150 million pounds of dry pasta. All Zerega pasta products are made with the finest ingredients using exacting standards and rigorous attention to detail. Our 150 year commitment to quality, value and service is unsurpassed in the pasta industry.

We invite you to browse through this sampling of America's most comprehensive pasta collection.
For more information, contact us directly or visit our web site at www.zerega.com.

Tubes & Shells

Short Penne Rigate

Small Soup Shells

Mezzani Rigati

Pennini Rigati

Small Mac Shells

Bocconcini

Penne Rigate

Small Sea Shells

Small Rigatoni

Pennoni Rigati

5/8" Shells

Boccone

Mostaccioli Rigati

3/4" Shells

Rigatoni

Mostaccioli Lisci

Medium Shells

Ziti

Tubes and shells are among the most versatile pasta shapes, adding eye appeal to a variety of dry, frozen and retort applications. Shells range in size from small for soups to large for hearty casseroles. Egg white can be added to these pastas for added strength and improved cooking quality in retort and foodservice applications.

Elbows & Spirals

Industrial Elbows

Heavy Wall Elbows

Large Elbows

Salad Elbows

Elbow Spaghetti

Deluxe Elbows

Salad Sticks

Elbow Rigati

Roletti

Gemelli

Strozzapreti

Twists

Heavy Small Spiral

Small Bivane Spiral

Small Trivane Spiral

Large Trivane Spiral

Zerega offers a variety of shapes and thicknesses to meet a wide range of product and processing needs. Elbow macaroni is the backbone of two classic dishes: macaroni and cheese and pasta salads. Transform a spiral by making it longer or shorter to create a brand new pasta, perfect in soups, salads and pasta dinners.

Small Pasta Shapes

Acini Di Pepe

Large Acini Di Pepe

Pastina

Stars

Egg Flakes

Small Rings

Triple O's

Large Rings

Small Tubettini

Ditalini

Ditalini Rigati

Tubettini

Pretzel Shapes

ABC's

Ravioli Shapes

Animal Shapes

These appealing shapes are popular pastas for soups, kids' meals and side dishes. Add egg white for resiliency and improved cooking quality in retort and foodservice applications. Zerega also works closely with customers to develop unique custom, proprietary shapes.

Specialty Shapes

Fusilli

Cavatappi

Fusilli Bucati

Rotolini

Creste Di Gallo

Tri-Color Fusilli

Cavatelli

Small Radiatore

Large Dumpling

Small Dumpling

Cut Mafalda

Lasagna Bits

Tri-Color Radiatore

Pot Pie Square

Tri-Color Spiral

Zerega makes more shapes than any pasta company in America. New designs are added each year to reflect emerging trends and offer even more variety. Note that all shapes are also available on a custom basis in bi-color and tri-color blends for greater eye appeal in a dish.

Bows & Special Shapes

Pizza Shapes

Small Cartwheels

Medium Cartwheels

Cartwheels

Medium Farfalle

Small Egg Bow

Orecchiette

Large Farfalle

Large Egg Bow

Medium Bow

Manicotti

Jumbo Shells

Choose a Zerega specialty shape to stand out on the crowded supermarket shelf or in the freezer section. We offer a wide range of bow ties including square cut farfalle to round edged bowties. Pizza shaped pasta, a Zerega creation, competes with cartwheels for kids' meals and family-style casseroles.

Egg Noodles

1/16" Noodle

1/8" Noodle

3/16" Noodle

1/4" Noodle

3/8" Noodle

1/2" Noodle

3/8" Curly Noodle

3/16" Ridged Noodle

Spaetzle

5/64" Noodle

Fine Noodle

Square Cut Noodle

Medium Noodle

Wide Noodle

Extra Wide Noodle

In addition to the extrusion method of making curly or straight egg noodles, Zerega also forms noodles the old fashioned way using a rolled sheet. Sheeted noodles allow complete control over length, width and thickness. All Zerega noodles may be adjusted in length from 1/2" to 4".

Long Goods

Linguine

3/16" Fettuccine

Spinach Fettuccine

Fettuccine

Tagliatelle

Angel Hair

Vermicelli

Thin Spaghetti

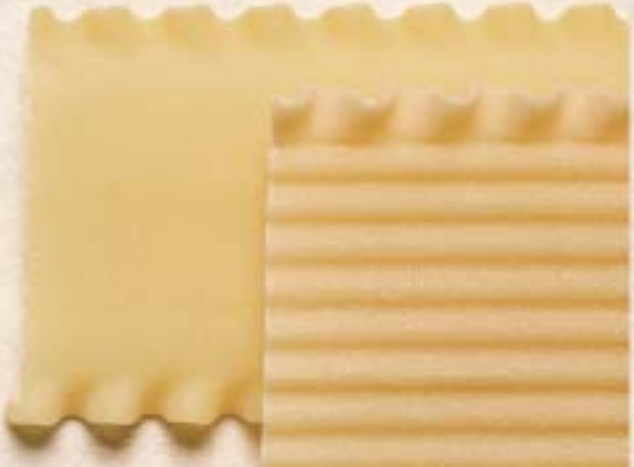
Spaghetti

Linguine Fini

Short Spaghetti

Short Linguine

Short Fettuccine



Lasagne

Ribbed Lasagne

Long goods remain a very popular pasta category. Traditional 10" pastas are a natural choice, and Zerega's 2" or 5" lengths meet specific processing and packaging needs. Standard long lasagne fills foodservice trays, while our short-cut lasagne is ideal for individual, portion-controlled servings.

Special Use Shapes

Quick Cook Shell

Quick Cook 5/8" Shell

Quick Cook Penne

Thin Wall Mafalda

Quick Cook Spiral

Thin Curly Macaroni

Thin Wall Fusilli

Thin Wall Elbow

Quick Cook Elbow

Thin Wall Elbow Spaghetti

Orzo

Large Orzo

Toasted Melon Seed Orzo

Toasted Orzo

1/2" Cut Vermicelli

Toasted Vermicelli

These special pastas fill unique product requirements. Zerega's quick cook pastas are thin walled, designed for use in microwave applications. Our orzo and vermicelli, available plain or toasted, are great choices for packaged rice mixes.

How to improve your pasta

Something as simple as choosing a new pasta shape can greatly improve the look and taste of your product. With over 200 pastas to choose from and the ability to custom manufacture any shape imaginable, Zerega offers more variety than any other pasta company in North America. Freedom of choice is the key benefit we offer food processors and food service operators.

Zerega's major focus is on the needs of food processors and restaurants. Unlike retail pasta companies, even our standard shapes are designed to withstand demanding processing environments. We carefully maintain our pasta dies and closely monitor production. Which means Zerega pasta doesn't just look good – it holds up and maintains its texture until used by the consumer.

An American Original

Antoine Zerega

Zerega was founded in Brooklyn, NY in 1848 by a French émigré, Antoine Zerega. Our original plant on the Brooklyn waterfront was America's first pastamaking facility. Today Zerega is managed by the fifth generation of the Zerega-Vermylen family, Antoine's great, great grandchildren.

For over 150 years Zerega has focused solely on making high quality pasta for food processors, restaurants and consumers. We look forward to helping you meet your pasta needs. Contact us today at ***www.zerega.com*** *for more information.*

Long Goods Production

Short Goods Extruder and Dryer