





The combination of pasta with a variety of sauces and condiments creates a unique and delicious taste. Normak Trading Company is one of the largest companies in producing hygienic and healthy pasta and spaghetti in the Middle East. Noormak Trading Company does not use harmful and chemical materials and uses tomatoes for red color, spinach for green color and yolk for yellow color.



Stringy spaghetti:

This type of spaghetti with 25 cm length is very popular in the world. Stringy spaghetti is one of the most delicious and common types of spaghetti. The diameter of its strings includes 1.2, 1.4, 1.5, 1.7 and so on. It is very tasty due to combination of minced meat and tomato-based sauces. Storage conditions: It can be stored for 18 to 24 months in dry and cool places, far from direct sunlight.



Pasta

Bucatini: Bucatini is recognized as perciatelli which are thick with a hole running through the center. Its long strings are produced in different sizes and are usually prepared with a variety of local sauces. The cooking time is 9 to 13 minutes.

Cannelloni: It is bigger than bucatini, both sides are flat and filled with sauses and ingrediens.

Farfalle: farfalle is a type of pasta commonly known as bow-tie or butterfly pasta. A larger variation of farfalle is known as farfalloni, while the smaller version is called farfalline.



Fettuccine: Flat and thick pasta known as little ribbon. Fettuccine is about 6.6 mm wide. It has a very pleasant and delicious taste with a variety of creamy sauces, thick meat and vegetable sauces. Cooking time is about 15 minutes.

Elbow: It is short and semicircular pasta with slight curve. It can be mixed with vegetables and meat sauses and tastes very delicious.

Fusilli pasta: fusilli is a long, thick, spiral pasta and looks like a 1.5 to 12-inch spring. It is Combined with a variety of sauces used in soups, salads and casseroles.



Conchiglie: It is known as Shell or seashell pasta in large and small sizes. All cheese, cream or tomato-based sauces make a great combination with this pasta to taste delicious.

Campanelle: it is a type of pasta which is shaped like a cone with a ruffled edge or a bell-like flower with variety of meat sauces, vegetables with a delicious taste. It is also used with cheesy sauses.

Anelli: Anelli are small, thin, rings of pasta. They are generally used for soups and pasta salads. A smaller version of anelli is anellini which is about one-quarter.



Ditalini: Ditalini is a type of pasta that is shaped like small tubes in small sizes with grooves. The biggest size of this type of pasta is called Ditaly.

Penne: This type of pasta is tube-shaped with 2-3 cm length and grooves. Both sides are cut diagonally and can be used with a variety of meat sauces, vegetables and dairy-based sauces.

Rotelle (Rotelli) pasta: It looks like wheels with spokes. They are usually called wagon wheels which are very popular around the world.



Acini di pepe: It is one of the smallest types of pasta that is the same as pepper seeds used in soups and salads.

Packaging:

They are packaged in 500- and 900-gram packages.



Lasagna: It is a very tasty and delicious food that is made from multiple layers of flat sheet pasta. Each of these layers is filled with meat ingredients, fragrant vegetables, bell peppers, special sauces. A layer of pizza cheese on this food creates a unique and memorable taste. This type of food is an important and rich source of carbohydrate that provides the energy needed for daily activities.

Packaging:

They are offered in 250 g, 300 g, 450 g and 500 g packages.



Noodles: Noodle is a type of food made from unleavened dough in various forms such as wavy, tubular, long strips and shells. Noodles are prepared in two ways: either boiled in water with salt and oil, or fried in a pan. The cooking time is about 3 to 5 minutes.

Noodles in different flavors:

- Meat noodles
- Mushroom and meat noodles
- Mushroom and cheese
- Chicken noodles
- Tomato noodles
- Vegetable noodles

Packaging:

All products are packaged wholesale in bags of 20 kg and more, also pasta packages are mainly placed in 8 kg or 10 kg cardboard boxes, which contain 20 to 30 packages of pasta in each cardboard boxes.

