

Case Study: ITALPASTA



The Company:

Italpasta was founded in 1989 and became one of the leading pasta manufacturers in the industry within 10 years.

Italpasta produces a wide variety of pasta products in global markets, including Canada, United States, the Caribbean, Philippines, Asia and Israel.

Italpasta uses only 100 per cent pure durum semolina purchased from highly specialized Canadian durum wheat millers. It is the combination of high quality semolina and modern Italian technology that ensures high quality pasta.

Prior to undertaking any water reducing measures Italpasta used an average of 215 m³ per day of water.

Water Savings Solutions: Installed New Vacuum Pump System

Italpasta replaced its water-cooled vacuum pumps with an oil lubricated central vacuum pump system. This vacuum pump system has the following added benefits: increased productivity, reduced noise levels and heat load and freed up floor space.

Economic Benefits:

\$65,963 annually based on water reducing measures, plus a one-time Peel rebate of \$36,000, which reduces the payback period to 1.4 years

Water Savings:

52,560 m³ of water annually or 144 m³ per day

Water Reducing Measures	Cost of Implementation	Cost Savings (Rebate)	Water Savings (L/day)	Annual Savings
Vacuum Pump System	\$126,666	\$36,000	144,000	\$65,963

Italpasta Limited started this project by means of replacing an old inefficient system with a new system that would guarantee a more environmentally friendly operation. We would like to thank the Region of Peel for providing such an incentive along with technical support from Veritec that demonstrated immediate results within the first month.

Riccardo Bordignon, Plant Manager

Consulting services provided by

