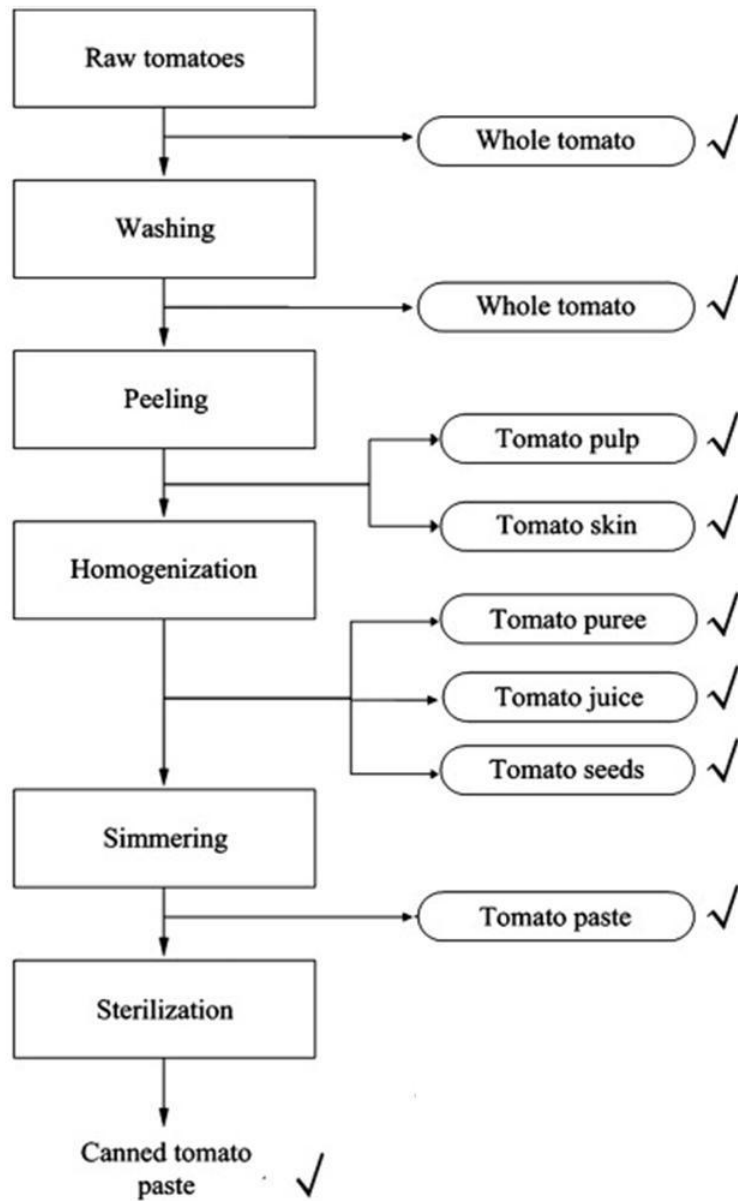
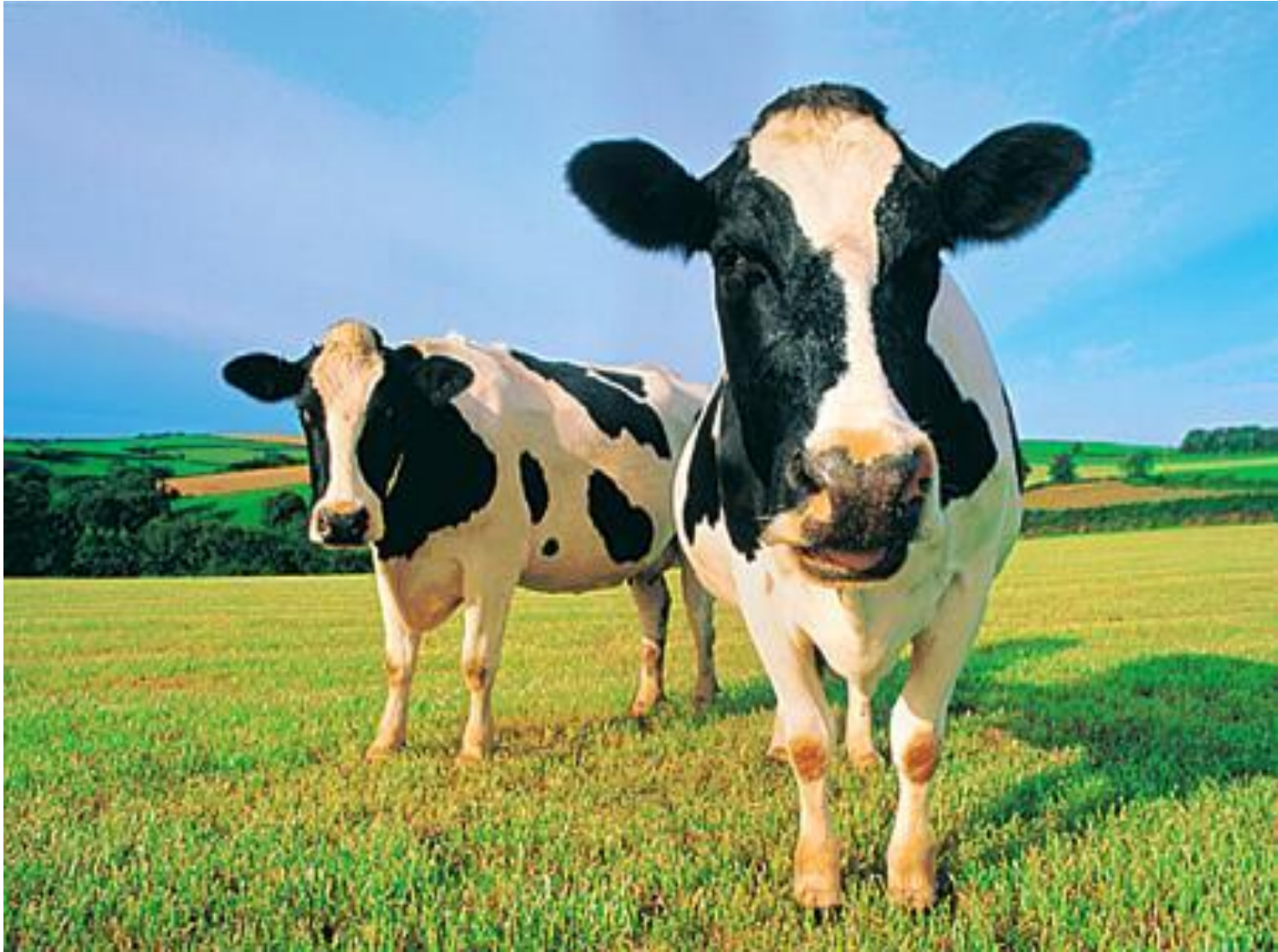


Tomato paste process





California Milk Cows



Cargo Ship



Truck



Stop&Shop®



Dave's
Fresh marketplace

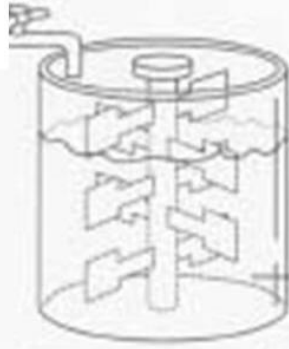
shaw's™



Airplane

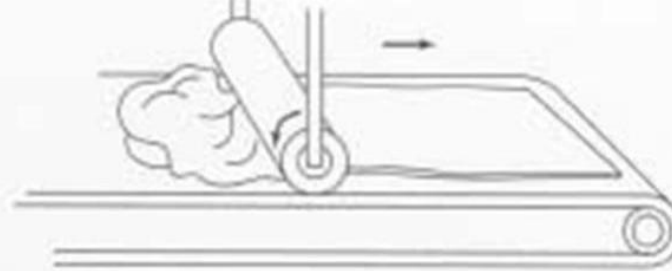
Process of making pasta!

Warm
Water

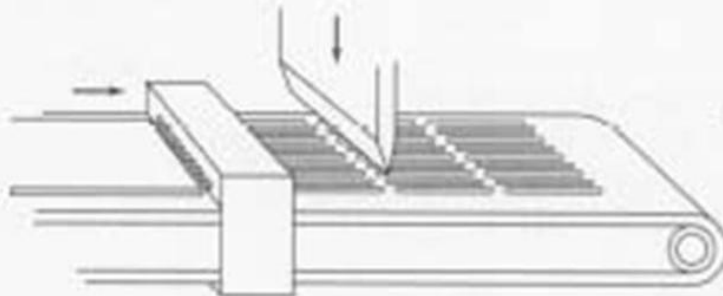


Wheat
flour

Warm water is mixed with wheat flour and kneaded into a lumpy consistency. Flavoring and colorings may also be added here.



On the laminator, large cylinders press the dough mixture into sheets



The dough is pressed through holes of different diameters for different pasta types like spaghetti and fettuccine. A cutting machine then cuts the pasta into lengths of about 10 inches.



The dough
Then passes
through a
steamer to kill
any bacteria





Swiss Wheat Farm



Local Tomato Farm



← Milk is pasteurized.

↓ Milk is left to coagulate-- it will form into curds and whey.



← The whey is drained leaving the curds. Then it is molded and left to ripen and age.