

# ORO PURO RISERVA

Superior Quality Professional Flours

100% Certified Emilian Wheat  
**STONE-GROUND FLOURS**



**MOLINO SUL CLITUNNO**

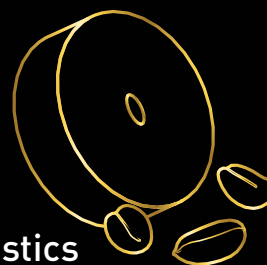


**ORO PURO** is a range of professional flours with  
UNI EN ISO 22005 certified supply chain

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- only selected Emilian wheats
- stone-ground in purity
- unique and inimitable characteristics
- rich in fibre
- without additives, enzymes, GMOs



**ORO PURO RISERVA** is the result of a partnership  
between two strong lands, Umbria and Emilia, united  
by love for nature and a passion for good things...  
genuine ones, those that come from the heart.

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# ORO PURO RISERVA

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**Medium-high protein flour, ideal for all productions requiring medium/long leavening doughs at a controlled temperature.** Excellent both in pastry, for making croissants and leavened goods, and in pizzerias for making medium- and long-rising doughs.

# THE EXCELLENCE OF



**Semi wholemeal flour suitable for all pizza, bakery and pastry doughs.**

Type 1 flour is a perfect compromise between the genuineness of wholemeal flours and the stability of results typical of type 00 flours.

# STONE-GROUND FLOURS



**Wholemeal flour for pizza, bakeries and pastries.**

This flour makes it possible to produce highly healthy products,  
rich in fibre and mineral salts.



The quality of a flour is the result of what has been grown and, for this reason, the human factor is of fundamental importance. The farmer knows soil and climate and therefore decides which are the best varieties of wheat to sow. The quality of the flours we use depends on them and we have the burden and the honour of making excellent products.

**MOLINO** sul CLITUNNO

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