

Flours & Semolina
Catalogue
2024



**MOLINO
BONGERMINO**

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The Company

Molino Bonghermino is a **handcraft company** specialised in the milling of different cereals. Its production philosophy focuses on **traceability** and **sustainability** of products, as demonstrated by its certifications:

- **EU-Organic certification** for organic flours
- **ISO 22005:2007 - Traceability in feed and food chain** for semolina.

The company launched the project "**Filiera Punto Zero**" equipped with a Blockchain platform on which the consumer can trace all the steps of the supply chain.

The Range

Molino Bonghermino's range meets the needs of several distribution channels and it is divided into 2 lines:

1. **Consumer line:** 49 Skus for retail stores;
2. **Professional line:** 48 Skus for the Ho.Re.Ca channel.

In each line, **flours are subdivided into 5 categories** according to their milling process:

1. *classic flours;*
2. *organic flours;*
3. *stone-milled flours;*
4. *organic stone milled flours;*
5. *special flours.*

Each category has specific flours according to their intended use: **bread, pasta, pastry and pizza.**

Classic flours

Flours and semolina obtained by milling selected high quality cereals for bakery experts and consumers.

Bread and Bakery

Remilled durum wheat semolina

Fine-grained Semolina characterized by its typical yellow color. Obtained by milling the best Italian durum wheat varieties. Suitable for bakery goods such as bread and focacce.

Consumer line



1 Kg - SKU:RIM001



3 Kg - SKU: RIM003

Professional line



25Kg - SKU: RIM025

ISO 22005:2007 "Traceability in feed and food chain"



Filiera Punto Zero - Full traceability in blockchain



Bread and Bakery

Remilled durum wheat semolina "Senatore Cappelli"

"Senatore Cappelli" is an ancient and fine variety of durum wheat that has not been modified by the modern genetic manipulation techniques. It is low-gluten and therefore highly tolerable according to experts. This variety is milled grain by grain to retain all its properties and to obtain a smooth remilled semolina.

Consumer line



1 Kg - SKU: 0052



3 Kg - SKU: 0055

Professional line



25Kg - SKU: 0051

ISO 22005:2007 "Traceability in feed and food chain"



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Bread and Bakery

Durum wheat semolato

Durum wheat Semolato has more fibre, vitamins and mineral salts than durum wheat semolina. It has also a lower glycemic index because it contains complex carbohydrates.

Consumer line



1 Kg - SKU: SET001



3 Kg - SKU: SET003

Professional line



25Kg - SKU: SET025

ISO 22005:2007 "Traceability in feed and food chain"



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Pasta

Durum wheat semolina

Coarse-grained and uniformly sized semolina characterized by its typical deep yellow color. Obtained by a low-extraction milling and extracted directly from the durum wheat kernel. Suitable for pasta.

Consumer line



1 Kg - SKU: SEM001



3 Kg - SKU: SEM003

Professional line



25Kg - SKU: SEM025

ISO 22005:2007 "Traceability in feed and food chain"



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Pastry

Soft wheat flour type 2

This flour has some of the properties of the whole wheat flour because nutritionally it has fibre and part of the wheat germ, which has a lot of vitamin E, mono- and polyunsaturated fats.

Consumer line



1Kg - SKU: TIPO21



3Kg - SKU: TIPO23

Professional line



25Kg - SKU: TIPO225

Pastry

Soft wheat flour type 1

This flour has some of the properties of both refined and wholemeal flour. The milling process aims to retain part of the bran for a higher fibre content than in flour type 00.

Consumer line



1 Kg - SKU: TIPO11



3 Kg -SKU: TIPO13

Professional line



25Kg - SKU: TIPO125

Pastry

Soft wheat flour type 0 - Confectionery

Obtained by milling soft wheat varieties, suitable for confectionery. This flour is perfect for cream, cookies, shortcrust pastry and baked goods prepared using the straight dough method.

Consumer line



1 Kg - SKU: DOLCI1



3 Kg - SKU: DOLCI3

Professional line



25Kg - SKU: B.BISCOTTO

Pastry

Soft wheat flour type 00 - Long Leavening

Made by mixing soft wheat varieties with a high protein content. Suitable for long leavening baked goods (more than 12 hours), for pre-ferment doughs such as the sourdough and biga and for long rising confectionery such as the famous italian Panettone.

Consumer line



1 Kg - SKU: MAN001



3 Kg - SKU: MAN003

Pastry

Soft wheat flour type 00

Obtained by milling italian soft wheat, carachterized by a low ash content. Suitable for confectionery and baked goods.

Consumer line



1 Kg - SKU: FGT001



3 Kg - SKU: FGT003

Pastry

Wholemeal soft wheat flour

Obtained by stone-milling to retain all the intrinsic properties of the wheat, naturally rich in fibre.

Consumer line



1 Kg - SKU: INT001



3 Kg - SKU: INT003

Professional line



25Kg - SKU: 0027

Filiera Punto Zero - Full traceability in blockchain



Pizza

Soft wheat flour type 0 - Pizza

Strength flour obtained by blending of soft wheat varieties. Suitable for direct and indirect doughs with medium term leavening

Consumer line



1 Kg - SKU: PIZZA1



3 Kg - SKU: PIZZA3

Filiera Punto Zero - Full traceability in blockchain



Organic flours

Flours and semolina obtained by milling organic cereals grown with the respect of the environment and according to the regulations of organic and sustainable agriculture.

Bread and Bakery

Organic durum wheat remilled semolina

Obtained by milling the best varieties of italian organic durum wheat. It has the typical yellow color and is uniformly fine-grained.

Consumer line



500g - SKU: 0084

Professional line



3 Kg - SKU: 0384



25Kg - SKU: 0081

ISO 22005:2007 "Traceability in feed and food chain"



Filiera Punto Zero - Full traceability in blockchain



Bread and Bakery

Organic durum wheat remilled semolina "Senatore Cappelli"

The ancient durum wheat variety "Senatore Cappelli" is milled grain by grain to retain all its properties and to obtain a smooth remilled semolina which is low-gluten and easy to digest.

Consumer line



500 g - SKU: 0086

Professional line



3 Kg - SKU: 0386



25Kg - SKU: 0102

ISO 22005:2007 "Traceability in feed and food chain"

Filiera Punto Zero - Full traceability in blockchain



Pasta

Organic durum wheat semolina "Senatore Cappelli"

"Senatore Cappelli" is an ancient durum wheat variety. This flour is obtained by a traditional low extraction milling process and extracted directly from the durum wheat kernel therefore it's easy to digest.

Consumer line



500g - SKU: 0087

Professional line



3 Kg -SKU: 0387



25Kg - SKU: 0100

ISO 22005:2007 "Traceability in feed and food chain"

Filiera Punto Zero - Full traceability in blockchain



Pasta

Organic durum wheat semolina

High-quality semolina made from the best Italian durum wheat varieties and obtained by a low-extraction milling process, which enhances the qualities of the wheat. It has a typical intense yellow colour and is uniformly coarse-grained.

Consumer line



500g - SKU: 0085

Professional line



3 Kg - SKU: 0385



25Kg - SKU: 0096

ISO 22005:2007 "Traceability in feed and food chain"

Filiera Punto Zero - Full traceability in blockchain



Pastry

Organic soft wheat Maiorca flour

“Maiorca” is an ancient and fine variety that has been cultivated for centuries in Apulia, Basilicata and Sicily. By milling its typical white grain it is possible to obtain a soft, low-gluten, easily digestible flour with healthy nutritional and organoleptic properties. In the old recipes for desserts the term “Maiorca” was used to refer to the best soft wheat flour.

Consumer line



500g - SKU: 0203

Professional line



3 Kg - SKU: 3203



25Kg - SKU: 0201

Filiera Punto Zero - Full traceability in blockchain

Organic Certification



Stone milled flours

Not reconstituted wholemeal flours and semolina, obtained by stone milling to retain all the intrinsic properties of the grain. Slowly milled to keep the fibre, mineral salt and vitamin content unaltered.

Bread and Bakery

Stone milled wholemeal durum wheat semolina

Obtained by stone-milling to retain the wheat germ. It has a high fibre and vitamin content. Suitable for pasta and bakery goods.

***Also suitable for Pasta**

Consumer line



1 Kg - SKU: SINT01

Professional line



3Kg - SKU: SINT03



25Kg - SKU: 0024

ISO 22005:2007 "Traceability in feed and food chain"



Filiera Punto Zero - Full traceability in blockchain



Pasta

Stone milled burnt wheat flour

The durum wheat is toasted in a temperature – controlled process to prevent damage to the wheat proteins and then stone milled. This flour has a unique color and smell and it gives dishes a strong taste reminiscent of almonds, hazelnut and toasted coffee. Suitable for sweet and savoury dishes.

***Also suitable for Bread, Pastry and Pizza**

Consumer line



500g - SKU: 0075

Professional line



3 Kg - SKU: 0375



25Kg - SKU: 0080

ISO 22005:2007 "Traceability in feed and food chain"



Filiera Punto Zero - Full traceability in blockchain

Pastry

Stone milled rice flour

Made only from italian rice. This fine-grained flour has a unique white color and a silky texture. Suitable for sweet and savoury bakery goods.

Consumer line



500g - SKU: 0070

Professional line



3 Kg - SKU: 0370

Pastry

Stone milled chickpeas flour

Made only from italian chickpeas. This flour has a low glycemic index and high salt minerals content such as iron, calcium and phosphorus and it is rich in vitamin E, C and B.

Consumer line



500g - SKU: 0073

Professional line



3 Kg - SKU: 0373

Organic stone milled flours

Flours and semolina obtained by the stone milling of selected organic cereals.

Bread and Bakery

Stone milled organic wholemeal semolina "Senatore Cappelli"

"Senatore Cappelli" is an ancient durum wheat variety. The stone milling process keeps all its organoleptic and nutritional properties unaltered, retaining the wheat germ. Suitable for wholemeal pasta and bakery goods

***Also suitable for Pasta**

Consumer line



500g - SKU: 0110

Professional line



3 Kg - SKU: 3110



25Kg - SKU: 0111

ISO 22005:2007 "Traceability in feed and food chain"



Filiera Punto Zero - Full traceability in blockchain



Pasta

Stone milled organic spelt flour

Made from italian spelt (dicoccum variety) that is stone-milled after a careful hulling process. Suitable for sweet and savoury bakery goods.

***Also suitable for Bread**

Consumer line



500g - SKU: 0034

Professional line



3 Kg - SKU: 0334



25Kg - SKU: 0033

Organic certification



Pastry

Stone milled organic oat flakes flour

Made only from italian oat, which is one of the seven most widely grown cereals in the world. Oat flour is high-energy and has a high fibre and protein content.

Consumer line



500 g - SKU: 0071

Professional line



3 Kg - SKU: 0371



25 Kg - SKU: 0076

Filiera Punto Zero - Full traceability in blockchain

Organic certification



Pastry

Stone milled organic buckwheat flour

Buckwheat is a pseudo-cereal. This flour is naturally glutenfree and has a high protein and fibre content. It is rich in essential amino acids and antioxidants.

Consumer line



500g - SKU: 0062

Professional line



3 Kg -SKU: 0362



25 Kg - SKU: 0064

Organic certification



Pastry

Stone milled organic wholemeal rye flour

Made only from Italian rye that is stone milled after a careful hulling process. Suitable for bakery goods and for mixing with other flours

Consumer line



500g - SKU: 0042

Professional line



3 Kg - SKU: 0342



25Kg - SKU: 0040

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Organic certification



Special flours

Flours obtained by milling ancient cereals mixed with fine ingredients.

Pizza

Multigrain flour with cereals and seeds

Made by mixing four stone milled wholemeal flours (oat, barley, spelt and rye) with soft wheat flour type 0, sesame seeds, linseeds and sunflower seeds. The multigrain flour has a high fibre, vitamin and protein content and a pleasant taste. Suitable for all bakery goods.

***Also suitable for: bread, pasta, confectionery**

Consumer line



500g - SKU: 0049

Professional line



3 Kg - SKU: 0349



25Kg - SKU: 0119

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