



Molino Tirelli M.R.M.

Index

- Presentation
- Analysis
- Products
- Contacts

"A CENTURY OF EXPERIENCE TO GUARANTEE QUALITY TRACEABILITY AND SAFETY ."

In the heart of the Val Tidone, the M.R.M. Srl Mill, has been operating since 1848, specializing in the wheat grinding sector.

We maintain love and commitment to create products with quality and authenticity characteristics.

Analysis

- Our company has in place a corporate self-control system developed according to the H.A.C.C.P.
- In our laboratory all wheat are analyzed before unloading and all flours before distribution.
- The wheat is subjected to analysis such as:
 - microtoxins, humidity, specific weight, proteins
- Our flours are subjected to daily analysis in our laboratory and periodic in the external laboratory.

Products

Our products are suitable for different bakery processes and they are differentiated by different color each.

Flours are differentiated on the basis of protein quality and W.

JOKER GOLD

Type "00" soft wheat flour

High protein content.

Ideal for preparing of long leavening doughs,

Brioche pan cake and cake.

W 440-480

25 kg bag



GOLD

Type "00" soft wheat flour

High protein content.

Ideal for long leavening goughs, washers, Brioches, pan cake and cake.

W 380-420

25 Kg bag



BLUE

Type "00" soft wheat flour

Flour with a good protein content and high Elasticity.

Ideal for the preparation of leavened dough, bread, leavened desserts, pizze and focacce.

W 315-350

Bag of 1 kg, 5 kg e 25 kg.



GREEN

Type "00" soft wheat flour.

Flour with a moderate protein that gives the final

Product friability and development

Suitable for medium leavening (6-8 hours) like

Bread, pizza and focaccia home made, puff pastry and
desserts.

W 250-300

25 kg bag



VIOLET

Type "00" soft wheat flour

Flour with high elasticity.

Ideal for preparing fast leavened and simple

Pastries such as pies, pastry and sponge cake.

W 220-250

25 kg bag



RED

Type "0" soft wheat flour

Ideal for the preparation of pizza.

It corresponds to "BLUE" flour.

Less refined flour, with higher ashes content.

W 315-350

Bag of 25, 5 e 1 Kg.



HAVANA

Type "0" soft wheat flour

Basic flour, suitable for direct bread making,

Fast leavening such as bread sticks and crackers.

W 160-180

25 kg bag



TYPE 1

Type "1" soft wheat flour

Flour with higher fiber content.

Suitable for bread making and the preparation of pizza and focaccia.

25 kg bag.

TYPE 2

Type "2" soft wheat flour

Flour with higher fiber content than type "1".

Suitable for bread making and the preparation of pizza and focaccia.

25 kg bag.

WHOLEMEAL

Sholemeal type soft wheat flour.

This flour has a higher mineral and fiber content than type "2".

It's characterized by the production of products with more pronounced aromas and flavors.

Bag of 25 e 1 kg



GRANITE

Professional granulate suitable to be used both for food preparations (fresch pasta, gnocchi and desserts) and as a dusting.

25 kg bag

GRANITE

Professional granulate suitable to be used both for food preparations (fresch pasta, gnocchi and desserts) and as a dusting.

25 kg bag

EXTRACTION FLOUR

Type "00" soft wheat flour

Refined flour ideal for the production of fresh pasta.

It doesn't turn gray. It's obtained from the extraction process of the innermost part of the grain.

25 kg bag.

Flour produced by booking.

CONTACT

Office phone +39 0523 860012

Fax +39 0523860058

e-mail info@molinomrm.it

Website [SITES.GOOGLE.COM/VIEW/MOLINO-MRM](https://sites.google.com/view/molino-mrm)