



FARINE. DAL 1803.



PROFILE



OUR HISTORY



NUMBERS



PRODUCT

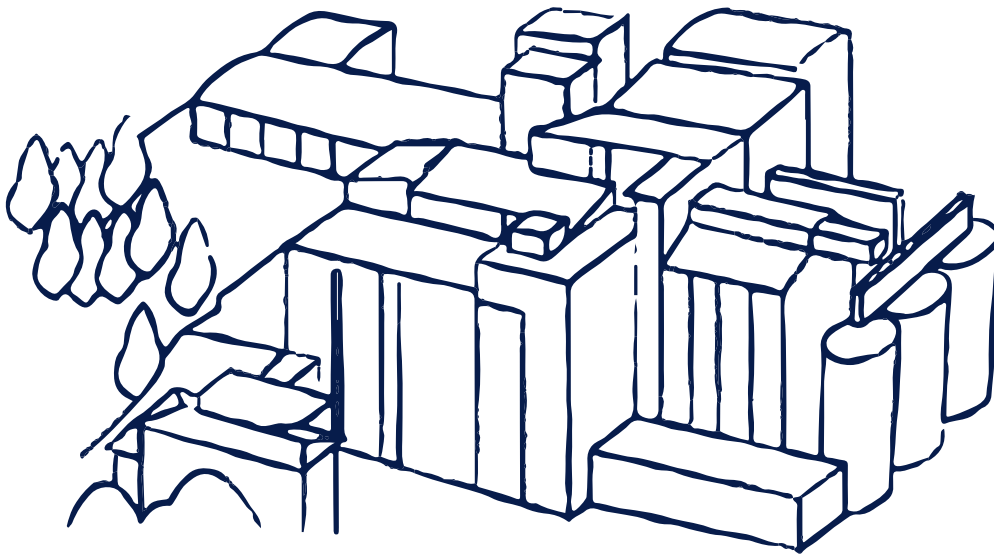
With over 200 years of history, Molino Pagani is one of the most solid milling companies in Italy.

Since its foundation, it decided to work in the sign of innovation and respecting the traditions.

The choice of raw materials, the use of high selected grains and the sustainability are just some of many Company's strengths.

The Company has always been attentive to the use of modern and avant-garde technologies in order to keep high standards of quality, thanks to the stable control and close cooperation between the production departments and a highly experienced internal laboratory.

PROFILE





There's no need to use a thousand words to tell the story of Molino Pagani. Since the foundation by Pagani family in 1803 until the current leadership of Giambattista Pagani and his sons Beppe and Davide, seven generations have led the Company, keeping the milling tradition alive in the territory. Since the first rolling mills to the computerisation, since the first truck to the creation of the internal analysis laboratory, through the acquisition of Molino Bona and the creation of the School, where the art of baking is taught by expert bakers, each step contributed to turn Molino Pagani into the biggest Milling Company of Lombardy Region, in Northern Italy.



OUR HISTORY

550

Tons of grain milled each day by the Company, 24/7.

SETTE

7 are the generations who have led the Company since 1803.

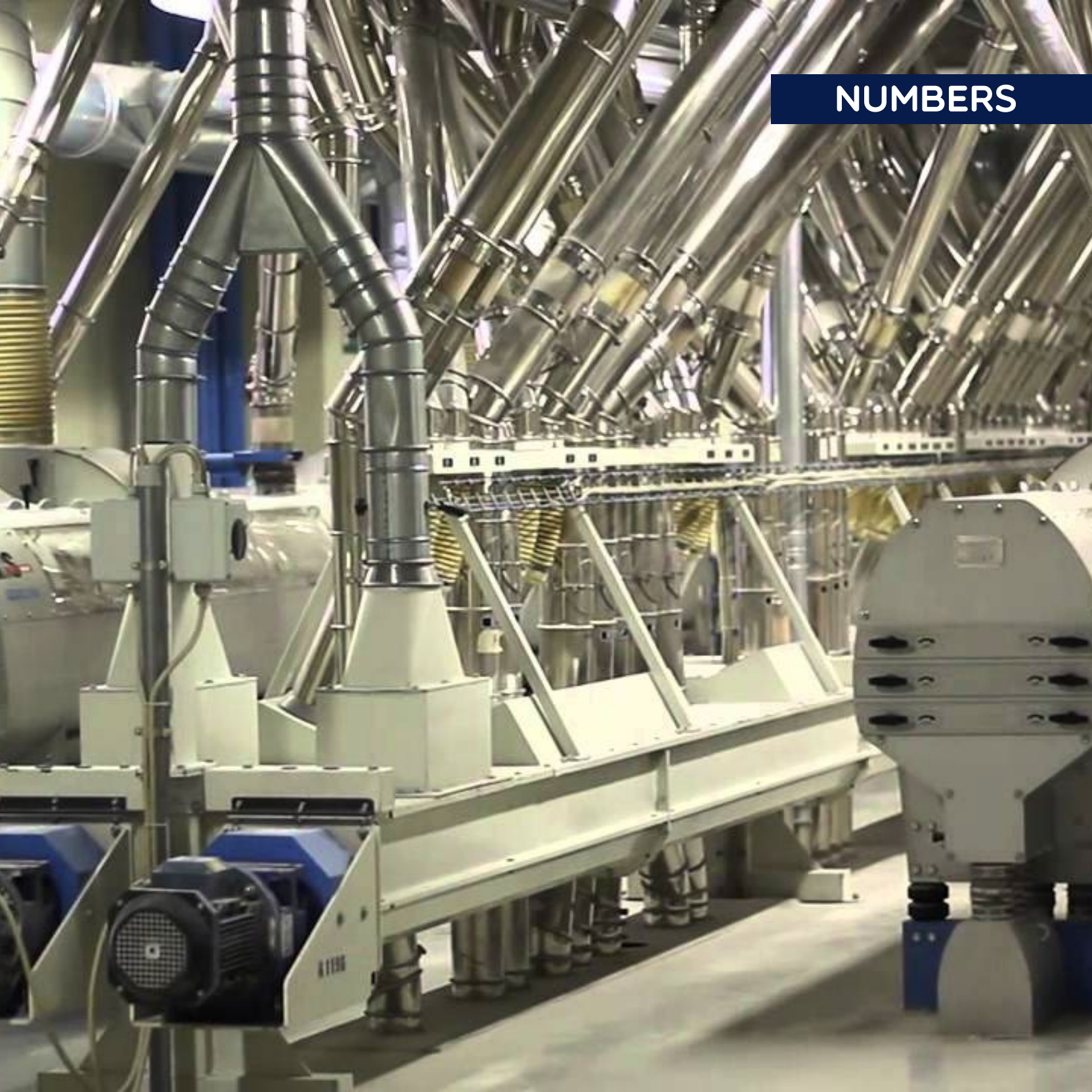
SESSANTACINQUE

65 people are involved in the everyday activities of the company.

DUECENTOQUINDICI

215 are the years of history of Molino Pagani since its foundation in 1803.

NUMBERS



Molino Pagani offers different product lines, for bread, pizza, pastry, pasta factories and all productions that involve the use of flour. The wide range includes also a line of adjuvants and improvers. High quality standards are guaranteed daily, by the controls of our analysis laboratory and by all the achieved certifications.

UNI EN ISO 9001:2015



SISTEMA DI GESTIONE
QUALITÀ CERTIFICATO

UNI EN ISO 22005:2008



RINTRACCIABILITÀ NELLE
FILIERE AGROALIMENTARI

UNI EN ISO 22000:2005



SISTEMA DI GESTIONE
PER LA SICUREZZA
ALIMENTARE CERTIFICATO



PRODUCT



CLASSIC

Starting from an accurate selection of grains of the best Italian and foreign suppliers, Molino Pagani produces a complete range of balanced flours for all the needs of the professional market.



WHEAT FLOUR

PRODUCT





The 1803 has all the characteristics of the original Molino Pagani stone milled flour, with premium selected grain.



PRODUCT



EXACTA

It is the perfect flours line for pastry, pasta and pizza, and an organic flour.
In this line, every professional will find the perfect product for their preparations.



PIZZA



PASTA



PASTRY



BIO

PRODUCT



ECOGRAN

A complete line of blends for baking that ensure maximum results for every kind of dough.



PRODUCT



INTEGRALE

Flour rich in fibre that can be used for all processes, to meet consumer demands.



PRODUCT



SEMOLA

Molino Pagani looks for the best durum wheat all over the Country to obtain its groats and regrinds, selecting the highest quality products to make the perfect products for the professional market.



RED REGRIND



YELLOW REGRIND



PURPLE GROAT

PRODUCT



MOLINO BONA

A line of flour dedicated to artisans,
prepared using the historic blends of
Molino Bona.



PRODUCT



CLASSIC

La 1803
MACINATA A PIETRA
DA MOLINO FAGANI

EXACTA

ECOGRAN

INTEGRALE

SEMOLA

MOLINO BONA



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