


*Since 1959, Flour for bakery, pastry
and fresh pasta.*



Originally born as a traditional water mill, Molino Stenca has been a landmark for over sixty years and four generations in the field of soft wheat milling to produce edible flour, as well as to extract zootechnical by-products.



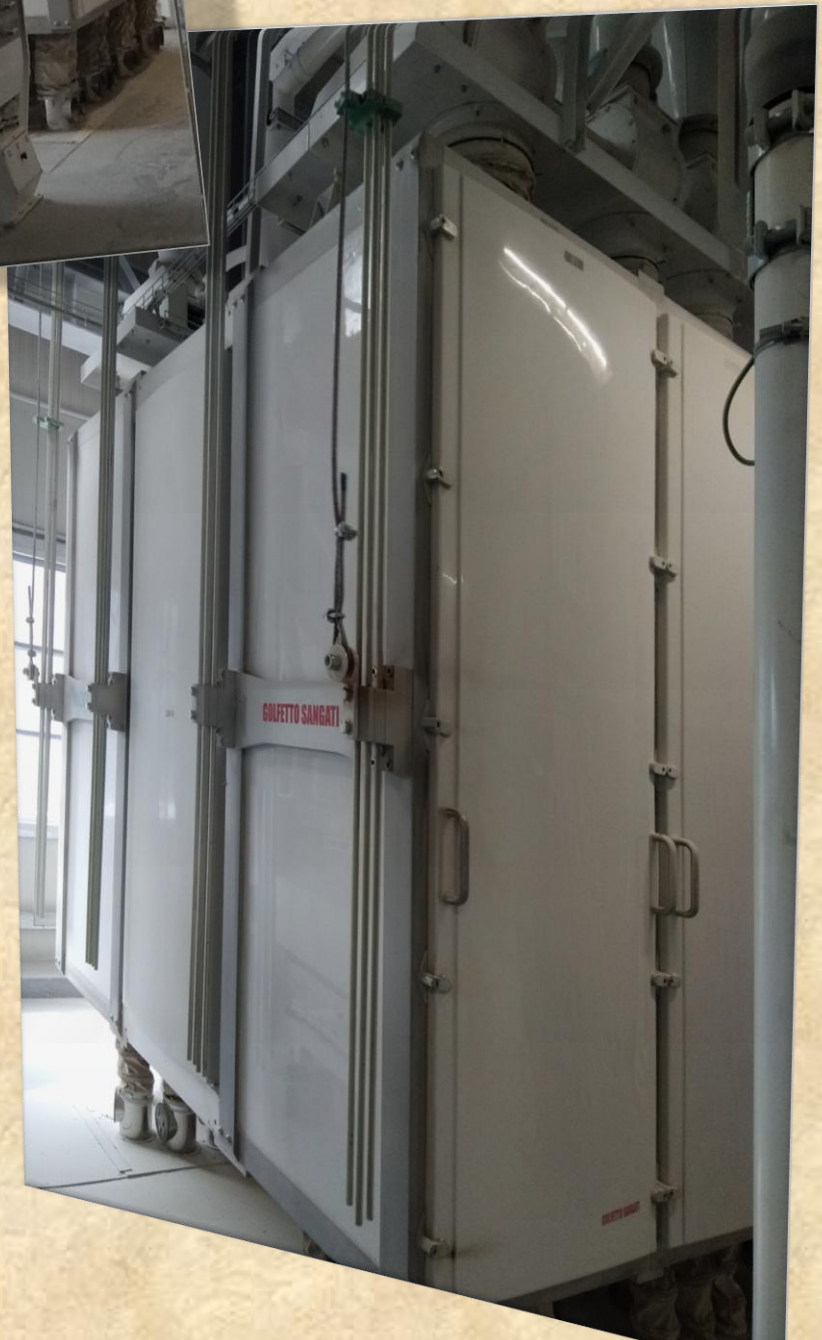
Renewed in 2018 with an
advanced and forefront technology,
the mill widens its production to
provide their clients with higher variety,
choice and quality flours



We produce different kinds
of high quality flour,
carefully selecting
our suppliers.



Both raw materials
and finished products
are tested in our
internal laboratory
to provide our clients
with the best products.



FLOUR type "00"

Flour extracted from grinding and sieving tender grain, freed from any external substances and impurities.

Especially used for direct doughs with short rest times, such as low-rise bread, breadsticks, biscuits and both fresh and dry pastry.

W	150-180
P/L	0,45-0,55
Protein	11,0%
Gluten	8%
Ashes	0,55% max



FLOUR type "0"

Flour extracted from grinding and sieving tender grain, but less refined than the "00" type. It is found in between the "00" and the "1" types of flour, it absorbs higher amounts of water and it is richer of gluten. It is the ideal flour for any kind of processing, and especially bread-making.

W	150-180
P/L	0,45-0,55
Protein	11,0%
Gluten	8,5%
Ashes	0,65% max



FLOUR type "00" M

Flour extracted from grinding and sieving the best tender grain, with low proteic value, but that allows to obtain doughs which are elastic and able to be used in many different ways. It is perfect for low- and medium- rise doughs, such

W	210-260
P/L	0,45-0,60
Protein	12,2%
Gluten	10,3%
Ashes	0,55% max

as durum-wheat bread, tuscan bread, common bread, breadsticks, focaccias and pizzas with short fermenting and refreshment times.

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FLOUR type "00" M EXTRA

Flour extracted from grinding and sieving of the best tender, medium and strong grain seeds. Characterised by an exceptional proteic value, easiness of processing and high malleability. Thanks to the great hold

in rising and its versatility, it is perfect for focaccias and pizzas with medium fermenting times and as a basis for direct and semi-direct doughs for several baking products, such as durum-wheat bread, bread shapes like maggiolinis, mantovanis and baguettes, breadsticks, as well as a refreshment

on the chariot. It guarantees elastic doughs and light products.



W	250-290
P/L	0,45-0,60
Protein	13,5%
Gluten	11,0%
Ashes	0,55% max

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FLOUR type "00" P

Flour extracted from grinding and sieving the best tender grain seeds, selected for strength and proteic value. It is a well-balanced flour, highly versatile due to its malleability, elasticity, a good capacity to absorb water and an excellent hold in rising. It is ideal for direct and indirect doughs with medium and long rising times, such as

baguettes, sandwich bread, and maggiolinis, as well as for products requiring chariot processing and long fermenting times, and in pastry for both rising and not-rising dough.

W	300-330
P/L	0,40-0,60
Protein	14,0%
Gluten	12,0%
Ashes	0,55% max



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FLOUR type "00" S EXTRA

W	330-380	Flour extracted from
P/L	0,45-0,65	grinding and
Protein	14,8%	sieving the best
Gluten	12,2%	tender national
Ashes	0,55% max	and european
		grains
		selected for

strength and proteic value. It is the product of our Flour "P", rested and mtured. Ideal for direct long-rise doughs, such s panettone, baguettes, cornettos, and puff pastries.



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FLOUR type "00" CINQUECENTO

Flour extracted from grinding and sieving the best tender grains selected for their strength ad high proteic value. Thanks to its elasticity and great performances in development and pores, it guarantees stability and malleability to the dough. It is ideal for blown breads, such as ciabattas; and for the preparation of puff pastry priducts, croissants, brioches, and other confectionary products such as panettones.

W	400-500
P/L	0,50-0,65
Protein	15,0%
Gluten	13,0%
Ashes	0,55% max

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FARINA tipo "00" BISCOTTO

Flour extracted by grinding and sieving attentively selected tender grains. Thanks to the law gluten content, it allows the production of very soft confectionsry products, as well as crumbly pastries. It is especially recommended for producing biscuits, tarts, shortbreads, doughnuts, puff pastries and cakes.

W	180-200
P/L	0,45-0,55
Protein	11,5%
Gluten	8,5%
Ashes	0,55% max



Molino Stenca
Dal 1959
CORTEMILIA (CN) ITALY

FARINA DI GRANO TENERO
Soft Wheat Flour Farine de blé tendre

Tipo "00" | Strong White Flour | Farine Blanche 55
TIPO MANITOBA

5 kg

FLOUR type "00" MANITOBA

Flour extracted from grinding and sieving the best grains, characterised by a high proteic value. It is rich of gluten and proteins, it resists well to rising and with higher elasticity and extensibility. Thanks to all of these properties, it is ideal for doughs needing medium-long rising times with beer yeast, making the dough soft, elastic and highly rising. It can also be used as an adjuvant in pastry and in all baking products.

W	400-430
P/L	0,45-0,60
Protein	15,2%
Gluten	13,2%
Ashes	0,55% max

FLOUR type "00" FIOR DI PASTA

Flour extracted from grinding the best selected national tender grains, with particular attention to its colouring. With low quantities of ashes, no piercing, and especially a very white colour, this flour is perfect for high quality or not. For raviolis, tagliatelles and lasagna.



from grinding the best selected grains, with particular colouring. With low

W	190-220
P/L	0,30-0,50
Protein	11,5%
Gluten	7,5%
Ashes	0,40% max

fresh and egg dough, either filled example, this flour is good for

FLOUR type "00" GRANITO

Flour extracted from the best part of the grain seed, from selected and tender national and european grain. This flour is characterised by a slightly granulated and uniform grain size, and from a particularly light and non-pierced colour. It is ideal for all kinds of fresh dough (especially for trofie), and can be used both on its own or mixed with either durum wheat semolina or strong flours. This flour is also very good to be sprinkled in preparing breads and pizzas.

W	210-240
P/L	0,50-0,70
Protein	12,5%
Gluten	9,0%
Ashes	0,55% max

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FLOUR type "00" FOCACCIA

Flour extracted from grinding and sieving the best tender grain, with medium strength. This flour has been especially to obtain a balanced and dough, perfect for simple or filled focaccias, either round or square-shaped; just like other direct doughs with low- and medium-rise timings, which require high dough extensibility. Ideal especially for soft and savoury focaccias.

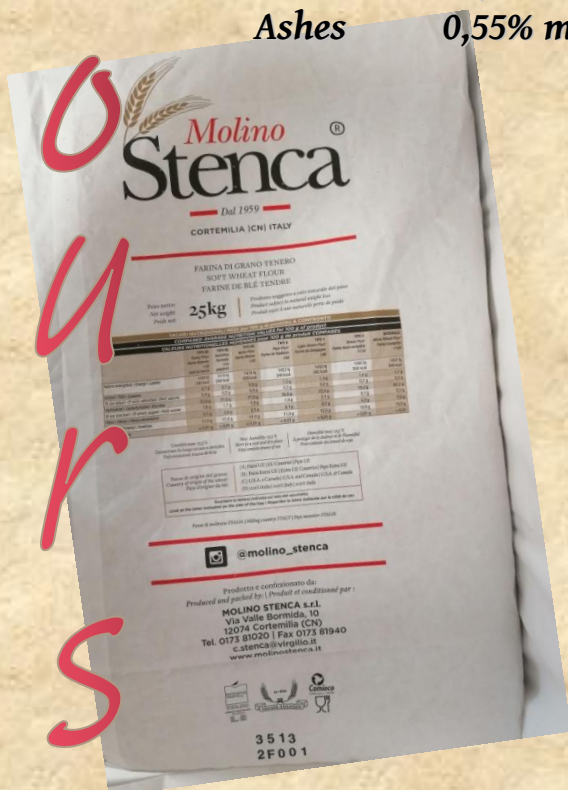
W	240-270	
P/L	0,35-0,50	
Protein	12,5%	reated
Gluten	10,5%	elastic
Ashes	0,55% max	

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FLOUR type "00" PIZZA

Flour extracted from grinding and sieving the best tender grain, selected precisely with the aim of obtaining flour guaranteeing dough elasticity

W	270-310	tolerance to
P/L	0,45-0,60	rising. Its hold during the
Protein	13,0%	rising is necessary to make a savoury,
Gluten	10,0%	crunchy and digestible pizzas.
Ashes	0,55% max	



FLOUR type "00" GRISSINI

W	180-220	Flour extracted from
P/L	0,35-0,45	grinding and sieving the
Protein	11,5%	best selected tender
Gluten	8,5%	grains, with special
Ashes	0,55% max	attention to their
		elasticity and thus able to
		produce a particularly elastic dough, ideal for
		making breadsticks.

FLOUR TYPE 1

Flour extracted from grinding tender selected grains, of an ashy colour. This flour perfectly balances the bread-making features typical of refined flours with the higher nutrient intake typical of whole-wheat tender grain flour.

It is less refined, since it has more bran and grainseeds, which are rich in fibres, salt and vitamins and increase the flour's nutritional value and digestibility. Ideal to produce ciabattas, home-made bread, pizzas and focaccias.

W	220-260
P/L	0,50-0,65
Protein	12,0%
Gluten	11,0%
Ashes	0,80% max

FLOUR TYPE 1 - 500

Flour extracted from grinding the best tender and strong selected grains, of an ashy colour. This flour has similar features to the "Type 1", but it is stronger and it has a high proteic value. It is ideal to prepare special breads, such as baguettes and blown bread.

W	340-380
P/L	0,55-0,70
Protein	14,0%
Gluten	12,0%
Ashes	0,80% max

FLOUR TYPE 2

Flour extracted from grinding the best tender selected grains. It is half-way in between "Type 1" and whole-wheat flour. It is rich in fibres, salt and vitamins, and has excellent nutritional properties. It is ideal for pizzas and focaccias with medium fermenting times and as a base for direct and semi-direct processing doughs for several types of bread.

W	230-270
P/L	0,55-0,70
Protein	13,0%
Gluten	11,0%
Ashes	0,95% max

FLOUR TYPE 2 - 500

Flour extracted from grinding the best tender strong selected grains. It has the same features of Type 2 flour, but higher strength and it is characterised by a high proteic value. It is ideal for preparing special bread, such as baguettes and blown breads.

W	300-380
P/L	0,55-0,70
Protein	13,5%
Gluten	11,0%
Ashes	0,95% max



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WHOLE-WHEAT FLOUR

Flour extracted from integral grinding of grain seeds, and it is characterised by the presence of large bran at its inside. Ideal for balanced products from a nutritional point of view, crunchy and flavourful, as well as to produce bread high in fibres and salt. This flour is especially suitable to prepare products with a rustic flavour.

Protein	13,0%
Gluten	10,0%
Ashes	1,30% min 1,70% max

WHOLE-WHEAT FLOUR EXTRA

Flour extracted from integral grinding of selected grains of medium- and high-strength, and is characterised by the presence of medium and fine bran, rich of fibres. Ideal for nutritionally whole products, crunchy and with an intense flavour. It is ideal to prepare rustic and whole-wheat, light and soft breads.

Protein	13,0%
Gluten	10,0%
Ashes	1,30% min 1,70% max

Beyond a certain quantity, it is possible to produce tailored flours based on the customer's specific needs.

All of our by-products are available in bulk or in packs of either 5, 10, 25 or 50 kgs.

Some News!

The Stone Mill enters to be a part of our family

Looking for new, but antique, flavours.

To satisfy more and more all of our clients.

Stone-grinding is a slow process, consisting in pressing the grain seeds and allowing us to obtain flour containing their most precious parts.

This flour has a high content of bran, salt and vitamins, as well as an irregular granulometry.

Highly digestible, savoury.. for products with an authentic and genuine flavour.



Our Stone-ground flours

WHOLE-WHEAT STONE-GROUND FLOUR



Flour extracted from stone-grinding tender entire grain seeds. Stone-grinding allows to maintain all of the three constructive components of the grain:

bran, flour and seed.	Protein	13,6%
The main feature of stone-ground flours	Gluten	10,5%
is their irregular granulometry and	Ashes	1,30% min 1,70% max

their rustic appearance. It is ideal to produce bread high in raw fibres and salt, for nutritionally balanced, fragrant, and tasty products.

STONE-GROUND TYPE “1” FLOUR

Flour extracted from stone-grinding selected tender grain seeds. Being lavorated by the stone, the flour keeps all of its water-soluble vitamins, salt, trace elements and all of the other noble and vital parts of grain. It is ideal to produce ciabattas, home-made bread, pizzas and long-rise focaccias.

W	220-260
P/L	0,50-,065
Protein	12,5%
Gluten	11,0%
Ashes	0,80% max



Our Stone-ground flours

STONE-GROUND FLOUR TYPE 2

Flour extracted from stone-seeds. Stone-grinding all of its three constructive components: bran, flour and seed. This flour is high in fibres, ore and vitamins it is easier to use than whole-wheat flour, and perfect for medium fermenting direct and indirect bread character to the finished



grinding selected tender grain allows the grain to maintain

W	230-270
P/L	0,55-,070
Protein	13,5%
Gluten	11,3%
Ashes	0,95% max

focaccias and pizzas with times, as well as a base for doughs. It gives a rustic products.

STONE-GROUND WHOLE RYE FLOUR

Flour extracted from stone-grinding rye. Rye is a cereal high in salt, selenium, zinc, magnesium, potassium, phosphorus and calcium and it has a low level of sugar. These components make it ideal for intense products, such as dry pastry, sandwich bread, dark bread, biscuits, pizzas, and low-rise products. Suitable for a diabetic diet, it improves intestinal health and generates a sense of fulfilment which regulates appetite. For best results, it can be mixed with tender grain flour.



Protein	13,6%
Gluten	10,5%
Ashes	1,30% min 1,70% max

Our products are available in bulk or in packs of either 5, 10 or 25 kgs.

Our Stone-ground flours

WHOLEWHEAT EMMER FLOUR



This flour is extracted from emmer stone-grinding. Emmer is one of the oldest grains to be cultivated by humans, and a source of fibres, vitamins, and minerals. Its high concentration of magnesium facilitates insulin production and better muscles contraction. Fibres facilitate your digestion and protect overall gut health. Wholewheat emmer flour is perfect for both savoury and sweet products,

*Protein 15,0%
Ashes 1,30% min 1,70% max*

such as bread (which will have a more intense scent), pizzas, flatbread, biscuits and all kinds of baked products.

EMMER FLOUR – TYPE 1

This flour is extracted from stone-grinding of emmer. This process makes the flour rustic, but soft at the same time, and exceptionally good for processing. Due to the low speed of stone-grinding processes, this flour allows the best maintenance of all of emmer's qualities and nutritional

*Protein 14,0%
Ashes 0,80% max*

values. Ideal to prepare sweet and savoury doughs, can be used on its own or mixed to tender grain flour.

Our Stone-ground flours

WHOLEWHEAT CORN FLOUR

Flour extracted by stone-grinding corn. This kind of grinding preserves the corn's nutritional and organoleptic properties, as well as its vitamins, minerals, fibres, and catalysers that make this flour among the best for quality of digestion and nutritional values. Ideal for preparing sweet products, as well as the typical rustic and flavourful "polenta".

Protein 9,4%

Ashes 1,30% min 1,70% max

WHOLEWHEAT BARLEY FLOUR

Protein 13,6%

Ashes 1,30% min 1,70% max

Flour extracted by stone-grinding barley. Barley is a cereal with high concentration of minerals and vitamins, as well as low in sugar;

poor in fats and sugar, it helps lower cholesterol. The stone-grinding process makes barley easy to digest and high in nutritional values, as the heart of the barley grain remains untouched. This flour is ideal for sweet and savoury products such as bread, crackers, barley cakes, breadsticks, and biscuits. For the best results, mix it with tender grain flour at a ratio of 30 to 50%.



Our products are available in bulk in tank trucks, or in paper bags of different sizes (5, 10, or 25 kgs).

Beyond a certain quantity, it is possible to produce tailored flours based on the customer's specific needs.

In our 1 kg pack, we offer:



* Flour type "00"

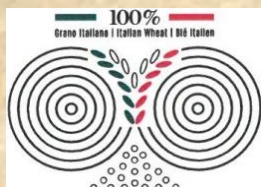
* Flour type "0"

* Flour type "00" with 100% ITALIAN GRAIN



* Flour type 1 Stone-ground

* Flour type 2 Stone-ground



New! 2021

Perfritto



This mix of flours is ideal for frying your fish.

Our "00" flour, obtained from grinding of the best grains, is mixed with small amounts of semolina flour and rice flour. This compound is ideal for battering all kinds of fish, making your dishes light, crispy, and with a unique flavour.

For a perfect deep-fry!

Other variants are available upon request.

Available in paper bags of 5 kgs

OUR BY-PRODUCTS.

BRAN

It is made up by the most external part of the grain seed, rich of fibres and ashes, but low in starch. With a high content of proteins, it is also rich in Vitamin B. it is used to feed animals, potentially blended, and is recommended for cows, chickens, rabbits and other courtyard animals. It is a refreshing food, with laxative effect.

FINE BRAN

It is a derivate from processing bran, and it is different from the latter for its finer middling and lighter colour.

It contains a good amount of the seed and is rich in Vitamin E.

TRITELLO

It is a kind of bran obtained from the second time that the grain is sieved. It is the by-product with the highest amount of protein.

FARINACCIO

It is obtained from a particular middling of the grain seed, and it contains both flour, bran, and other by-products. It is rich in starch and Vitamin B, and highly energetic. It is used to feed animals, especially swines and veals, since it smells nice and it tastes sweet.

All of our by-products are available in bulk or in packs of either 10 or 25 kgs.



All of our products' deliveries happen through private means of transport and from our trusted and trained employees. By doing so, we can guarantee punctuality and full availability to our customers..



In order to provide our clients with a full and complete service, Molino Stenca marketizes several packaged products purchased from other companies:

Semolina flour
Reground semolina flour
Durum wheat semolina flour
Whole-wheat semolina flour
Corn flour
Instant corn flour
Corn flour "fioretto"
Corn flour "fumetto"
Corn flour "bramata"
Heat-treated rice flour
Heat-treated rice cream
Heat-treated rice semolina
Organic rice flour
Organic rice semolina
Organic whole-wheat rice flour
Organic whole-wheat spelt flour
Organic refined spelt flour
Organic type "0" flour
Organic type "2" flour
Organic khorasan kamut flour
Organic whole-wheat flax flour
Organic buckwheat flour
Rye flour
Chestnut flour
Chickpeas flour
Breadcrumbs
Sesame
Black ubuntu mix
Bel color dark
Wheat field mix
VIT 150
Toasted fine bran
Toasted edible bran
Whole-wheat oat flour
Barley flour
4-cereals flour
Spelt flour
Whole-wheat spelt flour
Durum wheat flour
Soy flour
Malted barley
Potato flake
Haelnut flour
Ubuntu Cereal Mix
Gluten

We've been lovingly working for over 60 years to provide our customers with the best products..

Commitment, persistence, consistency, and proficiency are our society's fundamental values.



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