

MOLINO sul CLITUNNO



Farine Autentiche

1984



2024

The authenticity of our flours is the result of our sound values.

MOLINO sul CLITUNNO



Farine Autentiche

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Farine Autentiche



Our flours are authentic because

because

they're genuine and do not undergo any treatment that could compromise their nutritional value, as well as their organoleptic qualities.

because

we believe in quality without compromise. From our land to your table, respecting every stage of the production process.

because

our roots in the art of milling **run deep** for over 40 years, and for three generations.

they are true to their nature, with no alteration.



Our values

Our Vision

Since its foundation, Molino sul Clitunno **has been inspired by principles of quality and authenticity**. These are the same values it is committed to promoting to its employees,

suppliers and customers on a daily basis. Every choice **is oriented towards excellence**, to guarantee the highest level of performance to the professionals of the art of

baking and the joy of good food to consumers, while respecting the standards of the culinary tradition that has made Italy great **throughout the world**.

Our Mission

We are a **family business** specialising in the production of high quality wheat flours. They contain no preservatives, additives or baking improvers, so they are genuine and reliable: ingredients that are

indispensable for making high-end doughs and products. **For 40 years, we have been milling superior quality wheat**, to meet the needs of professionals in the bread, pizza, pastry and fresh pasta industries

and to ensure the **food safety of consumers**. Our flours are as authentic as the values that guide our family towards innovation, respecting nature and tradition.



Pierluigi Marani
CEO



Anna Laura Marani
CFO



Moreno Marani
Production Manager

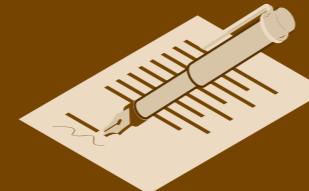
Our history

1984



Molino sul Clitunno is founded, in the area in front of the original mill

1993



Molino sul Clitunno di Marani Benito e C. Sas is established and is 100% owned by the Marani family

1996



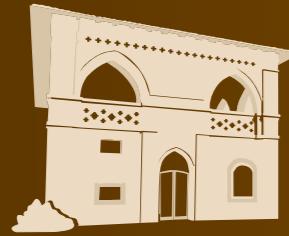
Installation of the mixer and raw material storage warehouse

2000



Molino sul Clitunno becomes a joint-stock company

2007



The "Antico Fienile" Academy is opened

2010



The production facilities are fully renovated with machinery of the latest generation

2016



Installation of a new hydroelectric turbine on the River Clitunno

2019



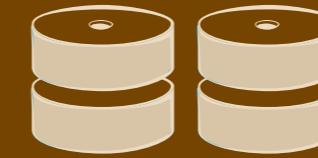
The new ORO PURO line is created using UNI EN ISO 22005 certified Italian supply chain flour.

2020



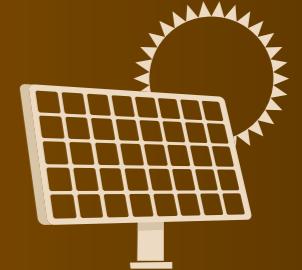
The San Felice Sul Panaro (MO) headquarters are acquired

2023



Installation of the new stone-milling system

2024



Installation of the 340 kwh photovoltaic system

1898



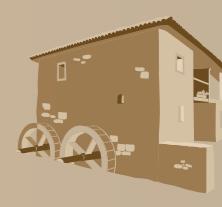
Luigi Marani is born in Assisi, farmer and father of Benito Marani

1950



From their father's love and respect for the land, sons Enrico and Benito gave birth to Molino di Cannara (PG)

1979



The activity grows: the 14th-century Molino Bonaca in Trevi is purchased



Millers for three generations

Who we are

Today, after 40 years, the helm of the company is firmly in the hands of the second generation of the Marani family. **Pierluigi, Moreno** and **Anna Laura** have followed in their father's footsteps, growing the family business with the love and dedication only given to children, aiming for excellence without compromise and preparing the ground for the third generation. **Giacomo, Marco, Martina, Daniele, Carolina** and **Francesco** are now integrated and ready to further develop what they have inherited, bringing innovation and preserving the values of the best Italian milling tradition. Located in Umbria, along

the banks of the river Clitunno and just opposite the town of Trevi, Molino sul Clitunno is much more than a company: **it is a united and forward-looking family**. It represents the best result of the entrepreneurial vision, courage and perseverance of its founder, **Benito Marani**.



Benito Marani, founder of Molino sul Clitunno S.p.A

This is what we are, as authentic as our flour.

“Throughout my life, I have always done everything my way and I am proud of what I have been able to achieve. I am the chairman of a successful company and, above all, a father. This venture would not have been possible if I had not had the good fortune to meet Giovanna - my wife, life partner and valuable ally. The company has grown, strong and flourishing, thanks to the commitment and determination of my three children, and will have a bright future thanks to the ability and innovative spirit of my grandchildren.



Flours are not all the same

How we achieve quality

Molino sul Clitunno is synonymous with excellence in the production of **high-end flours**. Our production process involves individual milling of each variety of wheat and the subsequent mixing of flour to ensure the highest level of **quality and consistency of the product**. We have equipped our production plant with the most innovative stone and cylinder milling



We use the best wheat in the world, of which **81% of Italian origin** (2024 figure)



technology and continue to invest, year after year, to stay ahead of the game. Our flours and production processes go constantly subject to strict



Over **180** daily food safety checks



Approximately **10** million Euros invested in cutting-edge technology over the last ten years

Nature only: no additives, no baking improvers.

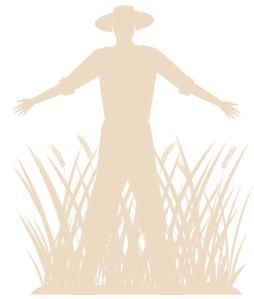


A 100% Emilian supply chain



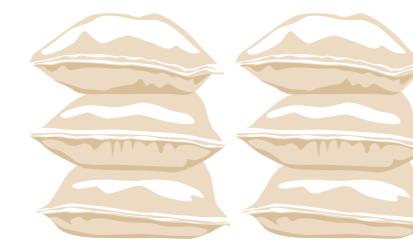
2,300

hectares of land in Emilia,
of which 1,600 hectares for the production
of ORO PURO wheat



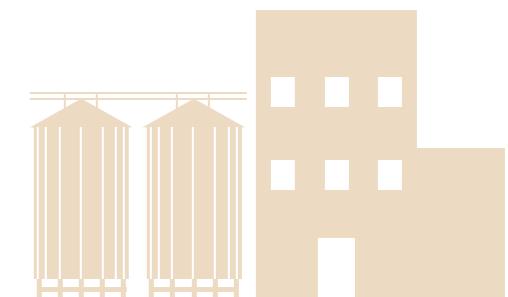
130

Emilian farmers,
of which 80 are actively involved
in the ORO PURO project



9,500

tonnes of wheat produced in 2024,
of which 6,800 tonnes dedicated
to the production of PURO flour



28,000

square metres
at San Felice sul Panaro (MO)
for the storage of wheat



Giacomo Marani
Manager of the San Felice sul Panaro (MO) production facilities



Our Certifications



From our land to your table

We produce **excellent flours, guaranteed by the strictest standards of certification** for food safety, both at the production process and at product level. We carry out **more than 180 daily checks on the quality standards** of the wheat and flours, **more than 10 checks on product legality** and entrust **more than 200 analyses** to accredited external laboratories. **For more than 5 years**, the international certification bodies **BCS and IFS**, have been awarding us **the highest degree of reliability (AA)**.



This certification **guarantees complete traceability of the product**, from the fields where ORO PURO wheat is grown to the flour that reaches our tables. In essence, it certifies the organisation's ability to establish rules oriented towards **quality, food safety** and **traceability**, to protect the final consumer, identifying each task and responsibility of the operators in the supply chain.



BRCGS (Brand Reputation through Compliance) is a **specific international standard for the safety of agricultural products**. It audits supply chain management and certifies the quality level of business processes to offer guarantees to customers, suppliers and consumers.



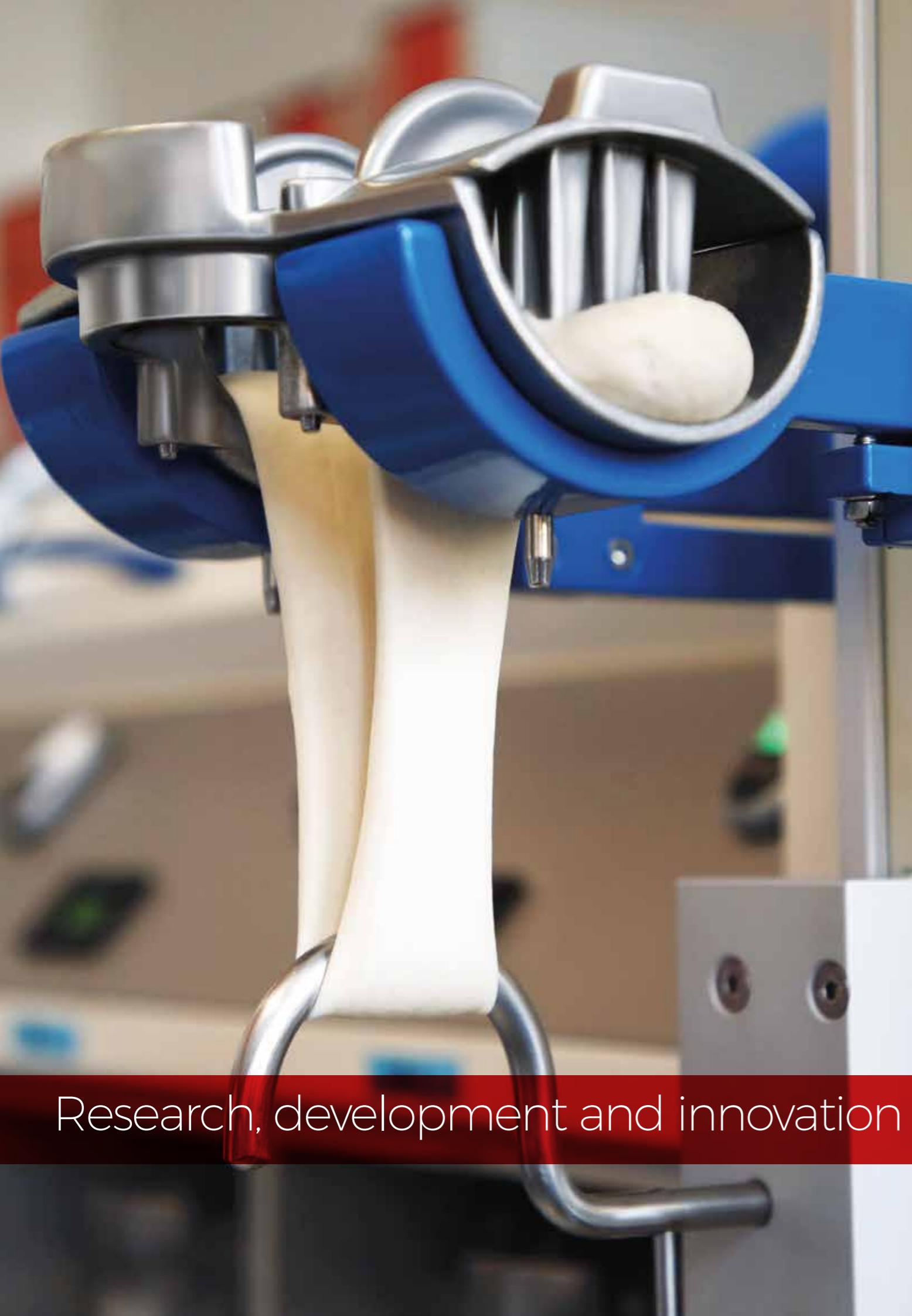
ISCC PLUS (International Sustainability & Carbon Certification) **certifies the degree of environmental sustainability as well as the level of workplace safety and social sustainability**. It guarantees that our wheat comes from deforestation-free land and is produced responsibly with respect for the rights of the Earth. We produce flour using clean energy thanks to a hydroelectric turbine installed on the River Clitunno and a solar farm that allows us to reduce CO₂ emissions into the atmosphere by about 200 t/year.



IFS (International Food Standard) is another international standard that classifies suppliers of food products according to their ability to provide **safe products that comply with contractual specifications and legal requirements**.



Thanks to the Kosher **certification**, we are able to serve Jewish, Muslim and Hindu markets and to meet the needs of vegetarians, who do not consume products containing animal fats.



Research, development and innovation



The secret to consistent excellence

Our aim is to offer you **natural products of a superior quality**. Each bag of flour contains the outcome of the scrupulous attention of our laboratory technicians and the absolute accuracy of the instruments they use to test every single characteristic of the wheat and of the finished product. **Our laboratory**

guarantees excellence. Here, we conduct extensive research to develop new products and ensure that the characteristics of our flours are consistently above the best market standards. When it comes to quality, we take the hard line: **our flours do not contain baking improvers, additives and preservatives.**

From our passion for craftsmanship to our constant search for innovation, **nothing is left to chance**. We use technology to perfect our processes while respecting the tradition that has made us what we are. The result? A wide range of products with a **extremely high and consist quality**.

30

laboratory tests
for each batch
of wheat intended
for production

9

different types of
organoleptic analysis
on each batch of
flour produced

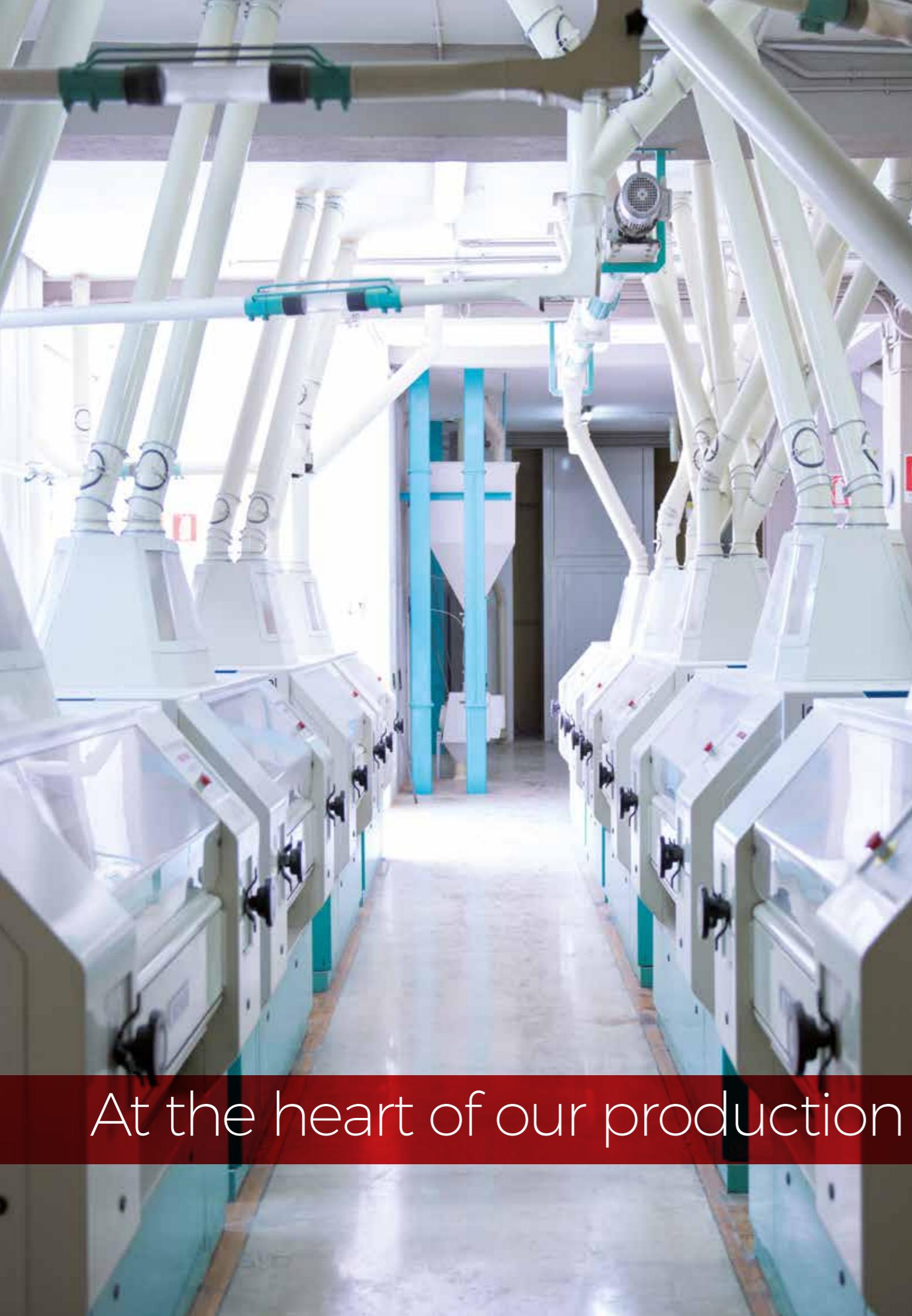
120

daily laboratory
analyses on
flour produced

Quality without compromise.



Martina Marani
Quality and Certification Manager - R&D



At the heart of our production



Natural flours, each milled on its own

Our production plant is designed to guarantee our customers natural, high-performance products with consistent characteristics. This is possible because we mill each type of wheat separately

to create production batches with homogeneous organoleptic profiles. We then mix the resulting flours to obtain a perfect tailor-made product for each requirement. Mixing is paramount and is

what makes us different from our competitors. It is a rather costly strategic choice, but it allows us to achieve better quality consistency and avoid having to chemically 'correct' our flours.

1 **Wheat moistening**
with water: the cycle time varies according to the type and organoleptic characteristics of wheat

2 **Individual milling**
to enhance and preserve the specific organoleptic characteristics of each kind of wheat

3 **Batch analysis**
laboratory tests to check the features of each flour that is milled individually

4 **Calibrated mixing**
according to the specific flour programmed in the production plan

5 **Flour analyses**
laboratory organoleptic tests to verify the characteristics of the flours obtained, prior to bagging

6 **Packaging**
bagging of flours in different sizes for sale

11

milling units
(2 stone and 9 cylinder)

17,800

tonnes of wheat processed
yearly
(2023 figure)

186

different types of flour produced
(2024 figure)

Advanced technology and continuous training.



Our flours in the world



Today we can say that our products are known and appreciated internationally. Despite our growing presence abroad, we maintain a deep connection with the Italian market. Italy is the cradle of authentic flavours and good

14,600

tonnes of flour
sold in 2023

465

customers served
in 2024

18

countries served
worldwide

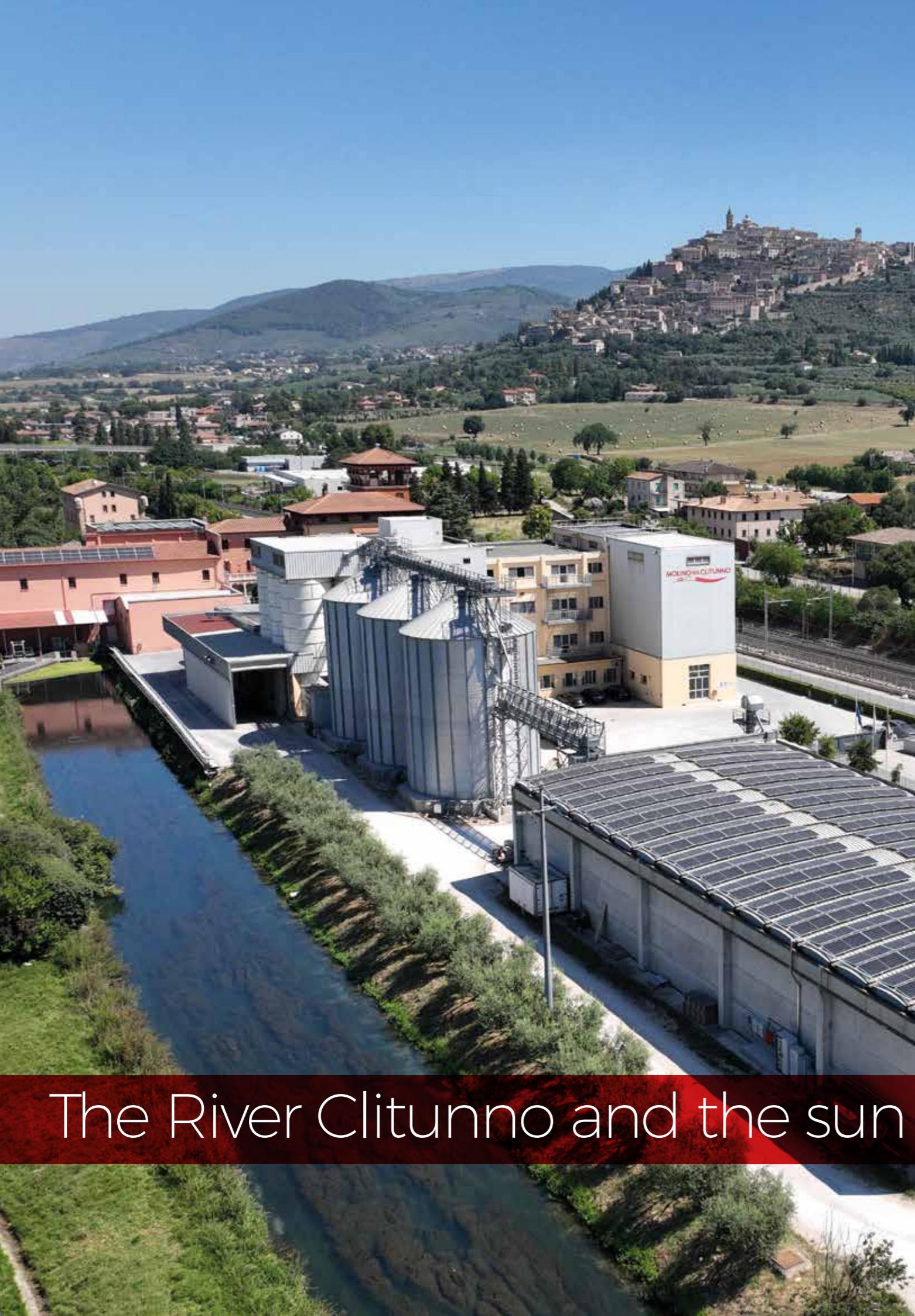
Daniele Marani
Italy Sales Development Manager



Marco Marani
Foreign Business Development Manager



human resources, with the aim of further improving our standards, both in terms of product and service, to meet the needs of our customers, professionals and cooking enthusiasts worldwide.



The River Clitunno and the sun

Clean energy, a brighter future: our commitment to a sustainable environment



Sustainability is more than a goal: it is a deep commitment, rooted in our vision and daily practice. Since our foundation, we have believed in the importance of preserving the land and natural resources for future generations. For many years, we have been exploiting **the waters of the river Clitunno** to generate hydroelectric power and

feed part of our facilities. We have installed a **340 kW** photovoltaic system that allows us to reduce CO₂ emissions by about 200 tonnes every year. But we don't stop there: we use certified recycled paper bags and organic cotton and water-based inks for all our packaging. Today, **our company's environmental sustainability rating is ISCC**

PLUS certified, and the next steps to further improve it are towards wind energy. We have recently **equipped ourselves with a weather station** to monitor air currents and check the feasibility of this opportunity. We firmly believe that protecting our planet is not only a duty, but also an opportunity to build a better future for all.

75%

of our energy needs are met by
green energy

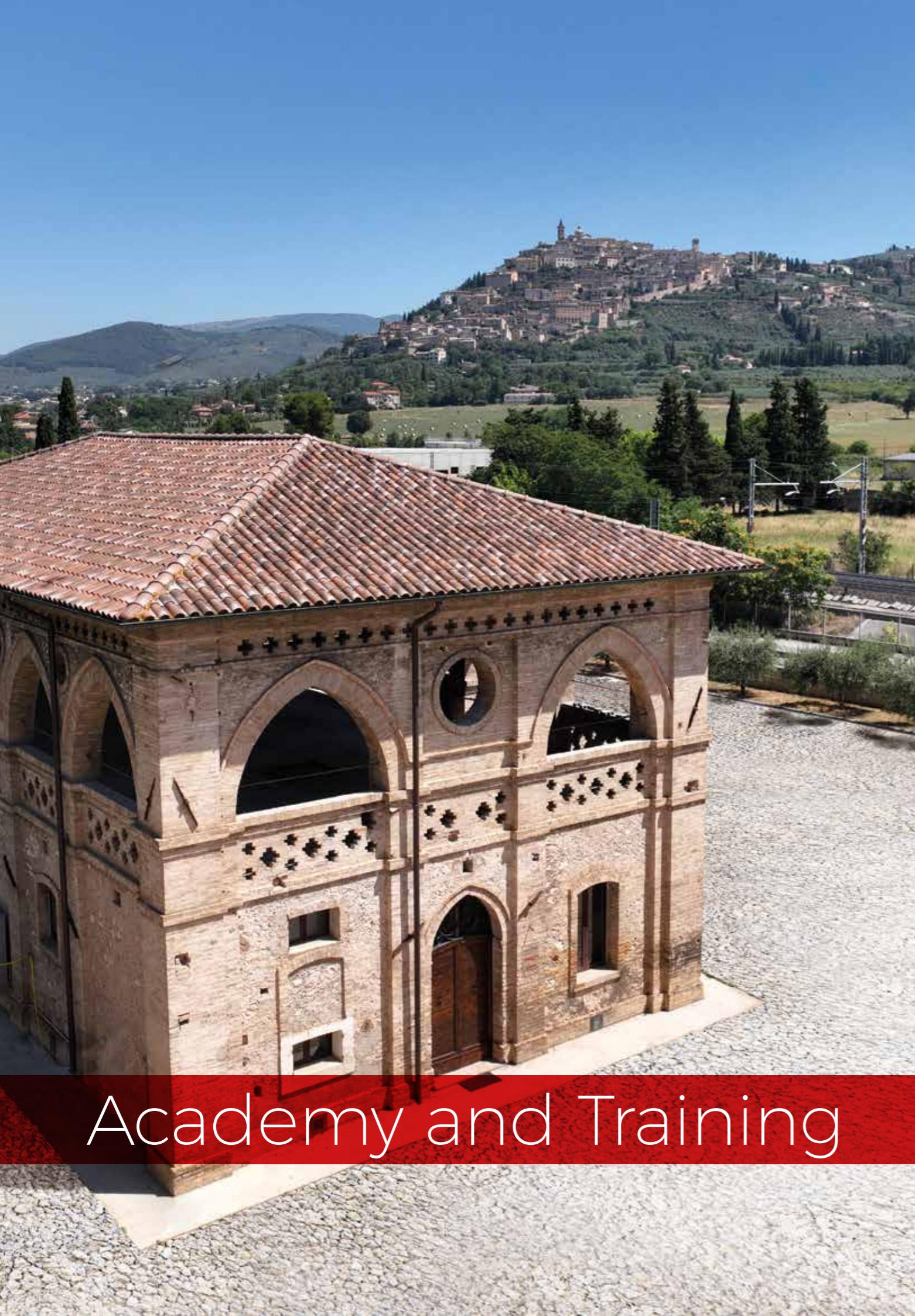
390

kWh from renewable
sources

200

tonnes of CO₂ not emitted
into the atmosphere

are our best supporters.



Academy and Training



Continuous training to grow together

Our “Antico Fienile” baking Academy is the result of the recent extensive renovation

of a 19th barn: it is the heart of our training activities, where we also host high-profile



The Master Favio Gargiulo
Technical R&D manager for Molino sul Clitunno products

The Antico Fienile

cooking courses and conferences for professionals and enthusiasts of the art of bakery. Here, masters of the art of bakery meet with pizza, bread and pastry professionals to share the secrets of our flours. Our academic calendar is packed with theoretical and practical courses, training days and workshops. Sharing this knowledge is crucial to provide innovation without ever losing sight of the value of tradition.

Carolina Marani
Training course manager





Our flours for professional

Culture and experience in the art of bakery.



Flours and Mixes for pizza

ORO PURO TYPE 0 - W350

FOW350OP25

A type "0" flour that is ideal for all recipes that need a medium to long maturation time (36/60 hours) at controlled temperature and for making pre-ferment.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 350 - 370



ORO PURO TYPE 0 - W300

FOW300OP25

A type "0" flour that is ideal for all recipes that need medium maturation time (18/36 hours). Ideal for both direct and indirect methods: typical and Neapolitan pizza.

Specifications:

- Pack: 25 - 12.5 - 1 kg
- Deformation: W 300 - 320



ORO PURO TYPE 0 - W230

FOW230OP25

A type "0" flour that is ideal for all recipes that need a medium to short maturation time (4/12 hours). Recommended for pizza and Focaccia.

Specifications:

- Pack: 25 - 12.5 - 1 kg
- Deformation: W 220 - 240



ORO PURO PIZZA ROSSA

FOPW320OP12

Technical flour designed for pizza professionals, ideal for all preparations requiring medium to long maturation times (36/60 hours). It allows the production of highly digestible dough, while respecting the flavour and aroma of traditional pizza. Thanks to the presence of the nobler parts of the grain (germ and fine bran), it gives the finished product more aroma, fragrance and flavour.

Specifications:

- Pack: 12.5 kg
- Deformation: W 310 - 330



ORO PURO PIZZA BLU

FOPW270OP12

Technical flour designed for pizza professionals, ideal for all preparations requiring medium maturation times (18/36 hours). It allows the production of highly digestible dough, while respecting the flavour and aroma of traditional pizza. Thanks to the presence of the nobler parts of the grain (germ and fine bran), it gives the finished product more aroma, fragrance and flavour.

Specifications:

- Pack: 12.5 kg
- Deformation: W 260 - 280



ORO PURO RISERVA TYPE 0

FOOPRIS1224K FOOOPRIS1218K

"Full body" stone-milled type "0" flour. 24K flour has a medium to high protein content. Ideal for all direct and indirect method recipes requiring medium to long maturation times (36/60 hours) at controlled temperatures.

Specifications:

- Pack: 12.5 - 1 kg
- Deformation: W 350 - 380



18K flour has a medium protein content. Ideal for all recipes requiring medium maturation times (18/36 hours) at controlled temperatures.

Specifications:

- Pack: 12.5 - 1 kg
- Deformation: W 280 - 300

ORO PURO RISERVA TIPO 1

F1OPRIS12

Semi-wholemeal, stone-milled "full body" flour for use on its own or in mixes. Its slowly milled bran content offers a high fibre content and gives the finished product an old-time fragrance and taste. Ideal for all recipes that need medium maturation time (18/36 hours).

Specifications:

- Pack: 12.5 - 1 kg
- Deformation: W 240 - 260



ORO PURO RISERVA INT.

FINTOPRIS12

Wholemeal, stone-milled "full body" flour for use on its own or in mixes. Its slowly milled bran content offers a high fibre content and gives the finished product an old-time fragrance and taste. Ideal for all recipes that need medium maturation time (18/36 hours).

Specifications:

- Pack: 12.5 - 1 kg
- Deformation: W 220 - 240



MIX PIZZA CONTEMPORANEA

FPCONT12

A flour that represents our idea of a contemporary pizza: light and fragrant. Ideal for all recipes requiring medium to long maturation time (24/72 hours). It affords greater sponginess and melt-in-the-mouth properties, while maintaining a traditional flavour, thanks to rye culture yeast and wheat germ. 100% Italian wheat flour.

Specifications:

- Pack: 12.5 kg
- Deformation: W 310 - 330



MIX PER PINSA ROMANA

FPPSAROMANA12

Flour developed for making light and crunchy Pinsa. Ideal for high-hydration doughs requiring medium to long maturation time (24/72 hours). 100% Italian wheat flour.

Specifications:

- Pack: 12.5 kg
- Deformation: W 350 - 370



MIX PIZZA IN TEGLIA

FPTEGLIA25

Flour for "pizza alla teglia", ideal for high-hydration doughs requiring medium to long maturation time (24/72 hours). Thanks to the addition of soy, more water is absorbed during kneading to allow you to obtain a particularly digestible and crispy product. Ideal for double-baking in tins.

Specifications:

- Pack: 25 kg
- Deformation: W 340 - 360



MIX PIZZA IN PALA

FPPALA25

Flour for "pizza alla pala", ideal for high-hydration doughs requiring medium to long maturation time (24/72 hours). The taste of the finished product brings to mind traditional bakery-made pizza, thanks to the presence of remilled durum wheat, which guarantees crunchiness and a rustic flavour.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 340 - 360



MIX PIZZA TONDA

FPTONDA25

Ideal flour for doughs requiring medium-long maturation time (18/60 hours), designed to make the classic round Roman pizza with a rolling pin: crunchy and crispy.

Specifications:

- Pack: 25 kg
- Deformation: W 270 - 300



MIX 1 PIZZA

F1PIZZA12

Semi-wholemeal flour with stone-milled flour and buckwheat flour, with a high fibre content for dough requiring medium to long maturation time (24/72 hours). The stone-milled "full body" fibre content makes this product perfectly balanced from a nutritional point of view.

Specifications:

- Pack: 12.5 kg
- Def. of base flour: W 300 - 330



MIX PIZZA AI CEREALEI

FPCER12

Multigrain flour with whole grains, ideal for dough that needs a medium to long maturation time (24/72 hours). Thanks to its 10 different cereals, this is a real boost of healthiness. Whole grains release aromas that give the finished product an unmistakable taste and an important nutritional contribution.

Specifications:

- Pack: 12.5 kg
- Def. of base flour: W 300 - 330



INTEGRALE PIZZA SPECIAL

FINTPSPEC12

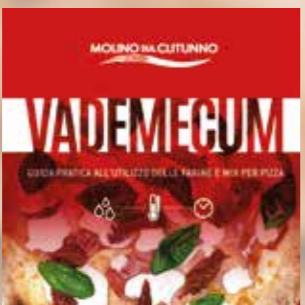
Wholemeal flour, rich in fibre, with a high protein content. Characterised by a high absorption capacity, it guarantees an excellent yield and medium to long dough maturation times (24/72 hours). If you are looking for the right balance between taste and healthiness, this flour is ideal for all kinds of pizza.

Specifications:

- Pack: 12.5 kg
- Deformation: W 380 - 400



Download the practical guide
to using pizza flour



00 MAN EXTRA PIZZA

FOOPE25

A strong and structured "00" flour. Ideal for all kinds of pizza, especially for indirect kneading. Developed for doughs requiring a long maturation time (48/72 hours), it guarantees excellent water absorption due to its high protein content.

Specifications:

- Pack: 25 kg
- Deformation: W 380 - 400



00 SR PIZZA

FSPIZZA25

A strong and versatile "00" flour. Ideal for all kinds of pizza, in particular, authentic Neapolitan pizza. Flour developed for doughs requiring medium to long maturation time (36/60 hours), it guarantees excellent water absorption due to its high protein content.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 300 - 330



PIZZA NAPOLETANA

FPNAPOLI25

A "00" flour designed with the most renowned masters of Neapolitan pizza. Ideal for doughs requiring medium maturation time (18/36 hours), it guarantees an excellent 'melt-in-the-mouth' texture and a perfectly puffed crush.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 280 - 300



00 PIZZA CLASSIC

FOOPIZZACLAS25

An extremely versatile "00" flour. Ideal for all kinds of pizza, especially Neapolitan pizza. Designed for doughs requiring medium maturation (18/36 hours); it guarantees good water absorption and excellent 'melt-in-the-mouth' properties.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 270 - 290



00 PIZZA

FOOPIZZA25

An extremely versatile "00" flour. Ideal for all kinds of pizza. Designed for doughs requiring medium to short maturation (6/18 hours); it guarantees good water absorption and excellent 'melt-in-the-mouth' properties.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 240 - 270



00 PIZZA SOFT

FPSOFT25

"00" flour that is ideal for all kinds of pizza with a short maturation time (2/8 hours). The low protein content guarantees a soft and tasty pizza as well as the use of less added fat in dough.

Specifications:

- Pack: 25 kg
- Deformation: W 200 - 220



Flour mix for Sprinkling

SFARIN'OLA'

FSFAR1

Remilled durum wheat semolina, suitable for sprinkling and especially developed for professionals. Ideal for kneading high-hydration dough. It gives colour, crispness and a rustic taste to the finished product by absorbing excess moisture.

Specifications:

- Pack: 1 kg



RIS'OLA'

SEM RIS025

Heat-treated rice semolina, suitable for sprinkling and especially developed for professionals. Ideal for kneading high-hydration dough. It gives crispness to the finished product by absorbing excess moisture. The amount of starch in the rice prevents dough from sticking to your table.

Specifications:

- Pack: 15 kg



Flour for Patisserie



ORO PURO TYPE 0 - W450

FOW450OP25

Type "0" flour ideal for all recipes requiring flours with an extremely high protein value: large leavened products and products with a high fat content, such as modern Panettone.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 440 - 470



ORO PURO TYPE 0 - W400

FOW400OP25

Type "0" flour ideal for all recipes requiring flours with a high protein value: large leavened products with low fat absorption. Suitable for refreshing culture yeast.

Specifications:

- Pack: 25 - 12.5 kg 1
- Deformation: W 400 - 420



ORO PURO TYPE 0 - W350

FOW350OP25

Type "0" flour ideal for all recipes requiring flours with medium to high protein value: Italian croissants, croissants, brioches, Colomba cake.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 350 - 370



ORO PURO TYPE 0 - W300

FOW300OP25

Type "0" flour ideal for all recipes requiring flours with medium protein content: viennoiserie, French and Danish baked products, brioches.

Specifications:

- Pack: 25 - 12.5 - 1 kg
- Deformation: W 300 - 320



ORO PURO TYPE 0 - W230

FOW230OP25

Type "0" flour ideal for all recipes requiring flours with a low protein content: cream puffs, shortbread and sponge cake.

Specifications:

- Pack: 25 - 12.5 - 1 kg
- Deformation: W 220 - 240



ORO PURO TYPE 0 - W150

FOW150OP25

Type "0" flour ideal for all recipes requiring flours with an extremely low protein content. It keeps the dough firm and crumbly. Excellent for shortbread and beaten pastry.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 140 - 160

A broad range of top quality products, created with the cooperation of masters of Italian patisserie. Special flour to fulfil any kneading and leavening requirement. Ideal for croissants and products with long leavening time (Panettone, Pandoro and typical cakes). An extraordinary combination of strength and elasticity for all types of processing, which guarantees excellent, but above all consistent and perfectly repeatable results over time.



ORO PURO RISERVA TYPE 0 - 24K

FOOPRIS1224K

Stone-milled type "0" flour with a "full body" texture and a medium to high protein content. Ideal for all recipes requiring medium to long maturation times at controlled temperatures. Highly recommended for croissant and large leavened products.

Specifications:

- Pack: 12.5 - 1 kg
- Deformation: W 350 - 380



ORO PURO RISERVA TYPE 0 - 18K

FOOPRIS1218K

Stone-milled type "0" flour, with a "full body" texture and a medium protein content. Ideal for all recipes requiring medium to long maturation times at controlled temperatures. Highly recommended for puff pastry and croissants.

Specifications:

- Pack: 12.5 - 1 kg
- Deformation: W 280 - 300



00 MTB PANETTONE

FMPANET

Flour for Panettone, Pandoro and Colomba cakes. Thanks to its great strength, this flour can withstand the long processing time, which is typical of the tradition of large leavened products, while maintaining its organoleptic characteristics unaltered throughout the preparation process.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 440 - 460



00 MTB PASTICCERIA

FOOMPASTIC25

Flour with a high protein content, ideal for products with high fat content in the recipe. Strength and elasticity are the basic characteristics of this flour, designed for the production of all bakery products requiring this rare combination: from large leavened products to soft Babà.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 420 - 440



00 MTB SFOLIATELLA

FMSFO25

Product developed for the production of traditional "sfogliatelle napoletane". The high elasticity of this flour allows for a particularly thin, smooth and velvety pastry.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 420 - 430



00 MTB CORNETTO

F0025C

Manitoba flour with a high protein content for the production of croissants. It has been developed to combine elasticity and extensibility with the high protein content that is necessary for medium to long maturation time. It resists blast chilling and freezing.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 370 - 390



MTB INT. CORNETTO

FI25C

Wholemeal manitoba flour designed for making leavened dough with a high bran residue content. Ideal for making croissants with a high fibre content, while maintaining elasticity and extensibility.

Specifications:

- Pack: 25 kg
- Deformation: W 370 - 390



00 SFOLIA

FO0SFOLIA25

Flour with a medium to high protein content; it is ideal for sweet or savoury puff pastry. The great elasticity of this flour makes it possible to "stack" several layers of thin, fragrant dough, for a unique finished product.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 330 - 340



00 NAZIONALE

FOONAZ25

Flour with a medium to low protein content; it is ideal for making a wide variety of pastry products with medium to short maturation times: sponge cakes, cream puffs and plumcakes.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 240 - 250



00 BISCOTTO

FOBISC25

Flour for biscuits characterised by a low protein value. It allows you to obtain firm and flaky dough. Perfect for dry patisserie: from shortbread to beaten pastry.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 110 - 140



Flours and Mixes for bread

ORO PURO TYPE 0 - W350

FOW350OP25

A type "0" flour that is ideal for all recipes that need a medium to long maturation time. Suitable for products that call for the use of culture yeast or for hollow products: Rosetta and Ciabatta bread rolls.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 350 - 370



ORO PURO TYPE 0 - W450

FOW450OP25

A type "0" flour that is ideal for all recipes that need a very long maturation time: indirect kneading products (pre-ferments). Excellent for refreshing culture yeast.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 440 - 470



ORO PURO TYPE 0 - W400

FOW400OP25

A type "0" flour that is ideal for all recipes that need a long maturation time: indirect kneading products (pre-ferments). Suitable for refreshing culture yeast.

Specifications:

- Pack: 25 - 12.5 - 1 kg
- Deformation: W 400 - 420

ORO PURO TYPE 0 - W230

FOW230OP25

A type "0" flour that is ideal for all recipes that need a short maturation time: bread, bread rolls, focaccia, breadsticks, taralli.

Specifications:

- Pack: 25 - 12.5 - 1 kg
- Deformation: W 220 - 240



ORO PURO TYPE 0 - W300

FOW300OP25

A type "0" flour that is ideal for all recipes that need medium maturation time. Suitable for direct or indirect kneading, at ambient or controlled temperature.

Specifications:

- Pack: 25 - 12.5 - 1 kg
- Deformation: W 300 - 320



ORO PURO TYPE 1

F1OP25

Semi-wholemeal flour, with high fibre content, ideal for creating products with a "traditional" flavour. Its bran content gives the finished product more aroma, flavour and taste.

Specifications:

- Pack: 25 - 12.5 kg 1
- Deformation: W 230 - 250



ORO PURO INTEGRALE

FINTOP25

Wholemeal flour, with high fibre content, to be used on its own to preserve all the organoleptic characteristics of the wheat grain. With its unmistakable flavour, it gives the finished product more aroma and fragrance.

Specifications:

- Pack: 25 - 12.5 kg 1
- Deformation: W 220 - 240



ORO PURO RISERVA TYPE 0 - 24K

FOOPRIS1224K

Stone-milled type "0" flour with a "full body" texture and a medium to high protein content. Ideal for all recipes requiring medium to long maturation times (36/60 hours) at controlled temperatures. Especially developed for highly hydrated products, it makes the finished product more voluminous and light.

Specifications:

- Pack: 12.5 - 1 kg
- Deformation: W 350 - 380



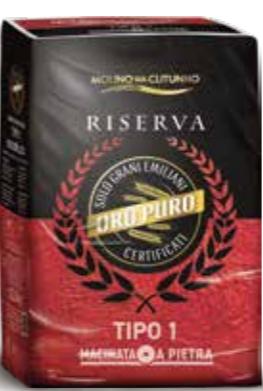
ORO PURO RISERVA TYPE 0 - 18K

FOOPRIS1218K

Stone-milled type "0" flour, with a "full body" texture and a medium protein content ideal for all recipes requiring medium maturation times (18/36 hours) at controlled temperatures. Especially developed for highly hydrated products, it makes the finished product more voluminous and light.

Specifications:

- Pack: 12.5 - 1 kg
- Deformation: W 280 - 300



ORO PURO RISERVA TYPE 1

F1OPRIS12

Stone-milled semi-wholemeal flour with a "full body" consistency and a high fibre content. Its slowly milled bran content gives the finished product an old-time fragrance and taste. Ideal for bread and focaccia with medium to long maturation time and high moisture content.

Specifications:

- Pack: 12.5 - 1 kg
- Deformation: W 240 - 260



LE RUVIDE - MANITOBA TYPE 1

FMAN1MP25

Stone-milled type 1 flour with a "full body" texture and a high protein content. Ideal for all recipes requiring medium to long maturation times (36/60 hours) at controlled temperatures. Developed for highly hydrated bread and focaccia, it makes the finished product more voluminous and light.

Specifications:

- Pack: 25 - 12.5 kg
- Deformation: W 370 - 400



LE RUVIDE - INTEGRALE

F125MP

Stone-milled wholemeal flour with a high fibre content, to be used on its own to preserve all the organoleptic characteristics of the wheat grain. With its unmistakable flavour, it gives the finished product more aroma, fragrance and flavour.

Specifications:

- Pack: 25 - 12.5 - 1 kg
- Deformation: W 230 - 250

LE RUVIDE - TYPE 1

F150MP

Stone-milled semi-wholemeal flour, rich in fibre, ideal for creating products with a "traditional" flavour. Its bran content gives the product more aroma, flavour and taste.

Specifications:

- Pack: 25 - 12.5 - 1 kg
- Deformation: W 260 - 280



PANDELCLITUNNO

FCLI25

Mix for bread making with type 1 stone-milled common wheat flour, spelt flour, buckwheat flour and wheat germ. Ideal for making bread and bread rolls with a great flavour and high nutritional value.

Specifications:

- Pack: 10 kg
- Def. of base flour: W 230 - 260



OTTOCENTO

MIXOTTOCENTO10

Mix for bread making with wholemeal rye flour and stone-milled flour. Ideal for making "old-fashioned bread" that retains its fragrance and goodness for several days.

Specifications:

- Pack: 10 kg
- Def. of base flour: W 230 - 260



PAN FIBRA E GERME

FPFIBRA10

Mix for bread making that is the perfect combination of wheat germ and the richest bran contents of the grain.

Specifications:

- Pack: 10 kg
- Def. of base flour: W 230 - 260



MIX SEGALE

MIXSEG10

The ideal bread-making mix for creating bread, rolls and focaccia with the unmistakable flavour of rye. Expertly blended with wheat flour, it makes it possible to obtain products that are voluminous and tasty.

Specifications:

- Pack: 10 kg



MIX 1 CIABATTA

FCIAB25

Mix for bread making with high absorption properties. It makes it possible to obtain a light and airy dough that is perfect for Ciabatta rolls, while also offering the possibility to handle longer maturation times.

Specifications:

- Pack: 25 kg
- Deformation: W 280 - 300



MIX MULTICEREALI

MULTICERALE10

Mix for bread making with a "white" base and the addition of cereals. The beneficial properties of cereals (wheat, soya flakes, rye flour, linseed, sesame seeds, sunflower seeds, wheat bran, maize flakes) make this mix an excellent product both in terms of healthiness and performance.

Specifications:

- Pack: 10 kg



MIX RUSTICO SCURO

RUSTSCURO

Bread-making mix with "dark" cereals. The beneficial properties of cereals (wheat flour, rye flour, barley flakes, malted barley flour, rye flakes, maize flour, rice flour, oat flakes, spelt flakes, millet seed, linseed, sesame seed) make this mix an excellent product in terms of both healthiness and performance.

Specifications:

- Pack: 10 kg



MIX CURCUPAN

CURC10

Bread-making mix with turmeric. Ideal for making baked goods characterised by the typical "yellow" colour. It is recommended to use this product on its own.

Specifications:

- Pack: 10 kg



MANITOBA GIALLO

FM25EXTRA

Type 0 flour with an extremely high protein content. Ideal for both direct and indirect kneading, medium to long maturation time and cell leavening. Recommended for refreshing culture yeast both solid and in water.

Specifications:

- Pack: 25 - 1 kg
- Deformation: W 400 - 440



MANITOBA ARANCIO

FM25

Type 0 flour with a high protein content. Ideal for both direct and indirect kneading. It can be used to strengthen weak dough when making large-sized bread, hollow bread, Ciabatta and Focaccia in trays.

Specifications:

- Pack: 25 kg
- Deformation: W 390 - 410



MANITOBA CELESTE

FOC25

Type 0 flour with a high protein content. The ideal flour for buns and biga with a leavening time of 20 hours at the most. Flour with a great strength and elasticity, ideal for a variety of baking techniques; especially recommended for hollow bread.

Specifications:

- Pack: 25 kg
- Deformation: W 350 - 370



MANITOBA SACCO TELA

FOMTEL25

Type 0 flour with a high protein content. Ideal for both direct and indirect kneading. Born according to the instructions and memories of old master bakers, who received this Manitoba flour from America in cloth sacks. Cloth allows the flour inside to breath.

Specifications:

- Pack: 25 kg
- Deformation: W 400 - 440



TYPE 0 ROSETTA

FROS25

Type 0 flour with a medium to high protein content. The ideal flour for making Rosetta rolls with the direct method. It gives the bread a crispy crust and a minimum softness inside, as required by tradition.

Specifications:

- Pack: 25 kg
- Deformation: W 340 - 360



TYPE 00 ROSSO

F00S25

Type 00 flour with a medium protein content. Ideal for a variety of processes, particularly hollow bread and Tartaruga rolls.

Specifications:

- Pack: 25 kg
- Deformation: W 300 - 320



TYPE 00 AMARANTO

F0025AM

Type 00 flour with a medium protein content. Ideal for a variety of processes, especially bread rolls and ordinary bread with the use of a leavening cell.

Specifications:

- Pack: 25 kg
- Deformation: W 270 - 290



TYPE 00 BLU

F0025

Incredibly versatile type 00 flour with a medium to low protein content. Ideal for a wide range of baking processes, thanks to the right combination of strength and extensibility.

Specifications:

- Pack: 25 - 10 - 5 - 1 kg
- Deformation: W 240 - 250



TYPE 0 MARRONE

FOA25

Type 0 flour with a medium to low protein content; widely used for baking soft and fragrant bread. Ideal for: ordinary bread, baguettes, focaccia and flatbread.

Specifications:

- Pack: 25 kg
- Deformation: W 220 - 240



TYPE 00 VIOLA

FO0VI25

Type 00 flour with a medium to low protein content; widely used for baking soft and fragrant bread. Ideal for: ordinary bread, baguettes, focaccia and flatbread.

Specifications:

- Pack: 25 kg
- Deformation: W 210 - 230



TYPE 0 VERDE

F025

Type 0 flour with a low protein content; recommended for many kinds of bread. Ideal for typical Umbrian and Tuscan bread, without salt and baked in a wood-fired oven.

Specifications:

- Pack: 25 - 5 - 1 kg
- Deformation: W 180 - 200



TYPE 00 VERDE

F0025V

Type 00 flour with a low protein content; recommended for many kinds of bread. Ideal for typical Umbrian and Tuscan bread, without salt and baked in a wood-fired oven.

Specifications:

- Pack: 25 kg
- Deformation: W 200 - 220



TYPE 00 CASARECCIO

F00CASA25

00 flour with an extremely low protein content; recommended for many kinds of bread. Ideal for typical Umbrian and Tuscan bread, without salt and baked in a wood-fired oven.

Specifications:

- Pack: 25 kg
- Deformation: W 190 - 220



TYPE 2 ROSA

F225

Type 2 flour with a high content of raw fibre, ideal for the production of bread and bread rolls. The high content of fibre and the absence of wheat bran make this product an alternative to wholemeal flour and an excellent compromise for those seeking healthiness and nutritional value.

Specifications:

- Pack: 25 kg
- Deformation: W 200 - 230



TYPE 2 LARIANO

F2LARIANO25

Type 2 flour with a high content of raw fibre, ideal for the production of "Lariano" bread, originating in the town of the same name in the Castelli Romani area. Thanks to the high fibre content, the product has a unique taste and can be kept for several days.

Specifications:

- Pack: 25 kg
- Deformation: W 190 - 210



INTEGRALE FINA

F125

Wholemeal flour with a medium to low protein content. Ideal for direct kneading; it is characterised by fine grain bran that results in a smoother dough.

Specifications:

- Pack: 25 kg
- Deformation: W 220 - 240



INTEGRALE GROSSA

FI25G

Wholemeal flour with a medium to low protein content. Ideal for direct kneading; it is characterised by coarse grain bran that results in a more rustic dough.

Specifications:

- Pack: 25 kg
- Deformation: W 220 - 240



SEMOLA RIMACINATA DI GRANO DURO

RIM25

Remilled durum wheat semolina for making a variety of different kinds of bread, especially the typical Apulian bread.

Specifications:

- Pack: 25 - 1 kg



SEMOLA GROSSA DI GRANO DURO

SEM25

Coarse grain durum wheat semolina for making a variety of different kinds of bread, especially the typical Apulian bread.

Specifications:

- Pack: 25 - 5 kg



POLENTA

PF1025 - PBRA25

"Yellow" polenta flour that can be either sprinkled or added to the dough. Available in two grain sizes: Fioretto (fine) and Bramata (coarse).

Specifications:

- Pack: 25 - 1 kg - 1



MALTO

ORZOMALT10

Malted wheat flour for all kinds of bread. It is a natural enhancer that gives colour and crunchiness to the crust.

Specifications:

- Pack: 10 kg



LECIVITA

LECIVITA10

Semi-finished product for leavened products based on soya lecithin. It guarantees excellent results. Ideal for producing leavened products for deep freezing and retarder proofing.

Specifications:

- Pack: 10 kg



Flours for Fresh Pasta

Our flour for fresh pasta is the result of a deep knowledge of wheat and of the technical properties that the finished product must have to fulfil production needs. Our pasta is a symbol of Made in Italy products and our flours have been developed to fulfil the expectations of manufacturers, restaurant owners and consumers.



00 PASTA

FPASTA25

Common wheat flour for fresh pasta, characterised by a low content of residual ash. Resulting from the selection and extraction of the purest part of the grain's endosperm, it remains perfectly firm during cooking.

Specifications:

- Pack: 25 - 5 - 1 kg
- Residual ash: 0.35



SEMOLA DI GRANO DURO SENATORE CAPPELLI

SESENATORECAPP25

Durum wheat Cappelli flour is the "ancestor" of modern durum wheat. It contains higher percentages of lipids, amino acids, vitamins and minerals, and is also highly digestible.

Specifications:

- Pack: 25 kg



SEMOLA RIMACINATA DI GRANO DURO

RIM25

Remilled durum wheat semolina with a high protein content. This product has a very fine grain size. It is an excellent ingredient for all kinds of pasta and can be used on its own or mixed. Remilled wheat absorbs a great deal of liquid to give strength and stability to your pasta.

Specifications:

- Pack: 25 - 5 kg



SEMOLA GROSSA DI GRANO DURO

SEM25

Durum wheat semolina with a "double" grain size and high protein content is an ideal product for the production of fresh pasta and guarantees excellent stability during cooking.

Specifications:

- Pack: 25 - 5 kg



MIX GNOCCHI CLASSIC

MIXGNOCCHI

An ideal mix for the production of gnocchi, thanks to the presence of potato flakes, maize starch, wheat starch and wheat flour. Thanks to its easy use, it allows you to make firm and compact gnocchi.

Specifications:

- Pack: 10 kg



FARINA DI RISO

FRIS15

Flour obtained by milling broken white rice, stripped of all impurities; it is particularly suitable for sprinkling and for many food preparations, such as gnocchi, fresh pasta and couscous.

Specifications:

- Pack: 15 kg



Flour in 1 kg packs



ORO PURO TYPE 0 - W400

FOW400OP1

Type 0 flour ideal for all recipes requiring flours with a high protein value: long-maturation pizza, culture yeast refreshing and large leavened products.

Specifications:

- Deformation: W 400 - 420



ORO PURO TYPE 0 - W300

FOW300OP1

Type 0 flour ideal for all recipes requiring flours with medium protein content: pizza, brioches and modern bread.

Specifications:

- Deformation: W 300 - 320



ORO PURO TYPE 0 - W230

FOW230OP1

Type 0 flour ideal for all recipes requiring flours with a low protein content: pizza, focaccia, bread, shortbread and sponge cake.

Specifications:

- Deformation: W 220 - 240



ORO PURO TYPE 1

F10P1

Semi-wholemeal flour, rich in fibre, ideal for creating products with a "traditional" flavour. Its bran content gives the finished product more aroma, flavour and taste.

Specifications:

- Deformation: W 230 - 250



ORO PURO INTEGRALE

FINTOP1

Wholemeal flour, rich in fibre, to be used preferably on its own to preserve all the organoleptic characteristics of the wheat grain. With its unmistakable flavour, it gives the finished product more aroma, fragrance and flavour.

Specifications:

- Deformation: W 220 - 240



ORO PURO RISERVA TYPE 0 - 24K

FOOPRIS124K

Stone-milled type 0 flour with a "full body" texture and a medium to high protein content. Developed to combine the flavour of stone-milled flour with the bulkiness and lightness of a 0 type flour.

Specifications:

- Deformation: W 350 - 380



ORO PURO RISERVA TYPE 0 - 18K

FOOPRIS118K

Stone-milled type 0 flour with a "full body" texture and a medium protein content. Developed to combine the flavour of stone-milled flour with the bulkiness and lightness of a 0 type flour.

Specifications:

- Deformation: W 280 - 300



ORO PURO RISERVA TYPE 1

F10PRIS1

Stone-milled semi-wholemeal flour with a "full body" consistency and a high fibre content. Its slowly milled bran content gives the finished product an old-time fragrance and taste.

Specifications:

- Deformation: W 240 - 260



ORO PURO RISERVA INT.

F10TOPRIS1

Stone-milled wholemeal flour with a "full body" consistency and a high fibre content. Its slowly milled bran content gives the finished product an old-time fragrance and taste.

Specifications:

- Deformation: W 220 - 240



LE RUVIDE - TYPE 1

F11MP

Stone-milled semi-wholemeal flour, rich in fibre, ideal for creating products with a "traditional" flavour. Its bran content gives the product more aroma, flavour and taste.

Specifications:

- Deformation: W 260 - 280



LE RUVIDE - INTEGRALE

F11MP

Stone-milled wholemeal flour with a high fibre content, to be used purely to preserve all the organoleptic characteristics of the wheat grain. With its unmistakable flavour, it gives the finished product more aroma, fragrance and flavour.

Specifications:

- Deformation: W 230 - 250



00 PIZZA

FOOPIZZA1

Medium to low strength flour for round pizza, pan pizza and focaccia to be baked in home ovens.

Specifications:

- Deformation: W 240 - 270



00 DOLCI

FOODOLCI1

Medium to low strength flour ideal for experiencing the festive atmosphere of homemade cakes: plumcakes, bundt cakes and biscuits.

Specifications:

- Deformation: W 240 - 250



00 PANE

FOOPANE1

Flour with a medium to low strength, suitable for making good, healthy and fragrant bread, just like a baker's. The ideal flour for lovers of home-baked bread.

Specifications:

- Deformation: W 220 - 230



00 PASTA

FPASTA1

Common wheat flour for fresh pasta, characterised by a low content of residual ash. Resulting from the selection and extraction of the purest part of the grain's endosperm, it remains perfectly firm during cooking.

Specifications:

- Residual ash: 0.35



SFARIN'OLA'

FSFAR1

Remilled durum wheat semolina for sprinkling worktops during pizza preparation. Ideal for kneading high-hydration dough. It gives colour, crispness and a rustic taste to the finished product by absorbing excess moisture.



MANITOBA GIALLO

FM1

Type 0 flour with a high protein content. Due to its extreme versatility, it is ideal for a variety of "home-baked" recipes that call for the use of a strong flour.

Specifications:

- Deformation: W 400 - 420



TYPE 00 BLU

F001

Type 00 flour with a medium to low protein content. Due to its extreme versatility, it is ideal for a variety of "home-baked" recipes.

Specifications:

- Deformation: W 240 - 250



TYPE 0 VERDE

F01

Type 0 flour with a low high protein content. Due to its extreme versatility, it is ideal for a variety of "home-baked" recipes.

Specifications:

- Deformation: W 180 - 200



FRITTOP

MIXFRITTURA

A mix with 3 different flours: soft wheat, durum wheat and rice, for tempura and light, crispy, golden fried food with low oil absorption.

PURCHASE OUR FLOURS ONLINE

The website features a cartoon character of a baker with a red cap and apron, holding a tray with bread. The text on the page includes "Taste of Home", "Our experience at the service of your passion", and a "Discover" button.



MOLINO sul CLITUNNO



Farine Autentiche

Thank you chairman, thank you dad, thank you grandpa...

We want to express our deep gratitude for all that you have taught us. Your vision, determination and passion have built a company that is much more than just a mill: it is the symbol of a close-knit family and a success story spanning generations. You passed on to us the values of honesty, hard work and perseverance, which have become our compass in life. Thanks to you, we have learnt to appreciate the beauty of simplicity, the value of tradition and the importance of looking to the future with optimism.

Whatever we become, the best part will be yours.

Your children and grandchildren

MOLINO sul CLITUNNO



Farine Autentiche



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