



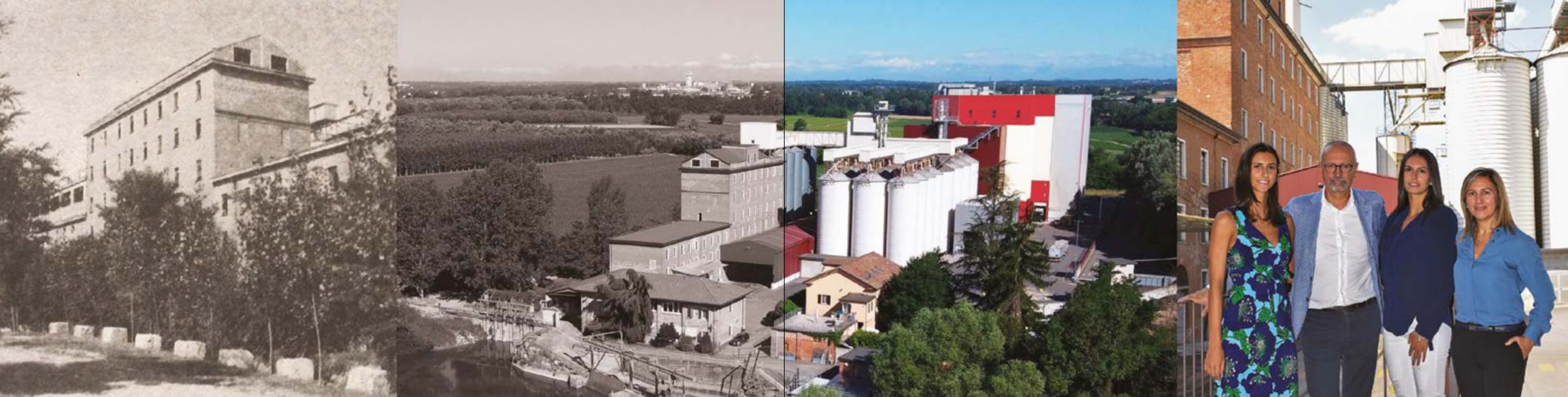
MOLINI VALENTE

SINCE 1854

MODERN
FLOURS







LOOKING BACK IN TIME WE SHAPE OUR FUTURE

Our company produces soft wheat flours. Continuing a family milling tradition which has its roots in the nineteenth century, we have continually upgraded the facilities by adopting cutting edge technologies.



CLOSE TO A SUSTAINABLE FUTURE

Since the noblest fruit of Nature is our work, we are naturally attentive and sensitive and we respect it. Geographically located in the province of Alessandria, the largest area for soft wheat production in Northern Italy, we are in the middle of wheat fields and in close contact with grain producers with whom we work to obtain an environmentally-friendly industry. To reduce traffic and pollution caused by road transport, we are connected to the railway network via a rail link which allows us to receive the wheat necessary for production. In fact, every train of grain means 50 fewer trucks on the roads. For the grains storage process we use a special system that brings fresh air into the storage silo, preserving the raw material without using treatments that are harmful to the environment and to humans. Humans are the centre of our world: this is why safety comes first for us. Food safety and safety at work, a password turned into real culture to transfer to all those who work within the company. Our staff is in fact continually involved in the development of risk analysis activities, fire and accident prevention measures in compliance with all safety regulations.





INSTALLATION AND PROCESSING SYSTEMS

Advanced automation systems and modern technologies characterize our plant, fully equipped with stainless steel piping. Every step of the processing is monitored in real time, thanks to a fibre-optic network, to ensure the best results and quality of our finished product. Let's crunch a bit of numbers. Here are the figures of our plants:

21.000

tons of grain in storage,
ensuring supply consistency
of the product.

4.200

tons of bulk flours left to
stand after milling.

1.100

pallets of bagged flours in a fully
automated warehouse to ensure fast
delivery schedules.

380

tons. Milling capacity in 24 hours





The selection of wheat varieties best suited to different uses and a massive procurement, based on strict quality criteria, laid the bases for ensuring secure and consistent supplies.

However, identifying and selecting the best raw material is not enough for us. Once delivered to Molini Valente, wheat must pass the strict examination of two cutting-edge optic sorters, which through sensors and high-resolution cameras analyse every single grain of wheat. Grains showing defects, even the tiniest, are detected and scrapped in order to assess the purity of the wheat selected for milling.

Quality and safety are the watchwords that underlie our commitment towards you. Every step of our work – from the selection of raw materials, processing, up to distribution – is equally critical to achieving the very high quality and uniqueness of our product.

In addition to soft wheat, we mill minor cereals such as spell, barley, oats, rice, buckwheat, rye, used for our Vitala blends, based on soft wheat flour type 2.





TEST LABS

A test laboratory for wheat, located at the reception area of the raw material and a flour test lab create the operating basis for our Quality Control, supported by our Quality Assurance team that constantly updates the management systems at the basis of the whole production structure, in accordance with the guidelines set by ISO series certifications and FSSC standards for food safety. The state-of-the-art available instrumentation allows us to carry out technological tests, on the dough to assess the type of intended use, to establish chemical and physical parameters and contaminants as provided for by the current regulations.





BAKERY LABORATORY

A well-equipped and modern bakery lab is our preferred point of connection with customers. This is where we test finished products and create new flours. By employing the most popular bakery techniques, we appreciate how the old and new wheat varieties may adapt to transformations; we create new products and test recipes to meet the ever-changing needs of consumers. We pay particular attention to matters relating to health, through the development of controlled whole wheat products, increasingly recommended for their high nutritional value and fibre content.





CONSULTANCY AND TRAINING

The laboratory is also a training venue: professional courses are planned for artisan bakers, thematic courses on specific manufacturing techniques or personalized advice to meet specific customer requests.





A PASSIONATE TEAM

The company is a sound enterprise which relies on high level professionals and is large enough to address all markets. New professionalism finds here the ideal place to develop their skills and abilities in a state-of-the-art structure. Development investments and strategies help maintain the quality level of products and the value creation and prospects for the future.

The company is certified:

UNI EN ISO 9001

for Quality System

UNI EN ISO 45001

for Safety Management System

FSSC 22000

for Food Safety System

UNI EN ISO 14001

for Environmental System

ISCC

for International Sustainability





WHEAT FLOURS

Milling is our business and we offer a large variety of flours for bakery, pizza, patisserie, pasta. Many of our customers take advantage of our milling expertise and collaborate with our team to create the best custom milled flour for their plant.

TRADITIONAL FLOURS



NOVELLI FLOURS:

The classic traditional flours, type 0 and 00, which have always been recognized for their excellent quality.

SPECIAL FLOURS



PRO FLOURS:

Modern flours, type 1, type 2 and wholemeal flours, rye flour and re-milled semolina for contemporary bread-making and for all professionals who prefer products with a higher fiber content. We also make personalized recipes, designed for those who need specific flours for their productions.

PIZZA FLOURS:

Flours with 100% Italian wheat, for professional pizza makers who stand out in classic pizza or creative pizza with innovative doughs.

PASTRY FLOURS:

The specific flours for sweet and savory pastry creations, from shortcrust pastry, to croissants, to large leavened products.

PASTA FLOURS:

Flours that help work easier with smooth, fine and soft doughs. Perfect for manual use but also for kneading machine and drawing machines.

VITALA®



VITALA FLOURS:

Type 2 flour, fine and pale beige in color, designed to be easily workable and versatile. Ideal for every baked product, tasty and nutritionally balanced, for physical well-being and pleasure of good food.

VITALA+ BLENDS:

Vitala+ blends combine with balance minor cereals and Vitala flour enriching baked products with the characteristics of the various cereals. New flavors, colors and beneficial properties for bread, pizza, focacce and pastry.

VITALA ZEN BLENDS:

Vitala Zen blends meet precious ingredients such as algae, aromatic herbs, spices. Five blends to create naturally colored baked products that will go straight to the heart and palate of those who will savor them. Products to be enjoyed with calm and serenity paying particular attention to the combinations of dishes and ingredients.

ITALIAN WHEAT FLOURS



PIEMOLINO FLOURS:

High quality flours, obtained by grinding only 100% Italian wheat, favoring local Piedmont wheat. Designed to enhance our lands, suitable for the cultivation of soft wheat, this flour helps to create a virtuous circular economy that has positive effects for local communities. An excellent opportunity to promote sustainable supply chains in Piedmont cereal sector.

OTHER FLOURS AND BLENDS

OTHER FLOURS AND BLENDS:

Minor cereal flours such as rice, chickpeas, spell, barley, oats, khorasan kamut, but also gluten free flours. Stone milled flours, durum wheat semolina, cereal blends for rustic products and seed blends. Products that enrich and complete our offer to the customer.





TRADITIONAL FLOURS

NOVELLI FLOURS



Once a family of millers, the Novellis developed their brand over the course of the twentieth century by investing care and attention in the selection of the best soft wheats for flour.

Since 2007 "Novelli" has become a brand of "Molini Valente", a company led by the Valente family, millers since 1854. They have consolidated the Novelli brand as an Italian brand of high quality flour. Each product made with Novelli flours contains an invisible but decisive ingredient: experience.





Type Sack W Proteins Baking Applications



Lilla	00 - 0	25 kg	250	12,00%	Focaccia, breadsticks, straight dough breads. <i>Product Attributes:</i> Soft wheat flour.
Bianco	00 - 0	25 kg	270	12,50%	Bread with straight and semi-direct dough, olive oil bread, large format bread, tuscan bread, baguette, focaccia <i>Product Attributes:</i> Soft wheat flour.
Blu	00 - 0	25 kg	290	13,00%	Bread with straight and semi-direct dough, hard dough bread, focaccia, high hydration dough pizza, no yeast puff pastry dough, recommended for reactivating mother yeast. <i>Product Attributes:</i> Soft wheat flour.
Marrone	00 - 0	25 kg	310	13,30%	Medium-long processing, straight dough or semi-direct dough, no yeast puff pastry dough, focaccia, pizza with short leavening time, doughs with retarder prover technology. <i>Product Attributes:</i> Soft wheat flour.
Azzurro	00	25 kg	350	13,70%	Long fermentation time products, short biga (within 20 fermentation hours) and biga-based dough (soft and fluffy breads). Leavened pastry and final dough of traditional leavened products, Italian panettone and colomba, Italian Genoa focaccia, pizza with medium-long leavening time within 48 h. <i>Product Attributes:</i> Soft wheat flour.
Verde	0	25 kg	360	14,00%	Long fermentation time products, short biga (within 20 fermentation hours) and biga-based dough, soft and fluffy breads. Leavened pastry and final dough of traditional leavened products, Italian panettone and colomba, Italian Genoa focaccia, pizza with medium-long leavening time within 48 h. <i>Product Attributes:</i> Soft wheat flour.
Viola	00 - 0	25 kg	380	14,50%	Long fermentation time products, 24 hours biga or more and biga-based dough. Leavened pastry, brioche, viennoiserie, leavened products, Italian panettone and colomba. Pizza within 72 hours leavening time. <i>Product Attributes:</i> Soft wheat flour.
Grigio	00	25 kg	400	15,00%	Soft and fluffy breads, 24 hours biga and biga-based dough, leavened pastry, leavened products, Italian panettone and colomba, pizza within 72 hours leavening time. <i>Product Attributes:</i> Soft wheat flour.
Rosso Premium	00 - 0	25 kg	420	15,30%	Highly leavened bread, Italian Rosetta and Ciabatta, leavened products, Italian panettone and colomba, 24 hours biga, recommended for reactivating mother yeast and for long fermentation time. <i>Product Attributes:</i> Soft wheat flour.
Oro	00	25 kg	450	15,80%	Highly leavened bread, Italian Rosetta and Ciabatta, leavened products, Italian panettone and colomba, 24 hours biga, recommended for reactivating mother yeast and for long fermentation time. <i>Product Attributes:</i> Soft wheat flour.
Selezione Manitoba	0	25 kg	470	16,00%	Highly leavened bread, Italian Rosetta and Ciabatta, leavened products, Italian panettone and colomba, 24 hours biga, recommended for reactivating mother yeast and for long fermentation time. <i>Product Attributes:</i> Soft wheat flour.
Platino	00	25 kg	480	17,00%	Soft, fluffy and bulky products with thin crust, 24/72 hours biga. Leavened products rich in butter and sugar, Italian pandoro. <i>Product Attributes:</i> Soft wheat flour.





SPECIAL FLOURS

PRO FLOURS



Modern flours, type 1, type 2 and wholemeal flours, rye flour and re-milled semolina for contemporary bread-making and for all professionals who prefer products with a higher fiber content. We also make personalized recipes, designed for those who need specific flours for their productions.



SPECIAL FLOURS PRO FLOURS



WHOLE WHEAT

Integrale Fine	Whole wheat	25 kg	230	12,00%	Large format bread, breadsticks, biscuits. Product Attributes: Fine bran whole wheat flour.
Integrale medio TSC	Whole wheat	25 kg	250	13,00%	Rustic large format bread, breadsticks, focaccia and pizza, short-medium leavening time. Product Attributes: Whole wheat flour with stabilized by controlled heating treatment bran.
Integrale Grosso	Whole wheat	25 kg	320	14,00%	Rustic bread and bakery products with straight and semi-straight dough, medium-long leavening time. Product Attributes: Wide leaf bran whole wheat flour.
Integrale Forte TSC	Whole wheat	25 kg	390	15,00%	Rustic bread and bakery products with medium-long leavening time, included rustic ciabatta and rustic croissant. Product Attributes: Medium leaves bran whole wheat flour with stabilized by controlled heating treatment bran.
Integrale 400 TSC	Whole wheat	25 kg	400	16,00%	Rustic bread and bakery products with long leavening time, included rustic ciabatta and rustic croissant. Italian traditional leavened products, panettone and colomba. Product Attributes: Large leaves bran whole wheat flour with stabilized by controlled heating treatment bran.
Integrale Leggerissimo TSC	Whole wheat	25 kg	400	15,50%	Products with mother yeast, medium-long leavening time, pizza within 48 hours leavening time, leavened pastry, viennoiserie. Product Attributes: Whole wheat flour with stabilized by controlled heating treatment bran. It gives a typical hazelnut colour to the products.



TYPE 1 - 2

Lilla	1	25 kg	240	12,30%	Straight dough bread, focaccia and breadsticks. <i>Product Attributes:</i> Soft wheat flour with wheat germ.
Moca	2	25 kg	250	13,50%	Bread, focaccia, pizza with straight and semi-straight dough. For rustic and characteristic products. <i>Product Attributes:</i> Soft wheat flour.
Blu	1	25 kg	280	13,00%	Bakery products with straight and semi-straight dough, baguette, focaccia, pizza, hard dough bread, no yeast puff pastry dough. <i>Product Attributes:</i> Soft wheat flour with wheat germ..
Azzurra	1	25 kg	340	13,80%	Short biga within 20 hours, medium-long leavening time products. Leavened pastry, croissant and similar. <i>Product Attributes:</i> Soft wheat flour with wheat germ.
Forte	1	25 kg	410	15,50%	Long fermentation time products, biga 24 hours or more (until 48 hours with frozen dough procedure) and biga-based dough. Leavened pastry, brioches, viennoiserie etc, Italian traditional leavened products, panettone and colomba, Italian Genoa focaccia, pizza within 72 hours leavening time. <i>Product Attributes:</i> Soft wheat flour with wheat germ. Great results in term of stability, absorption and increase of product volume.



SPECIAL FLOURS PRO FLOURS



TYPE 00-0

Type	Sack	W	Proteins	Other techical characteristics	Baking Applications
All Purpose	00	25 kg	200	11,00%	Straight dough bread. <i>Product Attributes:</i> Soft wheat flour.
Avana	00 - 0	25 kg	220	11,20%	Short leavening time bread, straight dough bread, focaccia, biscuits, cookies. <i>Product Attributes:</i> Soft wheat flour.
Baguette	0	25 kg	300	12,00%	Baguette, doughs with retarder prover technology. <i>Product Attributes:</i> Soft wheat flour with ascorbic acid.



RYE FLOUR

White Rye flour		25 kg		8,00%	fiber 7,20	Traditional rye bread, better with acid dough, old dough, biga and mother yeast. <i>Product Attributes:</i> White Rye flour.
Whole wheat Rye flour		25 kg		9,00%	fibrer 13,00	Traditional rye bread, better with acid dough, old dough, biga and mother yeast. <i>Product Attributes:</i> Whole wheat Rye flour with medium leaves bran.
Whole wheat Rye flour, large leaves		25 kg		9,00%	fibrer 13,00	Traditional rye bread, better with acid dough, old dough, biga and mother yeast. <i>Product Attributes:</i> Whole wheat Rye flour with large leaves bran.



DURUM WHEAT

Remilled wheat durum semolina		25 kg				Italian typical Apulian bread, focaccia, ciabatta. <i>Product Attributes:</i> Remilled wheat durum semolina.
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SPECIAL FLOURS



PIZZA FLOURS



Flours with 100% Italian wheat, for professional pizza makers who stand out in classic pizza or creative pizza with innovative doughs.



SPECIAL FLOURS PIZZA FLOURS

Type

Sack



W

Proteins

Baking Applications






CONTEMPORANEA

Contemporanea	1	25 kg	350	14,00%	For an innovative "pizza napoletana" with rustic dough. <i>Product Attributes:</i> Soft wheat flour with wheat germ.	 100% ITALIAN WHEAT
Integrale Leggerissima TSC	Whole wheat	25 kg	380	15,50%	For an innovative "pizza napoletana", with whole wheat dough. <i>Product Attributes:</i> Soft wheat flour with wheat germ. It gives a typical hazelnut colour to the products.	 100% ITALIAN WHEAT



CLASSICA

Allegro SHORT FT	00	25 kg	280	12,80%	Straight dough with short fermentation time. At room temperature: 4-16 h. At controlled temperature +39,2°F:24-48 h. <i>Product Attributes:</i> Soft wheat flour.	 100% ITALIAN WHEAT
Andante MEDIUM FT	00	25 kg	330	13,50%	Straight dough with medium fermentation time. At room temperature: 12-18 h. At controlled temperature +39,2°F:26-52 h. <i>Product Attributes:</i> Soft wheat flour.	 100% ITALIAN WHEAT
Adagio LONG FT	0	25 kg	390	15,00%	Indirect dough method, biga, poolish, long fermentation time. At room temperature: 20-24 h. At controlled temperature +39,2°F: 30-72 h. <i>Product Attributes:</i> Soft wheat flour.	 100% ITALIAN WHEAT



TAGLIERE

Tagliere	Blend	25 kg		15,00%	Roman style pizza, high hydration dough. <i>Product Attributes:</i> Soft wheat flour, remilled durum wheat semolina, mother yeast and wheat germ blend.	 100% ITALIAN WHEAT
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SPECIAL FLOURS

PASTRY FLOURS



The specific flours for sweet and savory pastry creations, from shortcrust pastry, to croissants, to large leavened products.



SPECIAL FLOURS PASTRY FLOURS

Type

Sack

W

Proteins

Baking Applications



**Pasta
Frolla**

00

25 kg

140

10,50%

Shortcrust pastry, biscuits, sponge cake, muffin, cakes, tarts, pie crust.
Product Attributes: Soft wheat flour.



100%
ITALIAN
WHEAT



**Sfoglia
Rossa**

00

25 kg

320

13,50%

Classic puff pastry, cream puffs, pretzel, krapfen, donuts, churros.
Product Attributes: Soft wheat flour.



Oro

00

25 kg

380

14,70%

Leavened pastry, brioche, italian cornetto, viennoiserie, low-baked italian panettone. Recommended for reactivating mother yeast.
Product Attributes: Soft wheat flour.



**Lievitati
Premium**

0

25 kg

430

15,50%

Italian traditional leavened products, pandoro, panettone, colomba. Recommended for reactivating mother yeast.
Product Attributes: Soft wheat flour.





SPECIAL FLOURS

PASTA FLOURS



Flours that help work easier with smooth, fine and soft doughs. Perfect for manual use but also for kneading machine and drawing machines.

Type

Sack

Proteins

Ashes

Baking Applications



Gnocchi	00	25 kg	10,00%	max 0,45%	A special flour for Italian gnocchi. Product Attributes: Soft wheat flour.
Granito	00	25 kg			A granular flour for dusting bakery products, designed to facilitate the processing of the dough on the counter and to prevent it from sticking. Product Attributes: Soft wheat flour.
Granulare	00	25 kg		max 0,45%	A special flour for Italian fresh pasta, lasagne, dumplings, ravioli, tagliatelle, trofie. Product Attributes: Soft wheat flour.
Pasta	00	25 kg	12,00%	max 0,45%	Very light flour recommended for fresh pasta and fresh egg pasta. Product Attributes: Soft wheat flour.





VITALA®

A complete range based on soft wheat flour type 2, thanks to an innovative and gradual milling of soft wheat grain to keep all the nutritional value of the kernel. It provides fiber and minerals.



VITALA FLOURS

Type 2 flour, fine and pale beige in color, designed to be easily workable and versatile.
Ideal for every baked product, tasty and nutritionally balanced, for physical well-being and pleasure of good food.

VITALA+ BLENDS


Vitala+ blends combine with balance minor cereals and Vitala flour enriching baked products with the characteristics of the various cereals. New flavors, colors and beneficial properties for bread, pizza, focacce and pastry.








VITALA ZEN BLENDS

Vitala Zen blends meet precious ingredients such as algae, aromatic herbs, spices. Five blends to create naturally colored baked products that will go straight to the heart and palate of those who will savor them. Products to be enjoyed with calm and serenity paying particular attention to the combinations of dishes and ingredients.



	Type	Sack	Proteins	Fiber	Baking Applications	
	Vitala® Delicata	2	5 - 25 kg	12,50%	6,60	Focaccia, breadsticks, biscuits, cookies. Product Attributes: Soft wheat flour with wheat germ.
	Vitala® Omnia	2	5 - 25 kg	14,00%	4,60	Bread and pizza, old dough, medium-long fermentation time, 16/18 hours biga. Product Attributes: Soft wheat flour with wheat germ.
	Vitala® Forte	2	5 - 25 kg	15,50%	4,60	20/24 hours biga, biga-based dough, high hydration dough pizza, Italian pinsa, long fermentation pizza, leavened pastry, croissant, Italian panettone and colomba, mother yeast based dough. Product Attributes: Soft wheat flour with wheat germ.

	Sack	Proteins	Other technical characteristics	Baking Applications
	Vitala+ RisoVenere	5 - 25 kg	13,00%	fiber 4,00 – Source of fiber, phosphorus, manganese. Bread, focaccia, pizza, breadsticks, biscuits, cookies. Recommended for soft breads, burger buns, Italian ciabatta. Product Attributes: Soft wheat flour type 2 and Venere® black rice blend.
	Vitala+ Segale	5 - 25 kg	12,20%	fiber 7,40 – Rich in fiber. Source of phosphorus, magnesium, copper and manganese. Bread, focaccia, rustic pizza, breadsticks and some pastry products. Product Attributes: Soft wheat flour type 2 and whole grain Rye flour blend.
	Vitala+ 7Cereali	5 - 25 kg	13,20%	fiber 6,50 – Source of fiber, phosphorus, magnesium and manganese. Bread, breadsticks, brioche. Soft, bulky and rustic bakery products. Ideal for croissant. Product Attributes: Soft wheat flour type 2 and 7 cereals blend.
	Vitala+ Cereali e Semi	5 - 25 kg	13,40%	fiber 6,70 – Source of fiber, phosphorus, magnesium, zink, copper and manganese. Bread, focaccia, seasoned bread, biscuits, cookies, shortcrust pastry. Ideal for snacks like crackers and breadsticks. Product Attributes: Soft wheat flour type 2 with cereals and seeds blend.
	Vitala+ Farro	5 - 25 kg	14,00%	fiber 5,60 – Source of fiber, phosphorus, copper and manganese. Bread, breadsticks, pizza, focaccia, pastry, brioche and puff pastry. Product Attributes: Soft wheat flour type 2 and Farro flour blend.
	Vitala+ Grano Saraceno	5 - 25 kg	13,10%	fiber 4,80 – Source of fiber, phosphorus and magnesium Bread, seasoned bread, pizza, focaccia and rustic bakery products. Product Attributes: Soft wheat flour type 2 and Buckwheat flour blend.
	Vitala+ OrzoeAvena	5 - 25 kg	13,20%	fiber 5,90 – Source of fiber, phosphorus, magnesium and copper. Bread, pizza, breakfast pastry, bakery snacks. Product Attributes: Soft wheat flour type 2, Barley flour and Oat flour blend.

	Sack	Proteins	Fiber	Baking Applications	
	VitalaZen Fuoco	5 kg	14,00%	5,40	Straight and indirect dough (biga, poolish, mother yeast), medium-long leavening. Pizza within 72 hours leavening time at controlled temperature +39,2°F. Recommended for snacks like crackers and breadsticks. Product Attributes: Soft wheat flour and BURNT WHEAT FLOUR blend.
	VitalaZen Sole	5 kg	13,00%	4,30	Straight and indirect dough (biga, poolish, mother yeast), medium-long leavening. Pizza within 72 hours leavening time at controlled temperature +39,2°F. Recommended for snacks like crackers and breadsticks, leavened pastry, including Italian traditional leavened products (panettone, colomba). Product Attributes: Soft wheat flour, corn flour, rice flour and TURMERIC POWDER blend.
	VitalaZen Acqua	5 kg	16,00%	4,50	Straight and indirect dough (biga, poolish, mother yeast), medium-long leavening, salty snacks, pizza within 72 hours leavening time at controlled temperature +39,2°F. Pastry including Italian traditional leavened products like colomba and panettone. Product Attributes: Soft wheat flour and SPIRULINE SEAWEED POWDER blend.
	VitalaZen Terra	5 kg	18,00%	9,50	Straight and indirect dough (biga, poolish, mother yeast), medium-long leavening. Pizza within 48 hours leavening time at controlled temperature +39,2°F. Product Attributes: Soft wheat flour and HEMP SEED FLOUR blend.
	VitalaZen Erba	5 kg	15,50%	6,10	Recommended for high hydration dough and long fermentation time dough, roman style pizza, pizza within 72 hours leavening time at controlled temperature +39,2°F, soft and fluffy breads like Italian ciabatta, puff pastry, salty delicacies. Product Attributes: Soft wheat flour and WHEAT GRASS POWDER blend.







ITALIAN WHEAT FLOURS

PIEMOLINO FLOURS







100%
ITALIAN
WHEAT



High quality flours, obtained by grinding only 100% Italian wheat, favoring local Piedmont wheat. Designed to enhance our lands, suitable for the cultivation of soft wheat, this flour helps to create a virtuous circular economy that has positive effects for local communities. An excellent opportunity to promote sustainable supply chains in Piedmont cereal sector.



ITALIAN WHEAT FLOURS PIEMOLINO FLOURS

	Type	Sack	W	Proteins	Baking Applications		
	Grissini	00	5 - 25 kg	210	12,00%	Breadsticks, Italian traditional "Lingue" and "Ciappe", snacks, Italian focaccia, roman style pizza. Straight dough, recommended for products that require extensible dough. <i>Product Attributes:</i> High quality italian soft wheat flour made from the grinding of 100% italian wheat, preferably Piedmont wheat.	 100% ITALIAN WHEAT
	Pantos	00	5 - 25 kg	230	12,00%	Traditional Piedmont bakery products, like biova and breadsticks. Italian Genoa focaccia, pizza, bread with short-medium leavening time. <i>Product Attributes:</i> High quality italian soft wheat flour made from the grinding of 100% italian wheat, preferably Piedmont wheat.	 100% ITALIAN WHEAT
	Super	0	5 - 25 kg	360	13,50%	Long fermentation time products, short biga within 20 hours fermentation time, biga-based dough for soft and fluffy breads like Italian rosetta and ciabatta. Leavened pastry and final dough of Italian traditional leavened products (panettone, colomba), pizza with medium leavening time within 48 hours. <i>Product Attributes:</i> High quality italian soft wheat flour made from the grinding of 100% italian wheat, preferably Piedmont wheat.	 100% ITALIAN WHEAT



OTHER FLOURS AND BLENDS

	Type	Sack	W	Proteins	Other technical characteristics	Baking Applications
DURUM WHEAT	Remilled durum wheat semolina S2 MININNI	25 kg				Pasta, fresh pasta, rustic and large format bread. <i>Product Attributes:</i> Remilled durum wheat semolina.
	Durum wheat semolina SAG MINNINI	25 kg				Pasta, fresh pasta, rustic and large format bread. <i>Product Attributes:</i> Durum wheat semolina.
	Durum wheat semolina MININNI	1 - 5 - 25 kg				Traditional Italian Apulian bread, focaccia, ciabatta, cakes. <i>Product Attributes:</i> Remilled durum wheat semolina.
RICE	Rice flour	25 kg				Soft pastry products, sponge cake and pound cake. <i>Product Attributes:</i> Very fine granulometry rice flour.
	Semolina rice flour	25 kg				Recommended for dusting bread and breadsticks. <i>Product Attributes:</i> Medium-fine granulometry semolina rice flour.
MAIZE - CORN	Maize flour - Corn flour "Fumetto"	25 kg			granulometry < 300 micron 85%	Ideal for pastry, sweet and savory bakery products, Italian traditional "pasta di meliga". <i>Product Attributes:</i> Very fine granulometry maize flour, obtained from the center of the kernel.
	Maize flour - Corn flour "Fioretto"	1 (sack 10 kg) 25 kg			granulometry < 300 micron 19%.	Corn bread, cakes and biscuits (it must be used blended with soft wheat flour), recommended for dusting breadsticks, and to prepare a creamy Italian "polenta". <i>Product Attributes:</i> Medium-fine granulometry maize flour.
	Maize flour - Corn flour "Bramata"	1 (sack 10 kg) 25 kg			granulometry < 300 micron 1%.	Rustic Italian "polenta". <i>Product Attributes:</i> Rustic, medium-big granulometry maize flour.
STONE MILLED	Stone Milled Whole wheat flour "Pietra"	Whole wheat	5 - 25 kg	220	13,00%	Rustic big size breads. Medium processing and bread with mother yeast. <i>Product Attributes:</i> Stonemilled whole wheat flour with fine bran.
	Stone Milled flour Type 1 "Pietra"	1	5 - 25 kg	350	14,00%	Traditional rustic breads, big size breads. Medium-long processing and bread with mother yeast. <i>Product Attributes:</i> Stonemilled flour.
KAMUT	Khorasan Kamut® Wheat flour	5 kg				Straight and semi-straight dough. <i>Product Attributes:</i> High level of water absorption and typical light yellow colour.
CHICKPEA	Chickpea flour	25 kg				Italian Genoa "farinata" and "panissa" and Tuscany "cecina". <i>Product Attributes:</i> Pale yellow colour flour, obtained from dried chickpea milling processing.

	Type	Sack	W	Proteins	Other technical characteristics	Baking Applications
MINOR CEREALS	Wholemeal farro flour	25 kg		16,00%	fiber 8,20	Large format bread, ideal for mother yeast. <i>Product Attributes:</i> Wholemeal farro flour.
	Pearl barley flour	25 kg		11,00%	fiber 10,00	Biscuits, breakfast products. It can also be use blended with soft wheat flour. <i>Product Attributes:</i> Pearl barley flour.
	Hulled oats flour	25 kg		13,00%	fiber 8,00	Biscuits and breakfast products. It can also be use blended with soft wheat flour. <i>Product Attributes:</i> Hulled oats flour.
BLENDS	Maize - blend Corn - blend"	25 kg		13,00%	fiber 3,20	Breadsticks, soft and fluffy breads with medium leavening time. <i>Product Attributes:</i> Ingredients: Soft wheat flour type "0", remilled durum wheat semolina, maize flour.
	Pane Campagna blend	25 kg		14,00%	fiber 5,30	Bread, mainly large format bread. It is used with mother yeast method. Recommended for doughs with retarder prover technology. <i>Product Attributes:</i> Ingredients: Soft wheat flour type "0", whole wheat flour, flax seeds, sunflower seeds, millet seeds, rolled oats, corn flour.
	Pane Rustico blend	25 kg		15,00%	fiber 4,30	Rustic and large format bread, focaccia, restaurant bread. It can be used with several bakery method: straight dough, biga and long fermentation time. Recommended for doughs with retarder prover technology and mother yeast. <i>Product Attributes:</i> Ingredients: Soft wheat flour type "0", whole wheat flour, sunflower seeds, wholemeal farro flour, oats.
	Gluten Free Mix	25 kg		14,00%		Bread and bakery products for celiac. <i>Product Attributes:</i> Ingredients: Rice flour, potato starch, tapioca, dextrose, cellulose, carob flour, tapioca, destrosio, cellulosa, farina di carrube, hydroxypropyl methylcellulose, salt.
OTHER	Soft wheat flour	00	1 kg			
	Soft wheat gluten		25 kg			
	Cracked wheat		25 kg			
	Granito Grosso	00	25 kg			Dusting
	Heat-treated bran TSC		12 kg			
	Semix - seeds blend		10 - 25 kg			Sunflower seeds, flax seeds, millet grains, rolled oats.

100% QUALITY



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