



**smaBio**

# Our Story

**A big farmers' Cooperative with a 100 years history, on our shoulders**

Our Story begins in **1911**, when the private company **SIMA Co.** was founded in Argenta (FE). In **1985** our name changed to **Società Industria Molitoria Argentana (SIMA)**, due to our incorporation into (the) Provincial Consortium for Agricultural Development.

Starting from **1992** we extended our production to include biological flours, rigorously certified by CCPB, undergoing the strictest international regulations.

In **2003**, to complete the agri-food supply chain and enhance traceability and tradition, we merged together with **Cooperativa Giulio Bellini**. Through the research for natural flour varieties, our seed's meticulous selection, and biological plantation, we can assure the client a set of healthy and controlled products.

Furthermore, driven by our research for innovation, in **2016**, we decided to renew our Bio-milling plant entirely, therefore elevating our quality and accountability standards to the highest levels.



“ A 100 years experience is our foundation  
in the milling sector. ”



## The Cooperative

### Growing innovation

**Coop. Giulio Bellini**, for the past 75 years, has made agricultural production its first priority. Moreover, Coop Giulio Bellini continues to grow through new projects: guaranteeing its clients healthy and controlled products by scrupulously supervising each stage of the process.

The Cooperative currently farms nearly 4500 hectares of which 3000 private, 800 rented and 700 in lease.

Coop. Giulio Bellini is an idea that comes directly from soil and grows through scientific research and innovation.





**“ From the seed to the final product:  
a quality assurance for the consumers  
of the third millennium. ”**

# Il Molino

**A 100 years experience is our foundation in the milling sector**

Sima Bio is the first producer in Italy of **Organic soft wheat**, of **100% Italian origin** and is among the main European **organic spelt** transformers of the **Spelta variety**. This type of flour is ideal for all oven products, and spelt products of **Dicoccum** variety, specifically for fresh and dry pasta. Not to mention the fact that we are among the first in Italy to believe in, and successfully, import **Kamut® Khorasan** variety, of which, by milling, we obtain flours rich in proteins, vitamins, mineral salts and oligoelements like Selenium.

We have reached an extraordinary objective by becoming **the first producers** of flour from this peculiar wheat variety. Molino Sima also transforms its organic cereals through **stone grinding**, a process that a constantly increasing number of clients appreciates, due to the fact that it allows tastier flours and nutritive principles integrity. In fact, flours that go through that type of process - a low grinding procedure that avoids the product's overheating - present an irregular grain size that signifies the presence of vitamin E, vitamin B and furthermore mineral salts, due to the presence of the wheat germ.

It has recently been discovered and reassessed as a quality / excellence cereal, the **Grano Duro Cappelli wheat**. Today, Grano Duro Cappelli is cultivated exclusively through organic agriculture.

We produce and distribute **Biological Flours** with our brand and **Private Label** for the major companies specialized in Bio products distribution, both in Italy and overseas. You can find us in the main exhibitions, both National and International.



**Sustainability**



**Traceability**



**Quality**

# Characteristics

**High quality standards, security and technology are our starting point.**

In these years Molino Sima - having **the biggest 100% Bio dedicated plant in Italy certified by BRC IFS** - has **specialized in Organic flour production**, facing a difficult but rewarding market for whose, carefully respecting the current normatives, delivering a high quality product offering greater guarantees and protection to the client. The majority of our cereals, especially spelt and soft wheat, come from Ferrara's territories - one of the most beautiful and traditional cities in Italy - where the agric economic and climatic conditions of the surrounding environs assure the best results in qualitative terms.

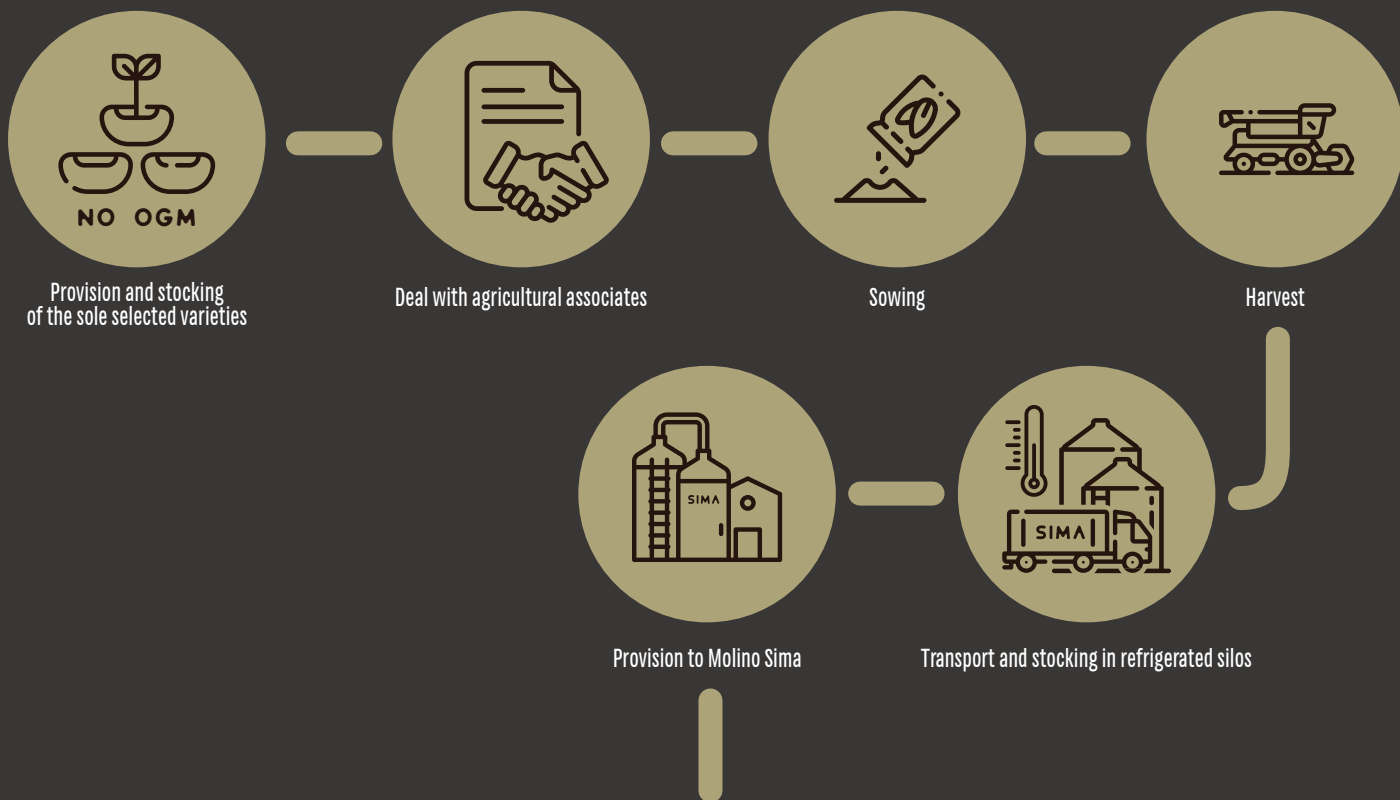
The flours produced, of which there are nearly **35.000 TON per year**, are **100% Organic flours**.

Traceability and supply chain control are implemented to satisfy our clients and their brands.

From the cereals' sowing, to its harvest, to the stocking in refrigerated silos, to the husking in the Bio dedicated plant, to the milling, all our work is rigorously controlled and certified.

## International Certifications





Production of Organic flours, semolinas and stone-ground flours for:



**Industry**

Bulk Cistern /  
Big Bag / 25 kg paper sack



**HORECA**

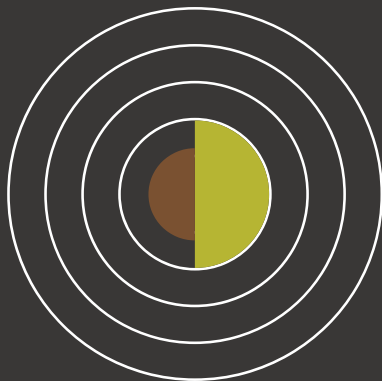
5 kg paper sack



**GDO**

Large Scale Distribution / 1 kg paper sack  
1 kg Atm sack / 0,500 gr Atm sack / 0,250 gr Atm sack

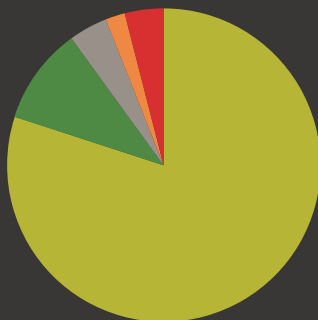
28 mln  
Molino



40 mln  
Cooperativa

## Annual Turnover

## Distribution



- Food Industry 80%
- GDO /Large Scale Distribution 10%
- Specialized Distribution 4% Baby
- Food 4%
- HORECA 2%



4.500 Hectares  
Molino Sima's territoires



250 Employees  
Cooperative+Molino





Farina  
BioLooka

simaBio





**simaBio**

# Our Flours

We offer a wide range of Biological flours for every demand

SimaBIO flours are **all certified as Organic**.

The production of Organic cereals occurs according to the disciplinary established by the active normative on Organic agriculture. All the phases of the production process are traced and certified by CCPB.

## Soft wheat

Soft wheat flour for fresh pasta

Soft wheat flour for biscuits

Soft wheat flour type 0

Soft wheat flour type 0 reinforced

Soft wheat flour type 00

Soft wheat flour type 1

Soft wheat flour type 2

Wholewheat flour

Soft wheat flour type 0 Manitoba

## Spelta / Dinkel

Spelt flour type 0

Wholewheat Spelt

## Dicoccum / Emmer

Half-wholewheat / Semolato Dicoccum

Wholewheat Dicoccum

## Kamut® Khorasan

Kamut® Khorasan wheat flour type 0

Half-wholewheat / Semolato Kamut® Khorasan

Kamut® Khorasan wholegrain flour

## Durum wheat Cappelli

Half-wholewheat/ Semolato Grano Duro Cappelli for bakery /pizza/pasta/

Wholegrain flour / Semola Integrale Grano Duro Cappelli for bakery/pizza/pasta

## Duro Wheat

Durum wheat flour/ Semola

Half-whole Durum wheat /Semolato

Durum wholewheat semolina /Semola integrale

## Stone-ground flours

Soft wheat

Durum wheat

Kamut® Khorasan

Grano Duro Cappelli

Spelt

Barley

Rye

Chickpea

## Speciali Flours

Oat Integral/wholewheat flour

Rice White flour

Rice Integral/wholewheat flour

Buckwheat integral/wholewheat flour

Biological gluten







# Biological Flours

Soft Wheat

18.000 ton

Spelta/Dinkel

5.000 ton

Kamut® Khorasan

4.500 ton

Dicoccum/Emmer

1.000 ton

Durum Wheat

500 ton

Grano Duro Cappelli

400 ton

Special Flours

100 ton



Silos "Rangona"

7.000 ton / 100% refrigerated



32 Silos "Molino Sima"

3.500 ton



Storehouse "Garusola"

10.500 ton / with ventilation



# Palletizing

0,5 kg / 1kg / 5 kg / 25 kg / 30 kg / 1ton BigBag / 12/30 ton Rinfusa (loose) / Paper Sack or Protective Atmosphere

Palletizing	PPL 0,250	PPL 0,500	PPL 1	1 Kg PAPER BAG	5 Kg PAPER BAG	25 Kg PAPER BAG
	1,50 Kg Carton Pack	3 Kg Carton Pack	10 Kg Carton Pack	1 Kg Paper Bag	5 Kg Paper Bag	25 Kg Paper Bag
EPAL Dimensions	120 x 80 x h.170	120 x 80 x h.150	120 x 80 x h.180	120 x 80 x h.1,70	120 x 80 x h.150	120 x 80 x h.160
Individual Selling	0,250 kg	0,500 kg	1 kg	1 kg	5 kg Paper Bag	25 kg Paper Bag
N° of Individual Selling per Carton	6,00	6,00	10 (pc per baggage)	10 (pc per baggage)	-	25 kg Paper Bag
Gross Weight per Carton	1,50	3,00	10,00	10,00	-	25 kg Paper Bag
Sack per Level / Layer	15,00	15,00	10,00	11,00	16,00	4 Paper Bag
Level per Pallet / Layer	7,00	7,00	6,00	8,00	10,00	10 Layers
Cartons per Pallet	105,00	105,00	60,00	88,00	160,00	40 Paper Bag
Total weight per Pallet (Kg)	157,50	315,00	600,00	880,00	800,00	1.000,00





**simaBio**

# How we produce

From the field to the transformation in flour, to its actual usage, our wheat grain goes through many steps. All of them are characterized by an extreme attention to detail and thought to preserve the product's integrity. From the varieties' selection to the analysis on different levels, from the processing - both in millis cylindres and stone ones - to the sieving, from the packaging to the stocking, all phases are designed to obtain products that satisfy the clients' demand.

## Selection

The selection of wheat and cereal varieties is the first step of the production process, and it is fundamental in order to obtain high quality flours. This phase is particularly delicate due to the fact that it requires the knowledge of the main qualities and properties of the different cultivations. Such a thing allows diverse milling qualities and consequently, specific flours for every use. Only certified grains are accepted and can initiate the transformation process.

## Stocking

The first step inside our installation is the stocking of approved cereals. The proper conservation of our raw material is crucial to protect the grains' integrity and their organoleptic features; as well as to avoid excessive overheating of wheat masses. Furthermore our Bio-dedicated plant grant the chasing of the product and it also avoids possible contaminations with non-organic grains.

## Analysis

The beginning of the grain's and raw materials' analysis are taken during the phases of selection and stocking, both for what concerns specific weight and humidity. To prevent the presence of foreign bodies inside the loads, sample analysis is made; they also allow to verify the wheat's quality and characteristics.





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## **Cleansing**

Once the grains have been analysed they are ready for the cleansing phase. During the procedure an optical sorter is employed to identify the product from foreign bodies and seeds, that includes : sick, stained or broken grains but also harvest's leftovers like dirt or small rocks. We also exploit a stone husking machine in order to eliminate the majority of bran and its bacterial charge through a superficial abrasive action carried out by specific diamond-dust grindstones. At this point the product is sent to the rolling mill or stone mill for an initial treating.

## **Treating**

Rolling mills are the real protagonists of this process: they are necessary since they permit to singularly treat every step of the grinding, both for wheat and cereals. There are two types of rolling mills because they allow specified treatment at different times during the production, depending on the flour. During the process the grains pass through the plansichter, an apparatus whose objective is to sift and classify. The parts which are still unrefined are sent back to be reinserted in the process, the ones which reach a halfway result go on in the production and the refined ones are classified as flours and sent to the stocking. This process takes place likewise through stone grinding.

## **Packaging**

In our packaging lines flours are bagged and prepared in different formats depending on the market's request. Our formats are divided in two categories: small sacks, either from 500g or 1kg, and bigger ones which are divided respectively in bags of 5kg, 25kg or big bag format. Either made of paper or protective atmosphere, which is able to preserve the flour's freshness up until 18 months. Furthermore, all our flours can be purchased loose directly from cisterns. In any case, all measures are applied to guarantee the correct conservation of flour and maintain its properties unaltered.

## **Logistics**

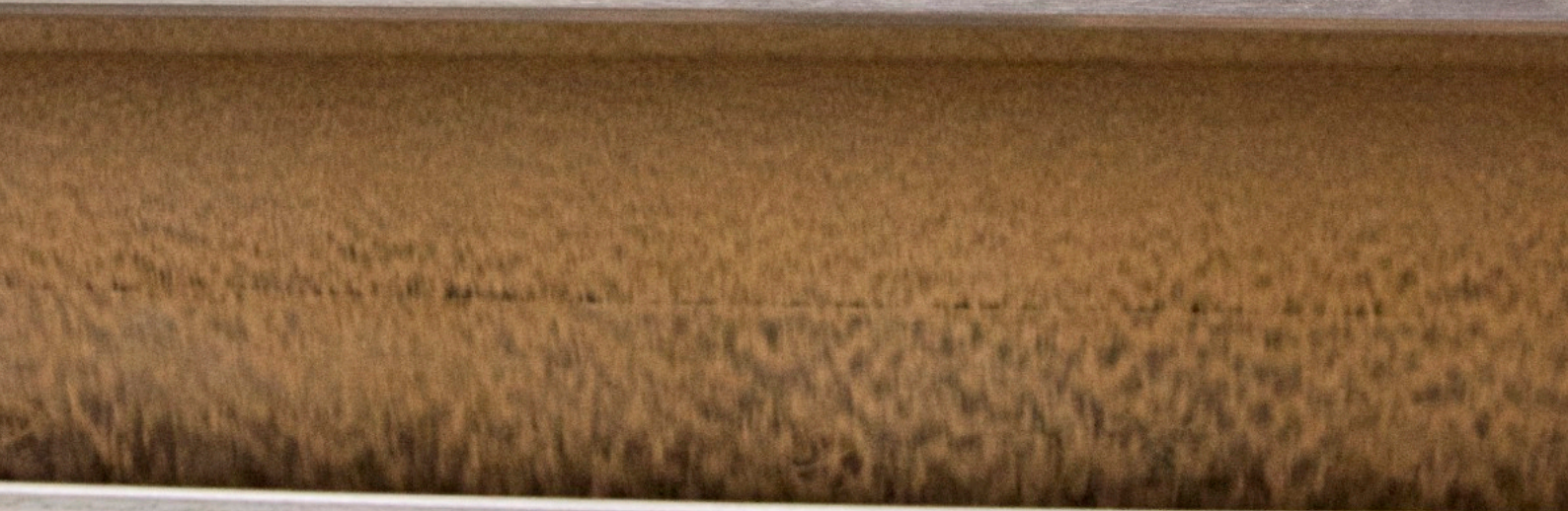
Our sacks are conserved in a brand new warehouse characterised by vast spaces, order, cleanliness and controlled temperature. Only means of transportation which can guarantee the flour's integrity and flavour are used. Moreover, we put effort into building our staff to move and preserve the product in the best possible way.







 **BÜHLER**



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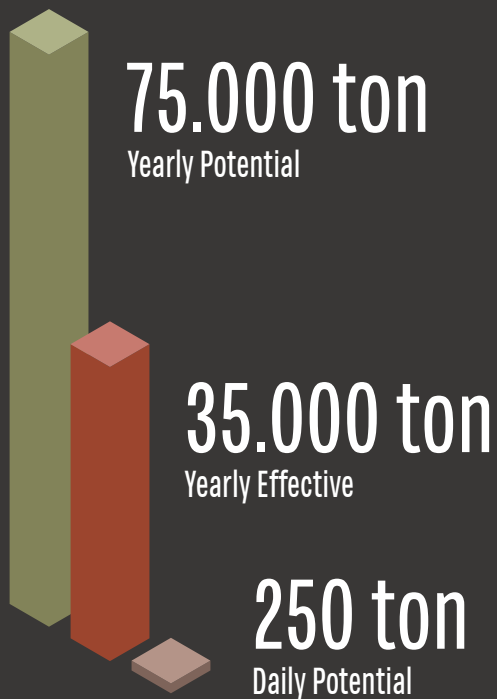
**BÜHLER**

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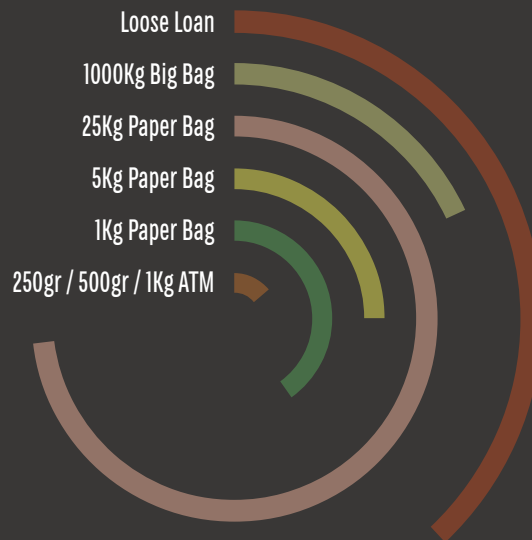




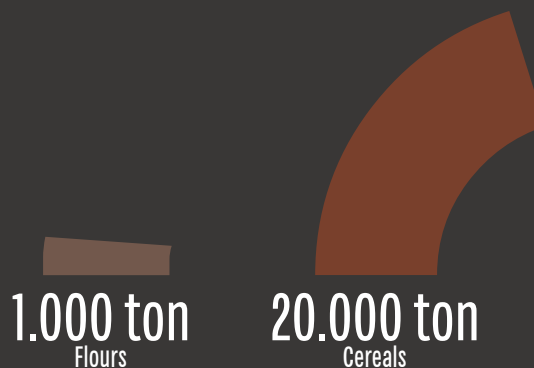
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## Production



## Packaging Lines



## Stocking





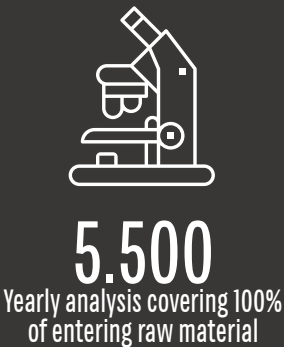
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# Laboratory Analysis

All entering grains and flours produced in our Molino are carefully controlled by our laboratory, that completing more than 5.500 analysis per year fully covers all entering products. Among the many controls physico-chemical, rheological, pharinographic and microtoxicol analysis are made. To be furthermore sure our flours pass through another external laboratory that verifies the grain and flour’s properties.



## Analysis

internal	external
Physicochemical	Multi Residual
Rheological	Microbiological
Pharinographic	Allergens
Microtoxicol	Heavy Metals
	Filth Test



**simaBio**





## Why choose us?

- ✓ **100% grain of Italian origin**
- ✓ **Unconditional tracing** of the product
- ✓ **High selection and control standards**
- ✓ **We are certified BIO from 1992**
- ✓ We are a **Food Group** part of the **biggest national agricultural cooperatives**
- ✓ In 2016 our milling plant has been **completely renewed**
- ✓ We are the **biggest 100% BIO dedicated milling plant in Italy**
- ✓ We use **cutting-edge technologies** for our production (**Buhler**)



**simaBio**





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