Macinazione Lendinara®

The company in **three key points**

1

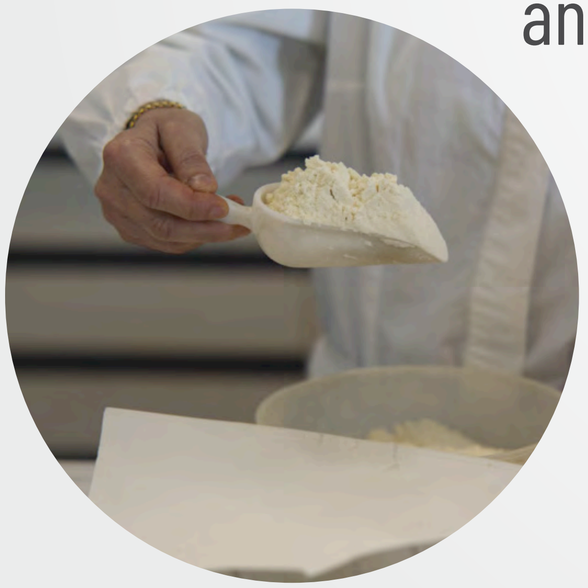
Macinazione Lendinara was founded in **1937** in **Lendinara** (Ro), a small town in the Po Valley, between the Adige and the Po.

Owned by the **Cavallari family for three generations**, our company preserves the values of the **Italian milling tradition** while combining them with an **innovative drive** that aligns with the **contemporary needs** of businesses in the agri-food sector and professional operators.

The company in **three key points**

2

The **production** and **storage capacity** of our facility, the expertise of our mill technicians, the **professionalism** and **precision** of our internal analysis and quality laboratory, and the **passion** and **professionalism** of our research and development department enable our company to offer the market **excellent wheat flour and blends** for baking, pizza, fresh pasta, pastries, and leavened products.



The company in **three key points**

3

Since 1937, we have been serving master bakers by offering high-quality flours.

Over the years, **our audience has expanded**, and today we are proud to serve the **HoReCa channel**, with a particular focus on **pizzerias, catering, and restaurants**, although currently a large part of our daily work is dedicated to the **best bakery and pastry companies**, as well as to the internal production departments of **large-scale retail chains.**

From **Lendinara** to **Arcole**

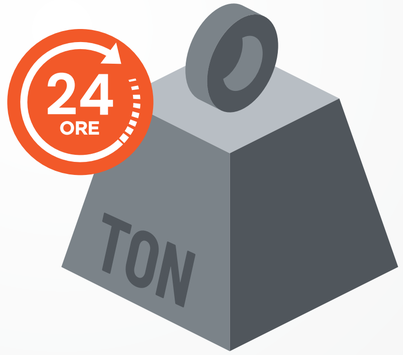
The company's registered office has remained in its hometown, while in **2003** the **new production plant in Arcole** was inaugurated, **a state-of-the-art, intelligently** designed plant that not only caters to the professional market but also to the needs of the large food industry, with two loading tunnels for bulk flour destined for tanker trucks. In **2022**, the Arcole plant was **expanded with the addition of a new grinding line,** bringing the daily processing capacity **from 400 to 600 tonnes.**

The **mill** in **3 numbers**

44,500

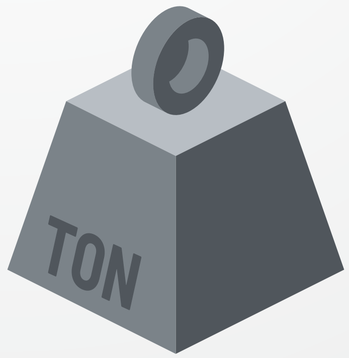
44,500 m²
Production plant

600



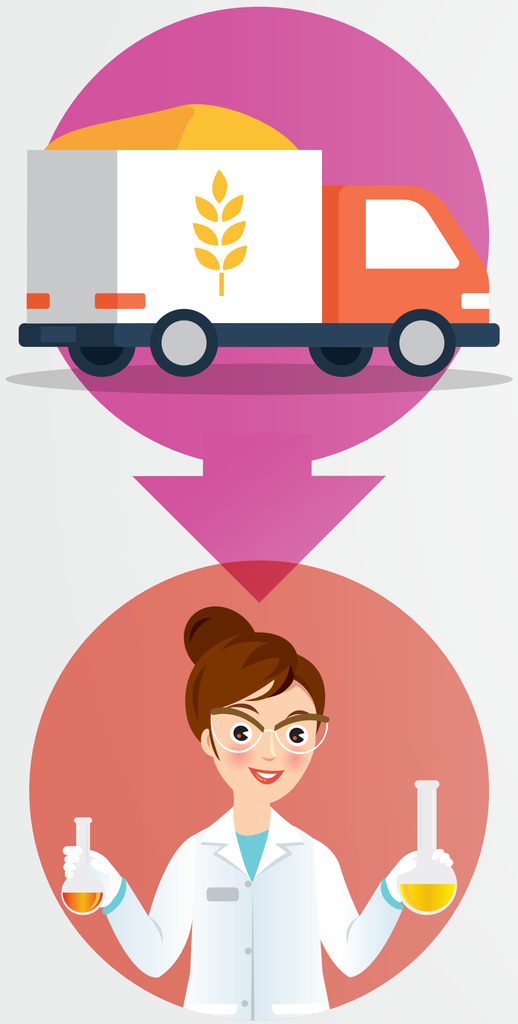
600 tonnes per day
Production capacity

28,000



28,000 tonnes
Storage capacity
total wheat and flour

From **wheat** to **flour** ▸ **production process**



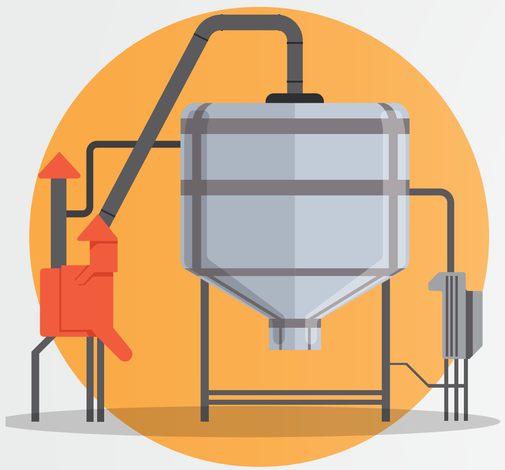
1 • Wheat arrives at the mill: quality control.

Every year, an average of **100,000 tonnes of soft wheat** arrives at our company, ready to become flour thanks to the expert hands of our millers.

When the wheat arrives in our factory, it is immediately subjected to **rigorous checks** (proteins, specific weight, humidity, FN, hardness, visual and olfactory). Every day, we carry out on average about 15 checks on the grain delivered.

If the grain does not comply with current regulations and our **quality standards**, it is immediately **sent back.**

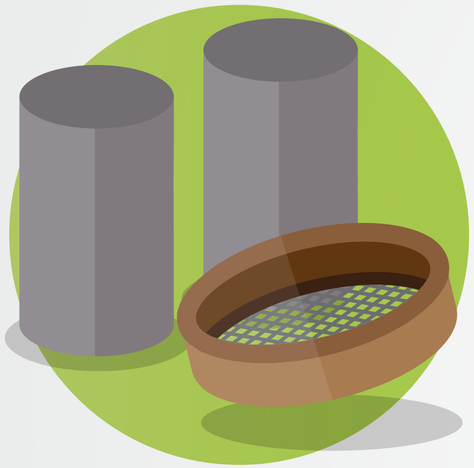
From **wheat** to **flour** ▸ **production process**



2 • Cleaning and soaking

If **the wheat meets the required standards**, it is taken to the unloading pits and undergoes a thorough **cleaning** process using a series of **specific tools to remove all foreign bodies:** magnet separator, stoner, sieve, sifter, and brush. The final cleaning stage involves the **latest generation of optical sorters**, which eliminate any damaged, broken or blackened kernels that are therefore non-compliant and contaminated by mycotoxins.Immediately afterwards, we move on to the **soaking**, a delicate and complex stage involving **specific tools**. **Two alternating soaking stages are followed by a resting stage in the conditioning cells.**

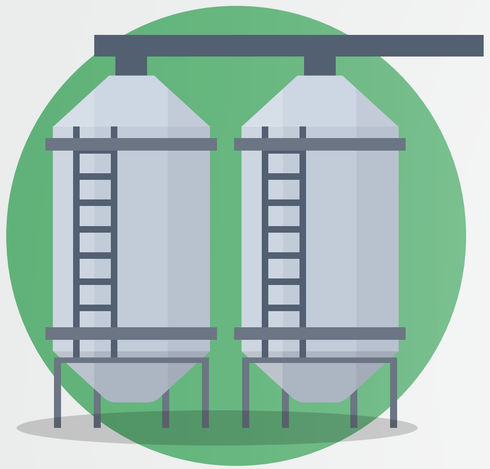
From **wheat** to **flour** ▸ **production process**



3 • The stages of grinding

The highlight in the life of the mill consists of several alternating stages of **milling** and **sieving.**
The grain passes through **roller mills** and is then pneumatically conveyed to "**plansichters**", large sieves that separate flour and fibre according to grain size. Our facility allows for the complete separation of flour and bran in **24 stages** with the 400-tonne plant and in **16 stages** with the 200-tonne plant.
Over a 24-hour period, our mill's grinding capacity reaches **600 tonnes**.

From **wheat** to **flour** ▸ **production process**



4 • Storage

The various **basic flours** obtained by grinding the individual wheat varieties are deposited in homogenisation cells and then transferred to large storage containers.

Our **flour storage** capacities reach **5,000 tonnes** divided into **44 cells**, 14 directly connected to our mixer.

Wheat storage, on the other hand, totals **11,000 tonnes**, divided into **24 silos.** A **new 10,000-tonne wheat storage facility** is expected to be operational soon.

From **wheat** to **flour** ▸ **production process**

5 • Bulk loading and bagging

Flours can be packaged in **1, 5, 10, 12.5, 25 and 50 kg sacks**, in **big bags from 500 to 1,500 kg**, or **loaded loose** directly **into the tanker.**

1 kg **5 kg** **10 kg** **12.5 kg** **25 kg** **50 kg**

Our **loading bays** have a capacity of **240,000 kg per hour** for rapid loading and **approximately 35,000 kg per hour** for slow loading, while the bagging line can package **20 pallets of 40 sacks per hour.**

Our **certifications**

AB Cert

Organic certification

1K Kosher Certification

FSSC 22000

quality and food safety certification in the food sector.

How to guarantee a **top-quality flour**

1 Selection of the raw materials

The first task of the purchasing manager, in synergy with the head miller, is to **choose the most suitable grains** for the different types of flour we want to obtain. There are no universally best grains; rather, there are grains that are ideal for each specific use.

2 Quality assurance

After the wheat has been selected, it is time for a **laboratory test:** before processing, the wheat grains are subjected to a check on several samples, to guarantee quality and safety.

How to guarantee a **top-quality flour**

3 Cleaning and storage

Choosing an excellent wheat is not enough, **an adequate cleaning and storage process must also be guaranteed.** Having **numerous storage silos**, as in our case, helps to maintain the excellent quality of the raw material.

4 Slow grinding

Wheat is a living ingredient and must be handled with **care:** our rollers are calibrated to grind **slowly and gradually**, without heating the ingredient, and through **numerous stages**, ensuring the **highest quality and safety** at each step.

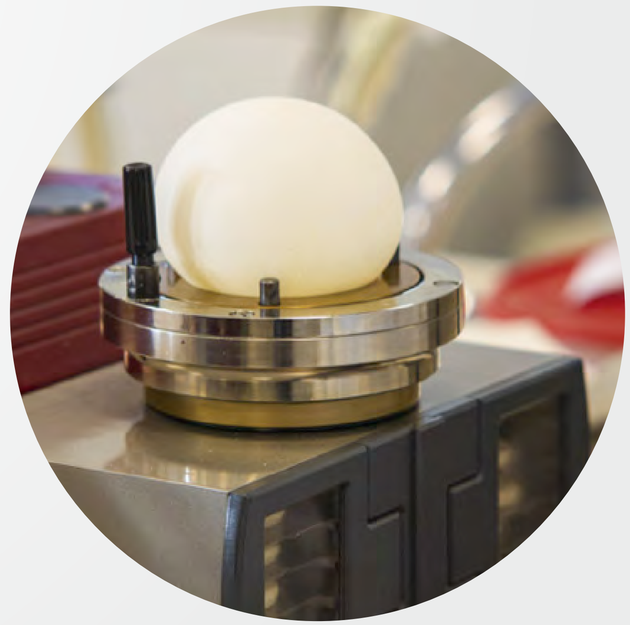
How to guarantee a **top-quality flour**

5 Mixing

This is the **"magical" moment**, when all the miller's experience comes to the fore: **blending the different ground varieties** is a delicate process that results, every day, in flour that meets the specifications set with the customer or outlined in the technical data sheet.

6 Parameter control

Before entering the world of baking, the flour must undergo **further checks and verification** of its **strength, extensibility, stability, and falling number index**, according to the verified technical data sheet.



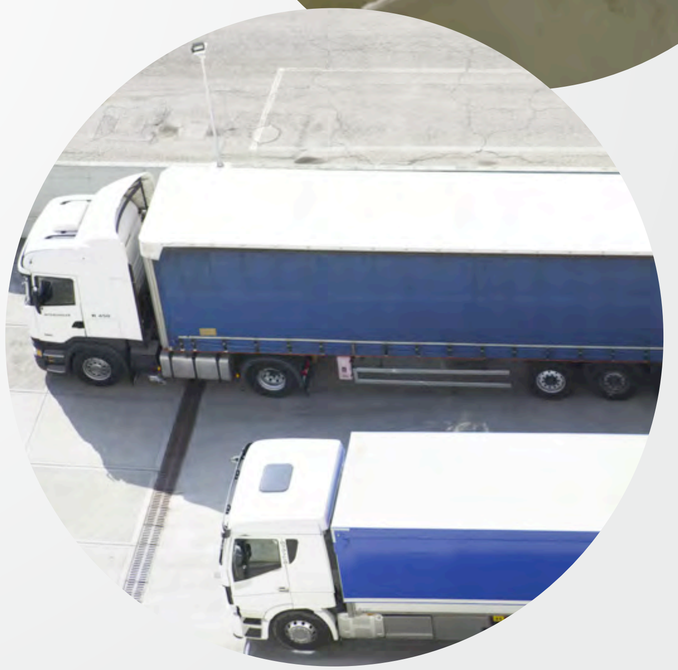
How to guarantee a **top-quality flour**

7 Bagging

The **quality of the bag** and **palletisation** are fundamental for **good product maintenance** and are an essential condition for **correct transport.**

8 Transport

Transport times and methods are also a crucial stage for **maintaining the integrity** and conditions of the goods, which must always be **protected from heat and humidity.**



How to guarantee a **top-quality flour**

9 Storage

After delivery, our **storage warehouses and distribution centres** are responsible for **ensuring clean, well-ventilated environments** that are regularly **inspected and sanitised.**

Corporate **social responsibility**

Our company makes its small contribution to social responsibility through a **selection of organisations**, either **local** or **operating in specific contexts** of **extreme need.**

Città della Speranza Foundation • **ABEO** (Associazione Bambino Emopatico Oncologico) • **ULSS8 Berica** Arca Team, Vicenza • **Peter Pan Group**, Volta Pagina Educational Community, Rovigo • **Duchenne Parent Project**, Rovigo Section • **Chirurgo e Bambino** ODV, Ferrara • **UNIBO – DIMES** Department of Specialist Medicine, Diagnostics, and Experimental Medicine – Alma Mater Studiorum, University of Bologna

Research and development ▸ collaborations with universities

UNIVERSITÀ di VERONA

FOODSOFUN
ALIMENTI SOSTENIBILI E FUNZIONALI

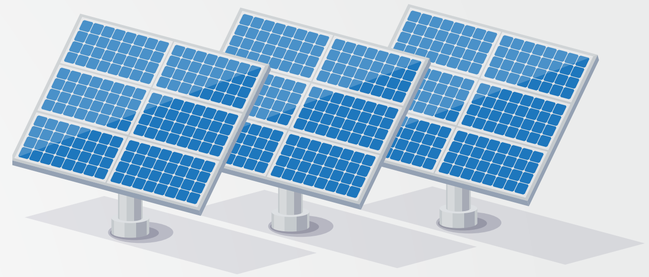
Collaboration with the **University of Verona Food Biotechnology** course on a circular economy project for the **recovery of pomace from Valpolicella.**

The project is called **FoodSoFun**, and was **awarded in April 2024 by the Veneto Region** as one of the **best circular economy projects.**

For some years **we have been supporting the university's activities** with **grants to researchers and PhD students,** as well as offering our facilities for **training and research activities.**

Sustainability Initiatives

1-megawatt **PHOTOVOLTAIC PARK** that allows savings sof between 1,000 and 1,500 tonnes of CO2 per year



REDUCTION OF PLASTIC PACKAGING with the provisionof a fastening system with natural glue for the bags on pallets.

ECOVADIS PLATFORM MEMBERSHIP

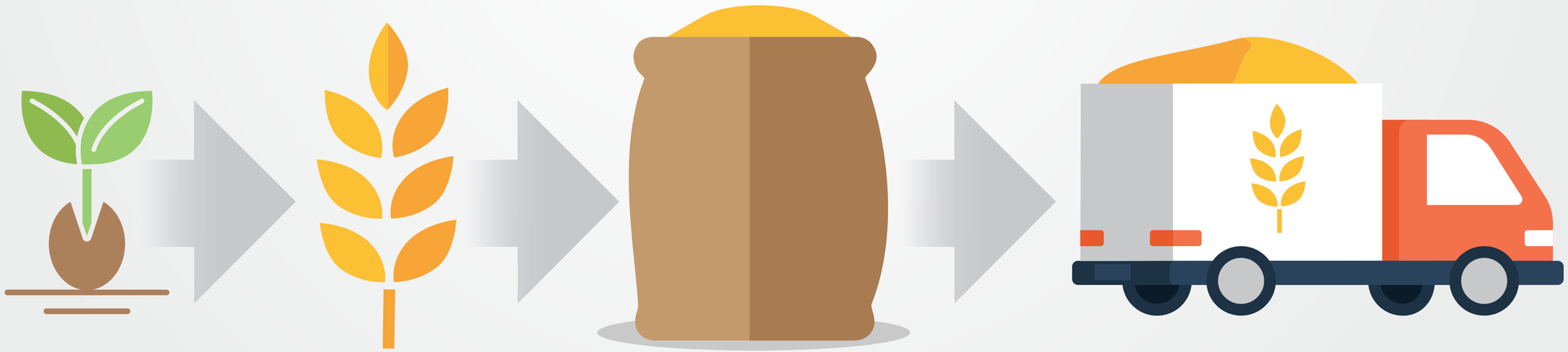
ecovadis

UNIVERSITÀ di VERONA

COLLABORATION WITH THE UNIVERSITY OF VERONA for the reuse and enhancement of processing waste.

New **Projects**

in the
certification stage
ISCC Plus



Thank you for **your attention**

Macinazione Lendinara

Mugnai dal 1937

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