

PRODUCT CATALOGUE

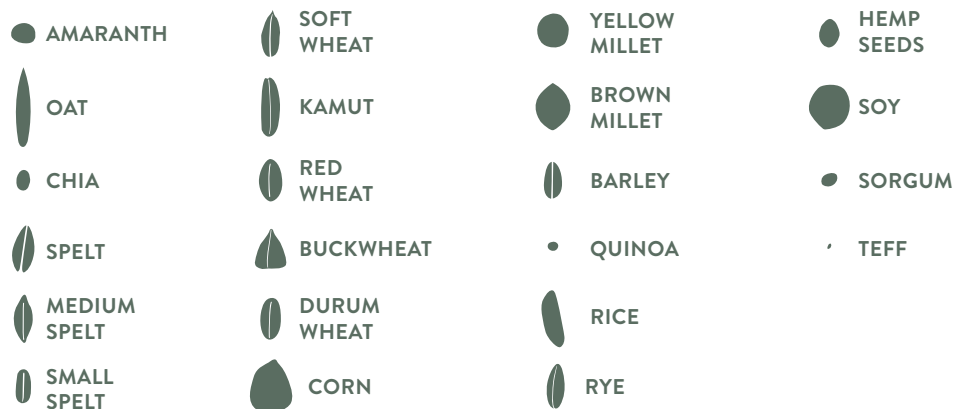
Lievito madre - Italian Natural Yeast,
flours and flours blends from
more than 20 types of grain,
including organic and gluten-free.



THE ABC OF *cereals*

LIKE THE LETTERS OF THE ALPHABET, THE MORE YOU KNOW THEM, THE MORE YOU CAN USE THEM.

Our passion for grains has been written in our DNA for over 600 years, and we know them one by one to the letter. Here's our ABC.





“At the age of 18, I took over Molino Merano and I don’t regret it for one bit. I had just finished my professional training as a miller, like my father. To this day, I am still fascinated by the careful selection of each individual grain, processing it with care and dedication in an optimal way and investing in state-of-the-art equipment to guarantee the best for my customers”..

Rudolf von Berg

A VERY SPECIAL PLACE

Where Alpine and Mediterranean flavours come together.

South Tyrol is a region of **many facets**, where visible **contrasts live in harmony**: in the valleys, at the foot of the often snow-capped Dolomite peaks, the climate is mild and palm trees grow in gardens.

Here, **Alpine and Mediterranean cultures come together**, and this also happens in our mill where **ciabatta** meets **rye bread**, **focaccia** meets **Schüttelbrot** and **Panettone** meets **Zelten** and **Stollen**.

The secret is precisely this: the **excellence of Italian breadmaking coexisting with mountain traditions** and the use of **carefully selected raw materials** and ingredients for both cultures.



A VAST CHOICE

Lievito Madre natural yeast, mixes, flours and more than 20 types of grain.

Our daily efforts result in a **large selection** of flours and mixes from more **than 20 different types of grain**, including **organic and gluten-free quality**.

In fact, we have been **certified organic** for over 30 years and most of our raw materials and flours are also available in organic quality thanks to a **mill entirely dedicated** to grinding **grains from certified organic cultivation**.

In order to provide you with better **natural leavening**, we decided to produce our **own natural yeast - Lievito Madre** - a few years ago and have since created **many innovative and natural mixtures**. The **continuous development** of our product range is a matter of **great importance** to us in order to ensure **your success**. It is no coincidence that our motto is:

“WE GRIND GREAT IDEAS.”



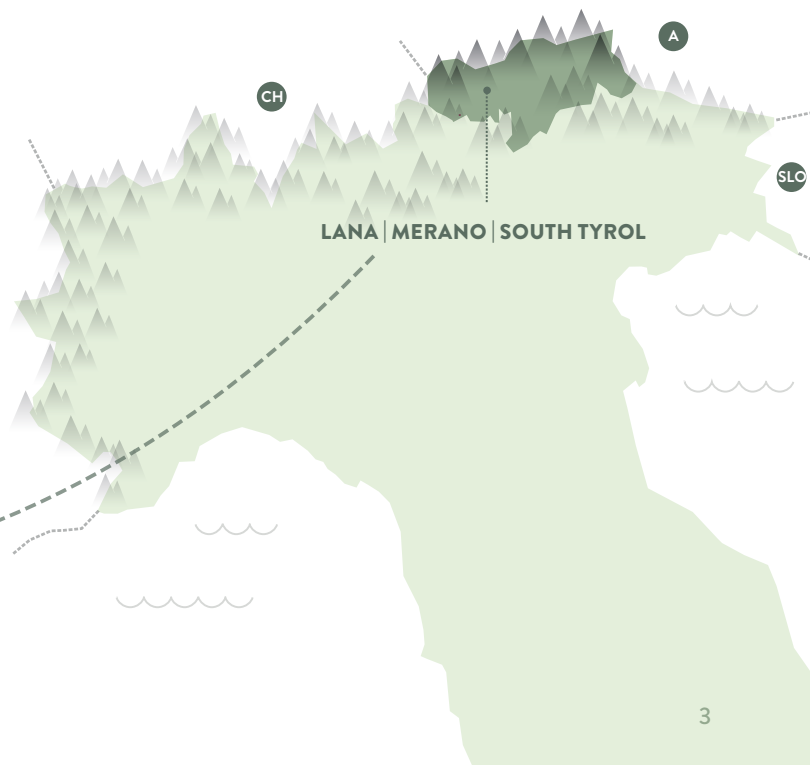


EXPERIENCE & PASSION

Molino Merano was founded in 1985, but its history dates back over **600 years**, when the **von Berg family** began its **experience in flour production** in the German town of Ansbach, in Bavaria.

Even today, Molino Merano is a **family-run business** that continues to combine **the ancient passion for milling** with the principles of **production in step with the times**: careful selection of raw materials, state-of-the-art technological equipment, scrupulous controls at every stage of the process, and maximum attention to the needs of its customers.

Thanks to this **great passion** and **dedication**, we are **now able to offer** our customers a **wide range** of flours, mixes and our Lievito Madre natural yeast.



OUR MAGICAL WORLD.



A SELECTED RANGE OF PRODUCTS FOR YOUR SPECIAL VARIETY.

NATURAL YEAST - LIEVITO MADRE	05
BAKING MIXES	13
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GLUTEN FREE	29
RAW MATERIALS	33
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LEGEND:

- >>> BIO <<<** Organic product.
- GLUTENFREE** GLUTEN-FREE certified product.

PROCESS CERTIFICATIONS



PRODUCTS CERTIFICATIONS



LIEVITO MADRE NATURAL YEAST

FOR PRODUCTS WITH A DISTINCTIVE
STRUCTURE AND FLAVOUR.



Find out more
about our yeasts.



BALANCED LIEVITO MADRE NATURAL YEAST.

THE INDISPENSABLE ALLY FOR BAKERY
PROFESSIONALS.

Natural sourdough was the main form of leavening until the Middle Ages and its origins seem to go back to Ancient Egypt, where it occurred almost by accident, but today it is impossible to imagine the **art of Italian baking** without it. **Lievito madre natural yeast** is a **spontaneously fermented mixture of water and flour** in which there is an indigenous and extremely complex spontaneous growth of different strains of **lactic acid bacteria and yeasts**.

Our **Lievito madre natural yeast** contains several families of **wild yeasts** (**Saccharomyces** and **Candida**) and **lactic acid bacteria** (**plantarum, brevis, sanfranciscensis**) that reproduce **spontaneously with competitive and mutualistic growth**. This spontaneous reproduction and the constant control by **our microbiology laboratory** ensure that these **families remain balanced in their growth**, guaranteeing the right **balance between pH and acidity** and ensuring their **stability over time**, making it easier to produce baked goods with an **unmistakable authentic taste**.



IT IS CALLED EVA, AND IT'S OUR LIEVITO MADRE.

Here at our mill, using only the **purest mountain water** and carefully **selected grains**, ground by ourselves, we have created the basis from which **EVA was born**, our lievito madre natural yeast with all its **unique organoleptic characteristics**, which we lovingly store in special cloths and tie with a strong rope, as tradition dictates.



COMPONENTS.



BALANCED LIEVITO MADRE, WHY?

IN LEAVENING

- Improved stability
- Tolerance in production process
- Acts as a natural improver
- Greater elasticity of the dough
- Greater dough development

THE FINISHED PRODUCT

- Crunchy crust and soft, open crumb
- Unique aroma and flavour
- Improved nutritional values
- Higher digestibility
- Increased shelf-life

ARTISANAL METHOD, CERTIFIED AND CONTROLLED PRODUCTION.

PRODUCTION TAKES PLACE DIRECTLY IN
OUR MILL IN SOUTH TYROL.

Even now, **everyday in our factory, we refresh** the **lievito madre** only with **water and flour**, and this is done in a specially protected environment where **hygiene, time and temperature are carefully controlled.**

Only in this way, together with our in-house microbiology laboratory, are we able to **guarantee**



healthy, balanced and constant growth of the **microorganisms in EVA.**

After 36 hours of leavening and several refreshments, the yeast we produce in our factory is ready to be reduced **to powder** by a gentle drying process, thus maintaining its stability and balance and giving life to **our product lines.**



TO EVERY MASTER HIS YEAST.
TO MEET THE VARIOUS MARKET REQUIREMENTS WE HAVE
CREATED SEVERAL PRODUCT LINES. DISCOVER THEM ALL.



EVA

MOTHER, STARTING STRAIN

ATLANTIDE LINE

RANGE OF
100% ACTIVE LIEVITO MADRE

EVIVA (6363)

Lievito Madre - natural yeast
with yeast and active lactic acid bacteria.

EVIVA BIO (3463)

Organic Lievito Madre - natural yeast
with yeast and active lactic acid bacteria.

OLIMPO LINE

RANGE OF ACTIVE LIEVITO MADRE
AND FERMENTED BRAN.

FINUM (6360)

Active Lievito Madre - natural yeast.

PEGASO (6367)

Lievito Madre - natural yeast from
fermented soft wheat bran.

ATENA (6366)

Lievito Madre - natural yeast from
fermented durum wheat bran.

EDEN LINE

RANGE OF NATURAL IMPROVERS
WITH LIEVITO MADRE.

FORTIS (6162)

Improver with Lievito Madre - natural yeast
for small to medium-sized breads.

OPTIMO (6163)

Improver with Lievito Madre - natural yeast
for medium to large-sized breads.

ETERNA BIO (4265)

Improver with organic
Lievito Madre - natural yeast.

ATLANTIDE LINE

RANGE OF 100% ACTIVE LIEVITO MADRE - NATURAL YEAST.

ATLANTIDE is our ideal line for a **natural yeast** with original characteristics because the **yeast and the lactic acid bacteria are active**, guaranteeing **100% natural leavening**.

All products in the ATLANTIDE range require **long leavening times in bulk** or with **pre-dough**.

EVIVA

LIEVITO MADRE WITH ACTIVE YEASTS AND LACTIC ACID BACTERIA.

10 x 1 kg
art. 6363

Thanks to its stability and correct balance, EVIVA is the only true substitute for sourdough starter enabling you to make a variety of fragrant baked products with an authentic traditional taste.

- **100% natural leavening** without the addition of compressed yeast or improvers;
- Suitable for the production of **medium to large-sized bread** with a **long leavening time in bulk or with pre-dough**;
- Suitable in combination **with any type of flour** (wholemeal, semiwholemeal - refined) **and grain flour** (soft wheat, spelt, rye,, etc.);
- **Dosage: 5%** of flour weight for bread.

Shelf-life: 6 months

EVIVA BIO

ORGANIC LIEVITO MADRE WITH ACTIVE YEASTS AND LACTIC ACID BACTERIA.

10 x 1 kg
art. 3463
->> BIO <<-

Due to its stability and correct balance, EVIVA BIO is the only true substitute for sourdough starter and allows you to make a variety of organic baked goods.

- **100% natural leavening** without the addition of compressed yeast or improvers;
- Suitable for the production of **medium to large-sized bread** with a **long leavening time in bulk or with pre-dough**;
- Suitable in combination **with any type of flour** (wholemeal, semiwholemeal - refined) **and grain flour** (soft wheat, spelt, rye,, etc.);
- **Dosage: 5%** of flour weight for bread.

Shelf-life: 6 months



**PURE
MARKET
INNOVATION**

IN THE WORLD OF
NATURAL YEAST

PEGASO

THE YEAST WITH
A DECISIVE IDENTITY.

PEGASO is a unique natural baking ingredient with **Lievito Madre - natural yeast made from soft wheat fermented bran** for the production of bread and bakery products characterised by a precise and elaborate identity.

AN ELABORATE
**STRUCTURE &
TEXTURE**
THANKS TO THE
**FERMENTED
BRAN**



PEGASO

10 x 1 kg
art. 6367

PEGASO:
THE YEAST THAT GIVES IDENTITY TO BREAD

Subtle notes of acidity
similar to long fermentations

Extremely digestible and
fragrant

Crispy and crunchy
in every bite

Irresistible and captivating
sensory experience

OLIMPO LINE

RANGE OF ACTIVE LIEVITO MADRE - NATURAL YEAST AND FERMENTED BRAN.

OLIMPO is our **range of innovative solutions** based on **Lievito Madre natural yeast and fermented bran**. Ideal for those who want a **unique product** to add to their doughs and have all the **advantages of a lievito madre**.

All the products in this range contain **organic metabolites which promote leavening** and act as natural improvers. The presence of fermented bran and lievito madre increase the taste and **nutritional value of the finished products**.

All products in the OLIMPO range are perfectly suited to the **various production processes** because they can be used in all direct doughs both at room **temperature and at controlled temperatures**.

FINUM

ACTIVE LIEVITO MADRE.

10 x 1 kg
art. 6360

Thanks to its versatility, FINUM makes it possible to easily and consistently produce a wide range of savoury and sweet products with an unmistakable authentic taste.

- Suitable for the production of bread of any size and baked goods, both sweet and savoury and **in combination with any type of grain or mix**;
- Contains thermolabile enzymes for **improved development**;
- Guaranteed **clean label** of the finished product;
- **Dosage: 4%** of flour weight for bread; **6%** for sweet products.

Shelf-life: 12 months

PEGASO

LIEVITO MADRE FROM FERMENTED SOFT WHEAT BRAN

10 x 1 kg
art. 6367

PEGASO is a unique natural baking ingredient that makes it possible to easily and consistently produce bread and baked products with a distinct identity.

- Suitable for the production of bread and numerous bakery products in **combination with all types of cereals**;
- Contains fermented soft wheat bran for an **extremely crispy crust and outstanding flavour** of the finished product;
- Guaranteed **clean label** of the finished product;
- **Dosage: 8 %** of flour weight for bread and savoury products.

Shelf-life: 12 months

ATENA

LIEVITO MADRE FROM FERMENTED DURUM WHEAT BRAN

10 x 1 kg
art. 6366

ATENA is a unique natural baking ingredient that allows you to easily and consistently make bread and baked products characterised by long-lasting freshness and fragrance.

- Suitable for the production of bread and **semolina-based bakery products**;
- Contains fermented durum wheat bran for an **extremely crispy crust and an outstanding flavour** of the finished product;
- Guaranteed **clean label** of the finished product;
- **Dosage: 8 %** of flour weight for bread and savoury products.

Shelf-life: 12 months



**PURE
MARKET
INNOVATION**

IN THE WORLD OF
NATURAL YEAST

ATENA

THE YEAST WITH THE
ACCENTUATED AROMA.

ATENA is a unique natural baking ingredient with **lievito madre - natural yeast from fermented durum wheat bran** that allows you to easily and consistently make bread and baked products characterised by long-lasting freshness and fragrance.

EXTREMELY
**CRISPY AND
CRUNCHY
CRUST**

THANKS TO THE
**FERMENTED
BRAN**



ATENA

10 x 1 kg
art. 6366

ATENA,
THE YEAST THAT GIVES EMPHASIS TO BREAD.

Extremely crunchy crust and soft crumb.

Perfect for all semolina-based products.

Long-lasting freshness and fragrance.

Accentuated fragrance and aroma thanks to the bran.

EDEN LINE

RANGE OF NATURAL IMPROVERS WITH LIEVITO MADRE - NATURAL YEAST.

EDEN is our range of **improvers containing lievito madre**, ideal for those who want to add a **natural product** to their dough and have all the advantages of lievito madre natural yeast.

All products in the EDEN range can be used for direct or indirect dough, **adapting it to production requirements**. Each of the products in this line has its own application characteristics.

FORTIS

IMPROVER WITH LIEVITO MADRE FOR SMALL TO MEDIUM-SIZED LOAVES.

Thanks to its special formulation, **FORTIS** is ideal for giving structure and volume to small to medium-sized loaves.

- Compressed yeast must be added separately in order to adapt production to your own cycles;
- Contains thermolabile enzymes for **improved development**;
- Guaranteed **clean label** of the finished product;
- **Dosage: 5%** of flour weight for bread.

Shelf-life: 12 months

1 x 15 kg
art. 6162



OPTIMO

IMPROVER WITH LIEVITO MADRE FOR MEDIUM TO LARGE-SIZED BREAD.

Thanks to its special formulation **OPTIMO** is suitable for giving a distinct alveolation and a crumbly crust to medium to large-sized bread.

- Compressed yeast must be added separately in order to adapt production to your own cycles;
- Contains thermolabile enzymes for **improved development**;
- Guaranteed **clean label** of the finished product;
- **Dosage: 5%** of flour weight for bread.

Shelf-life: 12 months

1 x 15 kg
art. 6163

ETERNA BIO

IMPROVER WITH ORGANIC LIEVITO MADRE

Thanks to its unique formulation **ETERNA BIO** is suitable for the production of organic bread and baked products.

- Contains thermolabile enzymes for **improved development**;
- Guaranteed **clean label** of the finished product;
- **Dosage: 5%** of flour weight for bread.

Shelf-life: 12 months

1 x 25 kg
art. 4265
->> BIO <<-

BAKING BLENDS

THE ART OF THE MILLER AND OF THE
TECHNICIAN AT THE SERVICE OF THE
PROFESSIONAL.



Find out more about
our blends.

BREAD AND BAKERY PRODUCTS FRAGRANT AND EXCEPTIONAL.

A RANGE CHARACTERISED BY DIFFERENT LINES TO CATER FOR THE VARIOUS MARKET REQUIREMENTS.

The **miller's job** is to carefully select **various grains** to offer balanced and **perfect flours** for every process and product type. **Research and development** together with **technicians** have the task of correctly **mixing special and non-speciality flours, nutritious and valuable seeds, malts, sourdoughs and lievito madre**, thus creating healthy and balanced blends to put a **balanced product** in the hands of all bakery professionals, enabling them to vary and enrich their offerings.

As experts in cereals with our **mixtures** we want to offer an extra service to the professional; in our mill we grind more than **20 different cereals** selected with care and dedication and in certain situations they are mixed with nutritious and valuable seeds. In order to guarantee a better result, all our blends are enriched with our own **lievito madre natural yeast**, which we produce in our mill in Lana.

All these skills and knowledge enable us to prepare carefully researched and balanced blends for you, allowing you to make a variety of diverse, nutritious and tasty products with just one bag and a **higher profit margin**.



OUR BAKING BLENDS, WHY?

Simplified processes and optimisation of resources

Best management and storage of raw materials

Low risk of errors in production processes

Diverse product range

Consistent results and finished product guarantee

Exceptional aroma, fragrance and flavour

A PRODUCT RANGE FOR EVERY REQUIREMENT.

A WIDE SELECTION OF CLEAN LABEL BAKING INGREDIENTS WITH LIEVITO MADRE NATURAL YEAST TO FOLLOW CURRENT TRENDS.

MEDITERRANEAN

OUR SOLUTIONS FOR THOSE WHO WANT TO ENRICH THEIR OWN RANGE WITH PRODUCTS **BASED ON DURUM WHEAT AND MAIZE**.

RUSTIC

OUR SOLUTIONS FOR THOSE WHO WISH TO MANUFACTURE MEDIUM-**LARGE SIZE PRODUCTS WITH A RUSTIC APPEARANCE**.

ANCIENT GRAINS

OUR SOLUTIONS FOR THOSE WHO WANT TO ENRICH THEIR OWN RANGE WITH PRODUCTS **BASED ON ANCIENT GRAINS**, SUCH AS SPELT.

MULTICEREALS

OUR SOLUTIONS FOR THOSE WHO WANT TO ENRICH THEIR OWN RANGE WITH PRODUCTS **BASED ON DIFFERENT CEREALS AND RICH IN SEEDS**.

TYROLEAN

OUR SOLUTIONS FOR THOSE WHO WISH TO ENRICH THEIR OWN RANGE WITH PRODUCTS **BASED ON RYE AND SPICES TYPICAL OF THE ALPINE REGION**.

BALANCED

OUR SOLUTIONS FOR THOSE WHO WHO WANT TO MAKE PRODUCTS **WHICH ARE HIGH IN PROTEIN AND FIBRE** AND WITH A BALANCED TASTE.

ORGANIC

SOLUTIONS FOR THOSE WHO WANT TO ENRICH THEIR OWN RANGE WITH **OUR ORGANIC INGREDIENTS**.

MEDITERRANEAN LINE

Our perfectly balanced solutions for those who want to enrich their offering with durum wheat and maize products.

Our recipes.



GRAN STIRATA

1 x 15 kg
art. 6292

Blend with soft wheat, rice and soya flour.

Ideal for baked products such as pinsa, contemporary pizza and pizza 'pala'.

INGREDIENTS: Soft wheat flour type 00, rice flour, Lievito Madre - natural yeast dried (soft wheat), soy flour, malt extract dried (barley), gluten (wheat), disattivated dried yeast, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



GRANSEMOLA

1 x 15 kg
art. 6028

Blend based on semolina ideal for the production of rustic bread of medium-large size.

INGREDIENTS: Refined durum wheat semolina 82%, soft wheat flour type 00, Lievito Madre - natural yeast dried (soft wheat), salt, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



CRUNCHY MAIS

1 x 15 kg
art. 6033

Blend with extruded corn ideal for sandwiches and dry products. Also perfect with MAISDECOR.

INGREDIENTS: Soft wheat flour type 0, refined durum wheat semolina, extruded corn 10%, seeds (sunflower), Lievito Madre - natural yeast dried (soft wheat), salt, emulsifier: sunflower lecithin, spices (turmeric, cumin, curry), flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



PANE SOLE

1 x 15 kg
art. 6073

Blend with rich and nutritious seeds ideal for the production of small bread and loaves of bread.

INGREDIENTS: Soft wheat flour type 0, seeds (sunflower 15%, linseeds), Lievito Madre - natural yeast dried (soft wheat), salt, oat flakes, soy flour, potato flakes, sourdough dried (rye), flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.

TURMERIC & GINGER

1 x 15 kg
art. 6223

Ideal blend for the production of various baked products both sweet and savoury with an attractive colour and fragrance.

INGREDIENTS: Soft wheat flour type 0, rye flour, Lievito Madre - natural yeast dried (soft wheat), turmeric 1,1%, zenzero 0,3%, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



RUSTIC LINE

Our perfectly-balanced solutions for those wishing to produce medium to large bread with a rustic appearance.

Our recipes.



DEL MASO

1 x 15 kg
art. 6165

Ideal blend for the production of rustic bread of medium-large size.

INGREDIENTS: Soft wheat flour type 00, sourdough dried (rye), Lievito Madre - natural yeast dried (soft wheat), gluten (wheat), vegetables fibre (pea), malt flour (barley), flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 50% of flour weight



PAN DI MONTAGNA

1 x 15 kg
art. 6002

Blend with rye flour ideal for the production of rustic bread of medium size.

INGREDIENTS: Soft wheat flour type 00, rye flour, bran (wheat, rye), Lievito Madre - natural yeast dried (soft wheat), salt, toasted rye flour, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.

GRAN STIRATA

CRUNCHY OUTSIDE AND
SOFT INSIDE.

Blend of high-quality wheat, rice and
and soya ideal for making
baked products such as pinsa,
contemporary pizza and pizza 'pala'.
Always ready when required.

**OPEN-PORED
& CRISPY**

THANKS TO OUR
LIEVITO MADRE
NATURAL YEAST



GRAN STIRATA

1 x 15 kg
art. 6292

THE ORIGINAL PINSA:
CRISPY ON THE OUTSIDE, SOFT ON THE INSIDE

Excellent appearance,
honeycombed & very light

Extremely digestible
and fragrant.

Crispy and irresistible
with every bite.

Special aromatic bouquet
with captivating colour

ANCIENT GRAINS LINE

Our perfectly-balanced solutions for those who want to enhance their offerings with products based on ancient grains, such as spelt.

Our recipes.



TRE FARRI

1 x 15 kg
art. 6279

Blend with more than 90% spelt, ideal for the production of bread and bread rolls.

INGREDIENTS: Spelt flour 55% (spelta, monococcum, dicoccum), Wholemeal spelt flour 35%, rye flour, Lievito Madre - natural yeast dried (soft wheat), flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



FARRO & GRANO SARACENO

1 x 15 kg
art. 6075

Blend with spelt and buckwheat flours, ideal for the production of bread in tins and bread rolls.

INGREDIENTS: Soft wheat flour type 00, spelt flour 33%, buckwheat flour 7%, Lievito Madre - natural yeast dried (soft wheat), salt, sourdough dried (buckwheat), potato flakes, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



WHOLE SPELT BREAD

1 x 15 kg
art. 6022

Blend with wholemeal spelt and sunflower seeds, ideal for the production of bread in tins.

INGREDIENTS: Wholemeal spelt flour (42%), spelt flakes (19%), seeds (sunflower), potato flakes, rye flour, sugar, sourdough dried (rye), Lievito Madre - natural yeast dried (spelt), salt, whole milk powder, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



FARRO & MUESLI

1 x 15 kg
art. 6024

Blend with walnuts and dried fruits, ideal for the production of bread in tins and rustic bread rolls.

INGREDIENTS: Spelt flour 54%, muesli 37%, sultanas, dried apricots, seeds (pumpkin, sunflower), hazlenuts, walnuts, spelt flakes, dried apple, sugar, Lievito Madre - natural yeast dried (soft wheat), powdered egg yolk, salt, aromi, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.

MULTIGRAINS AND SEED-RICH LINE

Our perfectly-balanced solutions for those who want to enhance their offers with products based on different cereals enriched with seeds.

Our recipes.



DORATO

1 x 15 kg
art. 6471

Blend based on special flours including teff.

Ideal for the production of a bread that glows and is also a source of protein.

INGREDIENTS: Soft wheat flour type 00, seeds 10% (sunflower, sesame, pumpkin), malt extract dried (barley), spelt flakes, Lievito Madre - natural yeast dried (soft wheat), rye flour, oat flour, teff flour, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



DEL COLLE

1 x 15 kg
art. 6166

Multi-grain blend with rich, nutritious seeds ideal for making a variety of baked goods.

INGREDIENTS: Soft wheat flour type 0, seeds (sunflower, sesame, linseeds), Lievito Madre - natural yeast dried (soft wheat), rye flour, malt flours (barley, wheat), oat flour, barley flour, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.

FULL FLAVOURED CIABATTA

1 x 15 kg
art. 6047

Blend with sesame, sunflower, linseeds ideal for the production of medium-sized ciabatta.

INGREDIENTS: Soft wheat flour type 0, seeds 6,5% (sunflower, sesame, linseeds), Lievito Madre - natural yeast dried (soft wheat), crushed soya, wheat flakes, malt flours (rye, barley), flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



BREAD OF THE ANDES

1 x 15 kg
art. 6098

Blend with quinoa and amaranth flour and rich and nutritious seeds ideal for the production of various types of bread.

INGREDIENTS: Soft wheat flour type 00, seeds (chia, sunflower, sesame), red quinoa, refined durum wheat semolina, Lievito Madre - natural yeast dried (soft wheat), quinoa flour, amaranth flour, salt, toasted rye flour, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.

GRAN RUSTIK

1 x 15 kg
art. 6021

Blend with cereal flakes and rich, nutritious seeds, ideal for the production of bread and bread rolls.

INGREDIENTS: Soft wheat flour type 00, seeds (sunflower, sesame), Lievito Madre - natural yeast dried (soft wheat), oat flakes, spelt flakes, bran (soft wheat), salt, toasted rye flour, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



RUSTICALE

1 x 15 kg
art. 6029

Blend with seeds and puffed soft wheat, ideal for the production of rustic bread.

INGREDIENTS: Soft wheat flour type 0, seeds (linseeds, sunflower), crushed soya, puffed soft wheat, bran (soft wheat), malt flours (rye, barley), salt, Lievito Madre - natural yeast dried (soft wheat), paprika powder, emulsifier: sunflower lecithin, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.

POWER KORN

1 x 15 kg
art. 6005

Soybean grits blend with rich, nutritious seeds ideal for making dark breads and loaves.

INGREDIENTS: Cracked toasted soy, soft wheat flour type 0, durum wheat flour, seeds (linseeds, sunflower), Lievito Madre - natural yeast dried (soft wheat), wheat germ, malt flours (rye, barley), amaranth, emulsifier: sunflower lecithin, quinoa flour, wholemeal sourdough dried (rye), flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



PUMPKIN SEED BREAD

1 x 15 kg
art. 6072

Blend with pumpkin seeds, sunflower seeds and sourdough ideal for making small to medium sized sandwiches.

INGREDIENTS: Soft wheat flour type 0, seeds (pumpkin 13%, sunflower), cracked soy, Lievito Madre - natural yeast dried (soft wheat), rye flakes, salt, malted flour (rye), vegetable fat (palm), malted (barley), flour treatment agent: ascorbic acid, spices (coriander), enzyme: amylase.

Dosage: 100% of flour weight.

DORATO

THE BLEND THAT GLOWS.

A premium selection of high fibre cereals and valuable seeds for a unique colour and taste experience.

SOURCE OF
PROTEIN
AND CONTAINS
**TEFF
FLOUR**



DORATO

1 x 15 kg
art. 6471

THE CLEAN LABEL BREAD, FRAGRANT AND EYE-CATCHING.

Excellent appearance,
honeycombed and very light.

Contains sunflower, sesame
and pumpkin seeds

With flour from five
different cereals.

Special aromatic bouquet
with captivating colour

SOUTH TYROLIAN LINE

Our perfectly-balanced solutions for those who want to enhance their offerings with rye and spices, typical from the Alpine region.

Our recipes.



ROGGENBROT

1 x 15 kg
art. 6515

Blend based on rye, sourdough and spices, ideal for the production of the typical South Tyrolian bread.

INGREDIENTS: Rye flour, soft wheat flour type 00, sourdough dried (rye), spice mix (caraway, fennelseeds, trigonella, anis), malt extract dried (barley).

Dosage: 100% of flour weight.



FLUFFY RYE

1 x 15 kg
art. 6278

Blend based on rye flour type 0 ideal for the production of medium-sized bread..

INGREDIENTS: Rye flour, soft wheat flour type 00, Lievito Madre - natural yeast dried (soft wheat), malted flour (soft wheat), flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



TYROLEAN DARK BREAD

1 x 15 kg
art. 6025

Blend with sourdough for the production of the typical Alpine dark bread.

INGREDIENTS: Soft wheat flour type 0, rye flour, breadcrumbs, Lievito Madre - natural yeast dried (soft wheat), sourdough dried (rye), salt, malted flour (rye), toasted rye flour, malted (barley), flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



PRONTO PANE SEGALE

1 x 15 kg
art. 6083

Blend with rye flour and rye flakes, ideal for the production of medium-large sized bread.

INGREDIENTS: Soft wheat flour type 1, rye flour 5%, rye flakes 3,8%, Lievito Madre - natural yeast dried (soft wheat), salt, malted (barley), malted flour 1% (rye), sourdough dried 0,5% (rye), toasted rye flour 0,5%, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.

BALANCED LINE

Our perfectly-balanced solutions for those who want to produce high protein high fibre products with a balanced taste.

Our recipes.



TOP-FIT

Ideal blend for making box breads and rolls rich in protein and fibre.

1 x 15 kg
art. 6442

INGREDIENTS: Wholemeal wheat flour, seeds (sunflower, chia), dietary fibre (oat, Inulin), wholemeal oat flakes, vegetables protein (pea, soy), cracked soy, Lievito Madre - natural yeast dried (soft wheat), lentil flour, malt flours (barley, wheat), salt, sourdough dried (rye), malt extract dried (barley), enzyme: amylase, antioxidant: ascorbic acid.

Dosage: 100% of flour weight.



LINE ORGANIC

Our perfectly-balanced solutions for those who want to enhance their offerings with organic products and a clean label.

Our recipes.



DEL COLLE BIO BASIC

Multigrain blend with high quality seeds and grains, ideal for the preparation of dark grain breads.

1 x 15 kg
art. 4034
»» BIO ««

INGREDIENTS: Soft wheat flour type 0, seeds 31% (sunflower, sesame, linseeds), Lievito Madre - natural yeast dried (soft wheat), rye flour, malt flour (barley), oat flour, barley flour.

Dosage 50% of flour weight.



POWER KORN BIO

Blend ideal for the preparation of multigrain bread, with soy, linseeds and sunflower seeds.

1 x 15 kg
art. 4240
»» BIO ««

INGREDIENTS: Soft wheat flour type 1, cracked soy, sourdough dried (rye), seeds (linseeds, sunflower), refined durum wheat semolina, Lievito Madre - natural yeast dried (soft wheat), salt, amaranth, potato flakes, toasted rye flour, malted flour (rye), sugar.

Dosage: 100% of flour weight.

PANRICCO DEL MOLINO BIO

1 x 15 kg
art. 4002
»» BIO ««

Blend ideal for the preparation of breads from three different flours, with walnuts, sunflower and pumpkin seeds.

INGREDIENTS: Soft wheat flour type 1, rye flour, PURPUR - wholemeal wheat flour, soy gritz, walnuts, seeds (pumpkin, seeds), cane sugar, potato flakes, wholemeal sourdough dried (rye), Lievito Madre - natural yeast dried (soft wheat), sea salt, soft wheat flour extrudiert, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



ANTIQ BIO

1 x 15 kg
art. 4243
»» BIO ««

Blend based on Kamut® and spelt, ideal for bread, bread rolls and baked products.

INGREDIENTS: KAMUT® khorasan wheat flour 63%, spelt flour 30%, Lievito Madre - natural yeast dried (spelt), sea salt, potato flakes, sugar, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.

KAMUT® & FARRO BIO

1 x 15 kg
art. 4241
»» BIO ««

Blend based on Kamut®, spelt and fennel seeds, ideal for the production of bread, bread rolls and baked products.

INGREDIENTS: KAMUT® khorasan wheat flour 55%, spelt flour 30%, wholemeal spelt flour 5%, spelt flakes 4%, Lievito Madre - natural yeast dried (soft wheat), sea salt, cane sugar, dried wholemeal sourdough (rye), fennel seeds, malt flour (barley), flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.



PANE AI CERALI ANTICHI BIO

1 x 15 kg
art. 4234
»» BIO ««

Blend with ancient cereals, ideal for the production of bread, bread rolls and rustic baked products.

INGREDIENTS: Spelt flour Oberkulmer Rotkorn, wholemeal spelt monococcum flour, wholemeal rye flour, Waldstauden, wholemeal spelt dicoccum flour, Lievito Madre - natural yeast dried (spelt), sea salt, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight.

PANETTONE & GRAN LIEVITATI

TRADITION AND INNOVATION COME
TOGETHER IN A FEAST OF SWEETNESS.



Find out more about our
large leavened products.



PANETTONE & LARGE LEAVENED PRODUCTS SOFT, FLUFFY & AROMATIC

QUALITY AND GOODNESS, ALONG WITH THE GUARANTEE OF AN EXCELLENT FINISHED PRODUCT, ARE THE BASICS OF OUR RANGE.

A line designed to put into the hands of professionals a wide variety of **high quality professional mixes containing our Lievito Madre natural yeast**, to respond to the different requirements of the market.

A range that allows you to prepare the most desirable **large leavened traditional** products easily and consistently, over and over again, at any time of the year, with **exceptional results in terms of softness, volume, fragrance and flavour, optimising time and resources.**

All our blends are characterised by an elevated **processing tolerance**, accompanied by high stability during the **leavening phase**.

All the blends contain **our Lievito Madre natural yeast** that not only makes the products authentic and genuine, it increases their **palatability and nutritional value** and produces the **typical soft and open texture** making it particularly digestible and aromatic.



OUR BLENDS FOR LARGE LEAVENED PRODUCTS, WHY?

Easy and consistent realisation

Time and resource optimisation

Contains Lievito Madre natural yeast

Craftsmanship with continuous stability

Ideal for a variety of festive and non-festive sweet products

Fragrant with exceptional flavour

FOR EVERY REQUIREMENT A PRODUCT

A WIDE VARIETY OF PRODUCTS FOR LARGE HANDCRAFTED LEAVENED GOODS THAT GUARANTEE CONSISTENCY AND SUCCESS TIME AFTER TIME.

IMPERIALI

BLEND LINE WITH
100% ACTIVE LIEVITO MADRE.

REGINA (6156)

Blend without emulsifiers.

ETERNE

BLEND LINE WITH
LIEVITO MADRE.

DIVINA (6149)

Veratile blend.

CONTESSA (6560)

Blend without emulsifiers and lactose.

CLASSICA (6150+6362)

Blend with separate Lievito Madre.

ESTELLA (6310)

Vegan blend without lactose.

BIO DIVINA (4017)

Organic blend.

ZERO FRUMENTO

BLEND LINE
WITHOUT GLUTEN.

MIRUM (6294)

Gluten-free blend for
large leavened products.

REGINA

1 x 15 kg
art. 6156

THE SOFT AND LIGHT BLEND.

A complete mixture of the highest quality, made with active lievito madre, free of emulsifiers and specially designed for the making of large leavened festive and non-festive products. 100% clean label.

REGINA is our mixture blend without any compromise. It responds to the needs of those who want to produce high quality products, with a typical soft and fluffy structure, a unique, authentic taste and with no "E" numbers to be declared on the finished product label.

INGREDIENTS: Soft wheat flour type 00, Lievito Madre - natural yeast dried (soft wheat), sugar, skimmed milk powder, salt, flour treatment agent: ascorbic acid, enzyme: amylase.

BAKER'S YEAST MUST NOT BE ADDED
SHELF-LIFE OF FINISHED PRODUCT: 3 MONTHS



DIVINA

1 x 15 kg
art. 6149

THE PRACTICAL AND VERSATILE BLEND.

An easy-to-use, complete mixture of the highest quality, based on our Lievito Madre natural yeast. Specially designed for the making of large leavened festive and non-festive products.

DIVINA is our versatile and practical-to-use blend. DIVINA meets the requirements of those who want to produce quality products in a practical way and which have a typical structure, unique softness and an authentic taste.

INGREDIENTS: Soft wheat flour type 0, Lievito Madre - natural yeast dried (soft wheat), sugar, skimmed milk powder, emulsifier (mono and diglycerides of fatty acids), salt, gluten (wheat), flour treatment agent: ascorbic acid, enzyme: amylase.

BAKER'S YEAST MUST BE ADDED INDIVIDUALLY
SHELF-LIFE OF FINISHED PRODUCT: 3 MONTHS



CONTESSA

1 x 15 kg
art. 6560

THE INNOVATIVE, LACTOSE-FREE, CLEAN LABEL BLEND

High-quality, emulsifier-free, easy-to-use complete blend of Lievito Madre Natural Yeast, specially designed for making great recurrence and non-recurrence grandi lievitati, lactose-free and Clean Label.

CONTESSA is our lactose-free mixture with 100% CLEAN LABEL. Thanks to its practicality, it can be used for a whole variety of applications. CONTESSA meets the requirements of those who want to produce quality products with a typical structure, unique softness and an authentic flavour, without the need to declare 'E' numbers on the finished product label.

INGREDIENTS: Soft wheat flour type 0, Lievito Madre - natural yeast dried (soft wheat), sugar, salt, gluten (wheat), flour treatment agent: ascorbic acid, enzyme: amylase.

BAKER'S YEAST MUST BE ADDED INDIVIDUALLY
SHELF-LIFE OF FINISHED PRODUCT: 3 MONTHS

LA CLASSICA

THE TRADITIONAL DOUBLE-BAG BLEND.

A traditional mixture of the highest quality with Lievito Madre apart. Specially designed for the making of large leavened festive and non-festive products.

LA CLASSICA is our traditional blend with the double bag. In fact, our Lievito Madre yeast should be added to the mix, mother resulting in a perfect balance. LA CLASSICA meets the needs of those who want to produce quality products with typical structure and an authentic taste in a traditional way.

INGREDIENTS: Soft wheat flour, sugar, emulsifier (mono and diglycerides of fatty acids), salt, skimmed milk powder, dextrose.

BAKER'S YEAST MUST BE ADDED INDIVIDUALLY
SHELF-LIFE OF FINISHED PRODUCT: 3 MONTHS

1 x 15 kg
art. 6150

+

10 x 1 kg
art. 6362



ESTELLA

THE VEGAN AND LACTOSE-FREE BLEND.

A complete blend of the highest quality with spelt flour, based on Lievito Madre, specially designed for the making of vegan and lactose-free large leavened festive and non-festive products.

ESTELLA is our blend that meets the requirements of those who want to produce practical, high quality products in order to satisfy the needs of the consumer without sacrificing structure, softness and flavour.

INGREDIENTS: Wholemeal wheat flour, spelt flour, Lievito Madre - natural yeast dried (spelt), sugar, salt, gluten (wheat), emulsifier: soy lecithin, aromas, flour treatment agent: ascorbic acid, enzyme: amylase.

BAKER'S YEAST MUST BE ADDED INDIVIDUALLY
SHELF-LIFE OF FINISHED PRODUCT: 3 MONTHS

1 x 15 kg
art. 6310

BIO DIVINA

THE ORGANIC AND CLEAN LABEL BLEND.

A complete enzyme- and emulsifier-free mixture of the highest quality, based on our Lievito Madre natural yeast. Specially designed for the making of organic large leavened festive and non-festive products with a 100% clean label.

BIO DIVINA is our mixture made from raw materials from certified organic crops. It meets the requirements of those who want to produce high quality products that meet the needs of consumers without sacrificing structure, fluffiness and flavour.

INGREDIENTS: Soft wheat flour type 0, Lievito Madre - natural yeast dried (soft wheat), cane sugar, skimmed milk powder, sea salt.

BAKER'S YEAST MUST BE ADDED INDIVIDUALLY
SHELF-LIFE OF FINISHED PRODUCT: 3 WEEKS

1 x 15 kg
art. 4017
->> BIO <<-



IDEAL TOGETHER WITH:

GRAN LIEVITATI

Soft wheat flour type 0. Has an elevated gluten content and does not contain ascorbic acid. W350-390.

1 x 15 kg cod. 6134

MANDORGLASSA

Fine mixture for typical almond glaze.

1 x 10 kg cod. 6194

ZERO FRUMENTO

INNOVATION AND EXPERTISE WITH
OVER 30 YEARS OF EXPERIENCE.



Find out more about
our gluten-free range.

MORE THAN JUST GLUTEN-FREE: OVER 30 YEARS OF EXPERIENCE, EXPERTISE AND INNOVATION.

A RANGE FEATURING COMPLETE MIXES IDEAL FOR MAKING BAKED AND NON-BAKED PRODUCTS WITHOUT GLUTEN AND WITH EXCELLENT TASTE, TEXTURE AND VOLUME.

Thanks to our cooperation with Dietary Food Solutions, we offer our **customers gluten-free raw materials and semi-finished products made with ingredients rich in taste**. Our preparations are made from naturally **gluten-free raw materials** for bread and bakery products as a **valid alternative to conventional products**.

Thanks to our in-house laboratory, we are able to **guarantee a path of excellence along the entire supply chain** and ensure the **quality and safety** of our raw materials.

Our preparations are indistinguishable in terms of **taste, quality and ease of preparation**, for **perfect results** in just a few simple steps.



OUR GLUTEN-FREE BLENDS, WHY?

- Perfect results in just a few steps
- A rigorous selection of ingredients
- Achievable with standard equipment
- Long-lasting finished product
- Highest quality products
- Excellent volume, texture and taste

THE GOODNESS & THE ABSENCE OF GLUTEN

HERE'S HOW OUR PRODUCTS CAME INTO EXISTENCE.

Selected raw materials and balanced blends, together with the guarantee of an excellent finished product, are the basic requirements of our gluten-free mixtures.

1.

A PATH OF EXCELLENCE ALONG THE ENTIRE SUPPLY CHAIN.

BALANCED SEMI-FINISHED PRODUCTS MADE FROM INGREDIENTS RICH IN TASTE, OBTAINED FROM RAW MATERIALS THAT ARE, OF COURSE, GLUTEN-FREE.

2.

WE CHOOSE TO SAY NO TO ALLERGENS.

OUR PRODUCTS DON'T CONTAIN GLUTEN, NOR SOYA, NOT LACTOSE, NOR EGG.

3.

THE SECURITY OF OUR PRODUCTS IS OUR PRIORITY.

OUR PRODUCTION IS CERTIFIED ACCORDING TO THE HIGHEST STANDARDS.

4.

MANUFACTURING IN COMPLIANCE WITH THE HIGHEST STATE-OF-THE-ART PROCESSES.

THANKS TO THE COLLABORATION WITH DIETARY FOOD SOLUTIONS, WE KNOW WHICH STEPS REQUIRE SPECIAL CARE.

5.

THE GUARANTEE OF PERFECT RESULTS IN A FEW SIMPLE STEPS.

OUR SEMI-FINISHED PRODUCTS ARE DISTINGUISHED BY THEIR EASY PREPARATION.

UNITOP

1 x 15 kg
art. 6449

Ideal blend for the preparation of various sweet baked products such as shortbread, sponge cake, puffs or for savory preparations such as pasta and potato gnocchi.

INGREDIENTS: Corn starch, rice flour, corn flour, thickener: (guar gum) dextrose, emulsifier (mono and diglycerides of fatty acids).

Dosage: 100% of flour weight.



MIRUM

1 x 15 kg
art. 6294

Ideal blend for the preparation of panettone and sweet leavened products.

INGREDIENTS: Rice flour, corn starch, sugar, rice starch, thickener (hydroxypropylmethylcellulose, guar gum), vegetable fibre, emulsifier (mono and diglycerides of fatty acids), salt, baking agent (sodium bicarbonate, pyrophosphate), dextrose, aromas, enzyme.

Dosage: 100% of flour weight.

MUFFIN & PLUMCAKE

1 x 15 kg
art. 6124

Ideal blend for the preparation of muffins, plumcakes and sponge cakes.

INGREDIENTS: Sugar, maize starch, rice flour, tapioca starch, maize flour, raising agents: bicarbonate of sodium, potassium tartrate, maltodextrin, salt, thickeners: locust bean gum, xanthan gum, enzimi.

Dosage: 100% of flour weight.



PIZZA

1 x 15 kg
art. 6097

Ideal blend for the preparation of Italian-style pizza and focaccia.

INGREDIENTS: Corn starch, rice flour, buckwheat flour, rice starch, vegetable fibres, thickener: hydroxypropyl methylcellulose, humectant: sorbitol, enzyme.

Dosage: 100% of flour weight.

MULTIGRAIN BREAD

1 x 15 kg
art. 6036

Blend with rich and nutritious seeds ideal for the preparation of bread, loaves and bread in tins.

INGREDIENTS: Corn starch, rice flour, seeds 15% (lins, sunflower, sesame), vegetable fibres (psyllium, apple, pea) rice starch, buckwheat flour, corn flour, thickener: hydroxypropyl methylcellulose, vegetable protein (pea), dried sourdough of buckwheat flour, humectant: sorbitol, enzyme.

Dosage: 100% of flour weight.



WHITE BREAD

1 x 15 kg
art. 6096

Ideal blend for the preparation of bread, loaves, rolls and bread in tins.

INGREDIENTS: Corn starch, rice flour, buckwheat flour, rice starch, vegetable fibres, thickener: hydroxypropyl methylcellulose, humectant: sorbitol, enzyme.

Dosage: 100% of flour weight.

LIBERTY

1 x 15 kg
art. 6325

Blend with deglutinated wheat starch, ideal for preparing a variety of savoury baked goods such as bread, bread rolls, loaves, focaccia, and tray pizza.

INGREDIENTS: Deglutinated wheat starch, whole grain rice flour, rice flour, thickener (hydroxypropyl methyl cellulose, xanthan gum), vegetable fibre (psyllium), enzyme.

Dosage: 100% of flour weight.



RAW MATERIALS

WE GRIND EVERY SINGLE GRAIN FROM
THE HEART, EVERY DAY.



FROM CEREAL TO FLOUR - THE MAGIC CONTINUES DAY AFTER DAY.

THE PROCESS OF TRANSFORMING CEREAL GRAIN INTO FLOUR IS EXCITING, AND HERE AT MOLINO MERANO, IT TAKES PLACE EVERY DAY..

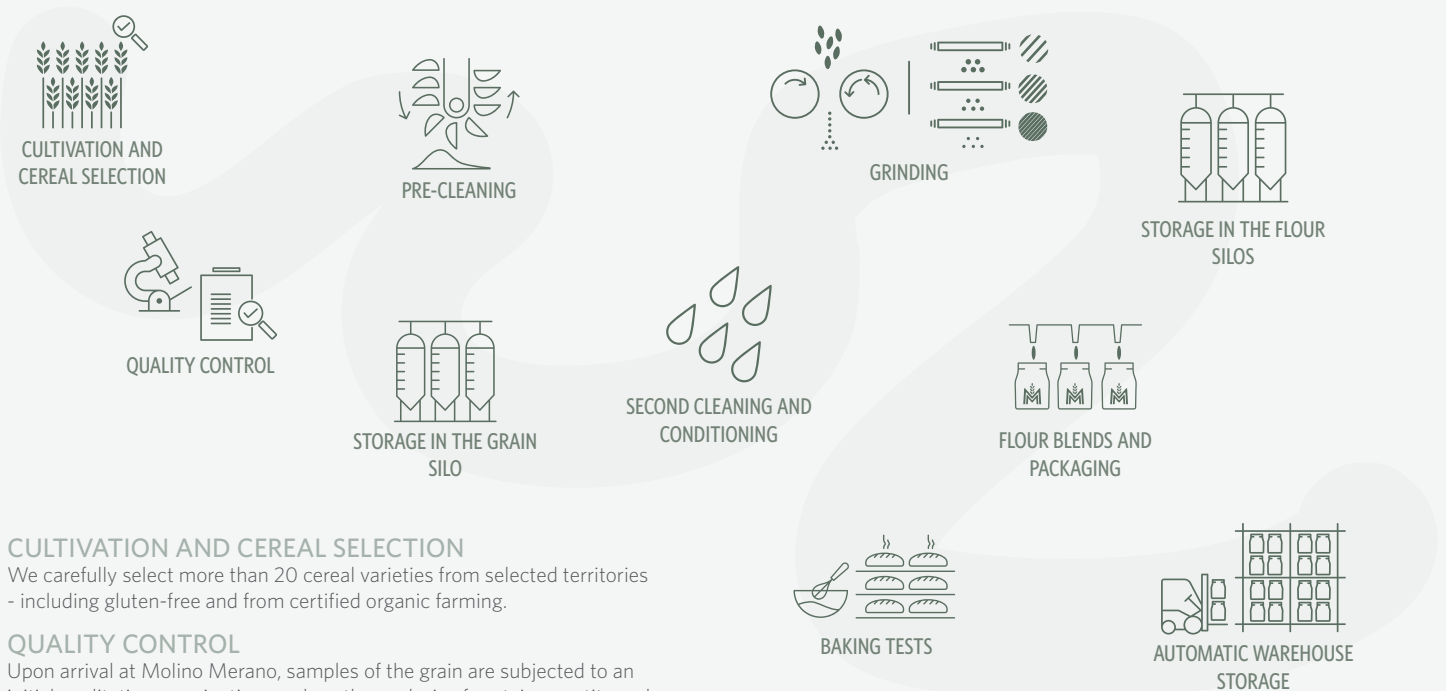
Soft wheat, rye and spelt, as well as lesser-known grains such as mono and dicoccum spelt, amaranth, teff and sorghum - we have more **than 20 different types** in our **ABC of grains**.

Every day, we carefully **select the grains and process them very gently in accordance** with the modern art of milling, **using state-of-the-art equipment**.

A prerequisite for this is the **quality** of the **raw materials**. In fact, our mill is equipped with machinery and technology that checks every single grain before it is ground.

Most of our **raw materials are available** in organic quality and milled in a mill exclusively dedicated to milling grains from **certified organic** cultivation.

OUR MAGICAL WORLD.



CULTIVATION AND CEREAL SELECTION

We carefully select more than 20 cereal varieties from selected territories - including gluten-free and from certified organic farming.

QUALITY CONTROL

Upon arrival at Molino Merano, samples of the grain are subjected to an initial qualitative examination, such as the analysis of protein quantity and quality, moisture and enzyme activity. If the results are positive, the goods are unloaded.

PRE-CLEANING

The grain is transported by elevator to the highest point of the mill where broken grains, straw, plant remnants and stones are separated from the grain.

STORAGE IN THE GRAIN SILO

The grain then falls directly into the silos and is stored there until it is milled.

SECOND CLEANING AND CONDITIONING

Before milling, the grains undergo a second test. An optical sorter recognises and eliminates unsuitable grains in just a millisecond. The selected grain is then brushed and conditioned.

GRINDING

Milling is carried out in two stages - grinding and sifting, which are repeated up to 20 times.

Two steel rollers, rotating at short distances and at different speeds, grind

the grains, gently removing the husks. During sieving, the "Plansichter", which contains 15 to 30 layers of different thickness (the sieves), ensures a perfect separation of flour, semolina and bran. We have a total of 5 mill systems.

STORAGE IN THE FLOUR SILOS

The process continues in the silos, where the flour rests and develops its finest flavour.

FLOUR BLENDS AND PACKAGING

For each product, we develop a fine blend, a cuvée, of flour, which is then carefully packed.

BAKING TESTS

Our baking technicians in the laboratory regularly check the quality of our mixes by baking tests - simply follow the scent of fresh bread!

AUTOMATIC WAREHOUSE STORAGE

Finally, in our warehouse, products are stored at different temperatures. There, everything is automatic. At the touch of a button, you can retrieve the desired product and get on with the next exciting recipe!



SOFT WHEAT

THE SPECIALS: Flour without ascorbic acid in 15 kg bags



GRAN LIEVITATI
TIPO 0 - W 350-390

1 x 15 kg
cod: **6134**

High-quality flour. Ideal for products with long leavening time, such as Panettone, Pandoro, and Colomba, with an open-pored and soft crumb.

Rising: **18 - 24 ore**

p/l: 0,70 - 0,80

Water absorption: > 55,0 %

Stability: > 10 min | Wet glue: > 34,0 %



BISCOTTO
TIPO 00 - W 180-200

1 x 15 kg
cod: **6148**

Gluten weak, ideal for the preparation of biscuits, plumcakes, sponge cakes and grissini.

p/l: 0,55 - 0,75

Water absorption: > 55,0 %

Stability: > 4 min

Wet glue: > 26,0 %



AMABILE
TYPE 1 - W 300-320

1 x 15 kg
cod: **1017**

This flour is rich in protein and is a source of fibre. Ideal for the preparation of sweet and savoury bakery products. The flour has a fine, yellow colour and a sweet distinctive taste.

p/l: 0,55 - 0,65



SFOGLIE
TIPO 00 - W 300-320

1 x 15 kg
cod: **6137**

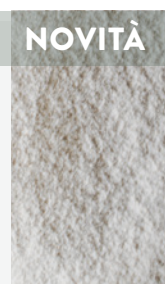
Our soft wheat flour Sfoglie ("sfoglie" - the Italian term for "puff pastry") is ideal for the preparation of fine-leaf puff pastry and crispy croissants.

p/l: 0,55 - 0,75

Water absorption: > 55,0 %

Stability: > 8 min

Wet glue: > 31,0 %



NOVITÀ

GRANOFERM
WITH FERMENTED
WHEAT BRAN.

1 x 15 kg
cod: **6354**

Type 1 flour with fermented bran.

Unique structure and aromatic notes in the finished product. Contains the same fibre content as wholegrain flour and is much more digestible.

Water absorption: > 60,0 %

Wet glue: > 32,0 %



ADORATA
TYPE 2 - W 300-320

1 x 15 kg
cod: **1018**

Adorata means "adored" and is milled according to the Swiss model (similar to the well-known "Ruchmehl"). Typical reddish-brown appearance and a sweetish-tart note. Ideal for the preparation of rustic, aromatic breads and also for pizza, foccaccia or sweet baked goods.

p/l: 0,55 - 0,65

SOFT WHEAT FLOUR TYPE 00



VIOLET
W 360-380

1 x 25 kg
cod: **1003**

Without ascorbic acid.

Rising: **18 - 24 ore**

p/l: 0,55 - 0,65

Water absorption: > 55,0 %

Stability: > 9 min

Wet glue: > 35,0 %



GOLD
W 300-320

1 x 25 kg
cod: **1002**

Without ascorbic acid.

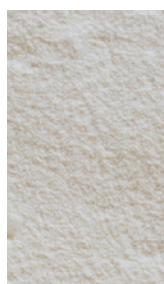
Rising: **16 - 18 ore**

p/l: 0,45 - 0,60

Water absorption: > 57,0 %

Stability: > 9 min

Wet glue: > 35,0 %



BLUE
W 260-280

1 x 25 kg
cod: **1011**

With or without ascorbic acid.

Rising: **10 - 12 ore**

p/l: 0,55 - 0,65

Water absorption: > 55,5 %

Stability: > 8 min

Wet glue: > 31,0 %

+ **A. ASCORB.**

1 x 25 kg
cod: **1077**

- **A. ASCORB.**



RED
W 230-250

1 x 25 kg
cod: **1001**

With or without ascorbic acid.

Rising: **4 - 6 ore**

p/l: 0,55 - 0,65

Water absorption: > 55,0 %

Stability: > 5 min

Wet glue: > 31,0 %

+ **A. ASCORB.**

1 x 25 kg
cod: **1062**

- **A. ASCORB.**

1 x 25 kg
cod: **3248**

»» **BIO** ««

SOFT WHEAT FLOUR TYPE 0



MANITOBA

W 390-410

Without ascorbic acid.

Rising: **18 - 32 ore**

p/l: 0,45 - 0,65

Water absorption: > 55,5 %

Stability: > 9 min

Wet glue: > 35,0 %

1 x 25 kg
cod: **1006**



VIOLET

W 360-380

Without ascorbic acid.

Rising: **18 - 24 ore**

p/l: 0,55 - 0,75

Water absorption: > 57,0 %

Stability: > 8 min

Wet glue: > 32,0 %

1 x 25 kg
cod: **3239**

»» **BIO** ««



BLUE

W 260-280

Without ascorbic acid.

Rising: **10 - 12 ore**

p/l: 0,55 - 0,65

Water absorption: > 55,5 %

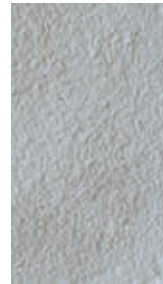
Stability: > 6 min

Wet glue: > 31,0 %

1 x 25 kg
cod: **1016**

1 x 25 kg
cod: **3237**

»» **BIO** ««



RED

W 220-240

With ascorbic acid.

Rising: **4 - 6 ore**

p/l: 0,45 - 0,60

Water absorption: > 57,0 %

Stability: > 6 min

Wet glue: > 27,0 %

1 x 25 kg
cod: **1014**

1 x 25 kg
cod: **3049**

»» **BIO** ««



ORANGE

W 210-230

Without ascorbic acid.

Rising: **2 - 3 ore**

p/l: 0,55 - 0,65

Water absorption: > 55,0 %

Stability: > 4 min

Wet glue: > 26,0 %

1 x 25 kg
cod: **1043**

SOFT WHEAT FLOUR TYPE 1 E 2



TYPE 1

Flour with a slightly greyish colour.

With a higher concentration of bran.

Goes well with rye.

1 x 25 kg
cod: **1007**

1 x 25 kg
cod: **3165**

»» **BIO** ««



TYPE 2

Flour with a higher percentage of husks, giving it a dark colour and rustic taste.

1 x 25 kg
cod: **3180**

»» **BIO** ««

WHOLE SOFT WHEAT FLOUR



WHOLEMEAL

Our wholegrain flour contains the germ and is rich in fibre. It is achieved by grinding carefully selected soft wheat. The bran is milled finely and almost no longer visible. This guarantees an even and brighter colour. Suitable for aromatic and rustic wholegrain baking goods.

1 x 25 kg
cod: **5416**

1 x 25 kg
cod: **3235**

»» **BIO** ««

NOTE: W values may vary in organic and products containing ascorbic acid.

GRANOFERM

FEEL THE FREEDOM TO
CREATE.

Flour with fermented bran for baked products with unique flavour components, exceptional structures and textures and is highly digestible.

WITH
**FERMENTED
BRAN,**
AND
**HIGH FIBRE
CONTENT**



GRANOFERM

1 x 15 kg
art. 6354

GRANOFERM,
FEEL THE FREEDOM TO CREATE.

Long fermentation
acidity

Excellent volume and
structure

Freedom to
create

Pleasant taste
and fragrance



THE SPECIALS: Flour in 15 kg bags

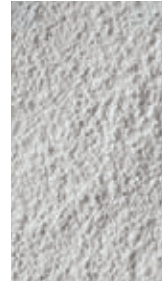


LA NOBILE HALF-WHOLE

High bran content, aromatic aroma and gives a slightly brown color to the products. Has an elevated gluten content, thus a high baking stability. Ideal for the preparation of sweet and savoury products.

1 x 15 kg
art. 1075

1 x 25 kg
cod: 3159
»» BIO ««



LA CHIARA NOBILE

The strict selection process in the procurement of this spelt allows this spelt flour to be used for all major baking challenges. Ideal for the preparation of sweet and savoury products.

1 x 15 kg
art. 1074



SPELT & GRANOLA

With fine white spelt flour, wholemeal spelt flour and spelt monococcum. With flakes, nuts, dried fruits, pumpkin and sunflower seeds. Ideal for the production of special pastries based on biscuits, cakes, plumcake.

1 x 10 kg
art. 1041

THE CLASSICS: Flour in 25 kg bags



SPELT WHITE FLOUR FINE

Has a slightly nutty taste. Suitable for preparing sweet and savoury products. Proteins: 14 g

1 x 25 kg
art. 5400

1 x 25 kg
cod: 3260
»» BIO ««



WHOLEMEAL SPELT FLOUR FINE

Contains valuable germ and bran, milled very finely. Ideal for the production of sweet and savoury products. Can be used in combination with other flours to give taste to the products.

1 x 25 kg
art. 5402

1 x 25 kg
cod: 3263
»» BIO ««



WHOLEMEAL SPELT FLOUR COARSE

Obtained from spelt, the ancient grain in the coarsely ground spelt flour version. Bran layer more visible. Suitable for preparing sweet and savoury products.

1 x 25 kg
art. 5403

1 x 25 kg
cod: 4242
»» BIO ««



WHOLEMEAL CRACKED

Coarsely ground spelt grains. Suitable as a cutting flour to characterize the product or for decorations.

1 x 25 kg
art. 5331



SPELT SEMOLINA

Adds a bit of walnut flavour to the products. Ideal for the production of sweet and savoury products in combination with other flours.

1 x 25 kg
art. 5512

1 x 25 kg
cod: 3111
»» BIO ««



MEDIUM SPELT



WHITE MEDIUM SPELT FLOUR

This flour is one of the oldest cultivated grains in the world. Ideal for the production for sweet and savoury baked goods.

1 x 25 kg
art. 3127
->> BIO <<-



WHOLEMEAL MEDIUM SPELT FLOUR

This flour is obtained by cold milling of the cereals. Rich in fibre. Ideal for the production of various products that do not require long leavening times.

1 x 25 kg
art. 4224
->> BIO <<-



SMALL SPELT



WHITE SMALL SPELT FLOUR

This flour is one of the oldest cultivated cereals in the world. With its special aroma and slightly yellowish colour, it is ideal for the production of sweet and savoury products.

1 x 25 kg
art. 3128
->> BIO <<-



WHOLEMEAL SMALL SPELT FLOUR

This flour is obtained by cold milling of the grain. Rich in fibre. Ideal for the production of various products that do not require long leavening times.

1 x 25 kg
art. 4223
->> BIO <<-



RYE



RYE FLOUR TYPE 0

A flour which stands out due to its very light colour. This rye flour has low enzyme activity, which is typical in the South Tyrolean baking culture. AE 800-1.000

1 x 25 kg
art. 1020
1 x 25 kg
art. 3242
->> BIO <<-



RYE FLOUR TYPE 1

This flour is grey in colour. It has low enzyme activity, which is typical in the South Tyrolean baking culture. AE: 700-900

1 x 25 kg
art. 1022
1 x 25 kg
art. 3243
->> BIO <<-



RYE FLOUR TYPE 2

Rye flour with a darker colour. Suitable for dark crumb bread and for the preparation of sourdough.

1 x 25 kg
art. 1024



WHOLEMEAL RYE FLOUR FINE

Rich in fibre. It contains the whole grain and gives the products a very intense taste. The tasty bran is present but very finely ground. Ideal for the production of bread.

1 x 25 kg
art. 5078



WHOLEMEAL RYE FLOUR COARSE BRAN

Rich in fibre. Flour milled together with broad bran, which gives the bread a speckled texture. Ideal for making wholemeal bread.

1 x 25 kg
art. 5414



WHOLEMEAL RYE FLOUR

Contains the whole grain and gives the products a very intense taste. Ideal for the preparation of bread.

1 x 25 kg
art. 3240
->> BIO <<-



CRACKED COARSE WHOLEMEAL

Crushed rye grains from rollers. Ideal for tin-baked in combination with other flours or as a decoration.

1 x 25 kg
art. 5700
1 x 25 kg
art. 3254
->> BIO <<-

AMARANTH



AMARANTH FLOUR

Fine granulometry size. This organic amaranth flour is ideal for the production of sweet and savoury products in combination with other flours.

1 x 5 kg
art. 3039
->> BIO <<-
GLUTENFREE

1 x 25 kg
art. 3097
->> BIO <<-
GLUTENFREE



AMARANTH PUFFED

Rich in proteins and fibre. Has a sweetish taste with a hint of hazelnut. Ideal as an ingredient in baking, as a decoration and in granola.

1 x 15 kg
art. 3676
->> BIO <<-



OAT



OAT FLAKE FLOUR

Made from oat flakes which lose their bitterness thanks to thermal treatment. Ideal for the production of sweet and savoury preparations in combination with other flours.

1 x 25 kg
art. 5404

1 x 25 kg
art. 3205
->> BIO <<-

1 x 25 kg
art. 3231
->> BIO <<-
GLUTENFREE



OAT BRAN

Rich in fibre, beta-glucan which helps normalise cholesterol levels and stabilise blood sugar levels. Used as an ingredient in bread making, for decorations and in granola.

1 x 25 kg
art. 5330

1 x 15 kg
art. 3227
->> BIO <<-

CHIA



CHIA SEEDS

Considered a superfood, rich in fibre, are characterized by their high protein content and around 30% fat content. Used as an ingredient in bread making, for decorations and in granola.

10 x 1 kg
art. 5961

1 x 25 kg
art. 5136
GLUTENFREE

1 x 25 kg
art. 3087
->> BIO <<-
GLUTENFREE



DURUM WHEAT



REMILLED DURUM WHEAT SEMOLINA

A fine, golden grain with a sweet taste. It owes its appealing yellow colour to the high carotenoid content. Ideal for the preparation of sweet and savoury products.

1 x 25 kg
art. 5520

1 x 25 kg
art. 3275
->> BIO <<-



DURUM WHEAT SEMOLINA

A slightly sweet aroma and an appealing yellow colour owing to the high carotenoid content. Ideal for the preparation of sweet and savoury product.

1 x 25 kg
art. 5510

1 x 25 kg
art. 3276
->> BIO <<-



COARSE DURUM WHEAT SEMOLINA

Achieved by grinding and sieving durum wheat. Ideal for the production of sweet and savoury product.

1 x 25 kg
art. 9211



BUCKWHEAT

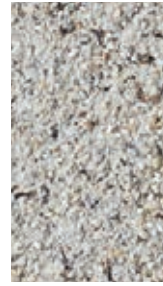


BUCKWHEAT FLOUR FINE

Fine granulometry size, grey in colour with delicate black flecks. Contains a percentage of tasty bran. Ideal for the preparation of sweet and savoury product.

1 x 25 kg
art. 5417

1 x 25 kg
art. 3280
->> BIO <<-



BUCKWHEAT FLOUR COARSE

Coarse granulometry and with fine black flecks. Ideal for the preparation of sweet and savoury product.

1 x 25 kg
art. 5419

1 x 25 kg
art. 3224
->> BIO <<-



WHOLEMEAL BUCKWHEAT FLOUR

Wholegrain flour, dark in colour due to the high percentage of outer shell fragments. Typically used in northern cuisine. Ideal for a variety of sweet and savoury preparations.

1 x 25 kg
art. 5439

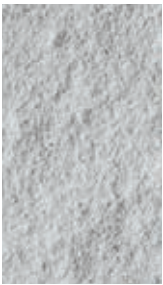
1 x 25 kg
art. 3186
->> BIO <<-



WHOLEMEAL BUCKWHEAT FLOUR (SCURA)

Wholegrain flour, dark in colour due to the high percentage of outer shell fragments. Ideal for a variety of sweet and savoury preparations.

1 x 25 kg
art. 5420



WHITE BUCKWHEAT FLOUR

Finely milled, very clear and without any bran particles. Can be perfectly combined with other types of flour for the realization of gluten-free products.

1 x 5 kg
art. 5058

GLUTENFREE

1 x 25 kg
art. 5083

1 x 15 kg
art. 3281

->> BIO <<-
GLUTENFREE



BUCKWHEAT GRITS

Cracked buckwheat. Ideal as an ingredient in bread making, for decorations and in granola.

1 x 25 kg
art. 5310



CORN



FINE CORN FLOUR YELLOW (FUMETTO)

Fine granulometry (< 250 µm). Ideal for the preparation of sweets and cookies.

1 x 25 kg
art. 5411

GLUTENFREE

1 x 25 kg
art. 3270

->> BIO <<-
GLUTENFREE



MEDIUM COARSE CORN FLOUR YELLOW (CORNMEAL)

Medium granulometry. Suitable for the preparation of polenta.

1 x 25 kg
art. 5530

GLUTENFREE

1 x 25 kg
art. 3273

->> BIO <<-
GLUTENFREE



COURSE CORN FLOUR YELLOW (CORNMEAL)

Coarse granulometry. Ideal for the production of polenta, sweet and savoury bakery.

1 x 25 kg
art. 5531

GLUTENFREE



FINE CORN FLOUR WHITE (FUMETTO)

Fine granulometry. Flour with a neutral and delicate taste.

1 x 25 kg
art. 5440

GLUTENFREE

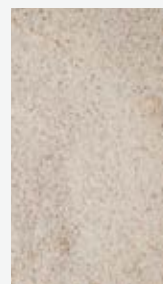


CORN FLOUR WHITE (CORNMEAL)

Flour with a neutral and delicate taste. Suitable for the preparation of classic white polenta or other sweet and savoury products.

1 x 25 kg
art. 5412

GLUTENFREE



ALLELUIA

A mixture of flours based on maize, millet and oats. Ideal for the production of sweet baked goods such as biscuits and shortbread.

1 x 10 kg
art. 1042

MILLET YELLOW



YELLOW MILLET FLOUR

Fine granulometry (< 500 µm).
Has a slightly nutty taste.
Suitable for preparing sweet and savoury products in combination with other types of flour.

1 x 5 kg
art. 5080

GLUTENFREE

1 x 25 kg
art. 5092

GLUTENFREE

1 x 25 kg
art. 3021

»» **BIO** ««

GLUTENFREE



YELLOW MILLET PEELED

Has a mild, sweetish taste.
An ideal ingredient in breadmaking, for decoration and in granola.

1 x 25 kg
art. 5301

GLUTENFREE

1 x 25 kg
art. 3076

»» **BIO** ««

GLUTENFREE

MILLET BROWN



BROWN MILLET FLOUR

Fine granulometry.
Ideal for the production of sweet and savoury products in combination with other flours.

1 x 5 kg
art. 3052

»» **BIO** ««

GLUTENFREE

1 x 25 kg
art. 3022

»» **BIO** ««

GLUTENFREE



BROWN MILLET PEELED

High silicic acid content.
Delicate taste.
An ideal ingredient in breadmaking, for decoration and in granola.

1 x 25 kg
art. 3074

»» **BIO** ««

GLUTENFREE

BARLEY



BARLEY FLOUR

Produced from specially grown barley from which the inedible part of the bran is removed and the grains ground. We recommend adding up to 20% to the total amount of flour. For sweet and savoury products.

1 x 25 kg
art. 5422

1 x 25 kg
art. 3298

»» **BIO** ««

QUINOA



QUINOA FLOUR

Fine granulometry (< 200 µm).
Suitable for preparing sweet and savoury products in combination with other types of flour.

1 x 5 kg
art. 5084

GLUTENFREE

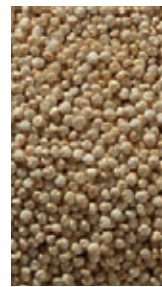
1 x 25 kg
art. 5119

GLUTENFREE

1 x 25 kg
art. 3199

»» **BIO** ««

GLUTENFREE



QUINOA

Used as an ingredient in bread making, for decorations and in granola.

1 x 25 kg
art. 5118

GLUTENFREE

1 x 25 kg
art. 3093

»» **BIO** ««

GLUTENFREE



RED QUINOA

Red variety, with a very attractive visual aspect. Used as an ingredient in bread making, for decorations and in granola.

1 x 25 kg
art. 5162

GLUTENFREE

RICE



RICE FLOUR

Fine granulometry. Ideal for the production of sweet and savoury products in combination with other flours.

1 x 25 kg
art. 5430
GLUTENFREE
1 x 25 kg
art. 3397
->> **BIO** <<-
GLUTENFREE



RICE SEMOLINA

A fine-grained semolina. Particularly suitable for dusting bread, pizza and fresh pasta doughs or in decoration.

1 x 25 kg
art. 5540
GLUTENFREE

SOY



SOY FLOUR

Soy flour is GMO-free and helps to keep baked goods softer and fresher for longer. Ideal for the production of sweet and savoury products in combination with other flours.

1 x 5 kg
art. 9030
1 x 25 kg
art. 5421
1 x 25 kg
art. 4507
->> **BIO** <<-



SOY GRITS

Roasted. Ideal for the preparation of breads in combination with other flours or for decorations.

1 x 25 kg
art. 5710
1 x 25 kg
art. 4506
->> **BIO** <<-

TEFF



TEFF FLOUR

Free of gluten proteins, but unlike other gluten-free flours it still has enough binding power for doughs of all kinds. Ideal for sweet and savoury products in combination with other flours.

1 x 5 kg
art. 3055
->> **BIO** <<-
GLUTENFREE
1 x 25 kg
art. 7102
->> **BIO** <<-
GLUTENFREE

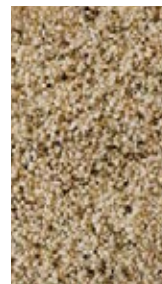
HEMP



HEMP FLOUR

Finely ground hemp seed flour. Rich in fibre (49%) and proteins (30%) and has a high content of vegetable fats. Gives your products a slightly nutty taste and a nice hint of brown colour. Recommended to be used in combination with other flours.

1 x 5 kg
art. 3291
->> **BIO** <<-
1 x 20 kg
art. 3465
->> **BIO** <<-



SEEDS HEMP PEELED

Rich in fibre, high percentage of essential fatty acids. Used as an ingredient in bread making, for decorations and in granola.

1 x 15 kg
art. 3304
->> **BIO** <<-

CHESTNUT



CHESTNUT FLOUR

This product is achieved by grinding dried and shelled chestnuts. It has a sweet aroma and a slightly earthy note of chestnuts. We recommend using approx. 30% of the flour quantity. Ideal for the production of sweet and savoury products.

1 x 5 kg
art. 5428
1 x 25 kg
art. 5427



CHICKPEA FLOUR

Obtained from milling dried chickpea seeds. Ideal for the production of sweet and savoury products in combination with other flours.

1 x 5 kg
art. 5087
GLUTENFREE
1 x 25 kg
art. 5095
GLUTENFREE
1 x 25 kg
art. 3043
->> **BIO** <<-
GLUTENFREE

DECORATING MATERIALS



CEREAL DECOR

4 x 2,5 kg
art. 6056

Mix with:

- oat flakes
- sesame flakes
- sunflower seeds
- linseed
- poppy seeds



FLAKES DECOR

4 x 2 kg
art. 5900

Mix with:

- various flakes
- sunflower seeds
- hazelnuts



BUCKWHEAT DECOR

10 x 0,75 kg
art. 5082

Cracked whole buckwheat.
Excellent in combination with
the RUSTIC mix.



SOLE DECOR

10 x 1 kg
art. 5518

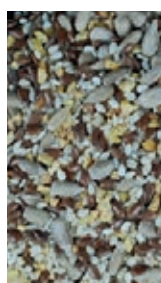
Course grain wheat.



MAIS DECOR

4 x 1 kg
art. 5962

Extruded corn grains.
Excellent in combination with
CRUNCHY MAIS blend.



SEMI DECOR SINFONIA

4 x 2,5 kg
art. 6141

Mix with:

- linseeds
- sesame seeds
- sunflower seeds
- soy grits



ARMONIA DECOR

4 x 2,5 kg
art. 6371

Mix with:

- wheat flakes
- pumpkin seeds
- linseed
- sunflower seeds
- barley grits

FLAKES



FIVE CEREALS

In organic quality containing:

- oat flakes
- wheat flakes
- rye flakes
- barley flakes
- spelt flakes

1 x 25 kg
art. 3219
->> BIO <<-



SPELT FLAKES

Obtained from selected spelt grains, gently heat-treated, crushed and dried.

Ideal both as an ingredient in baking decoration and in muesli.

1 x 25 kg
art. 5010

1 x 25 kg
art. 3214
->> BIO <<-

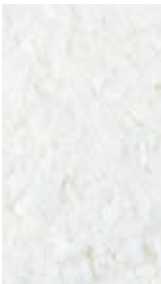


BARLEY FLAKES

Obtained from selected barley grains, gently heat-treated, crushed and dried. Ideal both as an ingredient in baking and in decoration.

1 x 25 kg
art. 5004

1 x 25 kg
art. 3212
->> BIO <<-



RICE FLAKES

Obtained from selected rice grains, gently heat-treated and rolled.

1 x 20 kg
art. 5398



MALTED RYE FLAKES

Obtained from malted rye. Ideal as an ingredient in baking, in decoration and in muesli.

1 x 25 kg
art. 5014



COARSE OAT FLAKES

Obtained from selected oat grains, gently heat-treated, crushed and dried. Ideal as an ingredient in baking, in decoration and in muesli.

4 x 2 kg
art. 5320

1 x 25 kg
art. 5000

1 x 25 kg
art. 3200
->> BIO <<-

1 x 25 kg
art. 3228
->> BIO <<-
GLUTENFREE



FLAKES DECOR

Mix with:

- various flakes
- sunflower seeds
- hazelnuts

4 x 2 kg
art. 5900



WHEAT FLAKES

Obtained from selected wheat grains, gently heat-treated, rolled and dried. Ideal both as an ingredient in baking and as decoration.

1 x 25 kg
art. 5003

1 x 25 kg
art. 3210
->> BIO <<-



POTATO FLAKES

Golden yellow in colour. When added to either sweet or savoury dough, it becomes softer. This improves the taste and increases the quality. Without additives.

1 x 25 kg
art. 5008

GLUTENFREE
1 x 20 kg
art. 3315
->> BIO <<-
GLUTENFREE

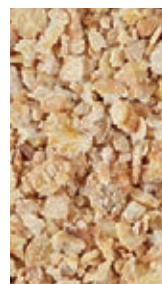


RYE FLAKES

Obtained from selected rye grains, gently heat-treated, crushed and dried. Ideal as an ingredient in baking, as decoration and in muesli.

1 x 25 kg
art. 5012

1 x 20 kg
art. 4215
->> BIO <<-



SOY FLAKES

Obtained from hulled soya. Toasted.

1 x 25 kg
art. 5007



FINE OAT FLAKES

Obtained from selected oat grains, gently heat-treated, crushed and dried. Ideal as an ingredient in baking, in decoration and in muesli.

1 x 25 kg
art. 5001

1 x 25 kg
art. 3204
->> BIO <<-

1 x 25 kg
art. 3296
->> BIO <<-
GLUTENFREE

SEEDS



POPPY

Ideal as an ingredient in baking, as decoration and in muesli. In sweet products, to develop their full flavour, they must be ground or crushed before use.

10 x 1 kg
art. 5960

1 x 25 kg
art. 5150

1 x 25 kg
art. 3452

»» BIO ««



SUNFLOWER SEEDS 1° QUALITY

Whole seeds of the highest quality. Slightly nutty flavour. Ideal as an ingredient in baking, as a decoration and in muesli.

10 x 0,75 kg
art. 5071

1 x 25 kg
art. 5101



SUNFLOWER SEEDS BAKERY

Whole seeds with some crushed seeds of the highest quality. Slightly nutty taste. When roasted they enhance baked products and snacks. Ideal as an ingredient in baking, as decoration and in muesli.

1 x 25 kg
art. 5100

1 x 25 kg
art. 3401

»» BIO ««



BROWN LINSEEDS

Also known as 'common flax'. Contains a high percentage of fat and protein. Slightly nutty taste.

10 x 0,75 kg
art. 5089

1 x 25 kg
art. 5110

1 x 25 kg
art. 3410

»» BIO ««



GOLDEN LINSEEDS

Very soft shell. Slight sweetish flavour.

10 x 0,5 kg
art. 10098

1 x 25 kg
art. 5120

1 x 25 kg
art. 3441

»» BIO ««



PUMPKIN

Peeled whole pumpkin seeds. When toasted, the nutty aftertaste increases.

10 x 0,75 kg
art. 5072

1 x 25 kg
art. 5160

1 x 25 kg
art. 3430

»» BIO ««



WHITE HULLED SESAME SEEDS

Very light-coloured sesame with a much milder flavour compared to natural sesame but still with a hint of hazelnut. Ideal both as an ingredient in baking and as a decoration.

1 x 25 kg
art. 5130

1 x 25 kg
art. 4521

»» BIO ««



NATURAL SESAME SEEDS

Contain up to 50% oil and 20% protein. Slightly nutty taste. Enhances bakery products and snacks when roasted. Ideal as an ingredient in baking, as decoration and in muesli.

10 x 0,75 kg
art. 5075

1 x 25 kg
art. 5140

1 x 25 kg
art. 3420

»» BIO ««

COMPLIMENTARY PRODUCTS



MALT FLOUR

Pollak Unit 13,500. Ideal as an ingredient in baking to improve development and accentuate the colouring of the crust.

1 x 25 kg
art. 5426



BARLEY MALT FLOUR

Pollak Unit 13,500. Ideal as an ingredient in baking to improve development and accentuate the colouring of the crust.

1 x 25 kg
art. 3741

»» BIO ««



RYE SOURDOUGH DRIED

Dried sourdough powder. Ideal as a baking ingredient to make dough softer, easier to process and give flavour to bread. Dosage: 3% to 8% on the quantity of flour.

1 x 25 kg
art. 5350

1 x 25 kg
art. 4253

»» BIO ««



ROGANA

Toasted rye flour. Ideal as an ingredient in baking to give flavour and accentuate the colouring of the crust.

1 x 25 kg
art. 5912

1 x 25 kg
art. 4508

»» BIO ««

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AVAILABLE FOR YOUR BRAND.



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A product line entirely oriented towards the end consumer to bring a variety of products unique in the milling world into all kitchens, with the possibility of tailor-made solutions as well.

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LIEVITO MADRE NATURAL YEAST

The **typical Italian**, mild wheat **natural yeast**, dried and easy to use.



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Wide range of grains, **semolina** and **flours** from over **20 different** types of grain.



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Fine mixes for the **simple and quick** preparation of **breads and sweet baked goods**.



ALSO ORGANIC AND GLUTEN FREE QUALITY



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#maciniamobuoneidee | #feineideen