



ANCIENT KNOWLEDGE
for the professionals
OF THE ART OF BAKERY



MOLINO SUL CLITUNNO





The Noble Fibre of Wheat

Stone-ground flours, which are richer in noble fibres and nutrients than the original grain, are now essential basic ingredients for the production of pizza, bread and patisserie, thanks to their ability to give the finished product all the flavour and aroma of wheat, processed at low temperatures. We have created a Manitoba, a Type 1 and a Wholemeal Flour of the highest quality to meet all the needs of bakery professionals who are constantly on the lookout for excellent raw materials.



The Noble Fibre of Wheat



MANITOBA TYPE 1

The ideal flour for naturally leavened bread and patisserie.

A product that has been developed for naturally leavened dough both for bread making and patisserie.

- PACKAGE Kg: 25 - 12,5 - 5 - 1
- STRENGTH: W 370 - 400



TYPE 1

Semi-wholemeal flour suitable for pizzerias, bakeries and confectioners.

Type 1 flour is a perfect compromise between the wholesomeness of wholemeal flours and the stability of results typical of 00 flours.

- PACKAGE Kg: 25 - 12,5 - 5 - 1
- STRENGTH: W 260 - 280



WHOLEMEAL

The ideal flour for making bread with a high content of protein and fibre.

The flavour and genuineness that is typical of stone-ground flour characterises this flour, which is ideal for any type of product, from bread to patisserie.

- PACKAGE Kg: 25 - 12,5 - 5 - 1
- STRENGTH: W 230 - 250





The quality of a flour is the result of what has been grown and, for this reason, the human factor is of fundamental importance.

The farmer knows soil and climate and therefore decides which are the best varieties of wheat to sow.

The quality of the flours we use depends on them and we have the burden and the honour of making excellent products.



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