

**MOLINO SUL CLITUNNO**







# Emilia



## A land with a heart of gold

ORO PURO is the 100% certified Emilian wheat production chain of Molino sul Clitunno. A range of professional flours that has been created by selecting the best wheat, produced by more than 130 farmers in Emilia Romagna, who every year give the best of their production. ORO PURO is the result of a partnership between two strong regions, namely Umbria and Emilia, united by love for the land and passion for good things... genuine ones, those that come from the heart.



**MOLINO SUL CLITUNNO**





# Emilian Wheat

100%

## CERTIFICATE

The UNI EN ISO 22005 certification standards guarantee complete traceability of the supply chain, at every stage of processing, from the seed to the packaged product: the detailed documentation of each production step, from the collection of raw material to the distribution of packaged products, makes it possible to determine the history of ORO PURO flours "from the field to the table". This line of professional flours represents Molino sul Clitunno's best response to new consumer trends, which prefer higher quality products, able to recall the genuine scents and flavours, typical of Made in Italy products.



**MOLINO SUL CLITUNNO**





# for Professionals

## A GUARANTEE OF SUCCESS

For us, respect for tradition is not a slogan, it is our way of working, every day, combining experience and innovation, to guarantee the professionals of the Art of Baking a line of professional flours characterised by a superior and constant quality standard. The ORO PURO line, in fact, has been designed to cover all types of dough and leavening, with the aim of providing performance of the highest technical level, granting taste, authenticity and digestibility of the finished products, in the pizzeria sector.



MOLINO SUL CLITUNNO



# the Range

## A FLOUR FOR EVERY EXPERIENCE

The wide range of ORO PURO flours has been designed to meet the specific needs of every professional, with great precision and consistency, thanks to the stable performance it offers on any type of dough. Each reference offers unique and inimitable technical features, just as it is: purely ground, without additives, enzyme-based improvement agents or preservatives. Its organoleptic qualities are excellent and recognisable by the scent of freshly baked products of the best pizza makers, pastry chefs and bakers in Italy and around the world.







# Type 0

## PURE AND SIMPLE

The first reference in the range is a purely milled TYPE 0, with a medium protein value, suitable for all types of dough, both with low and high hydration. It is widely used in all areas of the art of baking: pizzeria, pastry, bakery and fresh pasta. It is much appreciated for its versatility and for the results it allows to reach in terms of organoleptic quality.

- PACKAGE Kg: 25 - 12,5 - 1
- STRENGTH: W 220 - 240





# Type 0



## TYPE 0 - W300

**Flour with medium-high protein value, suitable for all productions requiring medium-long maturation, at controlled temperature.**

Ideal in pastry making for brioches and breakfast pastries. Excellent for the production of pizza with indirect or direct method at 24 hours.

- PACKAGE Kg: 25 - 12,5 - 1
- STRENGTH: W 300 - 320



## TYPE 0 - W350

**Flour with a strength that is ideal for long, temperature-controlled leavening.**

Suitable for long maturation of dough, for pastry, bakery and pizzeria.

- PACKAGE Kg: 25 - 12,5 - 1
- STRENGTH: W 350 - 370



**MOLINO SUL CLITUNNO**





## TYPE 0 - W400

**Flour with a high protein value and excellent toughness and resistance, ideal for pastry products that require processing with an indirect method such as large leavened items, babà, brioches ...**

Suitable for refreshing culture yeast and for the preparation of biga bread. Also suitable for long maturation bread-making.

- PACKAGE Kg: 25 - 12,5 - 1
- STRENGTH: W 400 - 420



# Type 0

## TYPE 0 - W450

**High strength flour with a high protein value and high absorption capacity of liquids and fats.**

Specially created for pastry products: Panettone, Colomba and large leavened products in general. Suitable for refreshing culture yeast and making biga bread; it can also be used in pizzerias and bakeries.

- PACKAGE Kg: 25 - 12,5 - 1
- STRENGTH: W 440 - 470



**MOLINO SUL CLITUNNO**





## 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 - 1
- STRENGTH: W 230 - 250



Type 1  
and  
wholemeal

## WHOLEMEAL

**Wholemeal flour for pizza, baking and confectionery.**

This flour makes it possible to make highly healthy products, rich in fibre and mineral salt.

- PACKAGE Kg: 25 - 12,5 - 1
- STRENGTH: W 220 - 240





## ORO PURO PIZZA ROSSA

**Pizza flour, ideal for dough with medium-long leavening and maturation at a controlled temperature.**

Strength and elasticity make the product soft, digestible and unique.

- PACKAGE Kg: 12,5
- STRENGTH: W 310 - 330



## ORO PURO PIZZA BLU

**Flour with medium protein value for medium-rising dough.**

The ideal flour for making any type of pizza, with extreme ease and with the certainty of great results.

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



**MOLINO SUL CLITUNNO**





*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.*

**MOLINO SUL CLITUNNO**

[molinosulclitunno.com](http://molinosulclitunno.com)

Follow us

