



## *Flours and Bread Mix*

Our range of bakery products has been designed to meet the multiple needs of bread's masters and industry. In Italy bread is not only a food product, it is a ritual, a tradition that becomes art. Our specific flours for bakery are designed to satisfy every need of the modern consumer, more and more attentive to aspects of quality, healthiness and digestibility. Wholemeal flours, with spelt, with wheat germ, cereals and soy, to obtain flavor alchemies and new aromas, respecting tradition.





## PANDELCLITUNNO

**FCLI25**

Flour ideal for the production of special bread with fiber, buckwheat and spelled.

A mix of buckwheat and spelled flour for the production of the Umbrian specialty "Pan del Clitunno".

A genuine food, with an ancient flavour, rich in fiber and protein.

### Specifications:

- Pack Kg: 12,5 - 1
- Base flou: W 230 - 260



## MIX 1 CIABATTA

**FCIAB25**

Flour ideal for the production of "ciabatta" type bread with direct dough.

The great absorption potential, typical of this TYPE 1 flour, allows to obtain a dough perfect for the production of the typical slipper, offering the possibility of managing even long leavening.

### Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 280 - 300



## PAN FIBRA E GERME

**FPFIBRA10**

Flour ideal for the production of bread rich in fiber and wheat germ.

Wheat germ is generally lost during the wheat milling process. In this flour, however, it is kept to characterize the taste and aroma of baked bread, without forgetting the beneficial and healthy aspects.

### Specifications:

- Pack Kg: 12,5
- Base flou: W 230 - 260



## PANE CON FARRO

**FPFARRO10**

Ideal Mix for the production of spelled bread with direct dough.

Produced from selected spelled grains, it is ideal for the production of all types of bread.

### Specifications:

- Pack Kg: 12,5
- Base flou: W 230 - 260



## OTTOCENTO

**MIXOTTOCENTO10**

Flour ideal for the preparation of special breads with extra virgin olive oil.

A mix for baking with wholemeal rye flour. Ideal for making bread crunchy on the outside and soft inside, which keeps its fragrance unaltered for several days, thanks to the quality of stone grinding.

### Specifications:

- Pack Kg: 12,5
- Base flou: W 230 - 260



## MIX MULTICEREALI

**MULTICEREALI10**

Ideal mix for the production of bread with barley, corn, sesame and millet.

All the beneficial properties of cereals (soft wheat, soy flakes, rye flour, flax seeds, sesame seeds, sunflower seeds, wheat bran, corn flakes) make this mix an excellent product, both in terms of health and in terms of performance.

### Specifications:

- Pack Kg: 10



## MIX SOJA

**SOJA10**

Ideal mix for the production of soy bread.

This flour is suitable for multiple processes in the bakery sector. The combination of wheat and soy guarantees an inimitable crunchiness and flavor.

### Specifications:

- Pack Kg: 10



## MIX CURCUMA

**CURC10**

Mix for turmeric bread preparation.

Ideal mix for the preparation of bakery products to enhance the organoleptic properties of turmeric.

### Specifications:

- Pack Kg: 10