



Our Flours

"0" ND

W 160/180 P/L 0.5 PROT. 8/9% WA 51/53%

"00" ND

W 160/180 P/L 0.5 PROT. 8/9% WA 51/53%

This flour is suitable for direct and short dough resting. The low protein content and high elasticity make this flour suited for cookies, biscuits, pastries, sponge cake and snack industry.

"0" N

W 190/220 P/L 0.6 PROT. 10% WA 54%

"00" N

W 200/220 P/L 0.6 PROT. 11% WA 54%

Direct doughs with the right balance between extensibility and elasticity with the best Emilian and European wheat held up by a significant percentage of protein wheat.

"0" R

W 240/270 P/L 0.6 PROT. 12% WA 56%

"00" R

W 250/270 P/L 0.6 PROT. 12.5% WA 57%

Flour strengthened with high protein value wheat for a wide range of uses in medium leavening doughs.

"00" S1

W 270/290 P/L 0.65 PROT. 13% WA 57/58%

"00" S2

W 300/330 P/L 0.7 PROT. 13.5% WA 58/59%

Flours for half-hard doughs with medium leavening (12-16 hours). They are suited for Baguette, Torinese, Roman Rosetta and Sfilatino bread.

"00" ORO R

W 350/380 P/L 0.75 PROT. 14.5% WA 60/61%

"00" ORO

W 380/400 P/L 0.75 PROT. 15.5/16% WA 61/62%

"00" ORO S

W 420/450 P/L 0.75 PROT. 16/17% WA 64%

"00" ORO EXTRA

W 480/530 P/L 0.75 PROT. 18/20% WA 65%

The "Special Flours" for every kind of use with long and very long leavening. The mix of the best protein wheat allows to obtain an exceptional and unchanging over time quality. Ideal as reinforcement flours, for indirect doughs and sour doughs (20/24 hs.) Suitable for bread, pizza, croissants...

Emilia Line

100% Emilian Wheat

"0" N Emilia

W 190/220 P/L 0.6 PROT. 10% WA 54%

"00" N Emilia

W 200/220 P/L 0.6 PROT. 11% WA 54%

Farina Tipo 1 N Emilia

W 190/220 P/L 0.6 PROT. 10% WA 54%

Farina Tipo 2 N Emilia

W 200/220 P/L 0.6 PROT. 11% WA 54%

"0" R Emilia

W 240/270 P/L 0.6 PROT. 12% WA 56%

"00" R Emilia

W 250/270 P/L 0.6 PROT. 12.5% WA 57%

Farina Tipo 1 R Emilia

W 240/270 P/L 0.6 PROT. 12% WA 56%

Farina Tipo 2 R Emilia

W 250/270 P/L 0.6 PROT. 12.5% WA 57%

**Farina "00"
TREZERI Emilia**

Tipo "00" per PIZZA Amalfi

W 250 P/L 0.7 WA 57%

Flour suited for quick leavening Pizza.

Tipo "00" per PIZZA Capri

W 320 P/L 0.7 WA 59%

Flour suited for medium leavening Pizza.

Tipo "00" per PIZZA Sorrento

W 400 P/L 0.8 WA 61%

Flour suited for long leavening (18-20 hours) Pizza.

Farina Tipo 1

W 300 P/L 0.7 CENERI MAX 0.8 s.s.

Farina Tipo 2

W 300 P/L 0.7 CENERI MAX 0.95 s.s.

"00" MANITOBA

W 360 P/L 0.8 PROT. 16% WA 60%

**Farina Tipo
INTEGRALE**

**Farina Tipo
INTEGRALE MANITOBA**

**Farina Tipo
INTEGRALE BISCOTTI**

Whole wheat flour for production of bread, pizza and biscuits with high nutritional values.

**Farina "00"
TREZERI**

Extracted flour with very low ashes contents.

**Farina "00"
CALIBRATA**

Final product with roughness characteristics.

Suitable for fresh pasta, lasagna, noodles, potato gnocchi...

REMILLED SEMOLINA

WHOLE SEMOLINA

SEMOLINA

SEMOLINA
"SENATOR CAPPELLI"

BARLEY FLOUR

SPELT FLOUR

KHORASAN FLOUR
"KAMUT"

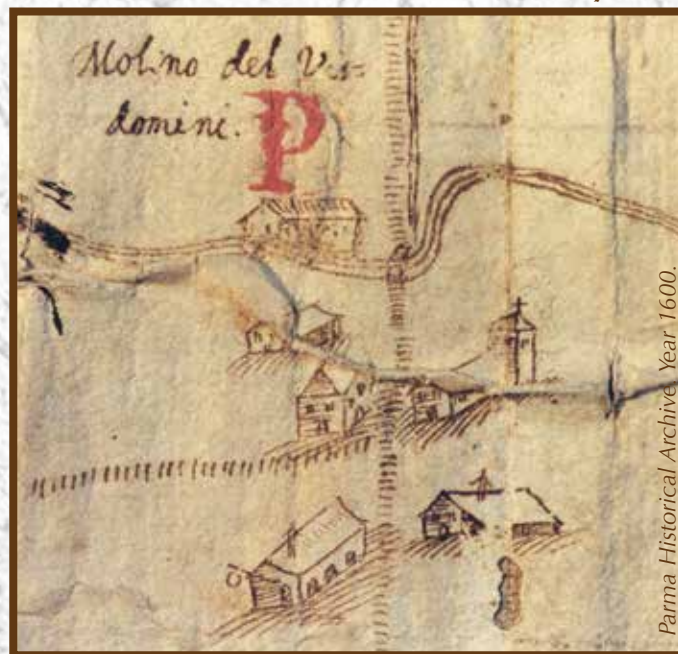
WHOLE SPELT FLOUR

RYE FLOUR

OAT FLOUR



Molino Maioli, an old Story.



Molino Maioli Srl

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