

Fine, Authentic Italian Food

"True to Food"



Importers, Distributors and Retailers

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Gluten+lactose Free Flour

Product ID: 62369

Vendor ID:

Category: Flour
Brand: Molino
Package Size: CS





La Napoletana Pizzeria Fl

Product ID: 60485

Vendor ID:

Category: Flour
Brand: Molino
Package Size: BG

Description: LA NAPOLETANASPECIAL

FLOURS TESTED BY THE BEST ITALIAN PIZZA

MASTERS Pizzas made with Dalla Giovanna flours are fragrant, tasty, crisp, and are perfect for modern processes and technologies. Molino's production policy puts quality before quantity and adapts techniques which yield natural, unstressed blends. Alongside the traditional process for cleaning the wheat – to ensure a better reaction of the proteins and

– to ensure a better reaction of the proteins and starch – there are strict guidelines for milling the grains – in order to the avoid over-heating the grains and to maintain their organoleptic properties. At the same time, the flours are ideal for modern

techniques, such as the cold rise method, without the

chemical and physical properties being

altered.

rn





La Napoletana Pizzeria Fl

Product ID: 60486

Vendor ID:

Category: Flour
Brand: Molino
Package Size: BG

Description: LA NAPOLETANASPECIAL

FLOURS TESTED BY THE BEST ITALIAN PIZZA

MASTERS Pizzas made with Dalla Giovanna flours are fragrant, tasty, crisp, and are perfect for modern processes and technologies. Molino's production policy puts quality before quantity and adapts techniques which yield natural, unstressed blends. Alongside the traditional process for cleaning the wheat – to ensure a better reaction of the proteins and starch – there are strict guidelines for milling the grains – in order to the avoid over-heating the grains and to maintain their organoleptic properties. At the same time, the flours are ideal for modern techniques, such as the cold rise method, without the chemical and physical properties being altered.



La Napoletana Pizzeria Fl

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Product ID: 60550

Vendor ID:

Category: Flour
Brand: Molino
Package Size: CS





Magenta 0" Pizza Flour"

Product ID: 62033

Vendor ID:

Category: Flour

Brand: Martimucci

Package Size: BG

Description:



Panettone Flour Z""

Product ID: 60490

Vendor ID:

Category: Flour
Brand: Molino
Package Size: BG

Description:



Pinsa Easy Oltregrano

Product ID: 65562

Vendor ID:

Category: Flour
Brand: Molino
Package Size: BG



Pizza Flour 00" Rossa"

Product ID: 62342

Vendor ID:

Category: Flour
Brand: Molino
Package Size: BG

Description:



Pizza Flour 00" Rossa"

Product ID: 63652

Vendor ID:

Category: Flour
Brand: Molino
Package Size: BG

Description:



Polenta Yellow Classic

Product ID: 57721

Vendor ID:

Category: Flour
Brand: Molinob
Package Size: CS





Polenta Yellow Instant

Product ID: 57720

Vendor ID:

Category: Flour
Brand: Molinob
Package Size: CS

Description:



Semolina Rimacinata

Product ID: 60487

Vendor ID:

Category: Flour
Brand: Molino
Package Size: BG

Description: SEMOLINA RIMACINATAMolino

Dallagiovanna research laboratory has been studying the best blend equilibrium, not only for its production, but also manifacturing customized flours for every demand tosted by represented before and pastry chaft class

tested by renowned bakers and pastry chefs.

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Semolina Rimacinata

Product ID: 62031

Vendor ID:

Category: Flour
Brand: Martimucci

Package Size: BG





Sourdough Refresher Flour

Product ID: 64771

Vendor ID:

Category: Flour
Brand: Molino
Package Size: BG



Sourdough Refresher Flour

Valoroso Foods

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