

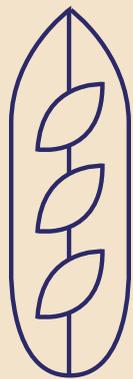
MUGNAI Dal 1927



**MOLINO  
VERRINI**

CARPI

Born for  
**Bakery**



## Born for Bakery

Born for Bakery (Nata per Panificazione) is a range of flours that includes a wide selection of professional flours specially designed for the artisan and industrial production of bread.

These flours, up to 300/320W, are produced using the best wheat grown in Emilia Romagna.

Born for bakery also includes the range of unsifted flours whole-wheat, with 3 different types of whole-wheat flour, as well as Type 1 and Type 2 flours.

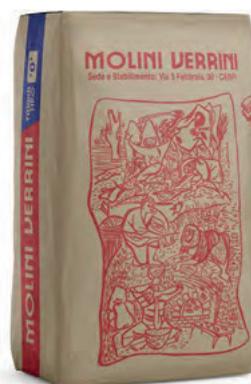
**“0” Nazionale Soft**

Soft wheat flour  
Type “0”  
W 160/180 – P/L 0.45  
25kg

Obtained by grinding particular varieties of regional wheat, this flour is ideal for dry baked products and products with short rising times.

**Uses:** dry baked products, crackers, schiacciatine (Italian type of flatbread), breadsticks.

100% GRANI EMILIANI FILIERA VERRINI

**“0” Nazionale**

Soft wheat flour  
Type “0”  
W 200 – P/L 0.50  
25kg

Flour obtained by grinding wheat grown in Emilia Romagna. Ideal for the production of common bread with direct dough and short rising times.

**Uses:** traditional and hard bread, tigelle (traditional Italian round bread), piadina.

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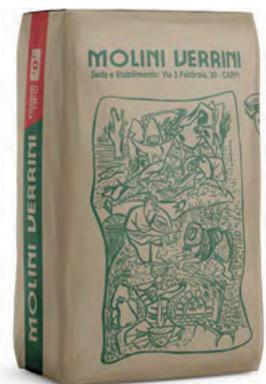
**“00” Nazionale**

Soft wheat flour  
Type “00”  
W 220 – P/L 0.50  
25 kg

Flour obtained by grinding wheat grown in Emilia Romagna. Ideal for the production of common bread with direct dough and short rising times.

**Uses:** traditional and hard bread, tigelle, “gnocco fritto” (type of Italian bread prepared with flour, water and lard), piadina.

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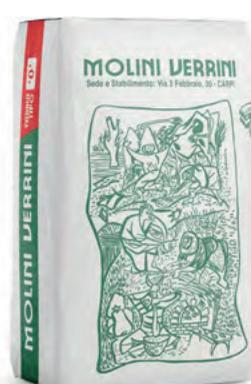
**Rinforzata**

Soft wheat flour  
Type “0”  
W 240/260 – P/L 0.55  
25kg

Flour obtained from selected wheat grown in Emilia Romagna. Suitable for direct dough preparations with leavening cell, it is a flour with a protein content slightly higher than “0” Nazionale, which makes it ideal for use in summer or in laboratories that are located in areas with a mild climate.

**Uses:** traditional and hard bread, leavened flatbread.

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**Extra Esse**

Soft wheat flour  
Type “0”  
W 270/280 – P/L 0.55  
25 kg

Flour obtained from a blend of high quality regional wheat, ideal for the production of baked products with direct dough and short rising times or leavening cell.

**Uses:** traditional bread, leavened flatbread.

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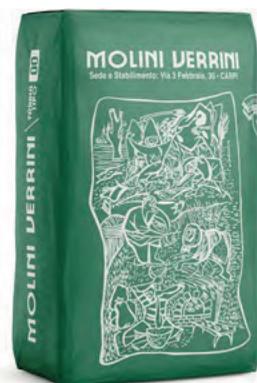
**Extra Speciale**

Soft wheat flour  
Type “0”  
W 300/320 – P/L 0.50  
25kg

This flour, together with “00” Verde, is our “strongest” blend obtained exclusively from regional wheat. Thanks to the quality of the proteins and its great stability, this flour is suitable for preparations with medium rising times. Particularly suitable for French bread and for the refreshing of biga, a type of pre-ferment used in Italian baking.

**Uses:** bread and baked goods with medium rising times, baguettes and French bread.

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**“00” Verde**

Soft wheat flour  
Type “00”  
W 300/320 - P/L 0.45  
25 kg

It is a medium strength flour obtained from a blend of regional wheat. Ideal for baked products that need medium rising times, either with the direct or indirect method. It can also be used for “quick” bigas.

**Uses:** bread and baked goods with medium rising times, “quick” bigas, refreshing of sourdough starter.

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**EMILIANI VERRINI**

**Soffiato**

Soft wheat flour  
Type “00”  
W 340/350 - P/L 0.55  
25kg

Flour obtained by grinding national and foreign wheat of the highest quality. Ideal for preparations that require high elasticity and longer rising times.

**Uses:** bread and baked products with long rising times.

**Soffiato Speciale**

Soft wheat flour  
Type “00”  
W 400/420 - P/L 0.55  
25 kg

“00 Soffiato Speciale” contains both foreign and national wheat. This flour is specially designed for preparations with long rising times, bigas and poolish. It is used for “soffiato” bread (a type of bread that is hollow on the inside), ciabatta (type of Italian white bread) and for any processes that aim to obtain a very light and airy crumb.

**Uses:** bread and baked products with long rising times, ciabatta, rosetta, michetta and Milanese bread.

**Soffiato Milano**

Soft wheat flour  
Type “00”  
W 490 - P/L 0.55  
25kg

This flour is produced using only the best foreign wheat. With a high protein value, it can absorb high percentages of water and is able to guarantee a longer shelf-life even in the hottest seasons.

**Uses:** bread and baked products with long rising times and sourdough starter.

**Manitoba**

Soft wheat flour  
Type “0”  
W 380 - P/L 0.50  
25 kg

Obtained by grinding pure “type 1” Manitoba wheat. Suitable for long and natural leavening in bread, pastry and pizza making. When blended, it can also be used to improve lower quality flours.

**Uses:** preparations with long rising times in bread, pastry and pizza making.



IT-BIO-007  
Agricoltura Italia



**Kosher  
Certified**

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