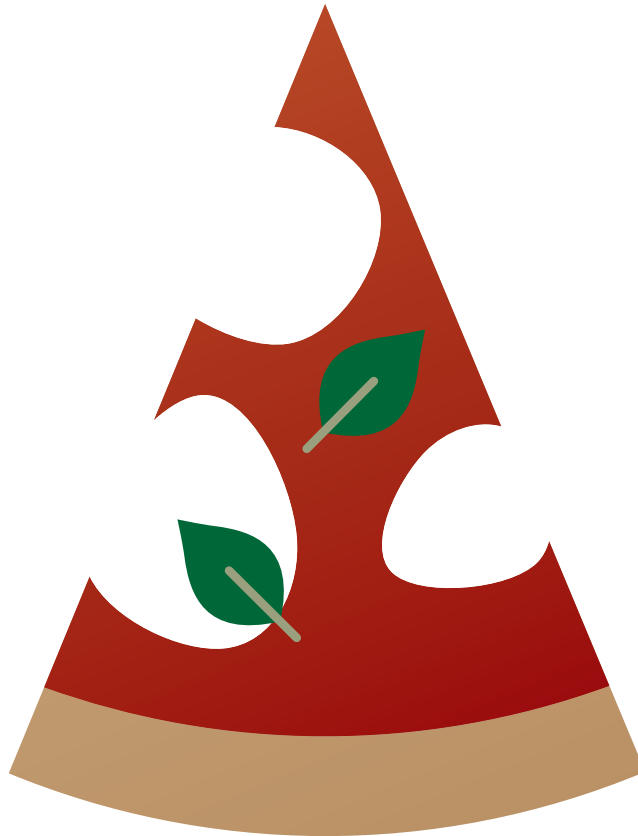


MUGNAI Dal 1927



**MOLINO
VERRINI**

CARPI



Born for
Pizza

Born for Pizza

Molino Verrini offers three flours for the preparation of pizza that are suitable for all types of processing, for direct and indirect kneading doughs, and for **short, medium** and **long rising** times.

For **short** and **medium** leavening flours, Molino Verrini uses exclusively wheat grown in Emilia Romagna and stored and produced for **Filiera Verrini**. These products guarantee the masters of this industry a genuine product with a natural flavor that is certified by **DNV-GL** according to the international traceability standard **ISO 22005**.

For **long leavening** times, a carefully selected blend of premium quality national and foreign wheat is used to guarantee excellent results in terms of taste, fragrance and flakiness.

To obtain a “rustic” pizza in line with the needs of our consumers, who pay more and more attention to raw materials, Molino Verrini offers the “**Whole-Wheat Range**” of flours, which can be used alone or freely mixed with other Born for Pizza flours.

Born for Pizza “BLU” Short leavening



Soft wheat flour
Type “0”/“00”
W 250 - P/L 0.50
25kg

Flour obtained by grinding wheat grown in Emilia Romagna and transferred to the mill according to the ISO 22005 standard procedures. Ideal for the preparation of direct kneading doughs with short leavening times (up to 8 hours leavening time). This is a versatile flour that can be used for making thin crust pizza, tray-baked pizza and focaccia bread.

Uses: thin crust pizza, tray-baked pizza and focaccia bread.

FILIERA
VERRINI

Born for Pizza “VERDE” Medium leavening



Soft wheat flour
Type “0”/“00”
W 300 - P/L 0.50
25kg

Flour obtained by grinding wheat grown in Emilia Romagna and transferred to the mill according to the ISO 22005 standard procedures. Ideal for making direct or indirect kneading doughs that require 10 to 18 hours leavening time. This flour can be used to make thin crust pizza, tray-baked pizza, Roman-style “pizza in pala” and focaccia bread. Thanks to the blend of high-protein wheat, this flour is ideal for Neapolitan-style pizza.

Uses: Neapolitan-style pizza, thin crust pizza, tray-baked pizza, Roman-style “pizza in pala”, focaccia bread.

FILIERA
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Born for Pizza “ROSSA” Long leavening



Soft wheat flour
Type “0”/“00”
W 420 - P/L 0.50
25kg

Flour obtained by grinding a selection of the best Italian and foreign wheat. Ideal for making direct or indirect kneading doughs that require more than 18 hours leavening time. Thanks to the high protein content, this flour has a high elasticity and a high degree of absorption. Ideal for making thin crust pizza, tray-baked pizza, Roman-style “pizza in pala” and for high hydration doughs. It can also be used to reinforce other flours.

Uses: thin crust pizza, tray-baked pizza, Roman-style “pizza in pala”, high hydration dough.



FILIERA
VERRINI
FARINA PRODOTTA AL 100% DA
GRANI EMILIANO ROMAGNOLI



Kosher
Certified

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