

MUGNAI Dal 1927



**MOLINO
VERRINI**

CARPI

Born for
Fresh Pasta

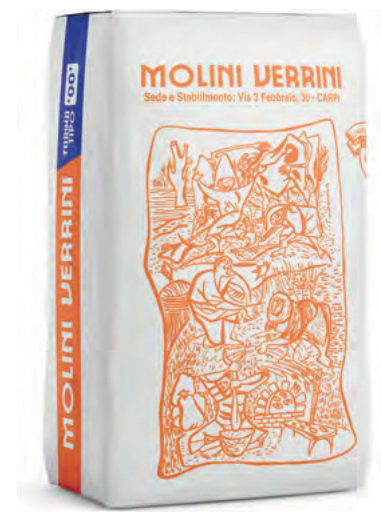


Born for Fresh Pasta

Born for fresh pasta (Nata per Pasta Fresca) is a range of flours that includes two “extraction flours” obtained by grinding selected wheat from Emilia Romagna.

They are designed to meet the needs of all pasta makers, from artisan to industrial production. They are ideal for the preparation of fresh pasta, dumplings and “pasta al torchio”, and have an excellent cooking resistance.

The resulting products maintain a light colour for days, without turning grey.



Granulare

Soft wheat flour
Type "00"
W 180/200 - P/L 0.60-0.70
25 kg

Extraction flour specially designed for the industrial production of fresh pasta. Compared to traditional flours, it has a larger grain size of around 250 μm . The resulting pasta maintains enough roughness to retain the sauce.

Uses: industrial production of fresh pasta.

100% GRANI EMILIANI FILIERA VERRINI



Sfoglia

Soft wheat flour
Type "00"
W 180/200 - P/L 0.60-0.70
25kg

Our "00" Sfoglia is a common wheat extraction flour, ideal for handmade fresh pasta, as well as dumplings and pasta "al torchio".

Uses: handmade fresh pasta.

100% GRANI EMILIANI FILIERA VERRINI



IT-BIO-007
Agricoltura Italia



**Kosher
Certified**

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