

MUGNAI Dal 1927



**MOLINO  
VERRINI**

CARPI

Miscela  
**Millo Verrini**

# Miscela Millo Verrini

The 3 varieties of “Miscela Millo Verrini”, only available in 1 kg packs, are made with wheat coming from Verrini supply chain, certified ISO 22005.

Since 2016 Molino Verrini has decided, for the first time, to offer the best flours also in the market segment of food lovers and cooking enthusiasts, focusing on a product of premium quality. Therefore, we offer 3 different blends to meet all the needs of household cooking.

FILIERA  
**VERRINI**  
100% GRANI EMILIANI  
CERTIFICATI



## “00” Miscela Millo Verrini

Soft wheat flour  
Type “00”  
W 200 - P/L 0.60-0.70  
1 kg

FILIERA  
**VERRINI**

This traditional flour by Molino Verrini has always been used for different kinds of homemade preparations. The quality of the selected wheat and the slow milling process give this flour a number of characteristics that make it the flagship product of Molino Verrini. This particular “00” extraction flour is characterised by a very fine texture and is indicated for all sorts of handmade preparations: bread, piadina and tigelle, pizza, fresh pasta, sweet and savoury shortcrust, as well as pastry products with instant leavening, such as cakes, tarts, bundt cakes and pancakes. Molino Verrini strongly recommends this flour for the preparation of “gnocco fritto”.

**Uses:** bread, pizza, piadina and tigelle, fresh pasta, sweet and savoury shortcrust, cakes, bundt cakes, tarts, muffins, pancakes, “gnocco fritto”.



## Tipo “1” Miscela Millo Verrini

Soft wheat flour  
Type “1”  
W 200 - P/L 0.60-0.70  
1 kg

FILIERA  
**VERRINI**

Our “type 1” flour contains a small proportion of small-leaved bran, groats and wheat germ. This flour is rich in natural fibres and has a low gluten content. It gives your products a genuine smell and a natural taste. This flour is indicated for all sorts of handmade preparations: bread, piadina and tigelle, pizza, sweet and savoury shortcrust, as well as cakes, bundt cakes and pancakes.

**Uses:** bread, pizza, piadina and tigelle, sweet and savoury shortcrust, cakes, bundt cakes, tarts, muffins and pancakes.



## “Integrale con Germe di Grano Bianco” Miscela Millo Verrini

Soft wheat flour  
Type “Integrale”  
W 200 - P/L 0.60-0.70  
1 kg

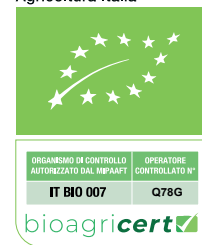
FILIERA  
**VERRINI**

This flour contains significant proportions of bran and wheat germ. Wheat germ, the reproductive part of the seed that germinates to grow into a plant, is a concentrated source of nutrients with beneficial properties, including amino acids, minerals, B vitamins, omega-3 and omega-6. The presence of fresh, non-dried wheat germ provides great antioxidant properties and helps to lower the level of LDL cholesterol, protecting the cardiovascular system. This flour is indicated for all sorts of handmade preparations: bread, piadina and tigelle, pizza, sweet and savoury shortcrust, as well as cakes, bundt cakes and pancakes.

**Uses:** bread, pizza, piadina and tigelle, sweet and savoury shortcrust, cakes, bundt cakes, tarts, muffins and pancakes.



IT-BIO-007  
Agricoltura Italia



**Kosher  
Certified**

**F.lli Verrini S.r.l.**

Via 3 febbraio, 30 41012 Carpi (MO)  
Tel. +39 059 685462  
Fax. +39 059 685432

[www.molinoverrini.com](http://www.molinoverrini.com)  
[info@molinoverrini.com](mailto:info@molinoverrini.com)

