

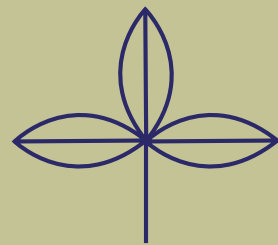
MUGNAI Dal 1927



**MOLINO  
VERRINI**

CARPI

**Organic**  
range



## Organic range

In November 2018, Molino Verrini obtained the Certification for the production of organic flours in accordance with the European Regulation EC 834/2007.

In line with its corporate policy, strongly oriented to high quality standards, Molino Verrini only uses organic wheat sourced from the national territory for the production of its new line of organic flour.

As a result, 6 new flours for professional use are now available, in order to meet the needs of those customers that are interested in using wheat coming from **Italian organic farming**.

A natural help for our well-being!

**“0” Nazionale Bio**

Soft wheat flour  
Type “0”  
W 200 - P/L 0.60-0.70  
1 kg

Flour obtained by grinding national organic wheat. Ideal for baked and pastry products processed with the direct dough method and with short rising times.

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

**100% Organic Wheat from Italy**

**“00” Nazionale Bio**

Soft wheat flour  
Type “00”  
W 230 - P/L 0.50-0.60  
25 kg

Flour obtained by grinding national organic wheat. Ideal for baked and pastry products processed with the direct dough method and with short rising times.

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

**100% Organic Wheat from Italy**

**“0” Nazionale Bio**

Soft wheat flour  
Type “0”  
W 200 - P/L 0.60-0.70  
25kg

Flour obtained by grinding national organic wheat. Ideal for baked and pastry products processed with the direct dough method and with short rising times.

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

**100% Organic Wheat from Italy**

**Tipo “2” Nazionale Bio**

Soft wheat flour  
Type “2”  
W 200/220 - P/L 0.60-0.70  
1 kg

“Type 2” flour obtained by grinding national organic wheat. This flour is rich in natural fibres and has a low gluten content.

**Uses:** preparations with short rising times in bread and pastry making.

**100% Organic Wheat from Italy**

**Integrale Nazionale Bio**

Soft wheat flour  
Type “Integrale”  
W 180/200 - P/L 1.20-1.50  
25 kg

Whole-wheat flour obtained by grinding national organic wheat. Recommended for baked or pastry products with short rising times that are rich in fibres and minerals.

**Uses:** preparations with short rising times in bread and pastry making.

**100% Organic Wheat from Italy**

**Tipo “2” Nazionale Bio**

Soft wheat flour  
Type “2”  
W 200/220 - P/L 0.60-0.70  
25 kg

“Type 2” flour obtained by grinding national organic wheat. This flour is rich in natural fibres and has a low gluten content.

**Uses:** preparations with short rising times in bread and pastry making.

**100% Organic Wheat from Italy**

**Integrale Nazionale Bio**

Soft wheat flour  
Type “Integrale”  
W 180/200 - P/L 1.20-1.50  
1 kg

Whole-wheat flour obtained by grinding national organic wheat. Recommended for baked or pastry products with short rising times that are rich in fibres and minerals.

**Uses:** preparations with short rising times in bread and pastry making.

**100% Organic Wheat from Italy**

**“0” Nazionale Bio for Pizza**

Soft wheat flour  
Type “0”  
W 220 - P/L 0.60-0.70  
25 kg

Flour obtained by grinding national organic wheat. It is a blend specially developed for the production of organic pizza with the direct dough method and short rising times (max 8 hours).

**Uses:** thin crust pizza, tray-baked pizza.

**100% Organic Wheat from Italy**

**Tipo “2” Nazionale Bio for Pizza**

Soft wheat flour  
Type “2”  
W 200/220 - P/L 0.60-0.70  
25 kg

Flour obtained by grinding national organic wheat. It can be used for preparations with the direct dough method and short rising times (max 8 hours) or mixed with our “0” Nazionale Bio for Pizza.

**Uses:** thin crust pizza, tray-baked pizza.

**100% Organic Wheat from Italy**



IT-BIO-007  
Agricoltura Italia



**Kosher  
Certified**

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

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