

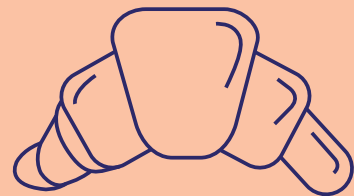
MUGNAI Dal 1927



**MOLINO  
VERRINI**

CARPI

Born for  
**Pastry**



## Born for Pastry

Born for pastry (Nata per Pasticceria) is a range of flours specially designed for all sorts of pastry and confectionery products: biscuits, shortbread and leavened products for special occasions.

It includes 5 flours for professional use that are suitable for both traditional and industrial production.

In order to obtain products with a more rustic flavour, Molino Verrini recommends to use flours from the Whole-wheat range line, while “0” Manitoba can be used as an addition to reinforce “weaker” flours or for particular processes that require long rising times.

**“00” Speciale**

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

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 grain size and is indicated for the production of sweet and savoury shortcrust, as well as pastry products with instant leavening, such as cakes, sponge cake, bundt cakes and plum cakes. In addition to pastry making, this flour is used “locally” for the preparation of “gnocco fritto” (type of Italian bread prepared with flour, water and lard), with excellent results.

**Uses:** *sweet and savoury shortcrust, cakes, bundt cakes, tarts, sponge cake, plum cakes, “gnocco fritto”*

100% GRANI EMILIANI FILIERA VERRINI

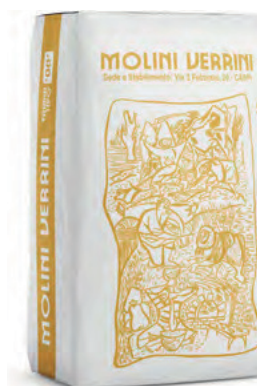
**Biscotti**

Soft wheat flour  
Type “0”  
W 80/110 - P/L 0.30-0.40  
25 kg

This flour is obtained by milling particular varieties of regional wheat and is ideal for the production of biscuits.

**Uses:** *biscuits.*

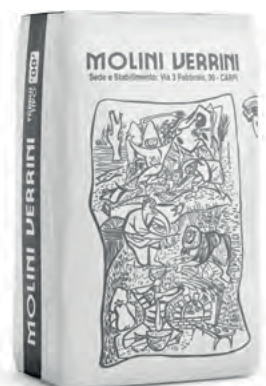
100% GRANI EMILIANI FILIERA VERRINI

**Soffiato**

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

This flour is obtained through a slow milling process that uses national and foreign wheat of premium quality. Ideal for preparations that require high elasticity and longer rising times, including puff pastry, croissants and cannoli.

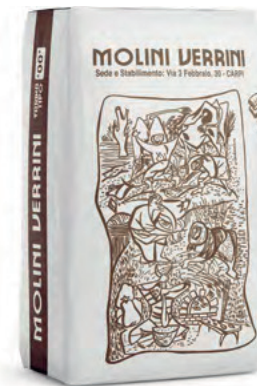
**Uses:** *long leavening pastry products, puff pastry, croissants, cannoli.*

**Soffiato Speciale**

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

This flour is specially designed for preparations with long rising times in pastry making. It is mainly used to produce brioches, but also for pastry products made with puff pastry with added natural fats. Its organoleptic properties remain unchanged even in frozen products.

**Uses:** *pastry products with long rising times, brioches, puff pastry with added natural fats.*

**Soffiato Milano**

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

This flour is obtained by grinding the best foreign wheat on the market and is ideal for pastry products. It is specially designed for the preparation of leavened products for special occasions, such as panettone, pandoro and colomba.

**Uses:** *panettone, pandoro, colomba.*

**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.*



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Agricoltura Italia



**Kosher  
Certified**

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