

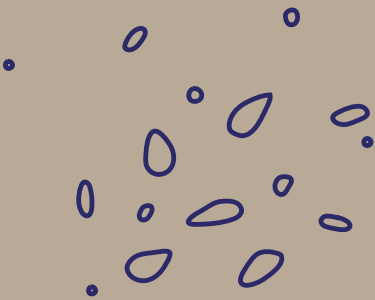
MUGNAI Dal 1927



**MOLINO  
VERRINI**

CARPI

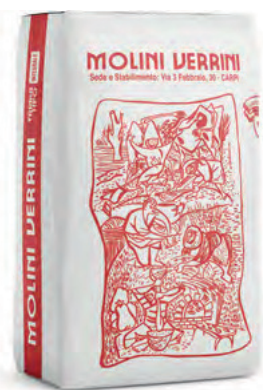
**Whole-wheat**  
range



## Whole-wheat range

Whole-wheat (Nata integrale) is a range of flours that includes three types of whole-wheat flours with different characteristics, as well as “Type 1” and “Type 2” flours.

They are “unsifted” flours obtained through a grinding process that proportionally blends the internal and external parts of the grain, without altering its nutritional properties.

**Integrale Forte**

Soft wheat flour  
Type “**Integrale**”  
W 300 – P/L 1.20–1.50  
25 kg

Flour obtained by grinding the same blend used to produce our “0” Extraspeciale. Recommended for preparations with long rising times and products rich in fibres and minerals.

**Uses:** preparations with long rising times in bread, pastry and pizza making.

100% GRANI EMILIANI FILIERA VERRINI

**Integrale**

Soft wheat flour  
Type “**Integrale**”  
W 220 – P/L 1.20–1.50  
25 kg

Superior quality whole-wheat flour, obtained from the same blend used to produce our “0” Rinforzata, but reintroducing some of the by-products separated during the grinding process.

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

100% GRANI EMILIANI FILIERA VERRINI

**Integrale Bianco**

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

Whole-wheat flour made with the addition of fresh white wheat germ. Wheat germ is a concentrated source of nutrients with beneficial properties, including amino acids, minerals, B vitamins, omega-3 and omega-6.

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

100% GRANI EMILIANI FILIERA VERRINI

**Tipo “1”**

Soft wheat flour  
Type “**1**”  
W 200 – P/L 1.20–1.50  
25 kg

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.

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

100% GRANI EMILIANI FILIERA VERRINI

**Tipo “2”**

Soft wheat flour  
Type “**2**”  
W 200 – P/L 1.20–1.50  
25 kg

Our “type 2” flour contains brans with small and medium leaves, groats and wheat germ in slightly higher quantities compared to our “type 1” flour. This flour is rich in natural fibres and minerals.

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

100% GRANI EMILIANI FILIERA VERRINI



IT-BIO-007  
Agricoltura Italia



**Kosher  
Certified**

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