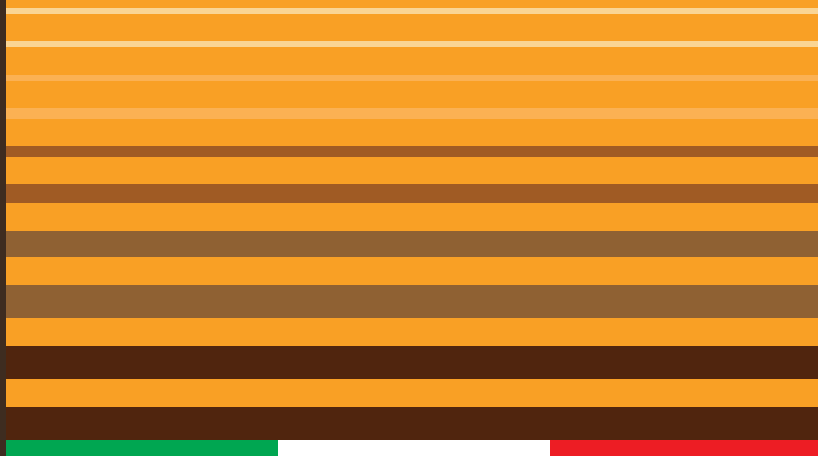




Professional line

PIZZERIA FLOURS

Professional flours created to enhance aroma,
flavour and well-being.



About Us

MOLINO VIGEVANO

natural flour producers since 1936.

The Molino Vigevano flour mill began life in 1936. In the intervening period we have built up over 80 years' worth of experience and innovation in the art of flour processing.

We have implemented and patented new milling techniques such as cold pressing and stone milling wheat germ, fundamental steps in the development of our flagship product "Oro di Macina" ("Miller's Gold") the only flour with stone ground wheat germ, which retains the vitality and richness of its original properties.

We have always selected quality grain, in order to create natural flours that help the professional in their daily work and contribute to a healthy diet for our consumers.



What is the secret of our

NATURAL FLOURS?

Research, patience and quality!

Our natural flours are the result of carefully selected grain and our milling skills. The quality of natural flours is such that there is no need to use additives of any kind, which provides additional guarantees of health and well-being for those anyone who chooses to eat them every day.

Our day-to-day commitment to quality includes phases such as the careful selection of raw materials, technological research and controls on each and every production batch. We are a small mill and this means we have plenty of time to look after our flour. The aim? To simplify the lives of those who choose to work with our products and guarantee the well-being of our consumers.



SEMPLICEMENTE
GRANO



The best grain

WITHOUT B O R D E R S

to enhance its properties and benefits.

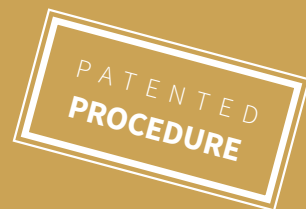
Molino Vigevano is an artisan flour producer. Our mission is to select the best grain and transform it so as to enhance its properties and, if possible, improve its quality by carefully blending different types of grain, achieving a perfect balance that can only be attained through experience. All this translates into one word: knowledge.

Over the years, at Molino Vigevano, we have acquired extensive knowledge of every type of wheat, and the areas and countries where it is produced. Because we believe that good things have no borders, and that it is our duty to offer you the best, wherever it may be. That's why we select Italian, European and North American grain, chosen for its characteristics and properties.

There's nothing we don't know about our grain.

We know exactly where our grain comes from and what its characteristics and properties are, and in addition to monitoring the supply chain, we carry out quality checks on it every day.

This is why ours is simply wheat, without borders.



Wheat Germ | Oro di Macina

FLAVOUR

WELL-BEING AND QUALITY

all in one flour.

What is Oro di Macina? Oro di Macina is the culmination of our experience and innovation in the world of flour processing. It represents our flagship, dedicated to pizza cooks who are looking for the best.

The true flavour of wheat, with all the intensity of traditional flours, natural and largely unrefined. Oro di Macina is life! The only flour that contains wheat germ: the most precious part of each grain. We have patented our own process for preserving the vitality and active ingredients of the wheatgerm, through cold extraction and stone milling.

The untoasted germ gives rise to golden powder that makes our flours easier to work with.



WHEAT GERM

THE MOST PRECIOUS PART OF THE GRAIN IN YOUR FLOUR

01

Renders the dough lighter, more fragrant and tastier.

02

Provides a source of calcium, phosphorus, magnesium and amino acids, for maximum well-being.

03

Favours complete maturation of the dough thanks to the presence of simple bio-available sugars in the vital wheat germ.

04

Ensures consistent results and quality, helping you to maintain the reputation of your restaurant at a high level and to stand out from the competition.



LE TUE

FARINE PER PIZZERIA

The true taste of wheat

ORO DI MACINA LINE

Made-to-measure flours

This range of flours has been blended and created for specific uses, and features added flakes of stone milled wheat germ that are still vital and rich in nutrients.

The Oro di Macina range of products includes flours with different leavening times (short, medium and long) that suitable for a variety of applications and dough types (Neapolitan, Roman, classic, etc.)



<i>Tramonti Oro</i>	<i>Long Leavening times</i>	<i>Description:</i>
Type "0", soft wheat flour, with added wheat germ Long Leavening times	W 330-360	the type "0" soft wheat flour is obtained from a careful selection of the best grain and enriched by the addition of vital stone ground wheat germ, which enhances the aromas and fragrances of your pizzas, while also rendering them easier to digest.
<i>Costiera Oro</i>	<i>Medium Leavening times</i>	
Type "0", soft wheat flour, with added wheat germ Medium Leavening times	W 270-290	
<i>Verace Oro</i>	<i>Short Leavening times</i>	During the grinding process some of the fibre-rich parts are retained, for a flour with more taste, aromas and minerals. Our vital stone-ground wheat germ is added for a unique result.
Type "0", soft wheat flour, with added wheat germ Short Leavening times	W 200-230	
<i>Oro Fibra 1</i>	<i>Medium Leavening times</i>	
Type "1", with added wheat germ	W 290-310	Description: Blend of wholemeal flour with bran for a speckled, light brown pizza base. Contains wheat germ for a full-bodied, digestible pizza with a unique taste.
<i>Oro Fibra 2</i>	<i>Medium Leavening times</i>	<i>Description:</i>
Wholemeal flour		Description: Blend of wholemeal flour with bran for a speckled, light brown pizza base. Contains wheat germ for a full-bodied, digestible pizza with a unique taste.
<i>Moreschina</i>	<i>Medium Leavening times</i>	<i>Description:</i>
Type "0" soft wheat flour with added vital wheat germ and whole seeds.		the flour contains a mixture of 8 different cereals, including whole seeds and wheat germ, for a finished product with exceptional flavour and a crunchy, fragrant pizza with a typical golden colour.
<i>Rich Moreschina:</i>	<i>Medium Leavening times</i>	<i>Description:</i>
Type "1" soft wheat flour with added vital wheat germ and whole seeds		the flour contains a mixture of 12 different cereals, including whole seeds and wheat germ, for a finished product with exceptional flavour and an intensely flavoured pizza with a dark brown colour.

Quality flours

SPECIAL SELECTIONS

For special pizzas

Our line of flour for special uses, designed and created to simplify the work of every professional. We call these our Special flours because we create them specifically for particular requirements and applications; they represent tailor-made selections for special recipes, such as highly digestible, crunchy, soft or flaky pizza bases. Regardless of the required consistency and characteristics of the final recipe, our flours guarantee the high quality our customers demand every time.



<i>Vera Napoli</i>	<i>Application:</i>	<i>Description:</i>
Type "0" soft wheat flour	Takeaway pizzas	Balanced blend of selected soft wheat flour and re-milled semolina. The specific protein structure of the dough produces a crunchy, fragrant pizza base and with a typical golden colour.
<i>Pizza Piuma</i>	<i>Application:</i>	<i>Description:</i>
Type "0" soft wheat flour	For focaccias, soft bread and burger buns	selection of fine grain mixed with natural ingredients for an extremely light and soft final product.
<i>Vesuvio</i>	<i>Application:</i>	<i>Description:</i>
Type "0" soft wheat flour	Neapolitan style pizza	A selection of fine grain, carefully subjected to assisted germination, for a genuine Neapolitan pizza. Golden and uniform cooking, even in an electric oven at lower temperatures, for tasty and digestible pizzas.
<i>Oro Free - Gluten Free</i>	<i>Application:</i>	<i>Description:</i>
Gluten-free mixtures	Pizza, bread, desserts and pastry	Carefully blended mixtures with the guarantee of a leading brand and the know-how of our R & D laboratory, this flour is manufactured in a certified, latest generation plant dedicated to gluten free products.

A world of services for the professional

ORO DI MACINA ACADEMY

Let us accompany you on the road to success

At Molino Vigeveno, everything we do revolves around the Customer. This is why we created the Oro di Macina Academy, a series of services that guarantee professional training, free post-sales assistance, consultancy and constant dialogue with our technicians to improve your business and help you to make a success of it.



SERVICES

Oro di Macina Academy is our “recipe” for simplifying your working processes, thanks to our active support presence and our range of flour.

TRAINING

- Vocational training courses

ASSISTENZA

- Free after-sales technical support

VISIBILITY

- Visibility through our marketing initiatives

EXCELLENCE

- The chance to become part of our Quality Pizzerias Club

DIALOGUE

- Direct dialogue with us and our technicians

CONSULTANCY

- Continuous consultancy in support of your business



Tasca porta schede
integrative



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Molino Vigevano 1936 srl

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