

Molini Lario

LAGO DI COMO, 1919

AUTENTICA FARINA LARIANA



A STORY OF EXCELLENCE SINCE 1919



The pursuit of excellence

Synonymous with quality in the milling industry, Molini Lario was founded **in Como in 1919**. The Alzate Brianza plant is one of the most important production facilities in the national milling industry, with a soft wheat milling capacity of **425 tons per day**.

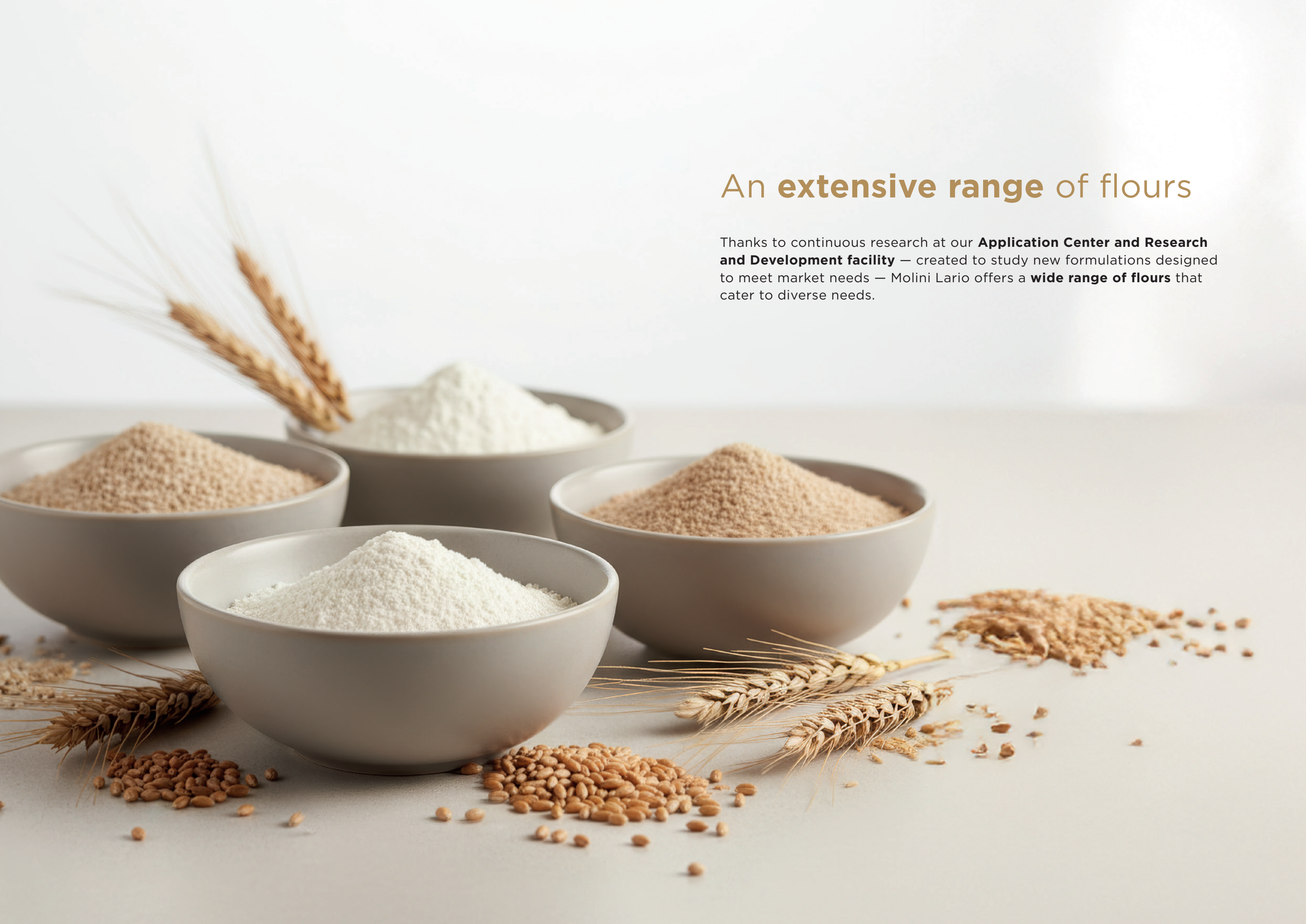
The excellence of Molini Lario flours stems from our **use of the best domestic and foreign grains**, a technologically **advanced production process** that rewards maximum mixing flexibility, and constant, rigorous monitoring of the grains used and the flours produced in our analysis laboratories. The result is a **flour that meets the different needs of our customers**, while guaranteeing consistently high standards of quality.



CERTIFICATES:



CERT. UNI EN ISO 9001:2015 CERT. BIO CERT. KOSHER CERT. FSSC 22000 CERT. UNI EN ISO 22000:2018



An **extensive range** of flours

Thanks to continuous research at our **Application Center and Research and Development facility** — created to study new formulations designed to meet market needs — Molini Lario offers a **wide range of flours** that cater to diverse needs.



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GranDolce
GranPizza
Panificazione

TantaFibra
Farine 1919

Armonie



GranDolce

A line of flours dedicated to **artisan pastry** making, GranDolce sets itself apart with its **protein quality** and **excellent elasticity** throughout all stages of dough preparation.

Panificazione

A line of flours that delivers the best results in a wide **range of applications**, from different types of biga (pre-ferment) to the production of **direct doughs**.

Farine 1919

A line of flours born in celebration of Molini Lario's centenary. The careful selection of wheat varieties in the blend and a **measured balance of different fractions** of flour derived from the milling process give the flours specific application properties, making them **ideal for the production of puffed baked goods, round pizzas, and large leavened products**.

GranPizza

A line of flours developed to create **highly digestible pizza**, that offers **softness**, an enticing aroma, and **crispness**.

Tanta Fibra

A line of flours designed to meet the needs of customers increasingly focused on healthy and balanced nutrition. Thanks to its **rich content of minerals and fiber**, this flour allows for the creation of products with a **harmonious taste and intense, authentic flavor**. The dedicated formulations also ensure greater yield during processing.

Armonie

A line of semi-finished products developed for professionals in the sector who wish to **increase their sales offerings** and **guarantee products with high added value**.

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Molini Lario Spa

Via dei Platani, 609 - Alzate Brianza (CO)
T. +39 031 630 491 - F. +39 031 632 546

www.molinilario.it | info@molinilario.it

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