



**Molini Lario**  
LAGO DI COMO, 1919

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# Armonie

BREAD MIXES, PASTRY MIXES, IMPROVERS



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# Armonie

In order to guarantee the **best support** to all the professionals of the sector who wish to **broaden their product range** and **distinguish themselves** in the market, Molini Lario has realized ARMONIE, a wide line of formulations suited for obtaining high added value finished products.

The line of semi-processed products **ARMONIE** has been developed starting from the blends already realized by Molini Lario for the leading industries of the sector, in order to guarantee the **best quality performance**. The grains employed derive from a **pluriannual variety selection process**, carried out within Molini Lario quality supply chain, in close collaboration with the best seed companies.

The **high quality** and **safety standards** which characterize all the semi-processed products of **ARMONIE** are the same which have always distinguished the **excellence** and **authenticity** of Molini Lario's products.

## Armonie Eccelsio

With **ARMONIE ECCELSIO** Molini Lario guarantees **certainty of results** and **ease of use** to artisan bakers who wish to offer **bakery products enriched** with **seeds** and **varied flours**.



## Armonie Delizia

With **ARMONIE DELIZIA**, artisan Pastry Chefs can rely on **stable formulations** suited for making base products such as Sponge Cake, Soft Pastries, Brioches, Muffins, allowing for **creativity** and **immagination**.

## Armonie Coadiuvanti

With **ARMONIE COADIUVANTI**, Molini Lario provides a wide range of **preparations** suited for **stabilizing** and **valorizing** the manifold artisanal bakery recipes.

