

Farine 1919

TECHNOLOGICAL FLOURS



Molini Lario
LAGO DI COMO, 1919

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With this new line of flours, Molini Lario has meant to celebrate **its one hundred years** of history leveraging the concept that has most distinguished it throughout this first century of life: its **marked commitment** to using the **best milling technology** in order to ensure a **constant quality of the flours** produced.

Its **history of excellence**, characterized by a constant growth as strategic partner of the greatest industrial bakery products players, has allowed Molini Lario to acquire a **range of technical knowhow** which is at the base of this line of flours, so as to enable Bakery Artisans to fully exploit all the benefits.

Not only a precise **varietal choice** of the grains used in blending, cultivated also in quality supply chains, but also an **accurate balancing of the different wheat fractions** deriving from the milling process: these fractions, appropriately analysed and balanced, provide our flours with **specific application features** which make them ideal for making specific bakery products.

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PANIFICAZIONE 00 LEGGIADRA

Ideal flour for making puffy bakery products such as Rosetta, Michetta and Tartaruga. Thanks to its formulation, this flour is particularly suited both for the production of Biga and for the subsequent refreshment stage. **00 LEGGIADRA**, combined with an appropriate breadmaking process, provides the finished product with lightness, volume, crunchy crust, features which are most sought after for this product family. This mix is also well suited for making breads which require high hydration, guaranteeing a correctly developed and well-marked texture.

W 380-420 *with added gluten



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PIZZERIA 00 TRADIZIONE

Ideal flour for making classic pizza obtained with a 24 hour leavening process. Thanks to its blend properties, **00 TRADIZIONE** provides the dough with high hydration capacity, with marked extensibility and resistance properties during maturation. The pizza will stand out for its crunchy crust, its aroma and excellent masticability.

W 240-260



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PASTICCERIA 00 PREGIATA

Ideal flour for making Croissants and festive cakes such as Panettone, Pandoro and Colomba. Thanks to its perfectly balanced blend, **00 PREGIATA** stands out for its capacity to retain fat in the dough, which results in a fragrant puff pastry and a homogeneous and voluminous texture. This flour is ideal both for making ready-to-eat Croissants and for those requiring a freezing process.

W 350-380

