

Molini Lario

LAGO DI COMO, 1919

AUTENTICA FARINA LARIANA



Panificazione

SHORT, MEDIUM, AND LONG FERMENTATION



Molini Lario

LAGO DI COMO, 1919

The pursuit of **excellence**

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.





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Our **complete** and **varied range of bread-making flours** represents the base offering that distinguishes Molini Lario and the **excellence of our products**.

The **merit** of these **flours** lies in the fact that **they are specifically developed** to achieve **the best results in a diverse range of baking applications**, whether obtained through direct or indirect dough mixing, through the optimal blending of **grains of different varieties**, origins, and **rheological characteristics**.



25 KG BAG

00 PLUS - 00 VICTORY

Flours for cut bread products or bigas, **with 24-48 hour fermentation times**, recommended for recipes particularly rich in other flours and ingredients of various types.

- Rheological values 00 PLUS **W 530/580**
- Rheological values 00 VICTORY **W 460/500**

00 FIORE - 00 MAN TOP 00 LIEVITI - 0 TOP M

Type 00 and 0 flours for the production of long-fermentation breads such as rosettes, airy loaves, and ciabattas, as well as soft doughs for pre-ferments (biga) with **24-36 hour fermentation times**.

- Rheological values 00 FIORE **W 420/450**
- Rheological values 00 MAN TOP **W 380/420**
- Rheological values 00 LIEVITI **W 350/380**
- Rheological values 0 TOP M **W 380/420**

00 SUPER P - 00 ML - 00 EXS 0 MILLENNIUM - 0 ML

Type 00 and 0 flours for machine-formed breads and bigas with **18-24 hour fermentation times**.

- Rheological values 00 SUPER P **W 330/360**
- Rheological values 00 ML **W 290/320**
- Rheological values 00 EXS **W 270/300**
- Rheological values 0 MILLENNIUM **W 330/360**
- Rheological values 0 ML **W 290/320**

00 S - 00 BIOVE - 0 S

Type 00 and 0 flours for **direct doughs or Biga-based** preparations with medium/long fermentation, ideal for French bread and baguettes.

- Rheological values 00 S **W 250/270**
- Rheological values 00 BIOVE **W 230/250**
- Rheological values 0 S **W 250/270**

00 R - 00 M - 00 D 0 A/R - 0 A - 0 D

Type 00 and 0 flours for **direct or biga-based doughs**, ideal for producing rustic breads such as Tuscan, Umbrian, and “bozza” loaves.

- Rheological values 00 R **W 220/240**
- Rheological values 00 M **W 210/220**
- Rheological values 00 D **W 190/210**
- Rheological values 0 A/R **W 220/240**
- Rheological values 0 A **W 210/220**
- Rheological values 0 D **W 190/210**

00 B - 0 C

Ideal for **cookies** and **shortbread**.

- Rheological values 00 B **W 120/140**
- Rheological values 0 C **W 160/180**



AZZURRA 1 AZZURRA 2

- Suitable for **direct doughs**
- Refreshment flours for **Biga**
- Ideal for ciabatta, “zoccoletti”, sweet and savory focaccia
- Rheological values: **W 220/240**

25 KG BAG



INTEGRALE 1

- Ideal for **Biga** and as a flour for cut **bread products**
- Rheological values: **W 270/300**

10 KG BAG

INTEGRALE TOP

- Ideal for leavened **pastry** and **special occasion products**
- Rheological values: **W 380/420**

10 KG BAG



ARANCIO 1 ARANCIO 2

- Suitable for **classic Biga** at 180°C for 18-20 hours
- Flour for sliced breads and **medium-fermentation doughs**
- Ideal for products with long fermentation under cold-chain conditions, in dough retarder
- Rheological values: **W 300/330**

25 KG BAG



ADVANCE AVENA

- Semi-prepared mix made from type 2 flour and 3% oat fiber
- Ideal for both **direct** and **indirect high-hydration doughs**
- Rheological values: **W 220/240**

25 KG BAG



"00" PASTA FRESCA

- Ideal for **fresh egg pasta**
- Rheological values: **W 270/320**

25 KG BAG



SEMOLA RIMACINATA SEMOLA EXTRA

- Flours and semolina used for the production of **dry pasta**, **fresh egg pasta**, and **potato gnocchi**. Their low ash content helps prevent dark coloring and spotting of the pasta.
- Also ideal for the production of **large loaves of bread**.

25 KG BAG





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“0” B BIO 100% ITALIAN AGRICULTURE

- For **direct doughs** and **dough starters** for the production of homemade breads such as Tuscan, Umbrian, and bozza breads.
- Rheological values: **W 130/170**

25 KG BAG

FARINA DI SEGALE TIPO 1 FARINA DI SEGALE TIPO 2 FARINA DI SEGALE INTEGRALE FARINA DI FARRO FARINA DI FARRO INTEGRALE

- Complementary flour for the production of **specialty breads**.

25 KG BAG

HyLario



DRY BREWER'S YEAST

- Technological product that does not require refrigerated transport or storage
- Half the amount needed compared to fresh brewer's yeast

500 G PACKET



NATURAL YEAST FOR BREAD

- Natural yeast powder
- Enhances the performance of your dough

1 KG PACKAGE IN DURABLE PLASTIC



00 GRANULINA

- **Type 00** extraction flour
- Ideal for **dusting**
- Does not burn in the oven

5 KG BAG



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