



# Molini Lario

LAGO DI COMO, 1919

AUTENTICA FARINA LARIANA



PIZZERIA

# GranPizza

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.

Molini Lario has dedicated a line of flours to Italy's most-loved creation, designed to enhance the signature qualities of **softness, aroma and crispiness** that have always defined great pizza worldwide.





**Molini Lario**  
LAGO DI COMO, 1919

PIZZERIA

# GranPizza

The wheat varieties used in these pizza flours are essential for developing the proper protein structure to support fermentation, resulting in a finished product that is **highly digestible**.







## LEGGERA

- **Type 00** Flour
- **SHORT** Fermentation
- Recommended for **Direct Doughs**
- Approximate rising time: **6-18 hours**  
Controlled Temp: **4-6°C**
- Ideal for **same-day doughs: 3-6 hours** | Room Temp.
- Rheological values: **W 190**

10 KG BAG



## LARIO

- **Type 00** Flour
- **MEDIUM** Fermentation
- Recommended for **Direct Doughs**
- Approximate rising time: **12-36 hours**  
Controlled Temp: **4-6°C**
- Ideal for **same-day doughs: 6-12 hours** | Room Temp.
- Rheological values: **W 250**

AVAILABLE IN 10 KG AND 25 KG BAGS



## EQUILIBRATA

- **Type 00** flour
- **MEDIUM-LONG** fermentation
- Ideal for **Direct Doughs** and **Pre-Doughs**
- Approximate rising times: **24-48 hours**  
Controlled Temp: **4-6°C**
- Ideal for **Bigas** and **Pre-Doughs**
- Rheological values: **W 300**

AVAILABLE IN 10 KG AND 25 KG BAGS



## SUPERIORE

- **Type 00** flour
- **LONG** fermentation
- Suitable for **Direct Dough** and **Pre-Dough**
- Approximate rising time: **24-72 hours**  
Controlled Temp: **4-6°C**
- Ideal for **Bigas** and **Pre-Doughs**
- Rheological values: **W 330**

AVAILABLE IN 10 KG AND 25 KG BAGS



## PREMIUM

- **Type 00** flour
- **VERY LONG** fermentation
- Suitable for **Direct Doughs** and **Pre-Doughs**
- Approximate rising time: **> 60 hours**  
Controlled Temp: **4-6°C**
- Ideal for **Bigas** and **Pre-Doughs**
- Rheological values: **W 380**

25 KG BAG



## ORIGINALE

- **100% Italian type 0** flour
- **MEDIUM-LONG** fermentation
- Ideal for **Direct Doughs**
- Approximate rising time: **12-36 hours**  
Controlled Temp: **4-6°C**
- Ideal for **same-day doughs 8-10 hours** | Room Temp.
- Rheological values: **W 275**

25 KG BAG



## PERFECTA

- **Type 00** flour
- **MEDIUM-LONG** fermentation
- Suitable for **Direct Doughs**
- Approximate rising time: **24-48 hours**  
Controlled Temp: **4-6°C**
- Ideal for **Bigas** and **Pre-Doughs**
- Rheological values: **W 320**

AVAILABLE IN 10 KG AND 25 KG BAGS



## MILLENNIUM

- **Type 0** flour
- **LONG** fermentation
- Suitable for **Biga** and **Direct Doughs**  
with a transition to 4°C
- Approximate rising time: **24-72 hours**  
Controlled Temp.
- Rheological values: **W 350**

AVAILABLE IN 10 KG AND 25 KG BAGS



# GranPizza GLUTEN FREE

MIX FOR **GLUTEN-FREE** PIZZAS

**GRANPIZZA “GLUTEN FREE”** is a mix specially designed for those who are intolerant to gluten but do not want to give up the rich flavor of a good pizza. It is a high-absorption, easy-to-work-with mix that allows artisan pizzaiolos to create excellent pizza bases, ready to be topped off by their creativity.

“**GLUTEN FREE**” is ideal for traditional round pizza, but also suitable for a variety of baked goods: sandwich bread, loaves, focaccia, and more.



SACCO DA 1 KG.

welcome to  
GLUTEN FREE



# Armonie

To provide the best support to all industry professionals who wish to expand their product offerings and stand out in the market, Molini Lario has created **ARMONIE**, a comprehensive line of formulations designed to produce finished products with **high added value**.



## LARIANELLO

**LARIANELLO**, a semi-finished product originally created for refined bread-making, has quickly made its way into the world of **pizza** as well. Its blend of carefully selected flours and ingredients is designed to enhance **bakery products**, producing doughs that are **light, aromatic, and well-structured**, perfect for **focaccias, buns, ciabatte, loaves, and pizzas** with harmonious flavor. The combination of **premium grains** and the inclusion of **stabilized wheat germ** not only gives the dough a distinctive aroma, but also allows for highly hydrated, fragrant products with a balanced crumb. LARIANELLO is therefore the perfect solution for those looking to offer a **modern and versatile bakery**.

10 KG BAG



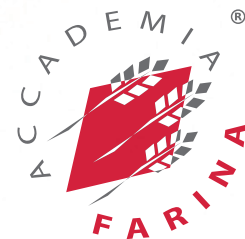
## SUPREMO

**SUPREMO** is a versatile, easy-to-work-with blend, ideal for high-hydration doughs. The balanced ingredients ensure stability even during long fermentation, as well as excellent workability. The product develops exceptionally into its final form, with a well-defined crumb structure and a thin, crisp crust, offering both chewiness and melt-in-the-mouth texture. SUPREMO is perfect for **pizza in pala, Roman-style pan pizzas, small pans, and contemporary pizza**.

10 KG BAG



**Molini Lario**  
LAGO DI COMO, 1919



# TantaFibra

PIZZERIA

Molini Lario, always in tune with market trends, has created a line of flours for those who value the benefits of a **regular fiber intake**. A fiber-rich diet is well known to **slow sugar absorption**, support healthy blood sugar levels, **help control calorie intake** by promoting a lasting sense of fullness, and contribute to a **balanced gut microbiota**.

With carefully crafted recipes, Molini Lario **enhances the taste** of fiber-rich products, bringing the authentic flavors of tradition straight to your table.

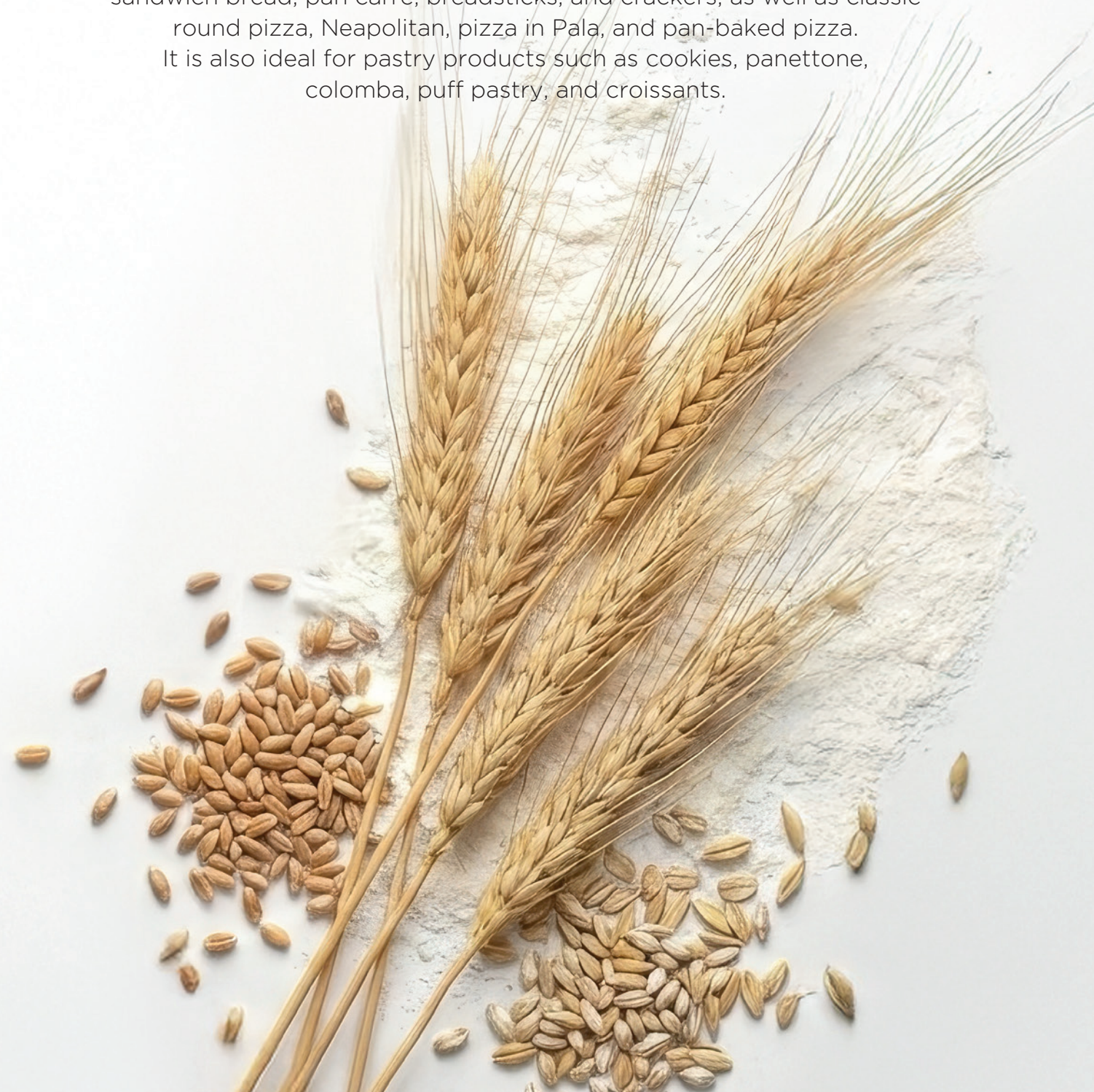


## WHY CHOOSE TANTAFIBRA FLOUR?

- For a more healthy and balanced diet
- For products with a more hamonious, intense, and mature taste
  - For a higher mineral content
  - For a higher yield

## MADE FOR... ALL KINDS OF BAKED GOODS

**TantaFibra** is suitable for all types of production, including traditional-format breads, rustic breads, homemade-style loaves, sandwich bread, pan carré, breadsticks, and crackers; as well as classic round pizza, Neapolitan, pizza in Pala, and pan-baked pizza. It is also ideal for pastry products such as cookies, panettone, colomba, puff pastry, and croissants.







## 1 ARANCIO

- **Type 1** flour
- **LONG** fermentation
- Suitable for **Direct Doughs** and **Pre-Doughs**
- Approximate rising time: **24-72 hours**  
Controlled Temp: **4-6°C**
- Ideal for **Bigas** and **Pre-Ferment**
- Rheological values: **W 290**

25 KG BAG



## 1 AZZURRA

- **Type 1** flour
- **MEDIUM** fermentation
- Suitable for **Direct Doughs** and **Refreshments**
- Approximate rising time: **12-24hours**  
Controlled Temp: **4-6°C**
- Also excellent for **refreshing** flour for **pizza in Pala, pan-baked or classic**
- Rheological values: **W 240**

25 KG BAG



## AVENA Advance

- **Type 2** soft wheat flour **with 3% oat fiber**
- **MEDIUM** fermentation
- Suitable for **Direct Doughs** and **Refreshments**
- Approximate rising time: **24-48 hours**  
Controlled Temp: **4-6°C**
- Excellent for **refreshing** flour for **pizza in Pala, pan-baked or classic**
- Rheological values: **W 240**

25 KG BAG





# HyLario



## TIPO INTEGRALE

- **Whole wheat** flour
- **MEDIUM** fermentation
- Suitable for **Direct Doughs** and **Refreshments**
- Approximate maturation times: **24-48 hours**  
Controlled Temp: **4-6°C**
- Excellent for **refreshing** flour for **pizza in Pala, pan-baked or classic**
- Rheological values: **W 270**

15 KG BAG



## MULTICEREALI SCURO

- Blend of **flours** and **cereal seeds**
- **MEDIUM** fermentation
- Suitable for **Direct Doughs** and **Refreshments**
- Approximate rising time: **10-18 hours**  
Controlled Temp: **4-6°C**
- Excellent as a **refreshment** flour for **pizza in Pala, pan-baked or classic**

10 KG BAG



## SEMOLA RIMACINATA

- Highly aromatic product, with an **intense yellow color**
- Excellent **absorbency**
- Excellent as a **sliced** product
- Ideal for **Bigas**  
**100%** durum wheat

5 KG BAG



## 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



## LIEVITO NATURALE DISIDRATATO

- Dehydrated natural sourdough made from a mother yeast starter
- Usage: 3-5% of flour weight
- Adds the aroma and flavor of sourdough starter to your dough
- 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





# Molini Lario

LAGO DI COMO, 1919

AUTENTICA FARINA LARIANA



**Molini Lario Spa**

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

[www.molinilario.it](http://www.molinilario.it) | [info@molinilario.it](mailto:info@molinilario.it)

Follow us

