

Molini Lario

LAGO DI COMO, 1919

AUTENTICA FARINA LARIANA



Tanta Fibra

BREAD, PASTRIES, FOCACCIA, PIZZA



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The quest for **better health**

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**.





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TantaFibra

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

Our **complete and varied range of TantaFibra flours** represents an offering that distinguishes Molini Lario and the **excellence of our products**.



Why choose **TantaFibra** flours?

- For a more balanced and healthier diet
- For products with a more harmonious, intense, and mature flavor
- For a higher mineral and fiber content
- For a greater 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.



AZZURRA 1

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

25 KG BAG



AZZURRA 2



ARANCIO 1

- 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



ARANCIO 2



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



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

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PIZZERIA



HyLario



DEHYDRATED SOURDOUGH

- 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



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





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: **12-24 hours**
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



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





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