



MOLINI LARIO AND THE ART OF MILLING WHEAT FLOUR FOR PIZZA

Molini Lario
LAGO DI COMO, 1919

Molini Lario was established in 1919, and over these more than 100 years it has partnered with some of the most prominent industrial bakeries, as well as with hundreds of small artisanal workshops. Located between the Alpes and Lake Como, the facility produces 400 tons of wheat flour a day in compliance with the highest quality and safety standards, including flours for baby foods.

The company's mission is to harmonize the technical features of selected European grains with customer requirements. For this purpose, a modern and sophisticated laboratory is engaged with R&D activities, while the collaboration with award-winning bread and pizza masters has helped to conceive highest performance flours. After several years of market testing and product development, at the beginning of 2021, Molini Lario has released GranPizza Line, a complete family of wheat flours for pizza, with the purpose to provide all different types of pizza, such as Classica, Neapolitan, Romana, in Pala or in Teglia,

with extraordinary qualities. The concept behind this family of products is that there is no such a thing as the best pizza flour, but each type of pizza has peculiar features which require specific performances. For this reason, the varieties of grain and the milling techniques used in these pizza flours are essential to obtain a correct protein structure required for the fermentation stage, thus creating a highly digestible finished product. It is possible to choose between a manifold range of type 00, a special Originale type 0 100% Italian grains and also Tanta Fibra Pizzeria Type 1, Whole wheat and Multicereals flours all combinable with Hylario natural starter and dry brewer's yeast.

When talking about flour types and capabilities, sky is the limit. Like the colour palette of a painter, a pizza maker chooses the flour which fits the best to make pizza his work of art.

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