

# MOLINO NALDONI®

## MILLING ART EXPERIENCE, WHEAT KNOWLEDGE, MAKING-FLOUR CULTURE, FAMILY PASSION.

**Molino Naldoni** is the leading company for professionals and food factories that are looking for a **high-quality flour**.

We are an industrial company **with more than three centuries of experience** in milling which is now able to grind more than 430 tons of soft wheat every day, with two cylinder plants and a stone one.

### We grind in purity.

Our **flours are 100% natural, without enzymes or chemical agents**.

The flavor and the fragrance that our flours emanate, since the kneading phase, result from our **grinding in purity** of the wheat which is almost exclusively Italian and rigorously **NO GMO**.

### Constant quality.

The quality we assure is constant: this is the reason why the flour you will be using tomorrow will have the same rheological and processing characteristics of the one you are using today.

### High degree of certification.

Each one of our flours are guaranteed from the most important food certifications, first of all **BRC Food Safety 8**, achieved with the highest recognition (AA).

## THE ART OF PIZZA BEGINS WITH FLOUR.

Many pizzas, many flours. In our mill, we studied six types of pizza flours: **Tina, Sofia, Lucia, Marì, Scióre** and **Mix pinsa romana**. Different recipes, doughs and leavening times demand different flours.

In order to obtain these flours, **we chose the finest wheat**, we **mixed** and **milled** it following our **exclusive recipes**, born from the constant dialogue with the greatest pizza chefs.

The aim is answering, in a punctual way, to the needs of professionals and satisfying all the variations of that big Italian tradition called pizza.

## A team of technicians for you.

Do you want to know more about our flour? Do you need technical advice on making a new product? Are you curious to find out alternative flours for traditional recipes or do you want to explore new ones? Whatever your question is, we have a **team of over 50 specialists available to you**, who will be able **to advise** and **guide you** through the world of Molino Naldoni flours.

As well as holding **training courses** on specific topics at **Fermentum**, our mill's tasting room, our technicians are **always available** to visit customers in order to offer them **support** and **advice**.



## Flours for pizza



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In order to discover our range of flours, visit: [molinonaldoni.it](http://molinonaldoni.it)

## The secret of the real Neapolitan Pizza



W 420

P/L  
0,60

proteine  
> 16%

### Sciore SEMI WHOLE-WHEAT TYPE '2'

Sciore is the virtuous mixing of a "semi whole-wheat type 2" milling and the choice of wheat with a high quantity of proteins. This combination brings, on the one hand, the aromatic and nutritional notes of the germ and, on the other hand, the plastic and fermentative endurance of the best grains. This allows to knead with a very high level of hydration and to extend the maturation phase for a lot of hours. The slow and extended process of the starters will ensure the formation of aromatic mixtures that will be released during the cooking stage.

**LEAVENING:** 48-72 hours in the refrigerator.

**IDEAL FOR:** rustic and fragrant Neapolitan pizza, pizza on a peel, round pizza.

**25 kg** EAN 8033011590651

## To every pizza, its flour



W 200

P/L  
0,60

proteine  
>11,5%

### Tina - TYPE '00'

100% ITALIAN WHEAT

This flour is suitable for the preparation of pizza and medium hydration doughs which are ready in a short time. It allows to obtain easily-chewable products and not rubbery.

**LEAVENING:** 12 hours in the refrigerator.

**IDEAL FOR:** round pizza, Genovese focaccia, crescente and other pan focaccia bread.

**25 kg** EAN 8033011590286 | **15 kg** EAN 8033011590569 |  
**5 kg** EAN 8033011590439



W 300

P/L  
0,60

proteine  
>13,5%

### Lucia - TIPO '00'

This flour is obtained by the mixture of type "00" flours with a good quantity of proteins and gluten and it is ideal for the preparation of pizzas with medium leavening times, even with a high hydration. It allows to achieve a soft and well-workable dough. This flour is excellent in the preparation of biga starters and poolish and it can be mixed with the reground durum wheat semolina.

**LEAVENING:** 36 hours in the refrigerator.

**IDEAL FOR:** Neapolitan pizza, pizza on a peel, round pizza, Pugliese focaccia.

**25 kg** EAN 8033011590477 | **15 kg** EAN 8033011590606 |  
**5 kg** EAN 8033011590538



W 260

P/L  
0,60

proteine  
>12,5%

### Sofia - TIPO '00'

100% ITALIAN WHEAT

For doughs with medium leavening times and medium-high hydration levels, Sofia flour is ideal to obtain pizzas characterised by a rim with big pores. It is suitable both for the direct and indirect dough.

**LEAVENING:** 24 hours in the refrigerator.

**IDEAL FOR:** round pizza, Genovese focaccia, crescente and other pan focaccia bread.

**25 kg** EAN 8033011590101 | **15 kg** EAN 8033011590583 |  
**5 kg** EAN 8033011590514



W 350

P/L  
0,60

proteine  
>14%

### Mari - TIPO '00'

Mari is a mixture of type "00" flours which allows to obtain a soft and well-workable dough, with long leavening times and a very high hydration level, for results with big pores. It is excellent for the preparation of leavening bases, such as biga starters, poolish and sourdough.

**LEAVENING:** 48-72 hours in the refrigerator.

**IDEAL FOR:** Neapolitan pizza, pizza on a peel, round pizza.

**25 kg** EAN 8033011590262 | **15 kg** EAN 8033011590576 |  
**5 kg** EAN 8033011590521

## Romana Special



### Mix pinsa romana

Soft wheat flour type "00", rice flour and reground semolina work together in order to ensure to the typical Roman Pinsa outer crunchiness, inner softness and an important proofing.

**IDEAL FOR:** Roman Pinsa.  
**25 kg** EAN 8033011591115

## The essentials



### Spolvero for pizza

It is a particular mixture of flours, studied in order to simplify the kneading of the dough on the counter. It helps the dough not to be sticky and to slide better on the counter. It appears to be better even the pizza's crunchiness and colour.

**10 kg** EAN 8033011590491



### Sourdough starter PizzaPlus

Completely genuine, it is excellent in order to lend the dough a light consistence. With PizzaPlus the pizza will be crunchy, fragrant and more digestible.

**1 kg** EAN 8033011590972

