





Aida

organic flour type 1

A GENUINE ART PIECE

ORGANIC SEMI-WHOLEMEAL STONE GROUND

www.molinorosso.com



organic flour type 1

Organic

Organic farming respects the agricultural ecosystem, taking advantage of the natural fertility of the soil in favor of biodiversity.

Semi-Wholegrain

The ideal meeting point between the ease of processing of finer ground flour and the nutritional values of a wholegrain.

Stone Ground

Stone grinding preserves the nutritional properties contained in the wheat germ in wholegrain and semi-wholegrain flours.

Aida26

organic flour type 1



Aida26

Aida 2.6 Restaurant is a Semi-Wholemeal flour from organic farming excellent for making quality gourmet bread. The whole of the stone-ground cereals in the interior give it a unique flavor and an unmistakable scent. Enriched then by bio seeds that complete its high nutritional value. Also good for the production of large-sized bread or focaccia.

Type 1 Flour W 240/260 - P/L 0.60

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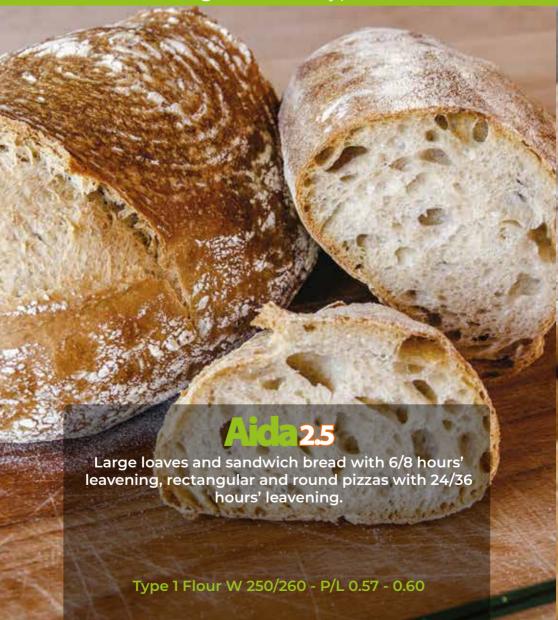


panettones and sourdough productions.

Type 1 Flour W 310/330 - P/L 0,63-0,68

Aida25

organic flour type 1



Aida2.0

organic flour type 1







ANTICO MOLINO ROSSO®

If passion drives you even beyond your work, our stone ground flours are the very first ingredient for the creation of your products.

IL MOLINO BIOLOGICO







www.molinorosso.com biodedicati da sempre!

















ANTICO MOLINO ROSSO SRL

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