



ANTICO
MOLINO
ROSSO®

19 35

MILLENOVECENTOTRENTACINQUE

ORGANIC FLOURS FOR PASTRY

Pastry Making Is Art®



from organic farming

www.molinorosso.com

THE ORGANIC FLOURS FOR PROFESSIONAL PA- STRY MAKERS

In a setting of history and innovation we passionately pursue the authenticity of organic stone-ground flour.

The bakery academy, the biodiversity garden and the experimental field are our three starting points for research and development.





ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

AIDA, STONE GROUND TYPE 1 FLOURS

SEMI-INTEGRAL, GROUND WITH STONE MILLS
WITH ALL THE GERM.

In the 2000s, meeting professionals in the field of baking every day, we decided to produce a type 1, organic, semi-wholemeal, stone-ground flour with all the germ. The greatest difficulty was precisely that of being able to remove the habits associated with the processing of refined flours. The slow processing and low temperatures of the flour made this flour a true work of art. At that moment the AIDA flour family was born.



AIDA FLOUR 2.6 TYPE 1 RESTAURANT WITH SEEDS STONE GROUND

RESTAURANT WITH SEEDS

STONE GROUND

Semi-wholemeal flour type 1 of Organic Soft
Wheat Stone ground - from Italy

W 240/260 - P / L 0.60 - hydration from
70% to 80% - yeast. from 8 hours to 24
hours. Suitable for small or large bread.



FLOUR AIDA 2.5 TIPO 1 MACINATA A PIETRA

PRODOTTA CON GRANO TENERO ItalyNO

25 Kg cod. 0094225 / Available from 5 kg

Semi-wholemeal flour type 1 of Organic
Soft Wheat Stone ground. Origin Italy
and EU Germany. W 240/260 - P / L
0.63 - hydration from 60% to 85% - yeast
from 24 hours to 72 hours. Suitable for
cream puff, puff pastry and French
croissant.



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FLOUR AIDA 2.0 TYPE 1, STONE-GROUND

PRODUCED WITH ITALIAN SOFT WHEAT

25 kg cod. 009225 / Available from 5 kg

Semi-wholemeal flour type 1 of organic
soft wheat stone ground - from Italy W
200/220 - P / L 0.60 - hydration from 60%
to 65% - yeast. from 6 hours to 24 hours.
Suitable for sponge cake, sweet bread,
pies and dry pastry.



FLOUR AIDA 3.3 TIPO 1 MACINATA A PIETRA

PRODOTTA CON GRANO TENERO ItalyNO E UE Germany

25 Kg cod. 00925 / Available from 5 kg

Semi-wholemeal flour type 1 of Organic
Soft Wheat. Stone ground. Origin Italy
and EU Germany. W 320/340 - P / L 0.65
- hydration from 65% to 85% - yeast
from 24 hours to 72 hours. Suitable for
Italian Brioche, Panettone and Colomba
(Easter cake).

ORGANIC FLOUR AIDA 3.3

ORGANIC | SEMI-WHOLEMEAL | STONE GROUND



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The organic soft grains of antico molino rosso are purchased only by italian farm. Obviously, when it comes to strong grains, it is inevitable to buy grains from colder countries like germany or austria



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

ORGANIC WHEAT FLOURS



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ALL THE QUALITY OF ORGANIC FLOUR FOR DESSERTS



ORGANIC WHOLEMEAL SOFT WHEAT FLOUR

25 Kg - cod. 00125 / Available from 5 kg

Organic Whole Wheat Flour
Stone ground. 100% Italy origin. W
180/200 - P / L 0.55 - hydration 65% -
Direct dough leavening 4H



ORGANIC EQUILIBRA FLOUR SEMI- WHOLEMEAL TYPE 2

25 kg cod. 00225 / Available from 5 kg

Flour Semi-wholemeal type 2 of Organic
Soft Wheat Stone ground. Origin 100%
Italy. W 190/210 - P / L 0.55 - hydration
60% - yeast direct dough 4 hours.



ORGANIC FLOURS SOFT WHEAT TYPE 0



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ALL THE QUALITY OF ORGANIC FLOUR FOR DESSERTS



ORGANIC FLOUR GIULIETTA 2.0

25 kg cod. 00425 / Available from 5 kg

Flour type 0 of Organic Soft Wheat
Origin 100% Italy W 210/220 - P / L 0.55 -
hydration from 60% to 70% Suitable for
sponge cake, brisé and cream puffs.
Leavening hours: 8 - 24 hours.



ORGANIC FLOUR ROMEO 2.5

25 kg cod. 00525 / Available from 5 kg

Flour type 0 of Organic Soft Wheat
from Italy W 250/270 - P / L 0.60 -
hydration from 60% to 80% - Suitable
for donuts, pancakes and donuts. For
baguettes and rosettes. Leavening
hours: 18 - 36 hours.



ORGANIC FLOUR MONTECCHI 3.3

25 kg cod. 00625 / Available from 5 kg

Flour type 0 of Organic Soft Wheat
from Italy and Germany
W 300/320 - P / L 0.60 - hydration from
65% to 85% - Suitable for brioches,
puff pastry, panettone and colombe.
Leavening hours: 24-72 hours.



ORGANIC FLOUR GRAN LIEVITATI 3.6

25 kg cod. 007025 / Available from 5 kg

Flour type 0 of Organic Soft Wheat
from Italy and Germany
W 360/380 - P / L 0.60 - hydration from
65% to 85% - Suitable for dough with
biga and pre-dough, for panettone and
pandoro.



ORGANIC FLOUR MANITOBA 4.0

25 kg cod. 00725 / Available from 5 kg

Flour type 0 of Manitoba Organic Soft
Wheat Origin Germany - Italy W 380/400
- P / L 0.60 - Suitable for doughs with
biga and pre-doughs. To be used as an
adjuvant to strengthen flours.



Migliaccio napoletano, torta di semolino.


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ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

ORGANIC SEMOLINA OF DURUM WHEAT



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ALL THE SOLARITIES OF SOUTHERN ITALY

Directly from the lands of southern Italy the best organic durum grains are selected to obtain the best Italian organic Semolina.

The remilled semolina of Antico Molino Rosso is suitable for the production of pasta, bread, sweets, pizza as well as for professional dusting.



ORGANIC SEMOLA DORATA WHOLE WHEAT

25 kg cod. 01125 / Available from 5 kg

Organic durum wheat semolina Whole wheat Stone ground. Origin 100% Italy (Sicily / Puglia / Campania) Hydration up to 70% Suitable for direct indirect doughs.



ORGANIC SEMOLA DORATA RIMACINATA

25 kg cod. 01225 / Available from 5 kg

Remilled Organic Durum Wheat Semolina. Origin 100% Italy (Sicily / Puglia / Campania) Hydration up to 70% Suitable for direct and indirect doughs.



ORGANIC SEMOLA DORATA

25 kg cod. 01130 / Available from 5 kg

Organic Durum Wheat Semolina. Origin 100% Italy (Sicily / Puglia / Campania) Hydration up to 70% Suitable for direct and indirect doughs.

NOBLE ORGANIC FLOURS

SPELLED, KAMUT, STONE GROUND

THE EXCELLENCE OF SPECIAL FLOURS WITH A HIGH PROTEIN CONTENT



WHOLEMEAL SPELTOORGANIC FLOUR

25 kg cod. 02125 / Available from 5 kg

Flour Whole wheat of Organic Farro Spelta Stone ground - Origin Italy or Hungary (Organic-Hungary certified farmers) Hydration from 60% to 65% Suitable for direct doughs.



ORGANIC SPELTFLOUR TYPE 2 SEMI- WHOLEMEAL

25 kg cod. 022025 / Available from 5 kg

Flour Semi-wholemeal type 2 of Organic Spelled Spelled Stone ground - Origin Italy or Hungary (Organic-Hungary certified farmers) Hydration from 60% to 65% Suitable for direct dough.



ORGANIC FLOUR SPELTA TYPE 0

25 kg cod. 02225 / Available from 5 kg

Flour type 0 of Organic Spelled Spelled Origin Italy or Hungary (Organic-Hungary certified farmers) Hydration from 60% to 65% Suitable for direct doughs.



ORGANIC SEMOLINA KHORASAN KAMUT® REGRIND

25 kg cod. 03225 / Available from 5 kg

Remilled Khorasan Kamut® Organic Wheat Semolina. Origin Montana (USA) Hydration 60%. Suitable for direct doughs.



Spelt and kamut are noble cereals with high protein content, it varies from 14 to 17 gr per 100g proteins.

Antico molino rosso has the goal to purchase italian spelt. As wellknown, kamut comes from organic farms in montana and canada.

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ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

Our goal is to see the use of flours coming from organic agriculture in pastry making and that is why antico molino rosso is committed to the creation of three flours for high quality pasrty.



FLOUR TYPE 0 ORGANIC FOR PASTRY OF EXCELLENCE



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ORGANIC FLOUR FOR PANETTONE PANDORO AND BRIOCHES

Flour for pastry designed for the production of: panettone, pandoro, colomba, brioche, fatty pastry with butter, croissants, babà and frozen pastries.



ORGANIC FLOUR TO BROWSE AND CROISSANT

12.5 kg

Flour for pastry designed for the production of: puff pastry, millefeuille, fans, cannoli and croissants.



ORGANIC FLOUR FOR FROLLA CAKES & BRISÈ

12.5 kg

Flour For Pastry Designed For The Production Of: Shortcrust Pastry, Birsè Pastry, Sponge Cake, Plum Cake, Donuts, Paradise Cake, Margherita Cake, Sbrisolona, Tarts, Sweet And Savory Shortbreads, Biscuits, Tea Pastry.



We have created a line for professionals,
where the essence of the raw material is unique,
organic logical and healthy.

THIS IS THE BIRTH OF THE NEW PASTRY LINE
OF ANTICO MOLINO ROSSO



ORGANIC ANCIENT CEREALS TYPE 2 FLOURS



ANCIENT FLAVORS TO BE DISCOVERED FOR YOUR BREAD



NEW

ORGANIC FLOUR AURORA TYPE 2 SEMI-WHOLEMEAL

12.5 kg cod. 312510 / Available from 5 kg

7 varieties of ancient soft wheat type 2 semi wholemeal flour, stone ground. Origin: Italian supply chain (Veneto)
- Hydration 60% - Suitable for direct doughs.



NEW

ORGANIC FLOUR 180 TYPE 2 SEMI-WHOLEMEAL

12.5 kg cod. 312513 / Available from 5 kg

180 varieties of ancient soft wheat type 2 flour semi wholemeal, stone ground. Origin: Italian supply chain (Veneto).
Hydration 60% - Suitable for direct



ORGANIC FLOUR GENTILROSSO

12.5 kg cod. 312509 / Available from 5 kg

Soft Wheat flour "Gentil Rosso" type 2, semi wholemeal, stone ground. Origin: Italy (Veneto/Lombardia)
Hydration: 60%
Suitable for direct doughs



ORGANIC SEMOLATO CAPPELLI SEMI- WHOLEMEAL

12.5 kg cod. 312512 / Available from 5 kg

Semi-wholemeal semolina of Durum Wheat Cappelli type 2 Organic Stone ground - Origin Italy (Abruzzo / Puglia / Tuscany) Hydration 60% - Suitable for direct dough.

Available wholemeal and regrind.

All the flours present in this section are available according to the crop

From our experimental field born in 2007, the selection of the best was born Organic logical ancient cereals, both mono-variety and multi-variety populations. We have grown and tested more than 140 varieties of ancient cereals to date, obtaining a unique selection of 6 unique stone ground flours of Ancient Red Mill.



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

ORGANIC GLUTENFREE FLOURS



A COMPLETE AND HEALTHY CHOICE (AVAILABLE ALSO CERTIFIED BY CSQA)



ORGANIC WHITE RYCE FLOUR

25 kg cod. 05125 / Available from 5 kg

Organic Ryce flour - Origin 100% Italy



Also available

GLUTEN FREE SPIGABUONA CERTIFIED



ORGANIC CORN FOIL FLOUR

25 kg cod. 04325 / Available from 5 kg

Organic corn flour
100% Italian origin



Also available

GLUTEN FREE SPIGABUONA CERTIFIED



ORGANIC WHOLEMEAL MILLET FLOUR

25 kg cod. 07125 / Available from 5 kg

Organic millet wholemeal flour
Stone ground - Non-EU origin



Also available

GLUTEN FREE SPIGABUONA CERTIFIED



ORGANIC CORN CRAVED FLOUR

25 kg cod. 04125 / Available from 5 kg

Flour di mais bramata Organic
Origin 100% Italy



Also available

GLUTEN FREE SPIGABUONA CERTIFIED



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ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

ORGANIC SEEDS FOR DECORATION



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DECORATE OR SEASON WITH FLAVOR USING THE SEEDS



ORGANIC SEED MIX

5 kg cod. 219005

Available from 500g e 150g

Organic Sesame Seeds, Organic Dark Flax Seeds, Organic Sunflower Seeds. They have a protective and antioxidant action on cell membranes, thanks to the presence of vitamin E and selenium. Non-EU origin.



POPPY SEEDS ORGANIC

5 kg cod. 21705

Available from 500g e 150g

The calcium content helps the teeth and bones, while the manganese fights the harmful action of free radicals by regulating the blood sugar level. Non-EU origin.



ORGANIC PUMPKIN SEEDS

5 kg cod. 21805

Available from 500g e 150g

They carry out a protective action of cell membranes and antioxidant, thanks to the presence of vitamin E and selenium. Non-EU origin.

i Available in
GLUTEN FREE SPIGABUONA CERTIFIED

i Available in
GLUTEN FREE SPIGABUONA CERTIFIED



SUNFLOWER SEEDS ORGANIC

5 kg cod. 21305

Available from 500g e 150g

They contain a very rich heritage vitamin, one of the highest in the world vegetable. There is a high content of vitamin B1, in addition to vitamins A, D, E, PP and many mineral salts. Non-EU origin.



ORGANIC SESAME SEEDS

5 kg cod. 21405

Available from 500g e 150g

They are rich in calcium which strengthens the skeleton and prevents osteoporosis. They also contain zinc which benefits the body by protecting it from infections and selenium, effective against free radicals. Non-EU origin.

i Available in
GLUTEN FREE SPIGABUONA CERTIFIED



DARK LINEN SEEDS ORGANIC

5 kg cod. 21505

Available from 500g e 150g

They protect the cardiovascular system and, by stabilizing the heartbeat, reduce the risk of heart attack. They are also useful in pregnancy, as they contribute to the formation of the cerebral cortex of the unborn child.

i Available in
GLUTEN FREE SPIGABUONA CERTIFIED

ORGANIC MOTHER YEASTS BARLEY MALT, STARCH AND STARCH



ALL THE GOODNESS OF DRIED MOTHER YEAST WITH THE ADDITION OF DRY YEAST



SPELT SOURDOUGH OF WHEAT POWDER WITH DRY YEAST

1 Kg cod. 231500 / Available from 25 kg

Origin EU



SPELT SOURDOUGH OF SPELLED POWDER WITH DRY YEAST

1 Kg cod. 251500 / Available from 25 kg

Origin EU



ORGANIC CORN STARCH

5 kg cod. 18005

Origin UE



ORGANIC POTATO STARCH

5 kg - cod. 17005

Origin Germany



BARLEY MALT GIVE TASTE AND COLOR TO YOUR BREAD

500g cod. 24150 / Available from 5 e 25 kg

Barley malt is a natural sweetener characterized by a much lower caloric intake than sugar, bringing numerous benefits to our body.
EU origin



ORGANIC DRY YEAST GLUTEN FREE CERTIFIED

100 g cod. SG23105 / Available from 500 g

Dry yeast certified gluten-free
of the SpigaBuona® line - Origin EU



CORNSTARCH WAXY CERTIFIED GLUTEN-FREE LOW GLYCEMIC INDEX

1,5kg - cod. SG18002 Available from 10 kg

Known since the Stone Age, and called food of the gods by Hippocrates philosophers, it is refreshing and anti-inflammatory, rich in vitamins. Excellent to be included in doughs, it can also be eaten alone.



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

COMPLEMENTARY ORGANIC PRODUCT



GRAPE ORGANIC SULTANAS

12,5 kg - cod. 25125

Origin Turkey



ORGANIC ROASTED SHELLED HAZELNUTS

2,5 e 5 kg - cod. 25206

Origin Italy (Sicily/Piemonte)



SICILYN ALMONDS ROASTED SHELLS ORGANIC

2,5 e 5 kg - cod. 25607

Origin Italy (Sicily)



ORGANIC APRICOT JAM

12,5 kg - cod. 25612

35% fruit sweetened with agave

Origin Germany



SICILYN ALMONDS TOASTED ORGANIC

2,5 kg - cod. SGT25715

Origin Italy (Sicily)



SICILYN HAZELNUTS TOASTED ORGANIC

2,5 kg - cod. SGT252225

Origin Italy (Sicily)



TABLE SALT

25 kg - cod. 25125

Origin Sicily



EXTRA VIRGIN OLIVE OIL OF ORGANIC "REDORO" OLIVE

5 lt - cod. 29205

Slow cold pressing

Origin Italy (Veneto)



EXTRA VIRGIN OLIVE OIL "BONOLI" ORGANIC OLIVE OIL

5 lt - cod. 29405

Origin UE/NON UE



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**RAW SUGAR
DI CANNA ORGANIC GOLDEN
LIGHT**

1 kg - cod. 25125 / Available from 5kg e
25kg

Origin Brasile/Argentina/Colombia





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LE NOSTRE CERTIFICAZIONI:



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