



ANTICO
MOLINO
ROSSO®

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ORGANIC FLOURS FOR RETAILS

Flour is Cooking®



organic flours

www.molinorosso.com



ANTICO MOLINO ROSSO®

DEAR CUSTOMERS

The Antico Molino Rosso catalog has the aim to introduce you to our flours, produced and packed in 500g and 1kg, but also of 5kg that is a growing market, and 25kg plus all the new products.

Whilst continuing the grinding activity, we have decided to create a range of finished products, such a pasta, cantuccini, crispbreads, crackers and breadsticks to let the customer test the quality of our flours.

The word recession that has affected multiple sectors has not impacted the Organic market and above all the quality Organic market.

Those who work with passion and innovation in this sector are still growing!

Even for those who operate in the conventional, today it has been shown that the Organic sector represents a definite opportunity. If all this is supported by training and by the desire for improvement, the path ahead of us can only be favourable!

Our story is our experience because preserving the memory of a reality such as ours acquired importance when it is used correctly in the form of experience and respect for the world that surrounds us.

Antico Molino Rosso is in the Po Valley, nearby Verona, in the north of Italy and has belonged to the Mirandola family since 1936....



ANTICO MOLINO ROSSO®

DEAR CUSTOMERS

In this marvelous setting the Molino produces only Organic flour, as I have always believed since 1987, being inspired by my father Remo, who considered that agrochemicals were overused in agriculture.

I thus started out on the road of awareness of the importance of a balanced diet, the need to reintroduce into our diet the right amount of fibres, minerals and vitamins. A balanced diet comes from the knowledge of what we eat, from knowledge of the cereals and their conformation, their different characteristics and their advantages and benefits.

It thus became necessary to carry out a communicative activity of awareness-raising, addressed to the farms that grow cereals, and the users of flours, such as bakeries, shops and consumers, with the aim of making them understand how important it was to use food that has not been treated with pesticides (especially if produced with wholemeal or semi-wholemeal flours) and to point out the advantages that would derive in terms of protecting our bodies, our families and the environment we live in.



"FOLLOW OUR TIPS"

www.molinosrosso.com/farine-biologiche-macinate-a-pietra/faq/



“ Each year, cereals adapt to the changing of the seasons. it is our job to maintain the constancy of the products, analyze the quality and truthfulness of grains from farms, biodedicated like our mill. ”





ANTICO MOLINO ROSSO®





ANTICO
MOLINO
ROSSO®

SpigaBuona
SENZA GLUTINE BIOLOGICO



DISCOVER THE NEWS
GLUTEN FREE
ORGANIC AND
WITHOUT CHEMICAL
PRODUCTS

GO TO THE RECIPE!



ORGANIC MIX FOR BREAD PIZZA AND SWEET GLUTEN FREE STONE GROUND

NEW GLUTEN FREE FLOUR



gluten free

with no sugar added

lactose-free

without hydroxypropylmethylcellulose

CERTIFICATIONS



COD. SG00910150 / PACK SIZE 500 g e 2.5 Kg

INGREDIENTS: White rise flour*, tapioca starch*, potato starch*,
foil corn flour*, tickener: guar gum*.

*From organic farming



ANTICO MOLINO ROSSO®

ORGANIC RICE AND QUINOA FLOUR

NEW GLUTEN FREE FLOUR



CERTIFICATIONS



COD. SG00141250 / PACK SIZE 250 G E 2,5 KG

INGREDIENTS: Organic italian roasted whole almonds flour 90%,
INGREDIENTS: Whole wheat quinoa flour 90%, organic italian roasted whole hazelnuts flour 10%.



ANTICO MOLINO ROSSO®

ORGANIC ITALIAN ALMOND AND HAZELNUTS FLOUR

NEW GLUTEN FREE FLOUR



semi-whole meal

without added sugar

without lactose

CERTIFICAZIONI



COD. SG0025715 / PACK SIZE 150 G E 2,5 KG

INGREDIENTS: Organic italian roasted whole almonds flour 90%,
INGREDIENTS: Whole wheat quinoa flour 90%, organic italian roasted whole hazelnuts flour 10%.



ANTICO MOLINO ROSSO®

ORGANIC MIX FOR BREAD SEMI WHOLEMEAL GLUTEN FREE

WITH STONE GROUND VIALONE NANO RICE FLOUR



semi-wholemeal

with no added sugar

lactose free

with no hydroxypropylmethylcellulose

CHOOSE **THE RIGHT**
SIZE FOR YOUR NEEDS

INGREDIENTS: Veronese IGP rice flour*, potato starch*,
cornstarch*, millet flour*, guar seed flour*.
*from organic farming

PACK SIZE **500g**

PRODOTTO EROGABILE



8 017247 720471 >

SG00920150

PACK SIZE **2,5Kg**

PRODOTTO EROGABILE



8 017247 720525 >

SG00920103

PACK SIZE **15Kg**



8 017247 721140 >

SG00920115



SpigaBuona® blends
they can be sold in the 500g FORMAT
in packages of 8 pieces
and individually, in the 2.5kg and 15kg FORMAT.



ANTICO MOLINO ROSSO®

ORGANIC MIX FOR PIZZA SEMI WHOLEMEAL GLUTEN FREE

WITH STONE GROUND VIALONE NANO RICE FLOUR



semi-wholemeal

with no added sugar

lactose free

with no hydroxypropylmethylcellulose

CHOOSE **THE RIGHT**
SIZE FOR YOUR NEEDS

INGREDIENTS: Veronese PGI wholemeal rice flour *,
potato starch *, corn starch *, wholemeal millet flour *,
guar seed flour *.
* from organic farming

PACK SIZE **500g**

PRODOTTO EROGABILE



8 017247 720488 >

SG00920250

PACK SIZE **2,5Kg**

PRODOTTO EROGABILE



8 017247 720532 >

SG00920203

PACK SIZE **15Kg**



8 017247 721157 >

SG00920215



ANTICO MOLINO ROSSO®

ORGANIC MIX FOR PASTRY SEMI WHOLEMEAL GLUTEN FREE

WITH STONE GROUND VIALONE NANO RICE FLOUR



semi-wholemeal

with no added sugar

lactose free

with no hydroxypropylmethylcellulose

CHOOSE **THE RIGHT**
SIZE FOR YOUR NEEDS

INGREDIENTS: Veronese PGI wholemeal rice flour *,
wholemeal buckwheat flour *, potato starch *,
corn starch *, guar gum meal *.
* from organic farming

PACK SIZE 500g

PRODOTTO EROGABILE



8 017247 720501 >

SG00920350

PACK SIZE 2,5Kg

PRODOTTO EROGABILE



8 017247 720556 >

SG00920303

PACK SIZE 15Kg



8 017247 721133 >

SG00920315



SpigaBuona® blends
they can be sold in the 500g FORMAT
in packages of 8 pieces
and individually, in the 2.5kg and 15kg FORMAT.



ANTICO MOLINO ROSSO®

ORGANIC MIX FOR PASTA SEMI WHOLEMEAL GLUTEN FREE

WITH STONE GROUND VIALONE NANO RICE FLOUR



semi-wholemeal

with no added sugar

lactose free

with no hydroxypropylmethylcellulose

CHOOSE **THE RIGHT**
SIZE FOR YOUR NEEDS

INGREDIENTS: cornstarch*, potato starch*, Veronese IGP
rice flour*, guar seed flour*.

*from organic farming

PACK SIZE **500g**

PRODOTTO EROGABILE



8 017247 720495 >

SG00920450

PACK SIZE **2,5Kg**

PRODOTTO EROGABILE



8 017247 720549 >

SG00920403

PACK SIZE **15Kg**



8 017247 721164 >

SG00920415

Organic line

WELL BEING



ORGANIC PROTEIN FLOURS FOR ATHLETES



AWARDED AT CIBUS
CONNECTING ITALY

**BEST PRODUCT
INNOVATION**

"PREPARATION AND FLOURS 2022"





ORGANIC PROTEIN ENERGY **PIZZA**

Perfect for an Energy Lunch

CODE	FORMAT	PIECES PER PACKAGE	SHELF LIFE
027350	350G	10	18 MESI

25% PROTEIN



ORGANIC PROTEIN ENERGY **PANCAKE**

Perfect for an Energy Breakfast

CODE	FORMAT	PIECES PER PACKAGE	SHELF LIFE
026200	200G	10	18 MESI

25% PROTEIN



ORGANIC PROTEIN ENERGY **SWEET**

Perfect for an Energy Snack

CODE	FORMAT	PIECES PER PACKAGE	SHELF LIFE
028350	350G	10	18 MESI

25% PROTEIN



ANTICO MOLINO ROSSO®

ORGANIC FLOURS FROM SOFT AND DURUM WHEAT FROM AN ITALIAN FARM

Our basic soft and durum wheat flours are of Italian origin, except for Manitoba, which comes from a region in Canada. Our mill has always milled using stone millstones, which are in any case placed in a modern plant, thus giving the consumer safety and a guarantee, since the stages of selecting and cleaning the grains before milling and homogenising them before packaging take place safely and correctly in each batch. This is why we are certain of the quality of our products. All stone-ground flours are produced slowly so as not to alter the organoleptic characteristics of the product.

ORGANIC FLOUR FOR PASTA



Organic Flour for Pasta

FORMAT: 1 kg Pieces per package: 10
code: 012101
Shelf Life: 10 months



FORMAT: 5 kg Pieces per package: 1
Product code: 012105
Shelf Life: 10 months



ORGANIC REMILLED DURUM SEMOLINA



Organic re-milled durum wheat flour

Format: 1 kg Pieces per package: 10
Cod.: 01201
Shelf Life: 10 months



FORMAT: 5 kg Pieces per package: 1
Product code: 01201
Shelf Life: 10 months



ORGANIC MANITOBA SOFT WHEAT FLOUR



Organic Manitoba soft wheat flour type "0"

Format: 1 kg Pieces per package: 10
Cod.: 00701
Shelf Life: 10 months



FORMAT: 5 kg Pieces per package: 1
Product code: 00701
Shelf Life: 10 months



ORGANIC WHOLEMEAL SOFT WHEAT FLOUR

STONE GROUND



Organic stone ground wholemeal soft wheat flour

FORMAT: 1 kg Pieces per package: 10
Product code: 00101
Shelf Life: 8 months



FORMAT: 5 kg Pieces per package: 1
Product code: 00105
Shelf Life: 8 months



ORGANIC SEMI WHOLEMEAL SOFT WHEAT FLOUR

STONE GROUND



Organic stone ground semi-wholemeal soft wheat flour

FORMAT: 1 kg Pieces per package: 10
Product code: 00201
Shelf Life: 10 months



FORMAT: 5 kg Pieces per package: 1
Product code: 00205
Shelf Life: 10 months



ORGANIC TYPE 0 SOFT WHEAT FLOUR



Organic soft wheat flour type "0"

FORMAT: 1 kg Pieces per package: 10
Product code: 00401
Shelf Life: 10 months



FORMAT: 5 kg Pieces per package: 1
Product code: 00405
Shelf Life: 10 months



ORGANIC | STONE GROUND | SEMI WHOLEMEAL

Aida 3.3

ORGANIC TYPE 1 FLOUR

ORGANIC SEMIWHOLEMEAL TYPE 1 FLOUR



ANTICO MOLINO ROSSO®

AIDA 3.3 1KG FOR LARGE LEAVENED PRODUCTS

NEW AIDA 3.3 - 1Kg



semi-wholemeal

italian recipe

stone ground

fiber source

CERTIFICATIONS





ANTICO MOLINO ROSSO®

Aida2.0

ORGANIC TYPE 1 FLOUR

ORGANIC SPECIAL FLOURS FROM ITALIAN FARM

We strive to put ourselves into studying new mixtures in order to make it easier to make bread, pizzas and cakes at home. We rely on research & development, analysis, laboratory tests and baking tests until a new, improved product is finally achieved. We never use any sort of additives in our products.

ORGANIC FLOUR AIDA 2.0 FOR BREAD WITH DRIED SOURDOUGH TYPE 1

STONE GROUND



Organic stone ground
semi-wholemeal soft wheat flour, with
dehydrated sourdough and barley malt

FORMAT: 1 kg Pieces per package: 10
Product code: 009201
Shelf Life: 5 months



ORGANIC FLOUR AIDA 2.0 FOR PIZZA WITH DRIED SOURDOUGH TYPE 1

STONE GROUND



Organic stone ground
semi-wholemeal soft wheat flour and
dehydrated sourdough

FORMAT: 1 kg Pieces per package: 10
Product code: 009202
Shelf Life: 5 months



ORGANIC FLOUR AIDA 3.3 FOR GREAT LEAVENED

STONE GROUND

NEW



Organic stone ground semi-wholemeal
soft wheat flour type 1

FORMAT: 1 kg Pieces per package:10
Product code: 009001
Shelf Life: 10 months



ORGANIC FLOUR AIDA 2.0 FOR DESSERTS TYPE 1

STONE GROUND



Organic stone ground semi-wholemeal
soft wheat flour type 1 and
wheat starch

FORMAT: 1 kg Pieces per package:10
Product code: 009203
Shelf Life: 10 months



ORGANIC FLOUR AIDA 2.0 MULTI PURPOSE TYPE 1

STONE GROUND



Organic stone ground soft wheat flour
type "1"

FORMAT: 1 kg Pieces per package:10
Product code: 009204
Shelf Life: 10 months



ORGANIC FLOUR AIDA 2.0 TYPE 1

STONE GROUND



Organic stone ground semi-wholemeal
soft wheat flour type 1

FORMAT: 5 kg Pieces per package:1
Product code: 009205
Shelf Life: 10 months



ORGANIC FLOUR AIDA 2.5 TYPE 1

STONE GROUND



Organic stone ground semi-wholemeal
soft wheat flour type 1

FORMAT: 5 kg Pieces per packa-
ge:1Product code: 0094205
Shelf Life: 10 months



ORGANIC FLOUR AIDA 3.3 TYPE 1

STONE GROUND



Organic stone ground semi-wholemeal
soft wheat flour type 1
with organic Manitoba

FORMAT: 5 kg Pieces per packa-
ge:1Product code: 009005
Shelf Life: 10 months





ANTICO MOLINO ROSSO®



ORGANIC COMPOUND

ORGANIC FLOURS
MIX PIZZA MIX SWEETS
MIX BREAD



ANTICO MOLINO ROSSO®



ORGANIC PIZZA MIX WITH DRIED SOURDOUGH

ORGANIC PIZZA MIX WITH DRIED ORGANIC SOURDOUGH

Format: 1 kg Pieces per package: 10
Cod.: 13701
Shelf Life: 5 months



ORGANIC FLOUR BREAD MIX

SPECIAL MIX FOR BREAD

Organic wholemeal wheat Flour Type 0, organic remilled durum wheat semolina, organic barley malt and organic wheat germ.

Format: 1 kg Pieces per package: 10
Cod.: 13950
Shelf Life: 10 months



ORGANIC FLOUR SWEET MIX

SPECIAL MIX FOR ORGANIC SWEETS WITH ORGANIC WHEAT STARCH AND ORGANIC SOY FLOUR

Format: 1 kg Pieces per package: 10
Cod.: 13850
Shelf Life: 10 months



SPELT

We use Spelt (not triticum dicoccum) therefore of the most suitable variety in the bakery sector. It is also underlined that the variety of Spelt reaches the best results if grown in a continental climate, as in Austria, Germany and Hungary.

ORGANIC SPELT FLOUR

STONE GROUND



Organic stone ground wholemeal spelt flour

FORMAT: 1 kg Pieces per package: 10
Product code: 02101
Shelf Life: 8 months



FORMAT: 5 kg Pieces per package: 1
Product code: 02105
Shelf Life: 8 months



ORGANIC SPELT WHITE FLOUR



Organic spelt white flour type "0"

FORMAT: 1 kg Pieces per package: 10
Product code: 02201
Shelf Life: 10 months



FORMAT: 5 kg Pieces per package: 1
Product code: 02205
Shelf Life: 10 months



ORGANIC ITALIA PIZZA AND MULTICEREALS

ORGANIC PIZZA ITALIA FLOUR



organic Italy Wheat flour with wheat germ

Format: 5 kg Pieces per package: 1
Product Code: 131005
Shelf Life: 10 months



ORGANIC FLOUR OF MULTIGRAIN

STONE-GROUND



Organic stone-ground Multi-grain flour

Format: 500 g Pieces per package: 10
Product Code: 13450
Shelf Life: 12 months



FORMAT: 5 kg Pieces per case: 1
Product code: 13405
Shelf Life: 10 months



ORGANIC KHORASAN KAMUT® RE MILLED SEMOLINA



Organic re-milled Khorasan KAMUT® semolina

FORMAT: 1 kg Pieces per package: 10
Product code: 03201
Shelf Life: 10 months



FORMAT: 5 kg Pieces per package: 1
Product code: 03205
Shelf Life: 10 months



SOY

We recommend to blend 10% soy flour with soft wheat flour.

RYE

Rye is widely used in northern Europe and is rich in calcium, phosphorus and potassium. Rye flour is low in gluten and ideal for baking, especially when mixed with soft wheat flour.

OATS

Oats are the cereal containing most protein and a rather high calorie content (400 cal per 100 grams), high content of minerals and B-group vitamins. Oat flour is best used mixed as 10% with soft wheat flour.

BARLEY

Organic wholemeal barley is stripped of just the outer lemmas and is naturally rich in vital properties. It is particularly noted for its high nutritional content and digestibility, and an effective decalcifying action thanks to the high balanced content of calcium and phosphorus. Naturally stone ground, barley flour maintains its properties unchanged and contains wheat germ oil.

ORGANIC SOY FLOUR TOASTED AND MICRONIZED



Organic micronized toasted soy flour

FORMAT: 500 g Pieces per package:10
Product code: 08150
Shelf Life: 6 months



FORMAT: 5 Kg Pieces per package:1
Product code: 08105
Shelf Life: 6 months



ORGANIC WHOLEMEAL RYE FLOUR

STONE GROUND



Organic stone ground wholemeal rye flour

FORMAT: 500 g Pieces per package:10
Product code: 09152
Shelf Life: 12 months



FORMAT: 5 Kg Pieces per package:1
Product code: 09105
Shelf Life: 8 months



ORGANIC WHOLEMEAL OATS FLOUR

STONE GROUND



Organic stone ground oat flour

FORMAT: 500 g Pieces per package:10
Product code: 10150
Shelf Life: 12 months



FORMAT: 5 Kg Pieces per package:1
Product code: 10105
Shelf Life: 8 months



ORGANIC WHOLEMEAL BARLEY FLOUR

STONE GROUND



Organic stone ground barley flour

FORMAT: 500 g Pieces per package:10
Product code: 111025
Shelf Life: 12 months



FORMAT: 5 Kg Pieces per package:1
Product code: 11105
Shelf Life: 8 months





ANTICO MOLINO ROSSO®

ORGANIC FLOURS OF ANCIENT CEREALS OF ITALIAN SUPPLY CHAIN

We sink our roots into the past
to draw lifeblood for the future.

From the recovery of our traditions Antico Molino Rosso proposes a new line of products: organic semi wholemeal flours derived from the stone milling of Grani Antichi. Intense fragrances, decisive and rustic flavours that bring back memories of a deep bond between man and the land, where people's lives, with their know-how, were only cultivated organically. These flours represent the flagship of Antico Molino Rosso's experimental field project, which has been cultivating 8 varieties of ancient cereals in rotation every year for 8 years.

ORGANIC AURORA FLOUR 7 ANCIENT SOFT WHEAT GRAINS BORN TOGETHER

STONE GROUND



Semi-wholemeal flour
from ancient Soft Wheat grains

FORMAT: 500 g Pieces per package: 8
Product code: 0030650
Shelf Life: 12 months



FORMAT: 5 kg Pieces per package: 1
Product code: 00306
Shelf Life: 8 months



ORGANIC GENTILROSSO FLOUR

STONE GROUND



Organic Semi-wholemeal stone ground
Gentil Rosso flour

FORMAT: 500 g Pieces per package: 8
Product code: 0020650
Shelf Life: 12 months



FORMAT: 5 kg Pieces per package: 1
Product code: 00206
Shelf Life: 8 months





ORGANIC DURUM WHEAT SEMOLINA CAPPELLI

STONE GROUND



Organic Cappelli Durum Wheat
wholemeal semolina

FORMAT: 1 kg Pieces per package: 10
Product code: 013301
Shelf Life: 8 months



ORGANIC DURUM WHEAT SEMOLINA CAPPELLI

STONE GROUND



Organic Cappelli Durum Wheat
wholemeal semolina

FORMAT: 5 kg Pieces per package: 1
Product code: 013205
Shelf Life: 8 months



ORGANIC DURUM WHEAT REMILLED SEMOLINA CAPPELLI



Organic Cappelli Durum Wheat
re-milled semolina

FORMAT: 5 kg Pieces per package: 1
Product code: 013228
Shelf Life: 6 months





ANTICO MOLINO ROSSO®

ORGANIC NOBLE FLOURS OF OUR SUPPLY CHAIN



Organic Einkorn Spelt semi-wholemeal flour
stone ground from Filiera Italiana (Veneto)

FORMAT: 500 g Pieces per package: 8
Product code: 02550
Shelf Life: 12 months



FORMAT: 5 kg Pieces per package: 1
Product code: 02605
Shelf Life: 8 months



ORGANIC EINKORN FLOUR

STONE GROUND

EINKORN HAERMANNI QUALITY

This spelt variety is distinguished by its properties for a high protein content, from 16.5 to 18%, and a higher amount of carotenoids (beta carotene) compared to other cereals. The Organic Crescent short chain proposes it as a semi-milled stoneground flour ideal for making bread products, nor in seeds to be used for soups, quick meals and salads.



The “Filiera Corta Bio dei Cereali Antichi” (organic short supply chain of ancient cereals) project began in 2008 when Antico Molino Rosso, in collaboration with A.Ve.Pro.Bi. (Associazione Veneta Produttori Biologici – Veneto Association of Organic Producers), began selecting one of the 5 current varieties of Einkorn Spelt (small spelt) and 2 varieties of soft wheat (Canove and Piave). In 2011 the first production was around 200 quintals of Einkorn Spelt and a few tons of Canove and Piave. Research and development involves extensive activities which are conducted through production tests, analyses and, in particular, baking tests in collaboration with Padua University, in the Antico Molino Rosso workshop.



180 varieties of ancient cereals
semi wholemeal flour organic stone ground
from Italian supply chain (Veneto)

FORMAT: 500 g
Product code:
Shelf Life:

Pieces per package:10
0040650
12 months

FORMAT: 5 kg
Product code:
Shelf Life:

Pieces per package:1
00406
8 months



ORGANIC 180 VARIETIES FLOUR

STONE GROUND

180 is a Wheat ancient varieties mix.
Among its features stand out the many properties
that each cereal, grown on the same soil, brings with
it making this mixture a balanced product. Using the
stone grinding system, the resulting flour is further
enriched.





ANTICO MOLINO ROSSO®



ORGANIC NATURALLY GLUTEN FREE FLOURS OF ITALIAN ORIGIN

ORGANIC CORN FLOUR



Organic corn flour

FORMAT: 1 kg Pieces per package:10
Product code: SGMRO4101
Shelf Life: 12 months



FORMAT: 5 kg Pieces per package:1
Product code: 04105
Shelf Life: 10 months



ORGANIC FIORETTO CORN FLOUR



Organic fioretto corn flour

FORMAT: 500 g Pieces per package:10
Product code: SG04350
Shelf Life: 12 months



FORMAT: 5 kg Pieces per package:1
Product code: 04305
Shelf Life: 10 months



ORGANIC INSTANT POLENTA



Organic Instant Polenta

FORMAT: 500 g Pieces per package:10
Product code: SG04250
Shelf Life: 12 months



ORGANIC WHOLEMEAL MILLET FLOUR

STONE GROUND

GLUTEN FREE



Organic specially ground
wholemeal millet flour

FORMAT: 500 g Pieces per package:10
Product code: SG07150
Shelf Life: 12 months



ORGANIC RICE FLOUR

GLUTEN FREE



Organic rice flour

FORMAT: 500 g Pieces per package:10
Product code: SG05150
Shelf Life: 12 months



FORMAT: 5 kg Pieces per package:1
Product code: 05105
Shelf Life: 10 months



ORGANIC WHOLEMEAL BUCKWHEAT FLOUR

STONE GROUND

GLUTEN FREE



Organic stone ground wholemeal
buckwheat flour

FORMAT: 500 g Pieces per package:10
Product code: SG12150
Shelf Life: 12 months



FORMAT: 5 kg Pieces per package:1
Product code: 12105
Shelf Life: 8 months



ORGANIC QUINOA FLOUR

STONE GROUND

GLUTEN FREE



Organic stone ground wholemeal
quinoa flour

FORMAT: 250 g Pieces per package:10
Product code: SG141250
Shelf Life: 12 months



ORGANIC CHICKPEA FLOUR

STONE GROUND

GLUTEN FREE



Organic chickpea flour

FORMAT: 400 g Pieces per package:10
Product code: SG14001
Shelf Life: 12 months



FORMAT: 5 kg Pieces per package:1
Product code: 14005
Shelf Life: 12 months



The flours listed here are naturally gluten-free, but do not bear the crossed-out ear of wheat logo, typical of products recommended for coeliacs. We guarantee safe processing because they are milled in a dedicated mill, taking the necessary cleaning measures to protect the gluten-intolerant consumer.



ANTICO MOLINO ROSSO®

THE MILLED
COLD MILLED BIO
OF ITALIAN ORIGIN

COLD-MILLED FLOUR WITH ALL ITS PRECIOUS OIL.

New Milling System and Cold Extraction

This system allows to keep totally unchanged the nutritional characteristics of products containing oils with valuable properties.



Organic wholemeal linseed flour

available in sizes 150 g | 1.5 kg | 10 kg

COD. SG144250



PRODUCT FEATURES:

- RICH IN OMEGA 3 AND OMEGA 6
- SOURCE OF PROTEIN
- VITAMIN B, C and E
- SOURCE OF MINERALS
- FIBRES
- LOW CALORIE CONTENT



Organic wholemeal hemp flour

available in sizes 150 g | 1.5 kg | 10 kg

COD. SG22021



PRODUCT FEATURES:

- RICH IN OMEGA 3 AND OMEGA 6
- VITAMIN E, B1 and B2
- SOURCE OF MINERAL SALTS
- PHYTOSTEROLS



Organic Whole Roasted Italian Almond Flour

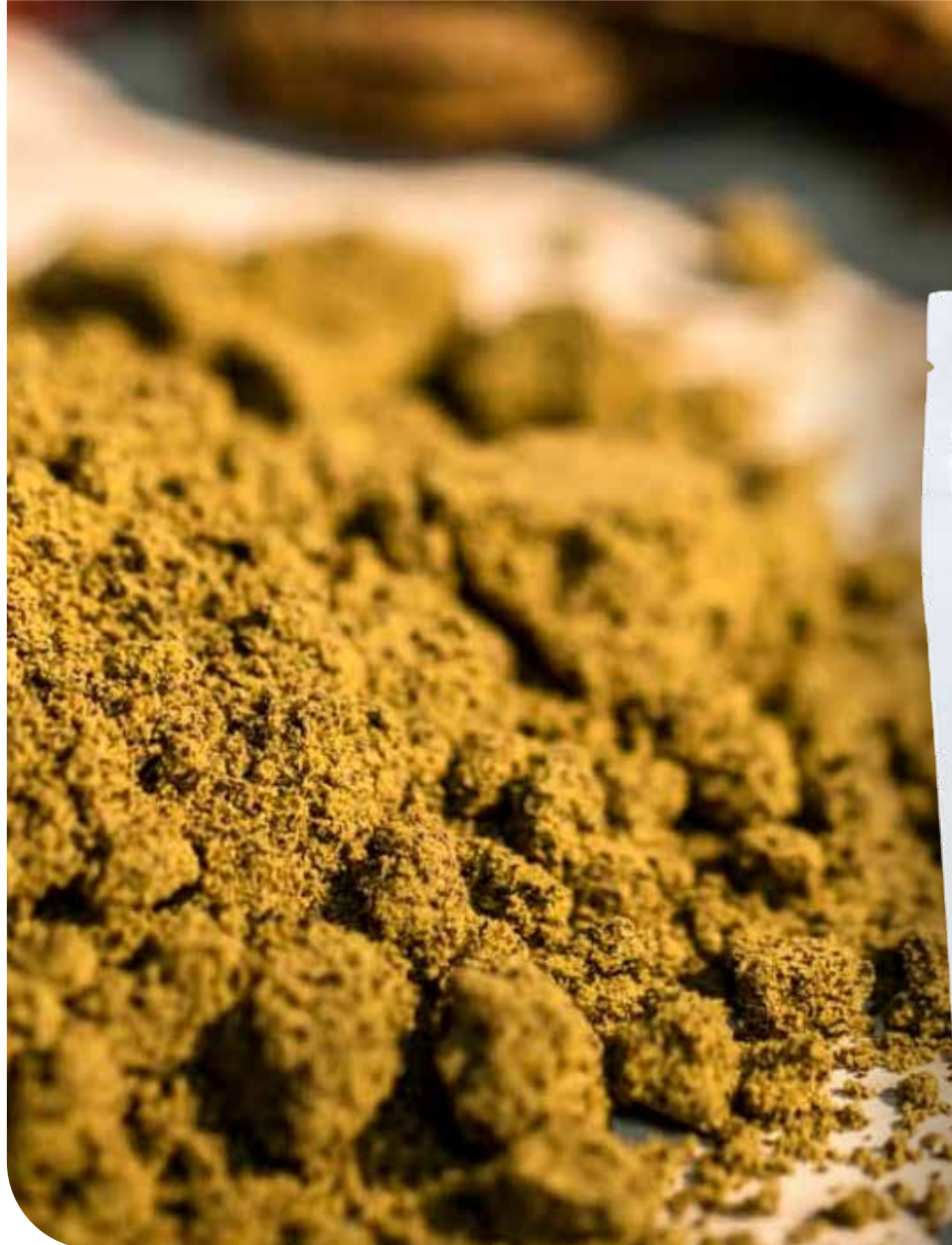
available in sizes 150 g | 1.5 kg | 10 kg

COD. SGFT25725



PRODUCT FEATURES:

- VITAMIN B2, PP, B1 and E
- SOURCE OF MINERAL SALTS
- FIBRES
- IDEAL FOR BALANCING INTESTINAL BACTERIAL FLORA



Organic Chia flour

available in sizes 150 g | 1.5 kg | 10 kg

COD. SG15250



PRODUCT FEATURES:

- RICH IN OMEGA 3
- SOURCE OF FIBRE
- VEGETABLE SOURCE OF PROTEINS
- RICH IN ANTIOXIDANTS



Organic Whole Roasted Italian Hazelnut Flour

available in sizes 150 g | 1.5 kg | 10 kg

COD. SGFT252025



PRODUCT FEATURES:

- VITAMIN E, B9
- SOURCE OF MINERAL SALTS
- REDUCE ABSORPTION OF CHOLESTEROL

ORGANIC RYE



Organic rye

FORMAT: 5 kg Pieces per package:1
Product code: 22305
Shelf Life: 12 months



ORGANIC OATS DECORTICATED



Organic hulled oats in grains

FORMAT: 5 kg Pieces per package:1
Product code: 22605
Shelf Life: 12 months



ORGANIC OATS FLAKES



Organic oats flakes

FORMAT: 500g Pieces per package:10
Product code: 204050
Shelf Life: 12 months



FORMAT: 5 kg Pieces per package:1
Product code: 20405
Shelf Life: 12 months



ORGANIC AMARANTH



Organic amaranth grains

FORMAT: 500 g Pieces per package:10
Product code: SG06050
Shelf Life: 18 months



ORGANIC MILLET



Organic hulled millet grains

Format: 500 g Pieces per package: 1
Product code: SG07150
Shelf Life: 12 months



ORGANIC QUINOA



Organic quinoa grains

Format: 500 g Pieces per package: 10
Product code: SG07001
Shelf Life: 18 months



ORGANIC CEREALS GRAINS



ANTICO MOLINO ROSSO®

Our packaged cereals are the same as those that are milled, thus safe and controlled. Cereals should go back to being a food we usually keep in our pantries at home because, if we know their nutritional characteristics well, we also understand the importance of their functionality.





ANTICO MOLINO ROSSO®

ORGANIC ITALIAN SEEDS FOR BAKING

Seeds are rich in nutrients and over recent years have become relevant again, especially in baking. Not all seeds come from Europe, which is why we have implemented our control system with a series of analysis we perform directly on the batches to ensure consumers safety. The seeds are packaged inside our factory.



ORGANIC SUFLOWER SEEDS



Organic de-husked sunflower seeds

FORMAT: 150 g Pieces per package:15
Product code: 213150
Shelf Life: 18 months



FORMAT: 500 g Pieces per package:10
Product code: 21350
Shelf Life: 18 months



FORMAT: 5 kg Pieces per package:1
Product code: 21305
Shelf Life: 18 months

ORGANIC SESAME SEEDS



Organic sesame seeds

FORMAT: 150 g Pieces per package:15
Product code: 214150
Shelf Life: 18 months



FORMAT: 500 g Pieces per package:10
Product code: 21450
Shelf Life: 18 months



FORMAT: 5 kg Pieces per package:1
Product code: 21405
Shelf Life: 18 months

ORGANIC MIX AIDA RYE AND WHEAT



Organic sunflower seeds, sesame seeds e Linseeds

FORMAT: 150 g Pieces per package:15
Product code: 219150
Shelf Life: 18 months



FORMAT: 500 g Pieces per package:10
Product code: 219501
Shelf Life: 18 months



ORGANIC CHIA SEEDS



Organic chia seeds

FORMAT: 250 g Pieces per package:10
Product code: SG23020
Shelf Life: 12 months



FORMAT: 2,5 kg Pieces per package:10
Product code: SG230225
Shelf Life: 12 months



FORMAT: 15 kg Pieces per package:10
Product code: SG230215
Shelf Life: 12 months



ORGANIC DARK LINSEED



Organic dark linseed (flax)

FORMAT: 150 g Pieces per package:15
Product code: 215150
Shelf Life: 18 months



FORMAT: 500 g Pieces per package:10
Product code: 215150
Shelf Life: 18 months



FORMAT: 5 kg Pieces per package:1
Product code: 21505
Shelf Life: 18 months

ORGANIC POPPY SEEDS



Organic poppy seeds

FORMAT: 150 g Pieces per package:15
Product code: 217150
Shelf Life: 18 months



FORMAT: 250 g Pieces per package:10
Product code: 217025
Shelf Life: 18 months



FORMAT: 5 kg Pieces per package:1
Product code: 21705
Shelf Life: 18 months

ORGANIC PUMPKIN SEEDS



Organic pumpkin seeds

FORMAT: 150 g Pieces per package:15
Product code: 218150
Shelf Life: 18 months



FORMAT: 500 g Pieces per package:10
Product code: 218150
Shelf Life: 18 months



FORMAT: 5 kg Pieces per package:1
Product code: 21805
Shelf Life: 18 months



ANTICO MOLINO ROSSO®

ORGANIC SOURDOUGH WITH DRY YEAST



Sourdough yeasts undergo a 50-day fermentation process before being dried and packaged. They become enriched with aromas and flavours, slowing down the growth of external bacteria and, by doing so, keeping the product fresh and soft longer. They contain a small amount of activator, or starter (*Saccharomyces Cervisiae*), like in sourdough starter, but of a different strain, which is later homogenised, enabling the yeast to activate on contact with flour and water.

ORGANIC DRIED SOFT WHEAT SOURDOUGH WITH DRIED YEAST



Organic Dried Wheat
Sourdough Powder.
With dry yeast.

FORMAT: 80 g
Product code:
Shelf Life:

Pieces per package:20
23180
6 months



ORGANIC DRIED SOFT WHEAT SOUR DOUGH WITH DRIED YEAST



Organic Dried Wheat
Sourdough Powder.
With dry yeast.

FORMAT: 200 g
Product code:
Shelf Life:

Pieces per package:10
23120
6 months





ORGANIC DRIED SPELT SOUR DOUGH WITH DRIED YEAST



Organic Dried Spelled
Sourdough Powder.
With dry yeast.

FORMAT: 60 g
Product code:
Shelf Life:

Pieces per package:10
25180
6 months



ORGANIC BARLEY MALT



Organic barley malt powder

FORMAT: 30 g
Product code:
Shelf Life:

Pieces per package:10
24030
12 months

FORMAT: 500 g
Product code:
Shelf Life:

Pieces per package:1
24150
12 months





ANTICO MOLINO ROSSO®



ORGANIC SICILIAN SHELLLED AND ROASTED HAZELNUTS SPIGABUONA



Natural organic hazelnuts
11/30 gauge

FORMAT: 200 g Pieces per package:10
Cod.: SG252025
Shelf Life: 12 months



FORMAT: 2,5 kg Pieces per package:1
1Cod.: SGT25225
Shelf Life: 12 months

ORGANIC ITALIAN DRIED FRUIT

Organic dried Fruit is really the ideal nutrition for our well-being: it contains essential ingredients (like omega 3 and omega 6), it is good for the liver, it helps hair regrowth and is used for many other qualities. These products are ideal snacks for snacks and snacks, and are also perfect for pastry ingredients and other tasty and healthy recipes.

ORGANIC SICILIAN SHELLLED AND TOASTED ALMONDS SPIGABUONA



Organic Sicilian sweet almonds
natural shelled

FORMAT: 200 g Pieces per package:10
Cod.: SGT25725
Shelf Life: 12 months



FORMAT: 2,5 kg Pieces per package:1
Cod.: SGT25715
Shelf Life: 12 months





ANTICO MOLINO ROSSO®



ORGANIC INSTANT PIZZA OF ITALIAN ORIGIN

READY IN 7 MINUTES

FOR YEAST INTOLERANT

We have created the "BioPizza - Quick and Easy Pizza" range to meet the needs of people intolerant to regular yeasts. Our "instantaneous yeast" is made of cornstarch, cream of tartar (potassium bitartrate) and sodium bicarbonate.

ORGANIC SOFT WHEAT BIOPIZZA

perfect for yeast intolerant.
It leaks instantly as it cooks



Soft wheat "biopizza"
with cream of tartar
and sodium bicarbonate

FORMAT: 500 g Pieces per package: 8
Product code: 301350
Shelf Life: 12 months



ORGANIC SPELT BIOPIZZA

perfect for yeast intolerant.
It leaks instantly as it cooks



Spelt "biopizza"
with cream of tartar
and sodium bicarbonate

FORMAT: 500 g Pieces per package: 8
Product code: 303350
Shelf Life: 12 months





ANTICO MOLINO ROSSO®





NEW ORGANIC PASTA OF GRANGNANO IGP

from organic farming

ANTICO
MOLINO
ROSSO

SLOWLY DRIED BRONZE DRAWN



PASTA DI GRAGNANO IGP
Certified by a control body self-appointed by Mipaaf





PASTA DI GRAGNANO IGP

da agricoltura biologica



ORGANIC PACCHERI OF GRAGNANO

PACCHERI
of organic durum wheat
from Organic Farming
Shelf Life (indicative value): 24 months

FORMAT: 500 g
Pieces per package: 12
Product code: 371615



ORGANIC PENNONI OF GRAGNANO

PENNONI
of organic durum wheat
from Organic Farming
Shelf Life (indicative value): 24 months

FORMAT: 500 g
Pieces per package: 12
Product code: 371612



ORGANIC RIGATONI OF GRAGNANO

RIGATONI
of organic durum wheat
from Organic Farming
Shelf Life : 24 months

FORMAT: 500 g
Pieces per package: 12
Product code: 371614



ORGANIC SPAGHETTI OF GRAGNANO

SPAGHETTI
of organic durum wheat
from Organic Farming
Shelf Life : 24 months

FORMAT: 500 g
Pieces per package: 24
Product code: 371613



DEAR CUSTOMER, WE HAVE THOUGHT OF YOU WITH AN ORGANIC PASTA,
AUTHENTIC, ROUGH BRONZE DRAWN, SLOWLY DRIED E
ESPECIALLY PASTA FROM GRAGNANO I.G.P.

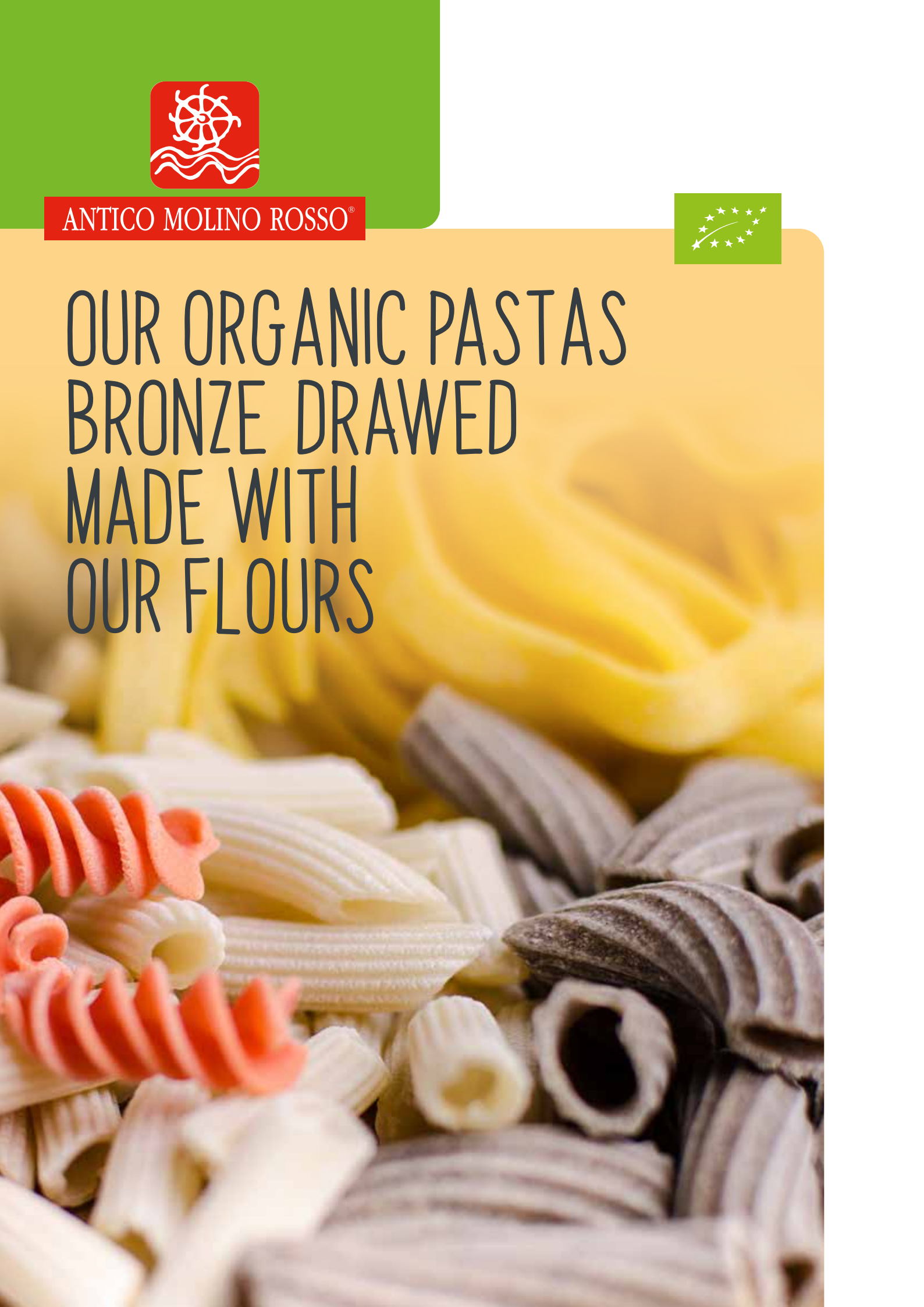




ANTICO MOLINO ROSSO®



OUR ORGANIC PASTAS
BRONZE DRAWN
MADE WITH
OUR FLOURS



ORGANIC TORTIGLIONI OF SPELT



TORTIGLIONI of Organic spelt
from Organic Farming

Shelf Life (indicative value): 24 months

Format: 500 g
Pieces per package: 12
Cod.: 370000



ORGANIC TORTIGLIONI RYE



TORTIGLIONI of Organic rye
from Organic Farming

Shelf Life (indicative value): 24 months

Format: 500 g
Pieces per package: 12
Cod.: 361499



ORGANIC TORTIGLIONI OF CORN



TORTIGLIONI OF ORGANIC CORN
from Organic Farming

Shelf Life (indicative value): 24 months

Format: 500 g
Pieces per package: 12
Cod.: 351505



ORGANIC PAPPARDELLE DELLE OF CORN



PAPPARDELLE OF ORGANIC CORN
from Organic Farming

Shelf Life (indicative value): 24 months

Format: 500 g
Pieces per package: 8
Cod.: 351501



It is a pasta that is produced slowly, entering the bronze die at no more than 36° C, and dried on wooden frames for a good 36 hours.

It is an artisanal, high quality pasta, which we produce in our pasta factory, in full respect of tradition with our chemically free, remilled semolina, milled by our bio-dedicated mill.



ANTICO MOLINO ROSSO®



ANTICO MOLINO ROSSO®

Organic line

WELLBEING

NEW



4 Packs

Packaged individually

MANDORDORO BIO

Shelf Life (approximate value): 6 months

Format: 110 g
Pieces per package: 12
Cod.: BMAND



ITALIAN PRODUCT

NEW



8 Packs
of 2 Biscuits

Packaged
individually

AVENADORO BIO

Shelf Life (approximate value): 6 months

Format: 160 g
Pieces per package: 12
Cod.: BAVMN



ITALIAN PRODUCT

NEW



ORGANIC ROMAN PINSIA

Shelf Life (approximate value): 60 days (out of the fridge)

Format: 270 g

Pieces per package: 10

Cod.: PINSA



ITALIAN PRODUCT

Source of fibre
Lactose-free
Vegan product

ORGANIC SEMIWHOLEMEAL PIEDMONTESE BREADSTICKS WITH SESAME



ITALIAN PRODUCT

ORGANIC SEMI-WHOLEMEAL PIEDMONTESE BREADSTICKS with SESAME

Shelf Life (indicative value): 5 months

Format: 200 g

Pieces per package: 24

cod.: AMRAS200



ORGANIC CANTUCCINI OF SPELT

NEW

Packaged
individually



ITALIAN PRODUCT

Cantuccini of organic spelt

Shelf Life (indicative value): 7 months

Format: 200 g

Pieces per package: 12

cod.: 39800



ORGANIC PUFF PASTRIES RED PASSION

Packaged
individually



ITALIAN PRODUCT

Organic 'Rosso Passione' puffs

Shelf Life (indicative value): 7 months

Format: 130 g

Pieces per package: 6

cod.: 39602





ANTICO MOLINO ROSSO®

ORGANIC FLOURS PREMIUM SELECTION

SELECTION ITALIAN ANCIENT CEREALS

WHOLEMEALS STONEGROUND

RED TIN

AURORA FLOUR OF ANCIENT SOFT WHEAT
GENTILROSSO FLOUR
SINGLE-SPALLED FLOUR

FORMAT 500 G

CODICE EAN



8 017247 724226

DISPONIBILE ANCHE SINGOLARMENTE
(FORMAT 500 g)



PREMIUM PACKAGING TO BEST PRESERVE ORGANIC FLOURS

THE ORGANIC GIFTS IDEAS OF ANTICO MOLINO ROSSO

TOP
PREMIUM



Product Code: **85017**

GREEN
CUBE



Product code: **85035**

DECO
OCTAGON



Product Code: **85017**

WOODEN
BOX



YUTA
BAG



Product code: **85018V**

BAG
1935



Product code: **82055**



Flour is Cooking®



ONLINE CATALOG

OUR CERTIFICATIONS



Antico Molino Rosso srl, via Bovolino 1, 37060 Buttapietra - Verona
T. 045 6660506 / molinorosso@molinorosso.com / www.molinorosso.com