



ANTICO  
MOLINO  
ROSSO®

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ANTICO MOLINO ROSSO®

Bread is Nature®

# ORGANIC FLOURS FOR BAKERY

Bread is Nature

## OUR CERTIFICATIONS



Antico Molino Rosso srl, via Bovolino 1, 37060 Buttapietra - Verona  
T. +39 045 6660506 / molinorosso@molinorosso.com / www.molinorosso.com

*from organic farming*  
www.molinorosso.com

# ORGANIC FLOURS FOR PROFESSIONAL BAKERS

In a setting of history and innovation,  
we passionately pursue the authenticity and  
essence of stone ground organic flours.  
The bakery academy, the biodiversity garden  
and the experimental field are our three  
starting points for research and development.



  
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# AIDA, STONE GROUND TYPE 1 FLOURS

SEMI WHOLEMEAL, STONEGROUND WITH THE WHOLE GERM.

In the 2000s meeting everyday professional bakers we decided to produce a type 1, organic, semi wholemeal, stone ground flour with the whole germ. The greatest difficulty was that of being able to remove the habits associated with the processing of refined flours. The slow processing and low temperature made this flour a masterpiece.



## AIDA FLOUR 2.6 TYPE 1 WITH SEEDS STONE GROUND FLOUR AIDA 2.0

PRODUCED WITH ITALIAN SOFT WHEAT

12,5 Kg cod. 312515

Semi-wholemeal flour type 1 of organic soft wheat stone ground - Origin 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 TYPE 1, STONE-GROUND

PRODUCED WITH ITALIAN SOFT WHEAT

25 Kg cod. 0094225

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 baguette, rosetta bread and pre-dough.



## FARINA AIDA 3.3 TYPE 1, STONE-GROUND

PRODUCED WITH ITALIAN SOFT WHEAT E UE GERMANIA

25 Kg cod. 00925

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 ciabatta bread, baguettes, rosetta bread and pre-dough



## 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 pan and round pizza



## AIDA FLOUR OMEGA 3 WITH RYE, TYPE 1 STONE GROUND

PRODUCED WITH ITALIAN SOFT WHEAT E UE GERMANIA

25 Kg cod. 009325

Integral blend of organic rye and wheat Type 0 soft wheat flour, semi-whole rye flour, dark linseed flour, toasted barley malt. Stone ground. EU / non-EU origin. Hydration 65%. Suitable for direct doughs.

# ORGANIC SEMIWHOLEMEAL SOFT WHEAT FLOUR

## AIDA 3.3

ORGANIC | SEMIWHOLEMEAL | ITALIAN

Aida 3.3 is a semiwholemeal Type 1 flour from organic farming, cylinder milled, perfect for making long-rising doughs (from 24 hours at room temperature up to 72 if the fridge is used).

Suitable for the production of panettone, colomba, brioches, ciabatta bread, baguettes, focaccia, round and pan pizza, roman pizza and pinsa. Also ideal for pre-cooked pizza bases.

PRODUCED WITH ITALIAN SOFT WHEAT

25 Kg cod. 009425

Origin: Italy.  
W 300/330 - P/L 0,60 - 0,65.  
Leavening from 24 to 72 hours



NEW PRODUCT



# ORGANIC SOFT WHEAT FLOUR TYPE 0



ALL THE QUALITY OF ORGANIC FLOUR FOR YOUR BREAD



# ORGANIC SOFT WHEAT FLOUR 25KG



ALL THE QUALITY OF ORGANIC FLOUR FOR YOUR DOUGHS



## ORGANIC FLOUR GIULIETTA 2.0

25 kg cod. 00425 / Available from 5 kg

Organic Soft Wheat Flour Type 0  
Origin 100% Italy W210/220 - P/L 0,55  
Hydration Between 60% And 70%  
Suitable For Pan Pizza, Round Pizza.  
Leavening 8-24h



## ORGANIC FLOUR ROMEO 2.5

25 kg cod. 00525 / Available from 5 kg

Organic Soft Wheat Flour Type 0  
Origin 100% Italy W250/270 - P/L 0,60  
Hydration Between 60% And 80%  
Suitable For Biga Dough, Poolish And Pre Dough, For Baguesstes And Rosetta Bread. Leavening 18-36h



## ORGANIC FLOUR MONTECCHI 3.3

25 kg cod. 00625 / Available from 5 kg

Organic Soft Wheat Flour Type 0  
Origin Italy And Germany W300/320 - P/L 0,60. Hydration Between 65% And 85%  
Suitable For Biga Dough, Poolish And Pre Dough, For Baguesstes, Ciabatta And Rosetta Bread. Leavening 24-72h

The organic soft grains of Antico Molino Rosso are purchased only from Italian farms. Just when it comes to soft gains of strength it is inevitable to buy grains from colder countries such as Germany and Austria.



## 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 SEMI WHOLEMEAL "EQUILIBRA" FLOUR TYPE 2

25 kg cod. 00225 / Available from 5 kg

Semi wholemeal, soft wheat, type 2 flour, stoneground. Origin 100% Italy W190/210 - P/L 0,55- Hydration 60%  
Direct dough leavening 4H



## ORGANIC SOFT WHEAT FLOUR TYPE 0

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

Organic Manitoba Flour Type 0, Soft Wheat Origin Germany And Italy



## ORGANIC FLOUR "ITALIA" WITH WHEAT GERM AND DURUM WHEAT SEMOLINA

25 kg cod. 131025 / Available from 5 kg

Flour for pizza with Organic Wheat Germ Flour type 0 - Remilled durum wheat semolina - Wheat germ. 100% Italy origin. W 260/280 - P / L. 0.55 - hydration 60% - yeast from 18 hours to 36 hours. Suitable for pan pizza

# ORGANIC ANCIENT CEREALS TYPE 2 FLOURS



ANCIENT FLAVORS TO BE DISCOVERED FOR YOUR BREAD



## 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.



## 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 Ancient organic 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 SEMOLINA OF DURUM WHEAT



ORGANIC SEMOLINA SEMI-WHOLEMEAL TIMILIA

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 WHOLE WHEAT SEMOLINA.

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 REMILLED SEMOLINA

25 kg cod. 01125 / 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 SEMOLINA

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.



## ORGANIC SEMOLINA "NUVOLA" FOR DUSTING

5 kg cod. 01205N

Semolina for dusting the dough being drawn up. Origin 100% Italy (Sicily / Puglia / Campania).  
Suitable for direct doughs.



## ORGANIC FLOUR FRESH PASTA

25 kg cod. 312517 / Available from 5 kg

Flour for fresh pasta Organic Soft wheat flour \* Italy type 0, Italian durum wheat semolina \*. \* from organic farming.  
Origin Italy. W 180/220 P / L 0,65 Suitable for fresh pasta and gnocchi.



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

GRANO DURO



Our spelt comes from both Italy and Hungary. In Hungary we maintain direct relations between Antico Molino Rosso and the farmers. There the spelt supply chain is controlled by Katalyn R., who controls it step by step all stages, from sowing to harvest.

# NOBLE ORGANIC FLOURS SPELT, KAMUT, STONEGROUND



THE EXCELLENCE OF SPECIAL FLOURS WITH A HIGH PROTEIN CONTENT



## WHOLEMEAL SPELT ORGANIC FLOUR

25 kg cod. 02125 / Available from 5 kg

Organic Spelt Whole Spelt Flour  
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

Semi-wholemeal spelt flour type 2  
Organic Spelt Stone-ground - Origin Italy  
or Hungary (Organic-Hungary certified  
farmers) Hydration from 60% to 65%  
Suitable for direct doughs.



## ORGANIC FLOUR SPELTA TYPE 0

25 kg cod. 02225 / Available from 5 kg

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



## ORGANIC SEMOLINA OF KHORASAN KAMUT® REGRIND

25 kg cod. 03225 / Available from 5 kg

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



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

# ORGANIC STONEGROUND FLOUR

## BARLEY, OAT, RYE, PAN DI SOLE AND MULTICEREAL

AN HEALTHY CHOICE AS ADJUVANT TO YOUR PIZZA



### ORGANIC GREAT BARLEY FLOUR

12.5 kg cod. 11125 / Available from 5 kg

Organic Wholemeal Barley Flour.  
Stone ground. Origin GERMANY or Austria.  
Suitable for direct doughs.



### ORGANIC OAT FLOUR

12.5 kg cod. 10125 / Available from 5 kg

Organic whole oat flour  
Stone ground. Origin GERMANY or Austria  
Suitable for direct dough.



### ORGANIC RYE FLOUR

25 kg cod. 09125 / Available from 5 kg

Organic whole rye flour  
Stone ground. Origin: Italia  
Suitable for direct dough.



### ORGANIC MIX "PAN DI SOLE" WITH POPPY SEEDS

25 kg cod. 13125

Blend of organic bread flours. - with organic yeast Tender Wheat Flour type 0 - Sunflower seeds - Flax seeds - Oat flakes - Soya flour - Barley malt flour - Wheat sourdough from EU/Non-EU origin - Hydration 60% - Suitable for direct doughs.



### ORGANIC WHOLEMEAL "5 CEREALS" FLOUR WITH POPPY SEEDS

25 kg cod. 13425 / Available from 5 kg

Blend of organic bread flours.  
Soft wheat flour, whole wheat flour, whole spelt flour, whole rye flour, whole barley flour, whole oat flour, poppy seeds  
Origin UE/Non UE - Hydration 60%.  
Suitable for direct doughs.

We enrich plain flours with other graminaceous, rich in calcium, phosphorus, potassium, beta-carotene, betaglucans.  
The seeds can enrich the doughs or be used as decoration considering the great benefit they bring.





# ORGANIC GLUTEN FREE FLOURS



A COMPLETE AND HEALTHY CHOICE (CSQA CERTIFICATES ALSO AVAILABLE)

These flours are naturally gluten-free. They are produced in a factory where gluten is also present, therefore their consumption is not recommended for intolerant or celiac subjects. Naturally gluten free flours can be cut with soft wheat flours to make the product more digestible.

**i** REQUEST THE CATALOG GLUTEN FREE SPIGABUONA FOR CSQA CERTIFIED FLOURS.



## ORGANIC WHOLEMEAL MILLET FLOUR

25 kg cod. 07125 / Available from 5 kg

Organic millet wholemeal flour  
Stone ground - Non-EU origin

**i** Also available  
GLUTEN FREE SPIGABUONA CERTIFIED



## ORGANIC WHITE RYCE FLOUR

25 kg cod. 05125 / Available from 5 kg

Organic Ryce flour - Origin 100% Italy

**i** Also available  
GLUTEN FREE SPIGABUONA CERTIFIED



## ORGANIC CORN FOIL FLOUR

25 kg cod. 04325 / Available from 5 kg

Organic corn flour  
100% Italian origin

**i** Also available  
GLUTEN FREE SPIGABUONA CERTIFIED



## ORGANIC CORN CRAVED FLOUR

25 kg cod. 04125 / Available from 5 kg

Organic corn flour  
100% Italian origin

**i** Also available  
GLUTEN FREE SPIGABUONA CERTIFIED



## ORGANIC WHOLEMEAL TOASTED SOY FLOUR

25 kg cod. 08125 / Available from 5 kg

Organic toasted and micronized soy flour  
Origin Austria



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 pastry.



# ORGANIC TYPE 0 FLOUR FOR THE BEST PASTRY



## ORGANIC FLOUR FOR PANETTONE PANDORO AND BRIOCHES

25 kg cod. 312520

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



## ORGANIC FLOUR FOR BROWSE AND CROISSANT

25 kg cod. 31259

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



## ORGANIC FLOUR FOR FROLLA CAKES & BRISÈ

25 kg cod. 312518

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 and healthy.

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



# ORGANIC SEEDS FOR DECORATION



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.



## ORGANIC POPPY SEEDS

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**



## ORGANIC SUNFLOWER SEEDS

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**

**i** Available in  
**GLUTEN FREE SPIGABUONA CERTIFIED**



## ORGANIC DARK LINEN SEEDS

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 | SEMI-WHOLEMEAL | STONE GROUND



# ORGANI SOURDOUGH BARLEY MALT AND OAT FLAKES

THE QUALITIES OF DRY SOURDOUGH 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 DRY YEAST GLUTEN FREE CERTIFIED

100 g cod. SG23105 / Available from 500 g

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



## 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 OATS FLAKES

5 kg cod. 20405 / Available from 1 kg

Oat flakes are a food rich in proteins, fibers and carbohydrates which helps to keep our body in good health taken in adequate quantity.



The sourdough is obtained through a 50-days fermentation, before being dried and packaged. During this time, aromas and flavors get stronger, the invasion of bacterial loads goes slower. This way the final product is fresh and soft for longer. Within the sourdough there is a small amount of activator or starter (*Saccharomyces cerevisiae*) as in the mother yeast, but of a different strain, which is subsequently homogenized, thus giving the chance to the yeast itself to activate in contact with flour and water.

# ORGANIC COMPLEMENTARY PRODUCTS



## ORGANIC TOMATO PULP

2,55 kg - cod. 41020

Origin Italia (Campania)



## TABLE SALT

25 kg - cod. 25125

Origin Sicily



## ORGANIC EVO "SALVAGNO" OIL

5 lt - cod. 29705

Origin Italia



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

# ORGANIC COMPLEMENTARY PRODUCTS



## ORGANIC SULTANAS

12,5 kg - cod. 25125

Origin Turkey



## ORGANIC APRICOT JAM

12,5 kg - cod. 25612  
35% fruit sweetened with agave

Origin Germany



## ORGANIC GLODEN LIGHT RAW SUGAR

1, 5, 25 kg - cod. 25125

origin brasil/argentina/colombia



## ORGANIC SICILIAN TOASTED ALMONDS

5 kg - cod. 25607

Origin Italy (Sicily)



## ORGANIC SICILIAN TOASTED HAZELNUTS

5 kg - cod. 25206

Origin Italy (Sicily)

