

High quality flour for professional use

WORRZIONE ARTIGIANA

IL MOLINO BIOLOG



ANTICO MOLINO ROSSO®

ONLY ORGANIC FLOURS





A PASSION CALLED

ORGANIC EARING



has its roots in 1935; it is now conducted by Gaetano Mirandola,

third generation of his family, which has transformed it into a company that since 1st January 1993 is completely dedicated to organic farming, that works with many cereals with a total of 30 employees.

Gaetano Mirandola with his great passion of healthy cooking, has always supported and stressed the bond between health and nutrition.

A passion that starts with its own mill, in the family for three generations to produce only organic flour.







2008 THE FLOUR AIDA IS BORN

Aida, the organic semi-wholemeal high gluten flour made with Italian wheat, stone ground was born in the year 2008. The name Aida was coined as a work of art. This family of flours can be recognized from many semi-wholemeal products present on the market thanks to the very high quality of ingredients, signed by Antico Molino Rosso.

ORGANIC SEMI-WHOLEMEAL FLOUR

Aida, a masterpiece composed of four acts by Giuseppe Verdi, the opera, perhaps the most famous in the world in theaters like the Verona Arena.

PROFESSIONALS

ORGANIC SEMI-WHOLEMEAL STONE GROUND

LINE AIDA ORGANIC SOFT WHEAT FLOUR ORGANIC HIGH GLUTEN FLOUR STONE GROUND

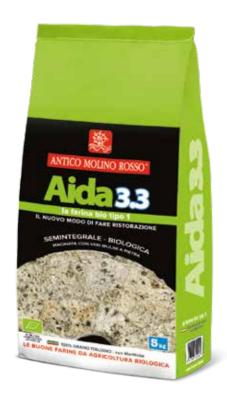


LINE AIDA

LINE **AIDA** ORGANIC SOFT WHEAT FLOUR

ORGANIC HIGH GLUTEN FLOUR STONE GROUND





AVAILABLE FROM 5Kg or 25Kg

AIDA 3.3 HIGH GLUTEN FLOUR SOFT WHEAT FLOUR



Suitable for shovel pizza, ciabatta bread, baguettes, rosettes and pre-mixes.

W 320/340 - P / L. 0.65 - Hydration from 65% to 85% Leavening from 24 hours to 72 hours



AVAILABLE FROM 5Kg or 25Kg

AIDA 2.5 HIGH GLUTEN FLOUR SOFT WHEAT FLOUR



Suitable for round pizza, pizza in baking tin, baguettes, rosettes and pre-mixes.

W 240/260 - P / L. 0.63 - 60% to 70% Hydration Leavening from 18 hours to 36 hours





LINE **AIDA** ORGANIC SOFT WHEAT FLOUR ORGANIC HIGH GLUTEN FLOUR STONE GROUND

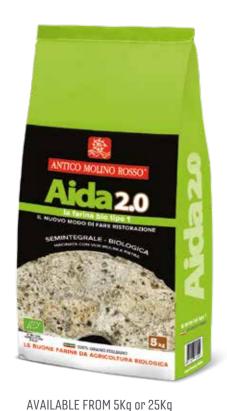


LINE AIDA

LINE **AIDA** ORGANIC SOFT WHEAT FLOUR

ORGANIC HIGH GLUTEN FLOUR STONE GROUND





AIDA 2.0 HIGH GLUTEN FLOUR SOFT WHEAT FLOUR

ANTICO MOLINO ROSSO

Suitable for direct dough round pizza, pizza in baking tin, bread bites and bread in the box.

W 200/220 - P / L. 0.60 - 60% to 65% Hydration Leavening from 6 hours to 24 hours



AIDA ANCIENT CEREALS RESTAURANT FLOUR WITHS LINSEED AND TOASTED BARLEY MALT



Suitable for small hot sandwiches in restaurant or for ciabatta bread, large-sized bread, bread in a box.

W240/260 - P/L 0,60 - From 70% to 80% Hydratation Leavening from 6 hours to 24 hours

AVAILABLE ONLY FROM 12.5KG







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LINE **AIDA** ORGANIC SOFT WHEAT FLOUR TYPE 1 ORGANIC

AIDA 3.3



ORGANIC | SEMIWHOLEMEAL | ITALIAN

Aida 3.3 is a semiwholemeal Type 1 flour from organic cylinder farming, 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.



25 Kg cod. 009425

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









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ANTICO MOLINO ROSSC

TYPE O LINE SOFT WHEAT FLOUR TYPE O ORGANIC ITALIAN



TYPE O LINE SOFT WHEAT FLOUR TYPE O ORGANIC ITALIAN





AVAILABLE FROM 5Kg or 25Kg

GIULIETTA 2.0TYPE 0 SOFT WHEAT FLOUR



Suitable for direct doughs. For bread, pizza and sweets. Leavening hours: 8 - 24 hours.

W 210/220 - P/L. 0,55 - hydration from 60% to 70%.



AVAILABLE FROM 5Kg or 25Kg

ROMEO 2.5 TYPE 0 SOFT WHEAT FLOUR



Suitable for doughs with biga, poolish and pre-dough. For baguettes, pizza, rosettes bread. Leavening hours: 18 - 36 hours.

W 250/270 - P/L. 0,60 - hydration from 60% to 80%.



TYPE O LINE SOFT WHEAT FLOUR TYPE O ORGANIC ITALIAN

TYPE O LINE SOFT WHEAT FLOUR

TYPE 0 ORGANIC MANITOBA FLOUR





AVAILABLE FROM 5Kg or 25Kg

MONTECCHI 3.3 TYPE 0 SOFT WHEAT FLOUR

i consigli di ANTICO MOLINO ROSSO Suitable for doughs with biga, poolish and pre-dough. For ciabatta, baguettes, rosettes bread and pizza. Leavening hours: 24 - 72 hours.

W 300/330 - P/L. 0,60 - hydration from 65% to 85%



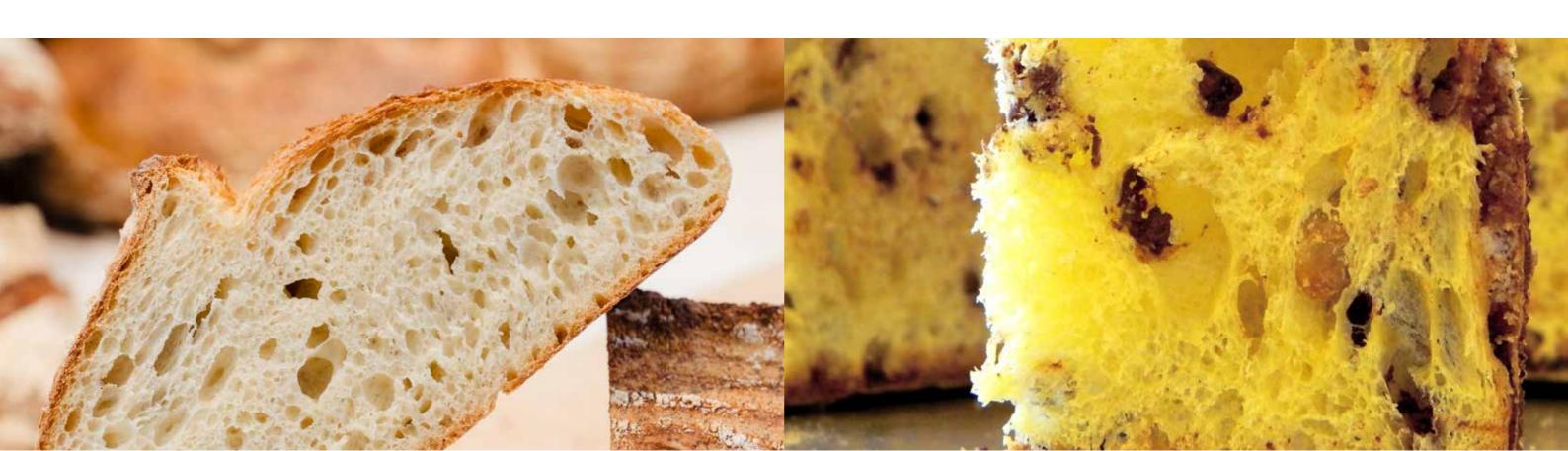
AVAILABLE FROM 5Kg or 25Kg

MANITOBA 4.0 TYPE 0 SOFT WHEAT MANITOBA FLOUR



Suitable for biga and pre-knead doughs. Use as an adjuvant to strengthen flours.

W 380/400 - P/L. 0,60







INNOVATION THE ART OF MAKING PIZZA LINE DED

PASSION

The Red Passion Line represents the most famous and widespread food in the world: **Pizza**. Needless to remember that the color **Red** is the one that represents more than any other the **Passion**.

The new **Line Pizza Red Passion**, depending on the specific characteristics of the single flours, evokes the various Italian cities. Available in the convenient 12.5 kg format, to reach of women and men, it is the organic flour that combines tradition and locality as the main one and more important ingredient of true Italian pizza.

In the year 2009, the staff of Antico Molino Rosso, driven by the enthusiast for the pizza **Gaetano Mirandola**, he agrees to participate in Verona at the most important demonstration on pizza, lasting five evenings.

Antico Molino Rosso wins the award for best pizza, challenging eight among the most famous pizzerias in Verona. Passion and uniqueness, together with perfection, can win every challenge.









AVAILABLE ONLY FROM 12.5KG

ITALIA ALL POURPOSE FLOUR FLOUR FOR ROUND PIZZA RUSTICA WITH WHEAT GERM



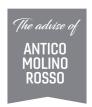
INGREDIENTS:

White wheat all pourpose flour, re-milled durum wheat semolina and wheat germ. W 260/280 - P / L. 0.65 - 50% to 70% Hydration Leavening from 18 hours to 48 hours.



AVAILABLE ONLY FROM 12.5KG

VENEZIA ALL POURPOSE FLOUR FLOUR FOR ROUND PIZZA AND IN THE BAKING TIN



INGREDIENT

Italian wheat all pourpose flour white.
W 200/220 - P / L. 0.60 - 50% to 60% Hydration
Leavening from 8 hours to 24 hours.











TOP ITALIAN FOOD 2022 / GAMBERO ROSSO



AVAILABLE ONLY FROM 12.5KG

CAPRI HIGH GLUTEN FLOUR STONE GROUND FLOUR FOR PIZZA ALLA NAPOLETANA



INGREDIENTS:

Semi-wholemeal Italian soft wheat high gluten flour. W 250/260 - P / L. 0.60 - 60% to 70% Hydration Leavening from 18 hours to 36 hours.



AVAILABLE ONLY FROM 12.5KG

TORINO ALL POURPOSE FLOUR FLOUR FOR ROUND PIZZA, IN BAKING TIN AND NAPOLETAN



Italian soft wheat white all pourpose flour.
W 250/260 - P / L. 0.60 - 50% to 70% Hydration
Rising from 18 hours to 36 hours.















AVAILABLE ONLY FROM 12.5KG

VERONA HIGH GLUTEN FLOUR FLOUR FOR ROUND PIZZA AND IN BAKING TIN OF ANCIENT CEREALS



INIODEDIENTO.

Italian high gluten soft wheat flour, Italian ancient wholemeal stone-ground flour variety aurora.

W 220/230 - P / L. 0.60 - 50% to 65% Hydration
Leavening from 12 hours to 24 hours.



LUODEDIENTO

ANTICO MOLINO ROSSO

AND PINSA FROM ROM

All pourpose heat flour manitoba, Italian soft wheat flour,of rice, of barley, wholemea and stone ground, micronized toasted soy flour. W 320/330 - P / L. 0.65 - 60% to 85% Hydration Leavening from 24 hours to 72 hours.

ANTICA ROMA HIGH GLUTEN FLOUR FLOUR FOR PIZZA AT THE SHOVEL

AVAILABLE ONLY FROM 12.5KG













AVAILABLE ONLY FROM 12.5KG

LATINA ALL POURPOSE FLOUR FLOUR FOR PIZZA AT THE SHOVEL



Italian all pourpose wheat flour.
W 320/330 - P / L. 0.65 - 60% to 80% Hydration
Leavening from 24 hours to 60 hours.



AVAILABLE ONLY FROM 12.5KG

SIENA HIGH GLUTEN FLOUR FLOUR FOR ROUND PIZZA AND IN BAKING TIN OF SPELT



INGREDIENTS:

Italian all pourpose soft wheat flour, wholemeal spelled flour stone ground.
W 240/250 - P / L. 0.60 - 60% to 70% Hydration Leavening from 18 hours to 36 hours.







ANTICO MOLINO ROSSO⁶

LINEA PASTICCERIA

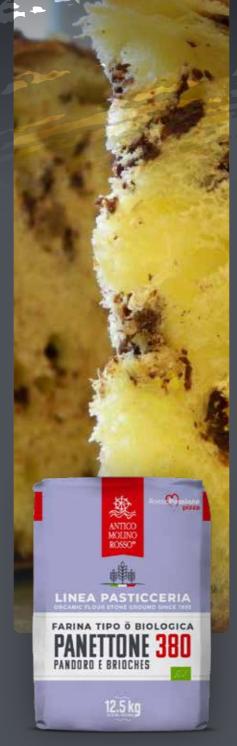
FARINA TIPO O BIOLOGICA

PANDORO E BRIOCHES



NEW FLOURS FOR PASTRY









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

ORGANIC FLOUR FOR PANETTONE **PANDORO AND BRIOCHES**

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

ORGANIC FLOUR TO BROWSE **AND CROISSANT**

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

ORGANIC FLOUR FOR FROLLA CAKES & BRISÈ

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



ANCIENT CEREALS LINE ORGANIC FROM ITALY



ANCIENT CEREALS

ANCIENT CEREALS LINE ORGANIC FROM ITALY





AVAILABLE FROM 5Kg or 12.5Kg

ORGANIC **GENTILROSSO**SEMI WHOLEMEAL SOFT WHEAT FLOUR TYPE 2 STONE-GROUND FOR BREAD, PIZZA AND CAKES



Suitable for large loaves and direct doughs. Moisture content from 55 % to 65 %



AVAILABLE FROM 5Kg or 12.5Kg

ORGANIC **AURORA** 7 ANCIENT VARIETIES SEMI WHOLEMEAL MULTIVARIETY SOFT WHEAT FLOUR STONE GROUND FOR BREAD, PIZZA AND DESSERTS



Suitable for large sized bread and direct dough. Hydration from 55% to 65%





ANCIENT CEREALS LINE ORGANIC FROM ITALY





ANCIENT CEREALS

ANCIENT CEREALS LINE ORGANIC FROM ITALY







AVAILABLE FROM 5Kg or 12.5Kg

ORGANIC **180 MULTIVARIETY**FLOUR FROM ANCIENT ITALIANS GROWN TOGETHER SEMI WHOLEMEAL TYPE 2 STONE-GROUND FOR BREAD, PIZZA AND CAKES



Suitable for large loaves and direct doughs. Moisture content from 55% to 65 %



AVAILABLE FROM 5Kg or 12.5Kg

ORGANIC CAPPELLI WHOLEMEAL SEMOLINA OF DURUM WHEAT FOR BREAD AND PASTA



Suitable for large loaves and direct doughs. Hydration from 60% to 70%







ORGANIC ITALIAN **DURUM WHEAT** LINE





AVAILABLE FROM 5Kg or 25Kg

CLOUD DURUM WHEAT FLOUR FOR THE DUSTING OR THE DRAWING OF PIZZA



Semolina for professional dusting, of the dough in spread



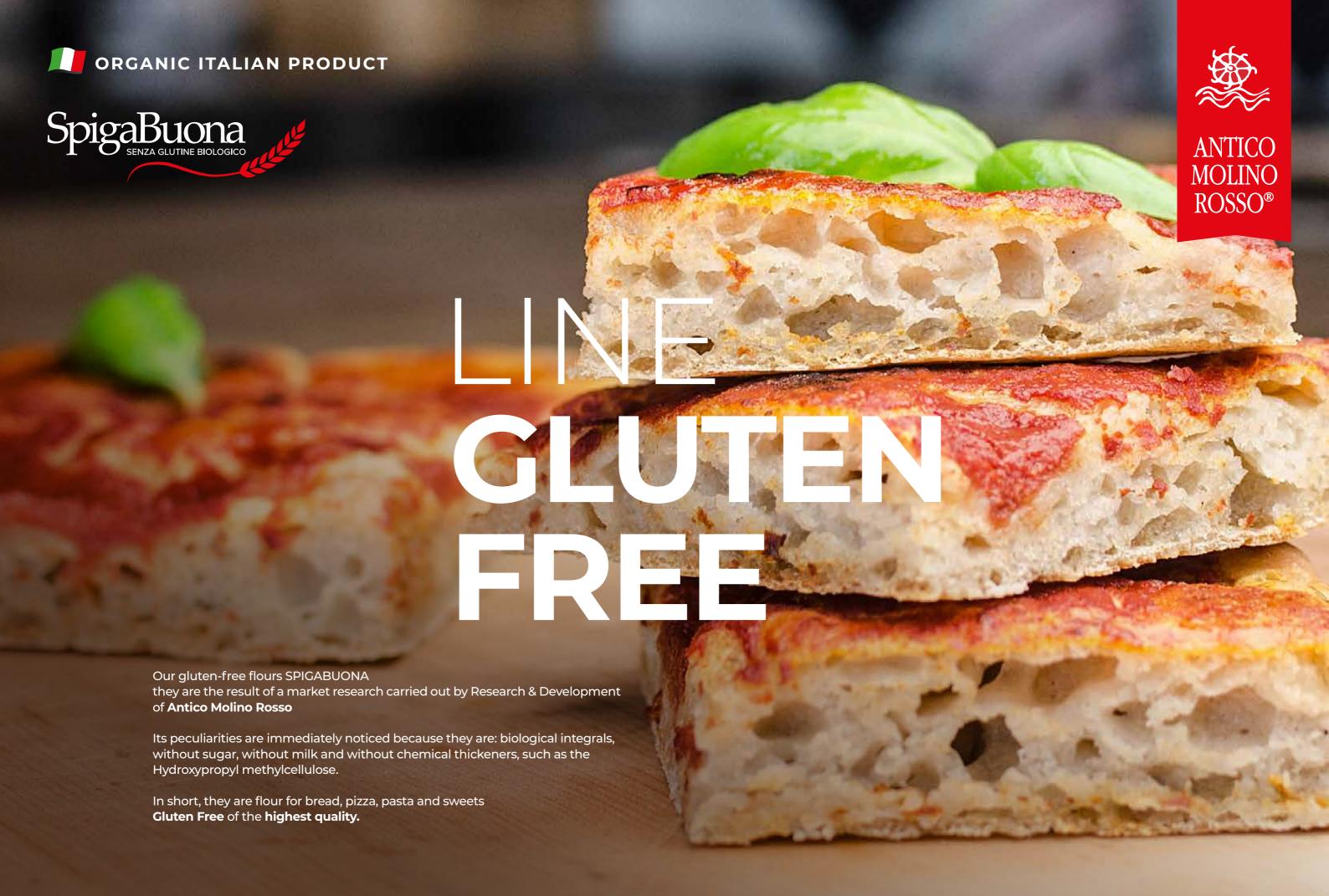
AVAILABLE FROM 5Kg or 25Kg

GOLDEN SEMOLA RE-MILLED DURUM WHEAT FLOUR FOR PASTA AND BREAD



Suitable for pasta, bread and indirect direct doughs. Hydration up to 70%





LINE GLUTEEN FREE OUR ORGANIC **MIXTURES**

ANTICO MOLINO ROSSO®

GLUTEN FREE

LINE GLUTEEN FREE OUR ORGANIC **MIXTURES**

WITH STONE GROUND FLOURS

ANTICO MOLINO ROSSO®

WITH STONE GROUND FLOURS



BREAD MIXORGANIC SEMI-WHOLEMEAL GLUTEN-FREE

from 500g, 2,5kg or 15kg



Hydration 80%

gluten-free

with no added sugar

lactose-free

without Hydroxypropyl Methylcellulose



PIZZA MIX ORGANIC SEMI-WHOLEMEAL GLUTEN-FREE

from 500g, 2,5kg or 15kg

Hydration 80%



gluten-free

with no added sugar

lactose-free

without Hydroxypropyl Methylcellulose





LINE GLUTEEN FREE OUR ORGANIC **MIXTURES**

WITH STONE GROUND FLOURS



GLUTEN FREE

LINE GLUTEEN FREE OUR ORGANIC **MIXTURES**

WITH STONE GROUND FLOURS





PASTRY MIXORGANIC SEMI-WHOLEMEAL GLUTEN-FREE

from 500g, 2,5kg or 15kg

the advise of ANTICO MOLINO ROSSO Hydration 80%

gluten-free

with no added sugar

lactose-free

without Hydroxypropyl Methylcellulose



PASTA MIX ORGANIC SEMI-WHOLEMEAL GLUTEN-FREE

from 500g, 2,5kg or 15kg



gluten-free

senza zuccheri aggiunti

lactose-free

without Hydroxypropyl Methylcellulose























Le nostre Certificazioni / Our Certifications



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