



High quality flour for professional use



ANTICO MOLINO ROSSO®

ONLY ORGANIC FLOURS

CATALOG
HO.RE.CA.
2024

 ORGANIC ITALIAN PRODUCT



A PASSION CALLED
**ORGANIC
FARMING**

ANTICO MOLINO ROSSO,

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.

Gaetano Mirandola



LINE AIDA PROFESSIONALS

ORGANIC SEMI-WHOLEMEAL STONE GROUND

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.

LINE AIDA ORGANIC SOFT WHEAT FLOUR

ORGANIC HIGH GLUTEN FLOUR STONE GROUND



ANTICO
MOLINO
ROSSO®



AIDA 3.3 HIGH GLUTEN FLOUR SOFT WHEAT FLOUR

The advise of
ANTICO
MOLINO
ROSSO

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

LINE AIDA ORGANIC SOFT WHEAT FLOUR

ORGANIC HIGH GLUTEN FLOUR STONE GROUND



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AIDA 2.5 HIGH GLUTEN FLOUR SOFT WHEAT FLOUR

The advise of
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ROSSO

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

AVAILABLE FROM 5Kg or 25Kg



LINE AIDA ORGANIC SOFT WHEAT FLOUR

ORGANIC HIGH GLUTEN FLOUR STONE GROUND



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LINE AIDA ORGANIC SOFT WHEAT FLOUR

ORGANIC HIGH GLUTEN FLOUR STONE GROUND



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AIDA 2.0 HIGH GLUTEN FLOUR SOFT WHEAT FLOUR

The advise of
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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

AVAILABLE FROM 5Kg or 25Kg



AIDA ANCIENT CEREALS RESTAURANT FLOUR WITHS LINSEED AND TOASTED BARLEY MALT

i consigli di
ANTICO
MOLINO
ROSSO

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





ANTICO
MOLINO
ROSSO®

NEW PRODUCT



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 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, brioche, 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



LINE AIDA



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ROSSO®



 **PRODOTTO ITALIANO BIOLOGICO**



**ANTICO
MOLINO
ROSSO®**

GIULIETTA 2

farina tipo 0 di grano tenero

da agricoltura biologica

IL NUOVO MODO DI FARE RICETTE

GRANO TENERO

ORGANIC TYPO 0 ITALIAN FLOURS

ANTICO MOLINO ROSSO



TYPE 0 LINE SOFT WHEAT FLOUR

TYPE 0 ORGANIC ITALIAN



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GIULIETTA 2.0 TYPE 0 SOFT WHEAT FLOUR

i consigli di

ANTICO
MOLINO
ROSSO

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

TYPE 0 LINE SOFT WHEAT FLOUR

TYPE 0 ORGANIC ITALIAN



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ROMEO 2.5 TYPE 0 SOFT WHEAT FLOUR

i consigli di

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ROSSO

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%.

AVAILABLE FROM 5Kg or 25Kg



TYPE 0 LINE SOFT WHEAT FLOUR

TYPE 0 ORGANIC ITALIAN



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

TYPE 0 LINE SOFT WHEAT FLOUR

TYPE 0 ORGANIC MANITOBA FLOUR



MANITOBA 4.0 TYPE 0 SOFT WHEAT MANITOBA FLOUR

i consigli di
ANTICO
MOLINO
ROSSO

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

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

AVAILABLE FROM 5Kg or 25Kg



 ORGANIC ITALIAN PRODUCT



ANTICO
MOLINO
ROSSO®

INNOVATION THE ART OF MAKING PIZZA LINE RED 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.

LAVORAZIONE ARTICIA

FARIN

INTEGRA

IL MOLINO BIODI

RED PASSION

ORGANIC PIZZA LINE RED PASSION 12.5KG

THE ART OF MAKING ITALIAN PIZZA



ANTICO
MOLINO
ROSSO®

RED PASSION

ORGANIC PIZZA LINE RED PASSION 12.5KG

THE ART OF MAKING ITALIAN PIZZA



ANTICO
MOLINO
ROSSO®



ITALIA ALL PURPOSE FLOUR

FLOUR FOR ROUND PIZZA RUSTICA WITH WHEAT GERM

The advise of
**ANTICO
MOLINO
ROSSO**

INGREDIENTS:
White wheat all purpose 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 PURPOSE FLOUR

FLOUR FOR ROUND PIZZA AND IN THE BAKING TIN

The advise of
**ANTICO
MOLINO
ROSSO**

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

AVAILABLE ONLY FROM 12.5KG



RED PASSION

ORGANIC PIZZA LINE RED PASSION 12.5KG

THE ART OF MAKING ITALIAN PIZZA



ANTICO
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ROSSO®

RED PASSION

ORGANIC PIZZA LINE RED PASSION 12.5KG

THE ART OF MAKING ITALIAN PIZZA



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MOLINO
ROSSO®

TOP ITALIAN FOOD 2022 / GAMBERO ROSSO



CAPRI HIGH GLUTEN FLOUR STONE GROUND FLOUR FOR PIZZA ALLA NAPOLETANA

The advise of

ANTICO
MOLINO
ROSSO

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

The advise of

ANTICO
MOLINO
ROSSO

INGREDIENTS:
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



RED PASSION

ORGANIC PIZZA LINE RED PASSION 12.5KG

THE ART OF MAKING ITALIAN PIZZA



ANTICO
MOLINO
ROSSO®



VERONA HIGH GLUTEN FLOUR

FLOUR FOR ROUND PIZZA AND IN BAKING TIN OF ANCIENT CEREALS

The advise of
ANTICO
MOLINO
ROSSO

INGREDIENTS:
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.

AVAILABLE ONLY FROM 12.5KG

RED PASSION

ORGANIC PIZZA LINE RED PASSION 12.5KG

THE ART OF MAKING ITALIAN PIZZA



ANTICO
MOLINO
ROSSO®

TOP ITALIAN FOOD 2022 / GAMBERO ROSSO



ANTICA ROMA HIGH GLUTEN FLOUR

FLOUR FOR PIZZA AT THE SHOVEL AND PINSA FROM ROM

The advise of
ANTICO
MOLINO
ROSSO

INGREDIENTS:
All purpose 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.

AVAILABLE ONLY FROM 12.5KG



RED PASSION

ORGANIC PIZZA LINE RED PASSION 12.5KG

THE ART OF MAKING ITALIAN PIZZA



ANTICO
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ROSSO®

RED PASSION

ORGANIC PIZZA LINE RED PASSION 12.5KG

THE ART OF MAKING ITALIAN PIZZA



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MOLINO
ROSSO®



LATINA ALL PURPOSE FLOUR FLOUR FOR PIZZA AT THE SHOVEL

The advise of
ANTICO
MOLINO
ROSSO

INGREDIENTS:
Italian all purpose 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

The advise of
ANTICO
MOLINO
ROSSO

INGREDIENTS:
Italian all purpose 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.

AVAILABLE ONLY FROM 12.5KG





 ORGANIC ITALIAN PRODUCT



ANTICO
MOLINO
ROSSO®

STRONG FLOUR FROM SOFT WHEAT

Among the organic flours of **Antico Molino Rosso**, there are two very important flours for the world of breadmaking.

The first is an organic all purpose flour for the production of panettone, pandoro and leavened products of Italian Author. The second is a Manitoba flour, suitable as an adjuvant for weak flours, or as an ingredient of Brioche and Croissant, Italian style.



KEEPERS OF THE EARTH'S INTEGRITY



ANTICO MOLINO ROSSO®

1935
MILLENOVECENTOTRENTACINQUE



NEW FLOURS FOR PASTRY

Professionals line



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, brioche, 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 & BRISÉ

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.

 **ORGANIC ITALIAN PRODUCT**
ANTICO MOLINO ROSSO & BIODIVERSITY



**ANTICO
MOLINO
ROSSO®**

INNOVATION LINE ANCIENT CEREALS

FROM ITALIAN ORGANIC AGRICULTURAL COMPANIES

Since Spring 2007, **Antico Molino Rosso** has available about 5 hectares of land around the company's historic headquarters, creating a real field for experimental use. Therefore, 3 to 8 varieties are cultivated each year on a rotation basis in the soil of ancient cereals, originally received by the Istituto Agricola Strampelli, which houses the bank of the most important germoplasm of cereals in Italy.

Antico Molino Rosso, through Research & Development, tests cereals and the polygonaceae in its laboratories, looking for the oldest multivarieties, to obtain wheat flour from ancient grains with extraordinary unique flavors and fragrances.

Strampelli Nazzeno was one of the most important experts in Genetics (1866-1942) who through the selection and intersection of cereal populations, he conducted research essential for improving yields per hectare.

Today **Antico Molino Rosso** has 8 Italian varieties of ancient cereals.

ANCIENT CEREALS LINE ORGANIC FROM ITALY



ANCIENT CEREALS LINE ORGANIC FROM ITALY



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

i consigli di
ANTICO
MOLINO
ROSSO

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

AVAILABLE FROM 5Kg or 12.5Kg



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

The advise of
ANTICO
MOLINO
ROSSO

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

AVAILABLE FROM 5Kg or 12.5Kg



ANCIENT CEREALS LINE ORGANIC FROM ITALY



ANCIENT CEREALS LINE ORGANIC FROM ITALY



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

i consigli di
**ANTICO
MOLINO
ROSSO**

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

i consigli di
**ANTICO
MOLINO
ROSSO**

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

AVAILABLE FROM 5Kg or 12.5Kg



 ORGANIC ITALIAN PRODUCT



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 ORGANIC ITALIAN PRODUCT



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LINE DURUM WHEAT GOLDEN

The Italian climate certainly favors the production of hard grains that are cultivated in the Italian hills, they are among the most wanted at the world.

Our **DORATA** flours represent Italian durum wheat with a golden color indicates very high quality.

GOLDEN

ORGANIC ITALIAN DURUM WHEAT LINE



ANTICO MOLINO ROSSO®

GOLDEN

ORGANIC ITALIAN DURUM WHEAT LINE



ANTICO MOLINO ROSSO®



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

The advise of
ANTICO MOLINO ROSSO

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

The advise of
ANTICO MOLINO ROSSO

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

AVAILABLE FROM 5Kg or 25Kg



 ORGANIC ITALIAN PRODUCT

SpigaBuona
SENZA GLUTINE BIOLOGICO



ANTICO
MOLINO
ROSSO®

LINE GLUTEN FREE

Our gluten-free flours SPIGABUONA they are the result of a market research carried out by Research & Development of **Antico Molino Rosso**

Its peculiarities are immediately noticed because they are: biological integrals, without sugar, without milk and without chemical thickeners, such as the Hydroxypropyl methylcellulose.

In short, they are flour for bread, pizza, pasta and sweets
Gluten Free of the **highest quality**.

GLUTEN FREE

LINE GLUTEEN FREE OUR ORGANIC MIXTURES

WITH STONE GROUND FLOURS



GLUTEN FREE

LINE GLUTEEN FREE OUR ORGANIC MIXTURES

WITH STONE GROUND FLOURS



BREAD MIX ORGANIC SEMI-WHOLEMEAL GLUTEN-FREE

from 500g, 2,5kg or 15kg
Hydration 80%

The advise of
**ANTICO
MOLINO
ROSSO**

- 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%

The advise of
**ANTICO
MOLINO
ROSSO**

- gluten-free
- with no added sugar
- lactose-free
- without Hydroxypropyl Methylcellulose



GLUTEN FREE

LINE GLUTEEN FREE OUR ORGANIC MIXTURES

WITH STONE GROUND FLOURS



ANTICO
MOLINO
ROSSO®



PASTRY MIX ORGANIC SEMI-WHOLEMEAL GLUTEN-FREE

from 500g, 2,5kg or 15kg

Hydration 80%

the advise of
ANTICO
MOLINO
ROSSO

gluten-free

with no added sugar

lactose-free

without Hydroxypropyl Methylcellulose



GLUTEN FREE

LINE GLUTEEN FREE OUR ORGANIC MIXTURES

WITH STONE GROUND FLOURS



ANTICO
MOLINO
ROSSO®



PASTA MIX ORGANIC SEMI-WHOLEMEAL GLUTEN-FREE

from 500g, 2,5kg or 15kg

Hydration 80%

the advise of
ANTICO
MOLINO
ROSSO

gluten-free

senza zuccheri aggiunti

lactose-free

without Hydroxypropyl Methylcellulose





ANTICO
MOLINO
ROSSO®

since

1935

STONE GROUND FLOURS FROM THREE GENERATIONS





ANTICO MOLINO ROSSO®

Le nostre Certificazioni / Our Certifications



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