



ANTICO  
MOLINO  
ROSSO®

19 35  
MILLENOVECENTOTRENTACINQUE



ANTICO MOLINO ROSSO®

Pizza is Italy®



CATALOGO ON LINE

LE NOSTRE CERTIFICAZIONI:



Antico Molino Rosso srl, via Bovolino 1, 37060 Buttapietra - Verona  
T. 045 6660506 / F. 045 6668000 / molinorosso@molinorosso.com / www.molinorosso.com

from organic farming  
www.molinorosso.com

Qualità  
BIU

# ORGANIC FLOURS FOR PIZZA GOURMET

Pizza is Italy®

# ORGANIC FLOUR FOR PROFESSIONAL PIZZA MAKERS



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



ANTICO  
MOLINO  
ROSSO

1935



# AIDA, STONE GROUND TYPE 1 FLOURS



Semi-wholemeal, stone-ground with the whole germ.

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

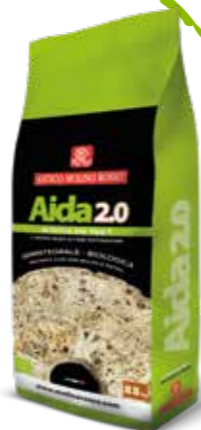


## AIDA FLOUR 2.6 TYPE 1 WITH SEEDS STONE GROUND FLOUR AIDA 2.0

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.



## AIDA FLOUR 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



## 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

# 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, 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



1935

MILLENOVECENTOTRENTACINQUE

NEW PRODUCT



**NEW**

# RED PASSION ORGANIC FLOURS

THE ART OF MAKING ITALIAN PIZZA



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

## RED PASSION ORGANIC FLOURS 12.5kg

THE ART OF MAKING ITALIAN PIZZA

The Red Passion Line represents the most famous and widespread food in the world: Pizza. It goes without saying that the color Red is the one that represents the Passion more than any other. The new Pizza Rosso Passione Line, according to the specific characteristics of the individual flours, evokes the various Italian cities. Available in the convenient 12.5 kg format, within the reach of women and men, it is the organic flour that combines tradition and locality as the main and most important ingredient of the real Italian pizza.

In 2009, the staff of Antico Molino Rosso, driven by the pizza lover Gaetano Mirandola, agreed to participate in the most important pizza event in Verona, lasting five evenings.

Antico Molino Rosso wins the prize for the best pizza, challenging eight of the most famous pizzerias in Verona.

Passion and uniqueness, together with perfection, can overcome any challenge.



### TYPE 0 ORGANIC FLOUR ITALIA

cod. 312501 / Format: 12.5 kg

Rustic Round Pizza Flour with Organic Wheat Germ. **INGREDIENTS:** Type 0 white soft wheat flour, re-milled durum wheat semolina and wheat germ. W 260/280 - P / L. 0.65 - hydration from 50% to 70% - Liev. from 18 hours to 48 hours



### TYPE 0 ORGANIC FLOUR VENEZIA

cod. 312502 / Format: 12.5 kg

Flour For Organic Round And Pan Pizza. **INGREDIENTS:** White Type 0 Soft Wheat Flour. W 200/220 - P / L. 0.60 - Hydration From 50% To 60% - Liev. From 8 Hours To 24 Hours



### TYPE 1 ORGANIC FLOUR CAPRI

cod. 312503 / Format: 12.5 kg

Stone ground flour for Neapolitan pizza. **INGREDIENTS:** Italy semi-whole wheat flour Type 1. W 250/260 - P / L. 0.60 - hydration from 60% to 70% - Liev. from 18 hours to 36 hours



### TYPE 0 ORGANIC FLOUR TORINO

cod. 312504 / Format: 12.5 kg

Flour for organic round, pan and neapolitan pizza. **INGREDIENTS:** White type 0 soft wheat flour. W 250/260 - P / L. 0.60 - hydration from 50% to 70% - Liev. from 18 hours to 36 hours

# RED PASSION ORGANIC FLOURS 12.5kg



THE ART OF MAKING ITALIAN PIZZA

The Red Passion Line represents the most famous and widespread food in the world: Pizza. It goes without saying that the color Red is the one that represents the Passion more than any other. The new Pizza Rosso Passione Line, according to the specific characteristics of the individual flours, evokes the various Italian cities. Available in the convenient 12.5 kg format, within the reach of women and men, it is the organic flour that combines tradition and locality as the main and most important ingredient of the real Italian pizza..

In 2009, the staff of Antico Molino Rosso, driven by the pizza lover Gaetano Mirandola, agreed to participate in the most important pizza event in Verona, lasting five evenings.

Antico Molino Rosso wins the prize for the best pizza, challenging eight of the most famous pizzerias in Verona.

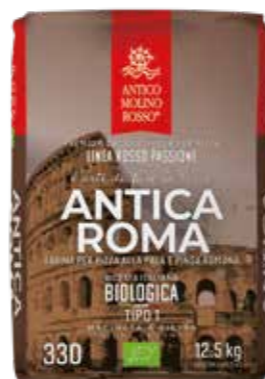
Passion and uniqueness, together with perfection, can overcome any challenge.



## TYPE 1 ORGANIC FLOUR VERONA

cod. 312505 / Format: 12.5 kg

Flour for Round and Pan Pizza with Ancient Organic Cereals **INGREDIENTS:** Type 0 soft wheat flour, stone-ground ancient Italian cereal flour, aurora variety. W 220/230 - P / L 0.60 - hydration from 50% to 65% - Liev. from 12 hours to 24 hours



## TYPE 1 ORGANIC FLOUR ANTICA ROMA

cod. 312506 / Format: 12.5 kg

Flour for Pizza alla Pala and Pinsa Romana **INGREDIENTS:** Manitoba type 0 soft wheat flour, Italian soft wheat flour of rice, barley, wholemeal, stone ground, micronized toasted soy flour. W 320/330 - P / L 0.65 - hydration from 60% to 85% - Liev. from 24 hours to 72 hours



## TYPE 0 ORGANIC FLOUR LATINA

cod. 312507 / Format: 12.5 kg

Flour for Pizza alla Pala **INGREDIENTS:** White type 0 soft wheat flour. W 320/330 - P / L 0.65 - hydration from 60% to 80% - Liev. from 24 hours to 60 hours



## TYPE 1 ORGANIC FLOUR SIENA

cod. 312508 / Format: 12.5 kg

Flour for round pizza in pan and spelled **INGREDIENTS:** Italy Type 0 white soft wheat flour, stone ground spelled flour. W 240/250 - P / L 0.60 - hydration from 60% to 70% - Liev. from 18 hours to 36 hours

ITALIAN ORGANIC PRODUCT

RossoPassione pizza



1935



1935



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

# ORGANIC FLOURS SOFT WHEAT 25KG



ALL THE QUALITY OF ORGANIC FLOUR FOR YOUR DOUGHS

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 EQUILIBRA FLOUR SEMIWHOLEMEAL TYPE 2

25 kg cod. 00225 / Available from 5 kg

Farina Semintegrale tipo 2 di Grano  
Tenero BIO Macinata a pietra. Origin 100%  
Italy. W 190/210 - P/L. 0,55 - idratazione  
60% - liev. impasto diretto 4 ore.



## ORGANIC FLOUR ITALY WITH WHEAT GERM AND DURUM WHEAT SEMOLINA

25 kg cod. 131025 / Available from 5 kg

Flour for pizza with BIO 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 | SEMI-WHOLEMEAL | STONE GROUND

# ORGANIC FLOURS

## SOFT WHEAT TYPE 0

ALL THE QUALITY OF ORGANIC FLOUR FOR DESSERTS



### ORGANIC FLOUR GIULIETTA 2.0

25 kg cod. 00425 / Available from 5 kg

Flour tipo 0 di Grano Tenero Organic  
Origin 100% Italy W 210/220 - P/L 0,55 -  
idratazione da 60% a 70%  
Adatta per pan di spagna, brisé e bigné.  
Ore di lievitazione: 8 - 24 ore.



### 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

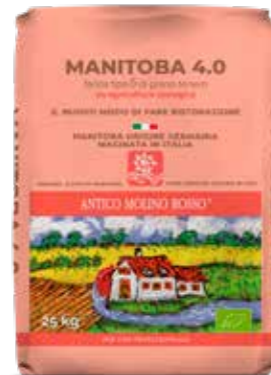
Organic Soft Wheat Flour Type 0  
Origin Italy And Germany W300/320 - P/L  
0,60. Hydration Between 65% And 85%  
Suitable For Biga Dough, Polish And  
Pre Dough, For Baguettes, Ciabatta And  
Rosetta Bread. Leavening 24-72h



### 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.

An example of Gourmet Pizza, by Antico Molino Rosso.

White pizza with mozzarella, confit cherry tomatoes,  
fresh baby spinach and Sardinian pecorino and sprouts.



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

# ORGANIC SEMOLINA OF DURUM WHEAT



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.



## SEMOLINA BIO 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 BIO 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.





Our spelled 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 SPELLED BIO FLOUR

25 kg cod. 02125 / Available from 5 kg

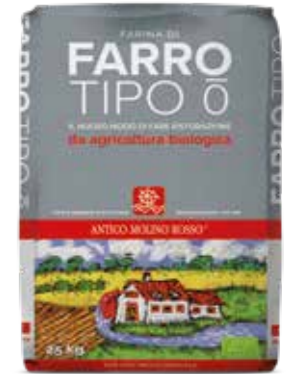
Organic Spelled Whole Spelled Flour  
Stone ground - Origin Italy or Hungary  
(Bio-Hungary certified farmers)  
Hydration from 60% to 65%  
Suitable for direct doughs.



## ORGANIC SPELLED FLOUR TYPE 2 SEMI- WHOLEMEAL

25 kg cod. 022025 / Available from 5 kg

Farina Semintegrale tipo 2 di Farro  
Spelta BIO Macinata a pietra - Origin Italy  
o Ungheria (Agricoltori certificati Bio-  
Hungary) Idratazione dal 60% al 65%  
Suitable for direct doughs.



## ORGANIC FLOUR SPELTA TYPE 0

25 kg cod. 02225 / Available from 5 kg

Organic spelled flour type 0  
Origin Italy or Hungary (Bio-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 BIO Khorasan Kamut® Wheat  
Semolina. Origin Montana (USA)  
Hydration 60%. Suitable for direct  
doughs.



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

# 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 STONEGROUND FLOUR BARLEY, OAT 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 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.

## ORGANIC GLUTEN FREE FLOUR CERTIFIED FLOUR AVAILABLE



## ORGANIC RICE FLOUR

25 kg cod. 05125 / Available from 5 kg

Organic rice flour  
100% Italy origin

**i** Also available in version  
**GLUTEN FREE SPIGABUONA CERTIFIED**

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.

ANTICO  
MOLINO  
ROSSO

19 35



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND

# ORGANIC MOTHER YEASTS 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

EU origin



## SPELT SOURDOUGH OF SPELLED POWDER WITH DRY YEAST

1 Kg cod. 251500 / Available from 25 kg

EU origin



## BARLEY MALT GIVE TASTE AND COLOR TO YOUR BREAD

500 g cod. 24150

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 yeasts are obtained through a fermentation of 50 days, before being dried and packaged. In this time frame, yeast enrich aromas and flavors, slowing the invasion of bacterial loads and thus keeping the final product fresh and soft for longer. Inside them 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 possibility to the yeast itself to activate in contact with flour and water.



ANTICO  
MOLINO  
ROSSO

19 35



ORGANIC | SEMI-WHOLEMEAL | STONE GROUND



1935  
MILLERIVOLTAPOSTERISIMO

# 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



