



# **ORGANIC FLOURS** FOR RETAILS Flour is Cooking ®





**ONLINE CATALOG** 

ANTICO MOLINO RO

Flour is Cooking ®



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### 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....







### 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"



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.

A LINE DE CORTA



**Organic line** 

# WELLBEING



ROCERY

**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



SpigaBuona senza glutine biologico

DISCOVER THE NEWS GLUTEN FREE ORGANIC AND WITHOUT CHEMICAL PRODUCTS

WATCH THE VIDEO-RECIPES!



🚺 ITALIAN PRODUCT

Jualità



#### ANTICO MOLINO ROSSO®



### ORGANIC MIX FOR BREAD MI WHOLEMEAL **GLUTEN FREE**

WITH STONE GROUND VIALONE NANO RICE FLOUR





WITH STONE GROUND VIALONE NANO RICE FLOUR



CHOOSE THE RIGHT SIZE FOR YOUR NEEDS







SG00920103

PACK SIZE **15Kg** 



SG00920115





#### CHOOSE THE RIGHT SIZE FOR YOUR NEEDS



### ORGANIC MIX FOR PIZZA SEMI WHOLEMEAL **GLUTEN FREE**

semi-wholemeal without added sugar lactose free vithout hydroxypropylmeth

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



SG00920215



### ORGANIC MIX FOR PASTRY MI WHOLEMEAL **GLUTEN FREE**

WITH STONE GROUND VIALONE NANO RICE FLOUR







#### 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









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.

1

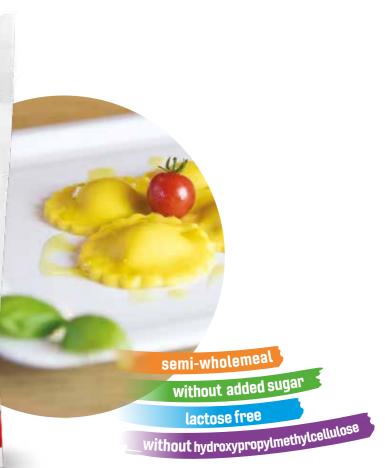
### CHOOSE THE RIGHT SIZE FOR YOUR NEEDS



13

### ORGANIC MIX FOR PASTA SEMI WHOLEMEAL **GLUTEN FREE**

#### WITH STONE GROUND VIALONE NANO RICE FLOUR



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



PACK SIZE **15Kg** 



SG00920415

# ORGANIC MIX FOR BREAD PIZZA AND SWEET GLUTE FREE STONE GROUND







### WATCH THE VIDEORECIPE!



#### CERTIFICATIONS



**COD. SG00910150** / PACK SIZE 500 g and 2.5 Kg

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



#### ANTICO MOLINO ROSSO

















INGREDIENTS: Organic italian roasted whole almonds flour 90%, INGREDIENTS: Whole wheat quinoa flour 90%, organic italian roasted whole hazelnuts flour 10%. COD. SG0025715 / PACK SIZE 150 G AND 2,5 KG

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

# ITALIAN ALMOND AND HAZELNUTS FLOUR



# 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







017247

ORGANIC WHOLEMEAL SOFT WHEAT FLOUR





Organic re-milled durum wheat flour 1 kg Format: Pieces per package:10 Cod.: 01201 Shelf Life



Product code: Shelf Life:



ORGANIC SEMI WHOLEME AL SOFT WHEAT FLOUR

**STONE GROUND** 



Organic stone ground semi-wholemeal soft wheat flour FORMAT: 1 kg Product code Shelf Life



FORMAT: 5 kg Product code: Shelf Life:





Organic stone ground wholemeal soft wheat flour FORMAT:

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



FORMAT: 5 kg Product code: Shelf Life

Pieces per package:1 00105 8 months



# ORGANIC REMILLED DURUM SEMOLINA



Pieces per package:10 00201 10 months



Pieces per package:1 00205 10 months



# ORGANIC MANITOBA SOFT WHEAT FLOUR





# ORGANIC TYPE O SOFT WHEAT FLOUR



#### Organic soft wheat flour type "O"



### ORGANIC | STONE GROUND | SEMI WHOLEMEAL













# ORGANIC SEMIWHOLEMEAL TYPE1 FLOUR

**ORGANIC TYPE 1 FLOUR** 



# AIDA 3.3 1KG FOR LARGE LEAVENED





# ORGANIC SPECIAL FLOURS FROM

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 stone ground semi-wholemeal

soft wheat flour type 1

Pieces per package:10

009001

10 months

NEW

FORMAT:

Shelf Life:

Product code-

1 kg





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

FORMAT: 1 kg Product code-Shelf Life:



#### ORGANIC FLOUR AIDA 2.0 FOR BREAD WITH DRIED SOURDOUGH **IYPE**

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 **IYPE** STONE GROUND

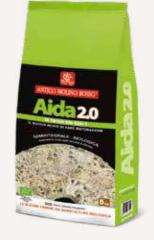


Organic stone ground semi-wholemeal soft wheat flour and dehydrated sourdough

**ΕΩΡΜΔΤ**· 1 kg Pieces per package:10 Product code: 009202 Shelf Life: 5 months

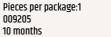


ORGANIC FLOUR AIDA 2.0 TYPE STONE GROUND



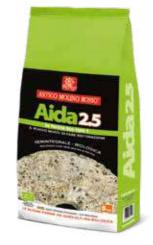
Organic stone ground semi-wholemeal soft wheat flour type 1











soft wheat flour type 1

FORMAT: 5 kg ge:1Product code: Shelf Life:



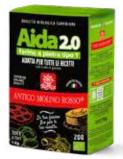
23



Pieces per package:10 009203 10 months



#### ORGANIC FLOUR AIDA 2.0 MULTI PURPOSE TYPE **STONE GROUND**



Organic stone ground soft wheat flour type "1"

FORMAT: 1 kg Product code: 009204 Shelf Life:

Pieces per package:10 10 months

Organic stone ground semi-wholemeal

Pieces per packa-0094205 10 months



#### ORGANIC FLOUR AIDA 3.3 TYPE **STONE GROUND**



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





# ORGANIC FLOURS MIX PIZZA MIX SWEETS MIX BREAD





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



### ORGANIC FLOUR BRFAD MIX SPECIAL MIX FOR BREAD

Organic wholemeal wheat Flour Type O, organic remilled durum wheat semolina, orga-nic barley malt and organic wheat germ.

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



# ORGANIC FLOUR SWFFT

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

1 kg Format: Cod.: 13850 Shelf Life



### ORGANIC PIZZA MIX WITH NIGH )||R[ IC PIZZA MIX WITH DRIED ORGANIC SOURDOUGH



Pieces per package: 10

10 months



### SPELT

We use Spelt (not tritticum 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 ITALIA PIZZA AND MULTICEREALS





organic Italy Wheat flour with wheat germ

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



#### ORGANIC SPELT FLOUR **STONE GROUND**



Organic stone ground wholemeal spelt flour FORMAT: Pieces per package:10 1 kg Product code: 02101 Shelf Life 8 months



02105 Shelf Life: 8 months





Organic stone-ground Multi-grain flour

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



5 kg **ΕΩΡΜΔΤ**· Pieces per case: 1 Product code: 13405 10 months



## ORGANIC SPELT WHITE FLOUR



Organic spelt white flour type "O" FORMAT: Pieces per package:10 1 kg Product code: 02201 Shelf Life 10 months



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



ORGANIC KHORASAN KAMUT® RE MILLED SEMOLINA



Organic re-milled Khorasan KAMUT® semolina

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



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

FORMAT:

Shelf Life



### SOY

RYE

OATS

BARLEY

We recommend to blend 10% soy

Rye is widely used in northern Euro-

pe and is rich in calcium, phosphorus and potassium. Rye flour is low in gluten and ideal for baking, espe-

cially when mixed with soft wheat

Oats are the cereal containing most protein and a rather high calorie

high content of minerals and B-group vitamins. Oat flour is best used mixed as 10% with soft wheat

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 digestibi-

lity, and an effective decalcifying

action thanks to the high balanced content of calcium and phospho-

rous. Naturally stone ground, bar-

ley flour maintains its properties

unchanged and contains wheat

germ oil.

content (400 cal per 100 grams),

flour.

flour.

flour with soft wheat flour.



Organic micronized toasted soy flour FORMAT: 500 g

Product code:

Shelf Life:

FORMAT: 5 Kg Product code: Shelf Life:



Organic stone ground oat flour

FORMAT: 500 g Product code: Shelf Life:

FORMAT: 5 Kg Product code: Shelf Life





Pieces per package:10 08150 6 months



Pieces per package:1 08105 6 months





Pieces per package:10 10150 12 months



Pieces per package:1 10105 8 months



#### ORGANIC WHOLEMEAL RYE FLOUR **STONE GROUND**



Organic stone ground wholemeal rye flour FORMAT: 500 g Pieces per package:10 Product code:

09152 12 months



FORMAT: 5 Kg Product code: Shelf Life:

Shelf Life:

Pieces per package:1 09105 8 months



ORGANIC WHOLEMEAL BARLEY FLOUR stone ground



#### Organic stone ground barley flour





# 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 8 months Shelf Life:



# ORGANIC GENTILROSSO FLOUR

**STONE GROUND** 



Organic Semi-wholemeal stone ground Gentil Rosso flour

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



FORMAT: 5 kg Product code: Shelf Life:

FORMAT:

Shelf Life:

Pieces per package:1 00206 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 Cappelli Durum Wheat wholemeal semolina

FORMAT: 5 kg Product code: Shelf Life:







Pieces per package:1 013205 8 months



# ORGANIC DURUM WHEAT REMILLED SEMOLINA CAPPELLI



Organic Cappelli Durum Wheat re-milled semolina

FORMAT: 5 kg Product code: Shelf Life:

Pieces per package:1 013228 6 months





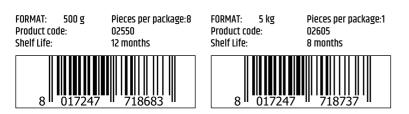
### ORGANIC NOBLE FLOURS OF OUR SUPPLY CHAIN

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.





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



#### ORGANIC EINKORN OUR **STONE GROUND**

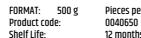
#### EINKORN HAERMANNI QUALITY

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.





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



FORMAT: Pieces per package:10 Product code: Shelf Life:

Pieces per package:1 00406 8 months





5 kg

#### 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.





## ORGANIC ATIIRALLY UTEN FREE ч OF ITALIAN ORIGIN





Organic corn flour



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



ORGANIC FIORETTO CONR FLOUR



Organic fioretto corn flour





Shelf Life:





ORGANIC

**Organic Instant Polenta** 

500 g FORMAT: Pieces per package:10 Product code-5604250 Shelf Life: 12 months







Organic specially ground wholemeal millet flour FORMAT: 500 g Pieces per package:10 Product code: SG07150 Shelf Life: 12 months



LUTEN ERFE

FORMAT: 500 g

FORMAT: 5 kg

Product code:

Shelf Life:

Product code:

Shelf Life:

DI RISO BIANCA

#### ORGANIC QUINOA FLOUR STONE GROUND



Organic stone ground wholemeal quinoa flour FORMAT: 250 g Pieces per package:10 Product code: SG141250 Shelf Life: 12 months



STONE GROUND



Organic chickpea flour

FORMAT: 400 g Product code: Shelf Life:



FORMAT: 5 kg Product code: Shelf Life:



# ORGANIC RICE FLOUR



Organic rice flour

Pieces per package:10 SG05150 12 months



Pieces per package:1 05105 10 months



### ORGANIC CHICKPEA FLOUR

Pieces per package:10 SG14001 12 months



Pieces per package:1 14005 12 months







922691 FORMAT: 5 kg Pieces per package:1 Product code: 12105 Shelf Life: 8 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.



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





Organic wholemeal hemp flour available in sizes 150 g | 1.5 kg | 10 kg COD. SG22021





Organic Whole Roasted Italian Almond Flour available in sizes 150 g | 1.5 kg | 10 kg COD. SGFT25725



**PRODUCT FEATURES:** 

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

#### **PRODUCT FEATURES:**

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

#### **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



**Organic Whole Roasted Italian Hazelnut Flour** 

available in sizes 150 g

COD. SGFT252025



#### **PRODUCT FEATURES:**

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

- RICH IN ANTIOXIDANTS

#### **PRODUCT FEATURES:**

- VITAMIN E, B9 - SOURCE OF MINERAL SALTS

> - REDUCE ABSORPTION **OF CHOLESTEROL**





Organic rye

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







Organic amaranth grains



#### ORGANIC OATS DECORTICATED



Organic hulled oats in grains

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







Organic hulled millet grains



#### ORGANIC OATS FLAKES



Organic oats flakes

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



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





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	giù	ee	
	SpigaB	luona	in fire
	-	- 600	2-0
	Qu	inoa ca bio	alu
		Ca DIC	
	Secto City	ne   Giuten Fre	<u>0</u>
		ATTECAN	hte
	500g	8	0
	AND N	enza	aw
			18
	git	ee:	-0

Organic quinoa grains

 Format:
 500 g
 Pieces per package: 10

 Product code:
 SG07001

 Shelf Life:
 18 moths

### ORGANIC CEREALS GRAINS

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.









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



Product code:

Shelf Life:

Pieces per package:1 21405 18 months

# ORGANIC MIX AIDA RYE AND WHEAT



Organic sunflower seeds, sesame seeds e Linseeds 150 g FORMAT: Pieces per package:15



219501 Product code: 18 months



# ORGANIC DARK LINSEED



#### Organic dark linseed (flax)

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



Product code: 21550 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 Product code: Shelf Life:



FORMAT: 250 g Product code: Shelf Life:



FORMAT: 5 kg Product code: Shelf Life:





Pieces per package:15 217150 18 months



Pieces per package:10 217025 18 months



Pieces per package:1 21705 18 months

## ORGANIC PUMPKIN SEEDS



#### Organic pumpkin seeds



FORMAT: 5 kg Product code: Shelf Life:

Pieces per package:1 21805 18 months





### 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 SOUR Dough with dried yeast

LIEVITO

MADRE RIO

PER PANE E PIZZA E DOLC



# ORGANIC DRIED SPELT SOUR DOUGH WITH DRIED YEAST



IFVITO

ORGANIC DRIED SOFT WHEAT SOURDOUGH WITH DRIED YEAST

**Organic Dried Wheat** Sourdough Powder. With dry yeast.

Pieces per package:20 FORMAT: 80 g Product code: 23180 6 months



Shelf Life:

Organic Dried Wheat Sourdough Powder. With dry yeast.

FORMAT: 200 g Product code: Shelf Life:

Pieces per package:10 23120 6 months



**Organic Dried Spelled** FORMAT: Sourdough Powder. Product code: With drv veast. Shelf Life:

Pieces per package:10 25180 6 months



60 g

41

### ORGANIC BARLEY MALT



FORMAT: 30 g Product code: Shelf Life:

Organic barley malt powder Pieces per package:10 FORMAT: 500 g Product code: 24030 12 months Shelf Life:

Pieces per package:1 24150 12 months







#### ORGANIC SICILIAN SHELLED 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 wellbeing: it contains essential ingredients (like omega 3 and omega 6), it is good for the liver, it helps hair regrowth band 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 SHELLED AND TOASTED ALMONDS SPIGABUONA



Organic Sicilian sweet almonds natural shelled FORMAT: 200 g Pieces per package:10 Cod.: SGT25725 Shelf Life: 12 months 8 017247 922639

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







# 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 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



204 10

### 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: Shelf Life:







# NEW ORGANIC PASTA OF BASTA OF GRANGNAND IGP from organic farming









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

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



### ANTICO MOLINO KOSSO

SLOWLY DRIED BRONZE DRAWN





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

FORMAT:500 gPieces per package:12Product code:371614





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



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.







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

FORMAT: 500 g Pieces per package: Product code:









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









# OUR ORGANIC PASTAS BRONZE DRAWED MADE WITH OUR FLOURS

### ORGANIC TORTIGLIONI OF SPELT

ORGANIC TORTIGLIONI RYE



TORTIGLIONI of Organic spelt from Organic Farming

Shelf Life (indicative value): 24 months





ORGANIC TORTIGLIONI OF CORN





from Organic Farming

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



TORTIGLIONI OF ORGANIC CORN from Organic Farming

Shelf Life (indicative value): 24 months

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





TORTIGLIONI of Organic rye from Organic Farming

Shelf Life (indicative value): 24 months

12







PAPPARDELLE OF ORGANIC CORN

Shelf Life (indicative value): 24 months

8





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.











MANDORDORO BIO Shelf Life (approximate value): 6 months

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



**ITALIAN PRODUCT** 



ORGANIC SEMIWHOLEMEAL PIEMONTESE BREADSTICKS WITH SESAME

NEW CANTUCCI FA

**ITALIAN PRODUCT** 

Format: 200 g Pieces per package: 39800 Cod.:



AVENADORO BIO Shelf Life (approximate value): 6 months

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



ITALIAN PRODUCT



**ITALIAN PRODUCT** 

ORGANIC SEMI-WHOLEMEAL PIEDMONTESE

**BREADSTICKS with SESAME** 

Shelf Life (indicative value): 5 months

AMRAS200

24

Format: 200 g

Pieces per package:

Cod.:

### ORGANIC ROMAN PINSA

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

Format: 270 g 10 Pieces per package: PINSA Cod.:



#### **ITALIAN PRODUCT**





# ORGANIC PUFF PASTRIES RED PASSION



Cantuccini of organic spelt Shelf Life (indicative value): 7 months



#### **ITALIAN PRODUCT**

Organic 'Rosso Passione' puffs Shelf Life (indicative value): 7 months





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ANTICO MOLINO ROSSO

LIDNE ARTIGIANALE A PIETO

FARINA

8

# ORGANIC FLOURS PREMIUM SELECTION

SELECTION

**RED TIN** 

FORMAT 500 G

ROS

9

ARINA BIOLOGICA DI

AUROR/

FARINA BIOLOGICA DI

ALICORNO

# THE ORGANIC GIFTS IDEAS OF ANTICO MOLINO ROSSO



PREMIUM PACKAGING BEST PRESERVE ORGANIC FLOURS

Product code: 85018V



DECO OCTAGON



Product code: 85035

Product Code: 85017







Product code: 82055