



MOLINO
S.PAOLO


MOLITORIA
SAN PAOLO

Storiche Farine Siciliane



THE GALLO FAMILY AND WHEAT MILLING A BOND THAT IS ROOTED IN TIME

For four generations we have been handing down the secrets of the art of grinding wheat, a craft nurtured by passion and tradition which, together with entrepreneurial skill, has transformed the small mill of the 1950s into an ever-expanding industrial group.

Our facilities process more than 400 tonnes of wheat daily. Quality is guaranteed to the highest degree by the use of selected grains, in terms of nutrition and food safety, by the presence of trained and qualified staff and by compliance with the strictest hygiene and quality standards. We are IFS, BRC, BIO and ISO certified. Specialised technicians also offer a consultancy service on the correct types of flour to use in the various production sectors, working alongside customers to resolve doubts and optimise recipes or working processes.



QUALITY CANNOT BE IMPROVISED

Reaching the fourth generation and being appreciated for the quality of our products means having worked for decades with the aim of always doing better! Over the years, we have invested economic and human resources to achieve such levels of excellence that we can proudly say we are a flagship in the production of durum wheat flour and flour “made in Sicily”. The high satisfaction of our customers is proof of this! Advanced food safety, reliability, a wide range of products on offer, strict compliance with regulations, and active collaboration with several departments at Catania University are just some of our strengths. Everything has been sealed for us by various voluntary quality certifications. In fact, a certified product is recognised as having added value, both for its intrinsic characteristics and for the scrupulous care with which it is produced: the consumer is thus better protected.

OUR CERTIFICATIONS:

UNI EN ISO 9001:2015



It is the best-known standard for process and product quality.

The Quality Management System (QMS) controls and optimises all aspects of production. It sets out the requirements for the management of an organisation that creates and retains new customers over time by understanding their needs, designing and supplying products with the certainty that they are not only safe, but also of high quality, because they are certified and subject to periodic controls.

UNI EN ISO 22005:2008



This voluntary certification aims to control the “Traceability system in the agri-food chain”.

In our mills, sophisticated computer systems record every batch of raw material while an advanced production flow tracking system allows us to trace back all the steps and the origin of the wheat used for a given batch.

ORGANIC CERTIFICATION



The purchase of a certified organic product guarantees the consumer that the food has been produced from raw materials grown organically and processed according to procedures that avoid contamination with conventional products.

This certification is obtained after an initial audit carried out by a body accredited by the MIPAF (Ministry of Agricultural Food and Forestry Policies) and is only maintained by undergoing periodic inspections by the certifying body. These inspections cover not only the raw material but also processing, packaging and labelling.

BRC – BRITISH RETAIL CONSORTIUM



Originating in the UK, this standard has gradually spread to all EU countries and is now recognised and validated globally.

Only those who have this certification have the necessary accreditation to export to all Anglo-Saxon countries. The certified company is able to demonstrate the effectiveness of its food safety management system at the various stages, which are assessed individually from the purchase of raw materials to processing and packaging.

IFS – INTERNATIONAL FOOD STANDARD



It is the standard developed by the German and French retail associations, and defines the food safety requirements to ensure that purchased food is absolutely free of substances that are harmful to consumers' health.

The particular aspect of this regulation is the food defence, i.e. the guarantee that the product is protected from deliberate or intentional contamination. In fact, the company protects physically or with restrictive procedures all areas of the plant, whether they are external raw material storage areas or internal production or packaging areas.

BREAD MAKING



REMILLED SEMOLINA FLOUR RED TYPE

COD: 3SR

Chemical/physical and rheological characteristics and sales format

Proteins:	11,5%	W Minimum:	180 j	Absorption:	56%
Max Ashes:	0,9%	Maturation:	medium	Packaging:	25kg

Middle-strength product, suitable for soft-dough products such as loaves, ciabattas and baguettes. It is ideal also for pizzas and crisp focaccias.

Thanks to a selected mix of hard grains, doughs are easily workable and suitable for medium lasting leavening. The bread is of a high quality, the soft part of the bread has a medium and regular porosity, and the crust is always golden.



REMILLED SEMOLINA EXTRA TYPE

COD: 3E

Chemical/physical and rheological characteristics and sales format

Proteins:	12%	W Minimum:	200 j	Absorption:	58%
Max Ashes:	0,9%	Maturation:	medium - long	Packaging:	25kg

Obtained from a selection of hard protein wheats which grant good tolerance to leavening and long-lasting processing. It is suitable for the realization of good quality bread; it can also be used with wood oven and natural yeast.

Bread types that can be obtained are: ciabattas, loaves, baguettes, and also hard-dough bread with 50% hydration.



REMILLED SEMOLINA TOP TYPE

COD: 3T

Chemical/physical and rheological characteristics and sales format

Proteins:	12,5%	W Minimum:	220 j	Absorption:	60%
Max Ashes:	0,9%	Maturation:	long	Packaging:	25kg

It is an high strength wheat durum wheat flour, obtained from hard wheat with high protein content, which is giving it excellent absorption properties and tolerance to long lasting leavening. The final product develops quite well and stands out for the gold of the crust and the intense yellow of the soft inside. Mostly suited for wood-oven and natural yeast bread-making, and for the production of ciabattas, loaves and baguettes.

The Top represents our best re-milled flour for soft dough bread.



REMILLED SEMOLINA L TYPE

COD: 3L

Chemical/physical and rheological characteristics and sales format

Proteins:	11,5%	W Minimum:	140 j	Absorption:	50%
Max Ashes:	0,9%	Maturation:	medium	Packaging:	25kg

Obtained from processing hard wheats that are giving to the product good extensibility and moldability, which are essential features for low hydration (45/50%) manual handling. It's perfect for production of traditionally Sicilian "hard dough" bread, such as: "Scollo", "Mezzaluna", "Cuddura", "Panuzzu" and "Rugnuni".



REMILLED SEMOLINA LL TYPE

COD: 3LL

Chemical/physical and rheological characteristics and sales format

Proteins:	11,5%	W Minimum:	60 j	Absorption:	40%
Max Ashes:	0,9%	Maturation:	medium	Packaging:	25kg

Obtained from specific grains that confer to the product very low strength and extreme moldability; essential characteristics for manual handling requiring low hydration rates (equal or lower than 40%).

This Remilled Semolina flour is then suited for "hard dough" bread.



REMILLED SEMOLINA LS TYPE

COD: 3LS

Chemical/physical and rheological characteristics and sales format

Proteins:	11,5%	W Minimum:	80 j	Absorption:	45%
Max Ashes:	0,9%	Maturation:	short	Packaging:	25kg

Remilled Semolina Type LS is suitable for low-hydration dough (equal to or less than 45%), which can be processed by machine or by hand, requiring little force and easy shaping. Thanks to the delicate milling process employed and the blend of grains used, it is particularly suitable for making "hard dough" bread, pizzas and diner foods.



REMILLED SEMOLINA NOSTRO GRANO

COD: 3NG

Chemical/physical and rheological characteristics and sales format

Proteins:	12,5%	W Minimum:	240 j	Absorption:	59%
Max Ashes:	0,88%	Maturation:	-	Packaging:	25kg

Produced from grains grown exclusively in Sicily, it is recommended for direct and indirect dough, long leavening, leavening retarding and all types of bread with high hydration. Particularly suitable for fermentation with yeast dough.



FLOUR 00 GREEN TYPE

COD: 4V

Chemical/physical and rheological characteristics and sales format

Proteins:	10,5%	W Minimum:	170 j	Absorption:	55%
Max Ashes:	0,55%	Maturation:	short	Packaging:	25kg

00 Flour Green Type is an extract product, which is studied to grant ease of use where mechanical processing requires extensibility and malleability, so allowing production of homogeneous and constant-thickness products. It is indicated for production of biscuits, breadsticks, snacks, waffles, Sicilian cannoli.



FLOUR 00 RED TYPE

COD: 4R

Chemical/physical and rheological characteristics and sales format

Proteins:	10,5%	W Minimum:	220 j	Absorption:	56%
Max Ashes:	0,55%	Maturation:	short	Packaging:	25kg

Thanks to its balanced alveographic properties, Farina 00 Tipo Rossa is an all-round flour. Being made of a mix of selected wheats, it has the right value in terms of gluten stability and consistency. This kind of flour is ideal for all kind of basic break-making processes. It's good for direct mixes, short leavening and many other uses.



FLOUR 00 MISTER SPRINT TYPE

COD: 4SPR

Chemical/physical and rheological characteristics and sales format

Proteins:	10,5%	W Minimum:	240 j	Absorption:	56%
Max Ashes:	0,55%	Maturation:	short	Packaging:	25kg

This flour, that can be used by only adding water, yeast and salt, comes out after a long enhancement process. Thanks to a longer aging, natural enzymes are allowed to carry on their action. This particular natural process, also thanks to the right proportion of carbohydrates and essential proteins, allows direct mixes without further additions. Hence it is ideal for the production of "mafalda" type bread.



FLOUR 0 BLU TYPE

COD: 4B

Chemical/physical and rheological characteristics and sales format

Proteins:	11,5%	W Minimum:	260 j	Absorption:	57%
Max Ashes:	0,65%	Maturation:	medium	Packaging:	25kg

Flour 0 Blue Type is high in protein, which further enhances the absorption of water. It is used as a complement to basic flours and for the production of special breads such as baguettes and ciabatta, and is also valued for the production of diner foods.



FLOUR 0 BROWN TYPE

COD: 4M

Chemical/physical and rheological characteristics and sales format

Proteins:	11,5%	W Minimum:	280 j	Absorption:	57%
Max Ashes:	0,65%	Maturation:	medium	Packaging:	25kg

It is a strong kind of flour, but at the same time it is extensible and easy to knead. It can be used as a support for base flours, for the production of special bread and mainly within processes with stop-leavening cell. This flour is indicated for production of pan-brioche and soft bread.



FLOUR 0 MANITOBA TYPE

COD: 4MAN

Chemical/physical and rheological characteristics and sales format

Proteins:	15%	W Minimum:	400 j	Absorption:	61%
Max Ashes:	0,65%	Maturation:	extra long	Packaging:	25kg

Obtained from soft wheat varieties high in protein through a non-intensive process that leaves some of the mineral substances and fibres present in the grain in the finished product. This milling technique minimises the damage to the starch particles and gives a higher final grain size, which enhances the holding of liquids and delays fermentation activity. The flour thus obtained is suitable for very long maturing processes, for the biga, or for use as a complement to other flours.



FLOUR 1 FUCHSIA TYPE

COD: 4FX

Chemical/physical and rheological characteristics and sales format

Proteins:	13%	W Minimum:	220 j	Absorption:	56%
Max Ashes:	0,85%	Maturation:	short	Packaging:	25kg

Our Flour Fuchsia Type 1 is an extract flour with a higher content of natural nutrients, vitamins and mineral salts. Although it has a higher percentage of fibers than cereal, it keeps fairly good endurance. It's a perfect compromise for a more natural bread-making but without giving up the pleasant taste of white flour. Good for short leavening.



FLOUR TYPE 2

COD: 4T2

Chemical/physical and rheological characteristics and sales format

Proteins:	13%	W Minimum:	200 j	Absorption:	56%
Max Ashes:	0,95%	Maturation:	short	Packaging:	25kg

The Flour Type 2 is a balanced extract flour with fairly good endurance properties. Compared to "0" and "00" types, it has a higher content of fibers, mineral salts and vitamins, hence excellent nutritional and mechanical properties compared to whole type. It is indicated for bread, pizza, cookies and all other products with short maturation. This flour gives to the final product a pleasant taste other than a superior nutritional value and digestibility.

PASTRY



FLOUR 00 GREEN TYPE

COD: 4V

Chemical/physical and rheological characteristics and sales format

Proteins:	10,5%	W Minimum:	170 j	Absorption:	55%
Max Ashes:	0,55%	Maturation:	short	Packaging:	25kg

Flour 00 Green Type is an extract product, which is studied to grant ease of use where mechanical processing requires extensibility and malleability, so allowing production of homogeneous and constant-thickness products. It is indicated for production of biscuits, breadsticks, snacks, waffles, Sicilian cannoli.



FLOUR O MANITOBA TYPE

COD: 4MAN

Chemical/physical and rheological characteristics and sales format

Proteins:	15%	W Minimum:	400 j	Absorption:	61%
Max Ashes:	0,65%	Maturation:	extra long	Packaging:	25kg

Obtained from soft wheat varieties high in protein through a non-intensive process that leaves some of the mineral substances and fibres present in the grain in the finished product. This milling technique minimises the damage to the starch particles and gives a higher final grain size, which enhances the holding of liquids and delays fermentation activity. The flour thus obtained is suitable for very long maturing processes, for the biga, or for use as a complement to other flours.



OUR FLOUR TYPE 0 PASTRY

COD: 4SMP

Chemical/physical and rheological characteristics and sales format

Proteins:	13,5%	W Minimum:	330 j	Absorption:	59%
Max Ashes:	0,65%	Maturation:	long	Packaging:	25kg

Our Flour Type 0 Pastry has a protein content that makes it ideal for recipes rich in fat and sugar ingredients. Suitable for all artisan productions in pastry or rotisserie, even with medium and long maturation or with the use of a leavening room.



WHEAT FLOUR TYPE 0 MANITOBA EXTRA

COD: 5ME

Chemical/physical and rheological characteristics and sales format

Proteins:	16,5%	W Minimum:	500 j	Absorption:	63%
Max Ashes:	0,65%	Maturation:	extra long	Packaging:	20kg

Flour having an extremely high protein value, in pastry making it is suitable for all indirect doughs and with very long maturing times where a particularly resistant and elastic gluten link is required, such as in large leavened products like babas, excellent as a complement to weaker flours.

pizzasicily AND *Semele*

TWO BRANDS, ONE GREAT QUALITY

Pizzasicily® gathers a selection of flours from the finest wheat dedicated to the most demanding pizza makers. Over the last few years, the brand has supported an evolution in processing, which is increasingly directed towards long maturation, and today offers a complete line for every demand.

The Semele® brand was born in the mid-1990s to market technological aids of our exclusive production, used by both artisan bakers and food industries. In recent years, this line has been enriched with semi-finished products for the production of special multigrain breads or specific products to complete the offer to the world of pizzerias.



PIZZERIA

pizzasicily
Semèles



PIZZASICILY TAORMINA



COD: 4PZT

Chemical/physical and rheological characteristics and sales format

Proteins:	13%	W Minimum:	330 j	Absorption:	59%
Max Ashes:	-	Maturation:	long	Packaging:	25kg

Our Pizzasicily Taormina is produced from a mix of wheats from both European Union and North America, with a high protein content, which is a fundamental feature for production of middle/long leavening pizza. It is a balanced kind of flour, and although being a "strong" one, makes kneading of blocks simple.

PIZZASICILY SIRACUSA



COD: 4PZS

Chemical/physical and rheological characteristics and sales format

Proteins:	13%	W Minimum:	270 j	Absorption:	59%
Max Ashes:	-	Maturation:	medium	Packaging:	25kg

For this product we carefully select soft and hard Sicilian wheat which, milled together according to a unique recipe, give life to this first ingredient, specific for the production of traditional Sicilian crispy, golden and above all digestible pizzas. Pizzasicily Siracusa is a high quality product that stands out for its workability and dough extensibility. Easy to use, it is suitable for short and medium maturing.

PIZZASICILY IBLA



COD: 4PZI

Chemical/physical and rheological characteristics and sales format

Proteins:	11,5%	W Minimum:	250 j	Absorption:	57%
Max Ashes:	0,65%	Maturation:	short	Packaging:	25kg

Pizzasicily Ibla is our Flour Type 0 specific for pizzas with short and medium maturation or for all diner foods. Obtained from the selection of national and European grains, it allows to obtain light and fragrant pizzas.

PIZZASICILY MARSALA



COD: 4PZM

Chemical/physical and rheological characteristics and sales format

Proteins:	13,5%	W Minimum:	340 J	Absorption:	70%
Max Ashes:	0,65%	Maturation:	long	Packaging:	25kg

Our Pizzasicily Marsala is indicated for paddle pizza, absorbs around 80% during the kneading phase, and allows to obtain an extremely light, fragrant and digestible focaccia bread.

With two kinds of processing:

- with refresh
- direct, by using EASY enzymatic complex.

PIZZASICILY NOTO



COD: 4PZN

Chemical/physical and rheological characteristics and sales format

Proteins:	12,5%	W Minimum:	280 j	Absorption:	59%
Max Ashes:	0,65%	Maturation:	medium	Packaging:	25kg

Flour obtained from a mixture of the best EU and non-EU grains with a high protein content.

Particularly suitable for take-away pizzas.

Digestible and crunchy, it is ideal for medium maturing.

MIX SOY PIZZA

COD: 5MSP

Chemical/physical and rheological characteristics and sales format

Fino al 20% on flour

Packaging:

12,5Kg

Mix Soia Pizza is a professional mix for soy pizza. Rich of proteins of plant origin, it its all uses and is highly requested from vegetarian cuisine lovers.



MIX PIZZA FIBRA

COD: 5INT

Chemical/physical and rheological characteristics and sales format

Dal 3 al 5% on flour.

Packaging:

12,5Kg

Our Mix Pizza Fibra added to flour moves up the maturation; it fits production of all kinds of baked goods thanks to the particular vitamins and hard wheat grains that are contained, and the final product has a sweet and pleasant flavor. Bright colored.



PIÙ CEREALI

COD: 5PCERE

Chemical/physical and rheological characteristics and sales format

100% for bread,
10 to 20% for pizza.

Packaging:

12,5Kg

Our Semi-finished product Più Cereali is a complete cereal mix, 100% suitable mixed for pizza production. The presence of wholegrain cereals, flakes and whole seeds makes this mix a concentrate of well-being, enriching the dough with unmistakable aromas and scents.



MIX EASY

COD: 5EASY

Chemical/physical and rheological characteristics and sales format

Fino all'1% on flour.

Packaging:

12,5Kg

Mix Easy, added to flour, moves up the maturation, makes easier the extension of the dough blocks and gives typical base-yeast taste. It does not eliminate the need of brewer's yeast but reduces the minimum required quantity.



WHOLEMEAL PIZZA SPRINKLING MIX

COD: 5SP

Chemical/physical and rheological characteristics and sales format

Utilizzare con uno strato maggiore di prodotto sul
banco rispetto all'abitudine.

Packaging:

12,5Kg

The Wholemeal Pizza Sprinkling Mix is specific for the sprinkling before the preparation of the dough, the durum wheat flour contained avoids the dough from sticking to the work bench, the specific use of wholemeal products, in addition to the particular aroma, adds a pleasant rustic effect to the edge.



PASTA MAKING



DURUM WHEAT SEMOLINA FOR FRESH PASTA

COD: 2SLA

Chemical/physical and rheological characteristics and sales format

Proteins:	11,5%	Color:	b 26-28	Packaging:	25kg
Max Ashes:	0,75%	Absorption:	14%		

Quality durum wheat flour presenting high granulometry profile.

Thanks to the low ash content the golden colour, the product is extremely suitable for the production of fresh and standard products.



DURUM WHEAT SEMOLINA SP-SPECIAL TYPE

COD: 2IND

Chemical/physical and rheological characteristics and sales format

Proteins:	12%	Color:	b 26-28	Packaging:	25kg
Max Ashes:	0,75%	Absorption:	14%		

Semolina obtained from the processing of protein-rich durum wheat through a specific production diagram. The high protein content, golden colour and absence of specks make this product particularly suitable for the production of all fresh and dry pasta standard and special shapes. The resulting product retains its quality characteristics for days.



DURUM WHEAT SEMOLINA 100% ITALIAN

COD: 2GI

Chemical/physical and rheological characteristics and sales format

Proteins:	12,0%	Color:	b 26	Packaging:	25kg
Max Ashes:	0,75%	Absorption:	14%		

Durum wheat flour produced from the best Italian durum wheat. The low ash content allows a smooth manufacture of fresh and dry pasta production.

High granulometry profile, vigorous yellow colour and the absence of black points will guarantee outstanding quality pasta.

WHOLEMEALS



INTEGRA WHOLEMEAL DURUM WHEAT SEMOLINA

COD: 2INT

Chemical/physical and rheological characteristics and sales format

Proteins:	12%	W Minimum:	-	Absorption:	60%
Max Ashes:	1,8%	Maturation:	medium	Packaging:	25kg

Born out of the need of many consumers to look for healthy and natural products for diets rich in vitamins and natural fibres, Integra Wholemeal Durum Wheat Semolina is suitable for the main professional uses and can be employed in the preparation of wholemeal bread, pizzas, biscuits and focaccia.



WHOLEMEAL FLOUR

COD: 4I

Chemical/physical and rheological characteristics and sales format

Proteins:	12,5%	W Minimum:	-	Absorption:	62%
Max Ashes:	1,7%	Maturation:	short	Packaging:	25kg

Flour Integral Type maintains all original wheat characteristics. It has a rich content of all the nutrients which are naturally in cereals, like vitamins and mineral salts, and also a higher content of fibers, perfect ingredients for a correct, healthy and balanced nutrition. Our whole flour is specifically produced with raw materials selected to give it more strength, so that the final product can be particularly soft and porous despite the presence of bran leaves.



WHOLEMEAL FLOUR MEDIO BORDEAUX

COD: 4IM

Chemical/physical and rheological characteristics and sales format

Proteins:	12,5%	W Minimum:	-	Absorption:	62%
Max Ashes:	1,7%	Maturation:	short	Packaging:	25kg

The Wholemeal Medium Leaf Flour retains all the original characteristics of the grain. It is rich in all the nutrients present in the cereal, such as vitamins, mineral salts and fibre, which make it perfect for a correct, healthy and balanced diet. Specifically produced with selected raw material to give it more "strength" so as to make the final product particularly soft and with small alveolations despite the presence of bran leaves that are slightly larger than the standard type.



WHOLEMEAL FLOUR TYPE BROADLEAF

COD: 4IFL

Chemical/physical and rheological characteristics and sales format

Proteins:	12,5%	W Minimum:	-	Absorption:	62%
Max Ashes:	1,7%	Maturation:	short	Packaging:	25kg

The Wholemeal Flour Type Broadleaf maintains intact all the original characteristics of the grain. It is rich in all the nutrients present in the cereal, such as vitamins, mineral salts and fibre, which combine perfectly with a correct, healthy and balanced diet.

Specifically produced with raw material chosen to give it more "strength" so that the final product is particularly soft and with small alveolations despite the presence of large bran leaves.

FOR THE ENVIROMENT



For several years now, our companies have been following an **environmentally friendly path** with the primary objective of making products with as little impact on the ecosystem as possible. This is a strong and constant commitment and we want to share it with our customers.

To limit the use of plastic, we have developed **innovative plastic-free packaging** with our packaging suppliers. We can proudly say that we were the first in Italy to use this system on our packaging lines, which were already equipped with special gluing machines that only use vegetable raw materials, **reducing the use of plastic by more than 50%**.



We have made a strong and decisive commitment to **cut energy consumption**, first by implementing internal procedures to **reduce waste**, and then by adopting innovative technologies at national level. Subsequently, with the energy requalification, we obtained not only the prestigious white certificates, but also the possibility of joining the "CO2 Off" project, contributing to the WWF objectives for the **reduction of CO2 emissions**.

Four photovoltaic systems, with high-efficiency panels reaching a total power of 1000Kw, ensure that **a large part** of the energy used is produced from renewable sources.



ORGANIC FLOUR



ORGANIC FLOUR 0 TYPE

COD 25kg: 4BIO
COD 1kg: 4BIO1

Chemical/physical and rheological characteristics and sales format

Proteins:	11%	W Minimum:	200 j	Absorption:	55%
Max Ashes:	0,65%	Maturation:	short	Packaging:	1kg e 25kg

Produced exclusively with organic wheat grown in Sicily, recommended for all bakery and pastry products.

ALL THE GENUINITY OF THE SICILIAN HEART

Molitoria San Paolo Organic Flour, made from pure Sicilian wheat, is intended for those who want genuine, top-quality products with an eye to the sustainable development of the territory.

Our flour comes from an agriculture that exploits the natural fertility of the fields and avoids synthetic products, fertilisers and manure. It preserves the vitamins, mineral salts, fibre, noble proteins and enzymes of the cereal, making it easier to digest and more nutritious.

It is ideal for making bread, breadsticks, focaccia, pizzas and is excellent for all types of pastries, perfect for kneading by hand or with dedicated machines. The choices we make today can create a solid foundation for the future of generations to come. The small daily gestures that help preserve the ecosystem and our organic philosophy can create a better future for the adults of tomorrow.

SEMI-FINISHED PRODUCTS

RUSTICU

COD: 5RUS

Sales format

Packaging: 12,5kg

Rusticu semi-finished products are a complete mix of rye and spelt flour, enriched with soya grains, oat flakes, sunflower and linseed, and characteristic extruded maize flour balls.

SPELT MIX

COD: 5FAR

Sales format

Packaging: 12,5kg

Semi-finished Spelt Mix is a complete mix of spelt flour, oat flakes and sunflower seeds for the production of bread rich in fibre and cereal seeds.

RYE MIX

COD: 5SEG

Sales format

Packaging: 12,5kg

Semi-finished Rye Mix is a complete rye-based mix for bread production, rich in fibre.

GIRASOLINO

COD: 5GIR

Sales format

Packaging: 12,5kg

Semi-finished Girasolino is a 100% complete mix for bread rich in sunflower seeds, linseed and fiber.

PIÙ CEREALI

COD: 5PCERE

Sales format

Packaging: 12,5kg

Our Semi-finished product Più Cereali is a complete cereal mix, 100% suitable for bread production or mixed for pizza production.

The presence of wholegrain cereals, flakes and whole seeds makes this mix a concentrate of well-being, enriching the dough with unmistakable aromas and scents.

MISS ARABIA

COD: 5MIS

Sales format

Packaging: 12,5kg

The semi-finished Miss Arabia is a 100% complete mix for the production of arabic bread with oats.

LADY SOIA

COD: 5LSOI

Sales format

Packaging: 12,5kg

The semi-finished Lady Soia is a 50% mix for the production of bread with soya flour and grains.

FIBRAN

COD: 5FIB

Sales format

Packaging: 12,5kg

Semi-finished Fibran is a bran and wheat flour-based product for the production of bread with a very high protein and fibre content, suitable for specific diets.

IMPROVERS



RILASSANTE

COD: 5RIL

Maximum dose and sales format

Up to 0.5% on flour,
to be mixed before the other doughs.

Packaging: 20kg

The Rilassante Semi-finished product, a technological aid in powder form that improves laminability and extensibility.



COLOR PIÙ

COD: 5CPIU

Maximum dose and sales format

Up to 1% on flour.

Packaging: 20kg

Semi-finished Color Più with a technological powder coadjuvant, indicated to improve the color of the crust giving the final product a perfect browning.



TOP ONE

COD: 5TOP

Maximum dose and sales format

Up to 1% on flour.

Packaging: 20kg

The Top One is an enzyme-based improver for all kinds of direct pastry: it makes leavening shorter, improves stability and endurance of flour, and, thanks to its malt, gives perfect gilt to the final product. Top One is made with all-natural derivatives that do not need further labelling.



ENERGY

COD: 5ENE

Maximum dose and sales format

Up to 1% on flour.

Packaging: 20kg

Energy is an improver, recommended for all doughs with presence of fats and/or with use of stop-leavening cells. Energy is especially suitable for indirect kneading, improves stability and endurance and gives characteristic gilt and softness; it doesn't require any further labelling.



HELP

COD: 5HELP

Maximum dose and sales format

Up to 1% on flour.

Packaging: 20kg

The Semi-finished Help is a recommended improver for all doughs with the presence of fats and/or with the use of stop-proofing cell. Help is particularly suitable for indirect doughs, increases stability and tightness and gives particular gilding and softness.



ANTIFILO

COD: 5ANT

Maximum dose and sales format

Up to 0.5% on flour for pre-packed bread.
Up to 1% for all other uses.

Packaging: 20kg

The semi finished Antifilo eliminates development of stringy bread, it is anti-mildew, and it does not interfere with normal processing nor alters final product's taste. It can be directly mixed with flour within the pasta maker, and it is suitable for prepackaged bread, semi-baked bread, sliced bread, rye bread, pan carrè, rolls buns and pizza.



FREDDO

COD: 5FRE

Maximum dose and sales format

Up to 2% on flour.

Packaging: 20kg

Semi-finished Freddo produced with enzymatic base, fermentation adjuvant. It increases the stability of the dough, improves the volume and the color, giving a pleasant browning to the finished product. Suitable for refrigerated and frozen products, the right enzymatic activity helps the yeast to resume its optimal functions after defrosting.



LONG LIFE

COD: 5LONG

Maximum dose and sales format

Up to 3% on flour.
Mix "Long Life" with the flour before adding the other ingredients.

Packaging: 20kg

Long Life is an enzymatic complex, which, mixed with flour, increases time before bread gets stale (and extends the shelf-life), allowing to preserve the softness of the final product. Suitable for both soft and durum wheat flour doughs.



SOURDOUGH

COD: 5PA

Maximum dose and sales format

Up to 5% on flour.

Packaging: 12,5Kg

Sourdough is usable with all kinds of bread, it replaces the biga and the carry-over doughs. It grants the right acidity and gives the traditional taste of yeast dough.

DOMESTIC USE



FLOUR 00 TYPE

COD: 4R1

Chemical/physical and rheological characteristics and sales format

Proteins:	10,5%	W Minimum:	220 j	Absorption:	56%
Max Ashes:	0,65%	Maturation:	short	Packaging:	1kg

Our Flour 00 Type is obtained from a mix of the best soft wheats. It is extremely versatile, and ideal for soft and light doughs. The product is suitable for preparation of bread, fragrant cakes, biscuits, short crust pastry, traditional, light and digestible pizzas.



REMILLED SEMOLINA

COD 1kg: 3SR1

COD 5kg: 3SR5

Chemical/physical and rheological characteristics and sales format

Proteins:	11,5%	W Minimum:	180 j	Absorption:	56%
Max Ashes:	0,9%	Maturation:	-	Packaging:	1kg e 5 kg

Hard Wheat Remilled Semolina flour is obtained by mixing the best hard grains.

The characteristic "golden" color, the equilibrated granularity, the elasticity of the dough make it perfect for making product that are typical from our territories, such as bread, pasta, pizza, focaccia, and other homemade traditional food.



INTEGRA WHOLEMEAL DURUM WHEAT SEMOLINA

COD 1kg: 2INT1

COD 5kg: 2INT5

Chemical/physical and rheological characteristics and sales format

Proteins:	12%	W Minimum:	-	Absorption:	60%
Max Ashes:	1,8%	Maturation:	medium	Packaging:	1kg e 5 kg

The exclusive "slow milling" production scheme and stone peeling give unique and characteristic taste to the product. It is rich of vitamins and natural fibers and produces functional and metabolic benefits to the organism. Its peculiarity is that, although being rich in fibers, it has a bright color and a sweet and pleasant taste.

Perfectly fits with preparation of pasta, bread, pizza, biscuits and focaccia bread.



ORGANIC FLOUR 0 TYPE

COD: 4BI01

Chemical/physical and rheological characteristics and sales format

Proteins:	11%	W Minimum:	200 j	Absorption:	55%
Max Ashes:	0,65%	Maturation:	short	Packaging:	1kg

Produced exclusively with organic wheat grown in Sicily, recommended for all bakery and pastry products.



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