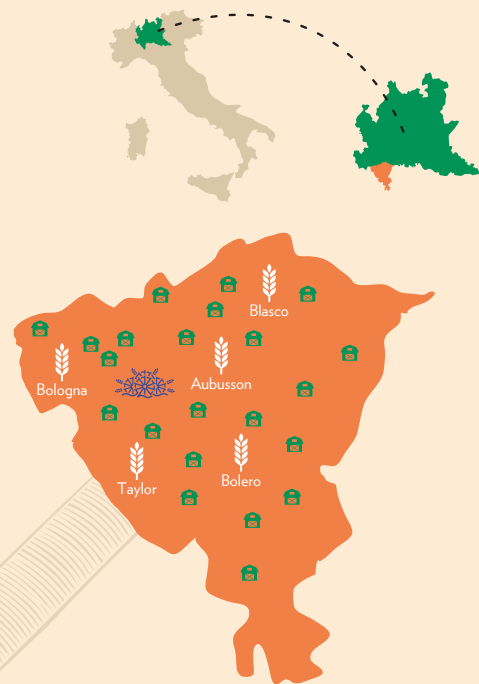


How it's made?

FARINA OLTREPÒ'S COMPOSITION



Bologna

Bologna is one of the main types of grains and giving elastic base to the blend. Thanks to its aroma and gluten contents is identified and appreciated.

Rebelde

Like Bologna grain is the main type of the mixtures and it helps the leavening process.

Taylor

Is the main source of protein and its gluten contents combine completely with the other grains.

Aubusson

Hands over the color and binder to the blend. Its performance of milling yield and its alveograph values.

Bolero

Gives to the dough softness and ease to use thanks to its properties.

Bisanzio

Responsible of the pure with color of the dough because its low ashes contents.



Molini di Voghera
Mugnai in Oltrepò

Molini di Voghera is a strong company linked with its entire supply-chain, from the farms to clients. We promote and privilege the authenticity of our products by strict selection of farmers and raw materials. Our priority is ensuring Quality and Safety of our flours obtained with a particular grinding combined with careful selection and mixing of best grains. Our logistics structure and our control system mean we can track the entire production process, so as to ensure certified quality at all time. We are, since always" a family" with the passion in the art of grinding wheat. This is what we do best.

Contacts

Molini di Voghera S.p.A.
Strada Retorbido, 18
27058 Voghera (PV) ITALY
tel +39 0383 41320
info@molinidivoghera.it
www.molinidivoghera.it



Molini di Voghera
Mugnai in Oltrepò

**FARINA
OLTREPÒ**
100% GRANO LOCALE
da Agricoltori Selezionati



Molini di Voghera

Mugnai in Oltrepò

Molini di Voghera flour is obtained by milling a blend of soft wheat produced on **farms located in Oltrepò Pavese region** in according with our experience long-lasting since 1610. Nature and climate are ideal for growing high-quality wheat. These blends, thanks their fragrance and taste, are ideal to prepare various purposes of backed products. The products offered are the result of expertise on wheat types, on the flour-making culture and supply-chain traceability.

The Oltrepò flour obtained the certification
UNI EN ISO 22005:2008

CERTIFICATO N. P3519

UNI EN ISO 22005:2008



RINTRACCIABILITÀ NELLE
FILIERE AGROALIMENTARI
FILIERA INTERNA



Which are our products?

FARINA OLTREPÒ'S PRODUCT LIST

1Kg

25Kg

Farina Oltrepò - Type "00" and "0"

This blend comes from a strict selection of wheat grown in **Oltrepò Pavese** and the farms involved in the production line fit in the highest compliance standards. The extensive choice of products allow us to meet a **wide range of bread-making demands** that range from yeast rising times to dough-making methods and processing (8-10 hours). The mixtures give to the dough ease of use, excellent performance and uniqueness in cooking.

W290 P/L 0,60 protein 13%

1Kg

25Kg

Farina Oltrepò - Whole-wheat flour

This flour contains more fiber. The particular method of grinding and the raw materials used allow to exalt the aromatic scent and fragrance of the backed products.