



**Molini di Voghera**  
Mugnai in Oltrepò

With the Ghiottona range, Molini di Voghera has drawn on centuries of milling experience, skillfully selecting and combining varieties of the finest Italian wheat to create a range of flour blends for pastry chefs. Quality Italian flour for unbelievable results.



# Ghiottona

Farina  
di grano tenero



*Quali sono i nostri prodotti?*

## LINEA “GHIOTTONA”

25Kg

**Ghiottona “Non Lievitati”**  
for unleavened cookies, cakes and pastries

Ghiottona Debole

A flour blend created for all types of unleavened baking:  
perfect for cookies, pie crusts and other short pastries.

W 120- 140 P/L 0,40

25Kg

**Ghiottona “Lievitati”**  
for puff pastries and other, simple leavened doughs

Ghiottona Sfoglia

A flour blend developed especially for puff pastry and any fat-rich  
dough that does not require long or complex proofing.

W 280 – 300 P/L 0,55 – 0,60

25Kg

**Ghiottona “Lievitati”**

Ghiottona Gold

Strong flour for leavened cakes and pastries. Provides both the strength  
and elasticity needed for yeast-leavened pastries and enriched doughs,  
from brioche to panettone and colomba.

W 380 – 400 P/L 0,60 – 0,65



*Com'è fatta?*  
**LINEA “GHIOTTONA”**



## SWEET AND WHOLESOME, A BLEND OF METICULOUSLY SELECTED GRAINS

*that will take your cakes and pastries  
(leavened or otherwise)  
to a whole new level*



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Today “Molini di Voghera” is a well-established company that’s close to the farmers, the territory and its customers. The company always puts the genuineness of the product first through the careful selection of raw materials. Efficient logistics, rapid response and effective results, but above all, a company of people who have always carried out their work with care, dedication and love of good flour. The head miller selects the best wheat, which is then skillfully blended to give the flour balance and elasticity. This is what we do best.

### Contatti

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