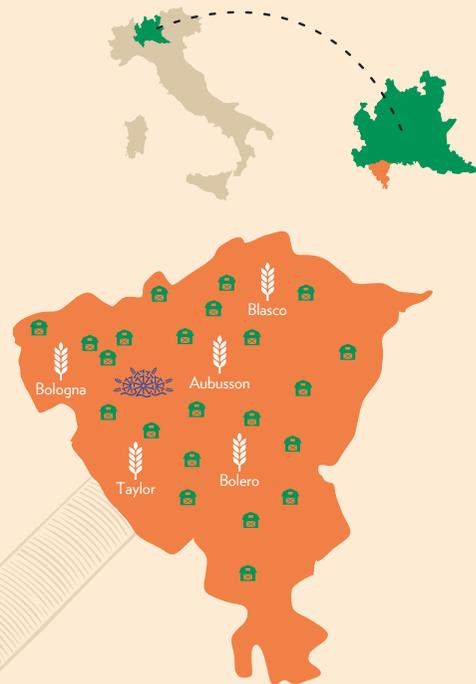


*How it's made?*  
**FARINA OLTREPÒ'S COMPOSITION**



- 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.

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**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



RINTRACCIABILITA' 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.