



Molini di Voghera
Mugnai in Oltrepò

This traditional pizza flour is the result of more than 400 years' experience. A particular blend of wheat has been produced to impart a special flavor and crunchiness to pizza crust.



Pizzeria

FARINA
di Grano Tenero



Which are our products?

PIZZERIA'S PRODUCT LIST

25Kg

Pizzeria Italia, Italian type "00" and "0" flour

Flour produced with 100% Italian wheat grown in the Oltrepò Pavese area of north-west Lombardy. Ideal for pan pizzas or any pizza dough that undergoes a relatively short period of rising and proofing (6-8 hours max.). Carefully selected wheat grains produce an elastic dough that stretches or rolls out with ease.

W 270, P/L 0.55, protein content 12%

1Kg

25Kg

Pizzeria Classic, Italian type "00" and "0" flour

A well-balanced, everyday flour that suits moderately lengthy periods of rising and proofing (8-10 hours).

W 310, P/L 0.55, protein content 13%

25Kg

Pizzeria Plus type "00" and "0"

This flour features greater strength than our "Pizzeria" version.

It's ideal for wood-fired, oven-baked pizzas, as such dough must have a long leavening time and high water absorption. The special selection of wheat varieties makes it supple and easy to roll out.

W 350 P/L 0.65 protein content 15.5%

How it's made?
PIZZERIA'S COMPOSITION



A SPECIAL BLEND **COMPRISING THE BEST WHEAT**

*from the Oltrepò Pavese
and the best Canadian wheat,*
it favors long leavening and
makes pizza fragrant and easier to digest.



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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.

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