



Molini di Voghera
Mugnai in Oltrepò

Molini di Voghera has produced this single variety wheat flour as it once was, all the while respecting its nature. La Rustica, rich in fiber and wheat germ, contains omega 3 and omega 6 as well as vitamins A, E and D, which are antioxidants that combat free radicals. Bread-making with la Rustica is easier, and as it bakes the wheat germ releases delightful aromas and flavors. It's suitable for all dishes, whether sweet or savory.



LA RUSTICA

CON PURO GERME DI GRANO



Which are our products?

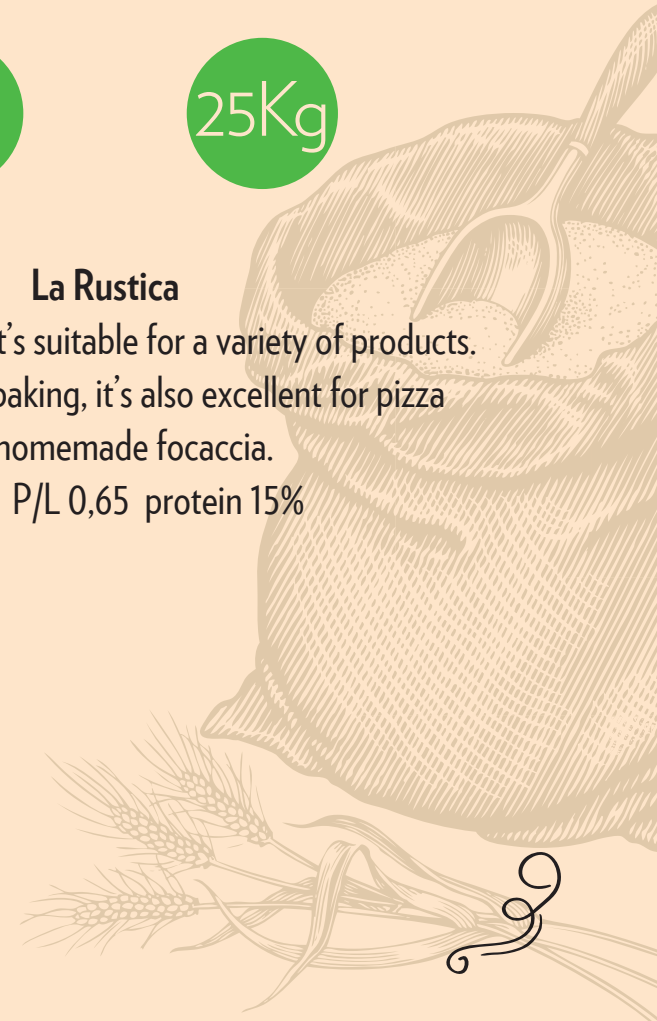
LA RUSTICA'S PRODUCT LIST

1Kg

25Kg

La Rustica

High-fiber flour that's suitable for a variety of products. Outstanding for baking, it's also excellent for pizza and homemade focaccia.
W 380 P/L 0,65 protein 15%



LA RUSTICA'S COMPOSITION



We created “La Rustica” in order to bring
THE GLORIOUS PAST OF

ITALIAN CUISINE
TO YOUR TABLE.

*Thanks to the blend of different types
of strong wheat and natural milling,*
this flour is perfect for long leavening periods
and is sure to bring forth fabled flavors.



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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.

Contacts

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