

MOLINO
NALDONI®

the history

MORE THAN THREE CENTURIES OF MILLING.

Our story as millers starts in 1705, from a water mill in the core of Romagna, in the high Appennino. Since then, from mill to mill, from father to son, we gained a lot of experiences, since the first roll mill in Marzeno di Brisighella, launched by Iginio and Elido Naldoni after the Second World War.

This facility has been turned into a 100% organic mill, after we inaugurated the new site in Faenza in 2019.

From generation to generation, our way of working always evolved by experimenting, innovating and discovering every secret that makes a difference between any flour and Molino Naldoni flour.

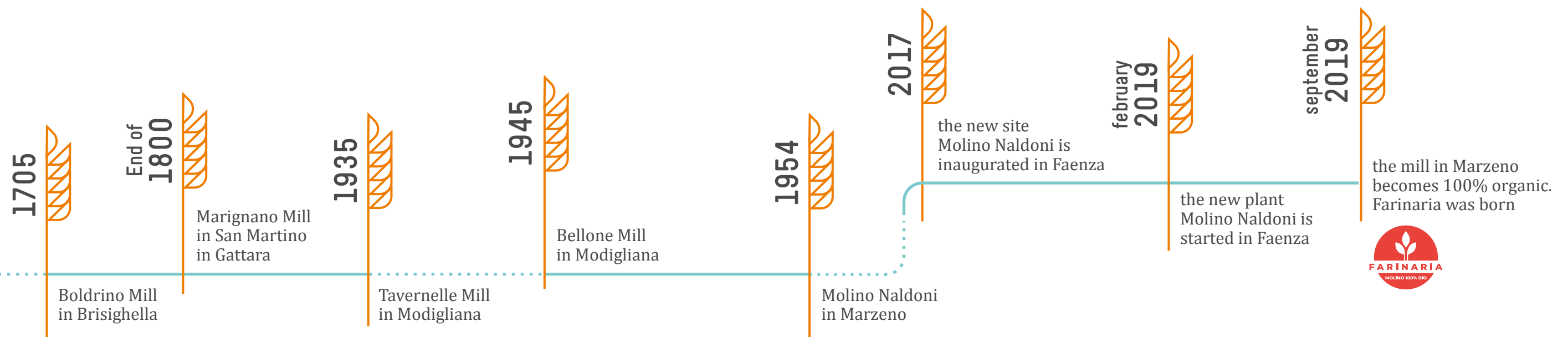


A FACTORY, A FAMILY.

Nowadays we are the leading company for professionals and food factories that are looking for a high quality flour. The same quality that we are now bringing even in the consumers' houses with a line of flours designed for the Retail.

We are an industrial company able to grind 450 tons of soft wheat every day, with two cylinder plants and a stone one. We have an international sales network that covers more than 20 countries of 4 different continents. And we are, today as yesterday, a family.

Starting from those in charge of the first selection of the wheat, to the millers and the lab technicians who manage our careful quality checks; nobody is a simple executor: we are a team of specialised workers, shaped during the years in a climate of mutual and passionate exchange.



our flour

WE GRIND NATURALLY.

Our flours are 100% natural, without the addition of enzymes or chemical agents. The first sign of this quality is the fragrance that the flour releases since the kneading.

CHOSEN AND CERTIFICATED WHEAT.

We choose the finest wheat, almost exclusively Italian, rigorously NO GMO: for every kind of wheat we look for the best plantation areas. Since 2002, for a higher protection, our company concludes supply chain contracts certificated UNI EN ISO 22005 with farms in our region. Because not every ground is the same.

EXCLUSIVE MILLING RECIPES.

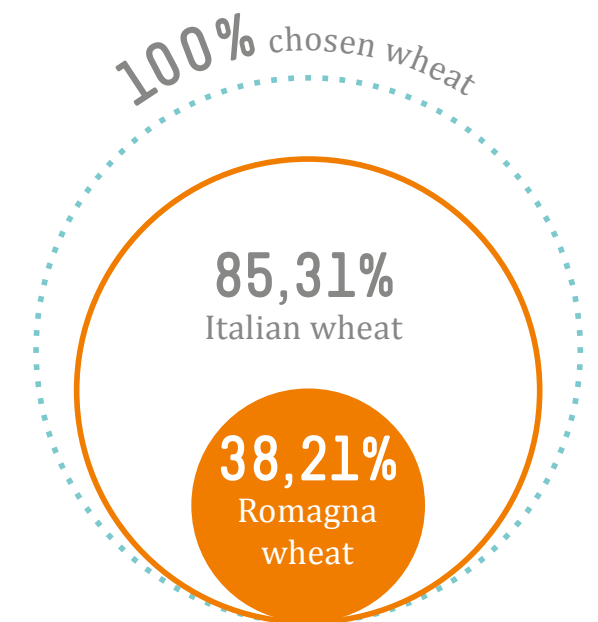
We developed more than 60 references, starting from real milling recipes, every one designed listening to the professionals' needs: bakers, pizza masters, pastry chefs, piadina and pasta makers, cooks and food factories, with whom we discussed in order to satisfy their needs.

CONSTANT QUALITY.

For the storage of wheat and flour we adopted a technology that enables us to ensure a constant quality for every flour. The flour you will be using tomorrow will have the same rheological and processing characteristics of the one you are using today.

HIGH DEGREE OF CERTIFICATION.

Our flours are guaranteed from the most important food certifications, but the one that makes us prouder is the BRC Food Safety 8. In our branch, this is the highest achievable level of certification of the whole productive process and we obtained it in 2019 in both our plants: Faenza and Marzeno.



Percentages referred to year 2021.

ITALICA 100% GRANI ITALIANI LINE and LE FARINE DEL PASSATORE.

The brand Italica 100% grani italiani was born from the love for our country; this label was designed for all our flours that derive from the exclusive milling of Italian wheat. The brand Le Farine del Passatore was born from our desire to forge solid relationships with our region. This line concerns zero-mile Romagna flours with certification of controlled supply chain UNI EN ISO 22005.

For us, sustainability is a daily commitment and it is the key to build a future of general well-being.



our consultants

A TEAM OF TECHNICIANS FOR YOU.

Do you want to know more about our flour? Do you need technical advice on making a new product? Are you curious to find out alternative flours for traditional recipes or do you want to explore new ones?

Whatever your question is, we have a team of over 80 specialists available to you, who will be able to advise and guide you through the world of Molino Naldoni flours.

As well as holding training courses on specific topics at **Fermentum**, our mill's tasting room, our technicians are always available to visit customers in order to offer them support and advice.



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FLOURS FOR PROFESSIONAL



FLOURS FOR BREAD-MAKING



Molino Naldoni flours for bread-making originate from the milling of highly-selected, not genetically modified and mostly Italian wheat. Our flours were born from milling recipes made in order to fully satisfy every bread-making's necessity: nature of the dough, times of leavening and methods of production.

W 210

P/L
0,60

protein
>11,5%



Linea Verde - TYPE '00'

100% ITALIAN WHEAT

Flour with a medium strength, particularly suggested for the Italian traditional bread-making, for crunchy products, with a golden crust and a white crumb. It is excellent for every direct processing such as common bread. It is suitable for several sweet and savoury products, such as puff pastry, bakery products, pizza and focaccia bread.

IDEAL FOR: common bread, Marche filetta, twisted Ferrara bread, Mantovani or Barillini, Vienna bread, grissini and hard past.

25 KG EAN 8033011590361 | **5 kg** EAN 8033011590071

W 250

P/L
0,55

protein
>13%



Linea Marrone - TYPE '00'

"Strengthened" flour, produced with Italian wheat and a small percentage of Canadian wheat. It is easy to work with and it reacts well to the leavening. It is useful in the refreshment of biga starters prepared with stronger flours, it helps to support the endurance in the leavening of the basic preparations during the summer period. It lends to the products the typical golden colour in the crust and an intense white in the crumb.

IDEAL FOR: bread-making, sandwiches and small-sized bread, focaccia bread and pan pizza.

25kg EAN 8033011590408

W 300

P/L
0,60

protein
>13%



Linea Grigia - TYPE '00'

Strong flour, particularly balanced, ideal for soft dough even with a direct method, which allows to decrease the leavening times. Excellent for the production of leavening bases: biga starters, "poolish" methods and sourdough starters.

IDEAL FOR: Roman rosetta bread, francesini, ciriole, pastry dough, sweet risen focaccia.

25 kg EAN 8033011590170

W 350

P/L
0,60

protein
>13,5%

Linea Grigia Strong - TYPE '00'

Flour obtained by an accurate choice of the best strong wheat, milled in a "00" method in order to lend to the products crumbliness, crustiness and gilding.

IDEAL FOR: every production with an indirect method, both as a biga starter and as a refreshment.

25 kg EAN 8033011590170

W 420

P/L
0,60protein
>15%**Linea Viola - TYPE '00'**

Very strong flour with a high content of glutenin and gliadins. It is characterised by a high stability during the kneading stage and it allows to reach high hydration levels and big air loads. Thus it is studied for the big-sized leavened products.

IDEAL FOR: soffiate, baguette, francesini, ciabatta bread, zoccoletti, Pugliese bread, leavened products, viennoiserie for baking, such as croissant, sweet risen focaccia, maritozzi, brioches, fruitcakes, puff pastry.

25 kg EAN 8033011590507

W 170

P/L
0,55protein
>12%**Linea Blu - TYPE '0'**

100% ITALIAN WHEAT

Flour with a high elasticity, it is easy to work with and excellent for direct-method dough with short leavening times. It is ideal as refreshment for leavening bases made with stronger flours.

IDEAL FOR: big-sized bread loaf, Tuscan bread, montanaro bread, Ferrara crocetta, Marche filetta, piadina. Suitable also for bakery products, puff pastry and classical, whipped and sandblasted, tarts, etc...

25 kg EAN 8033011590460

W 350

P/L
0,60protein
>13,5%**Linea Gialla - TYPE '0'**

It is excellent for the production of leavening bases, such as biga starters, poolish and sourdough starters. This flour has an elevated strength and it is ideal for soffiate and bread with soft dough.

IDEAL FOR: French bread, baguette, ciabatta bread, zoccoletto and rosetta, frozen and risen products.

25 kg EAN 8033011590378

W 370

P/L
0,50protein
>14%**Manitoba - TYPE '0'**

PURE MANITOBA - 100% CWRs*

Very strong flour which ensures resistance, elasticity and stability during the producing, thanks to the high protein value of some foreign wheat. It can be used as a support for weaker flours. It is ideal for the production of leavening bases as biga starters, poolish and sourdough starters.

IDEAL FOR: French bread, baguette, ciabatta bread, zoccoletto, viennoiserie and big-sized leavened products.

25 KG EAN 8033011590385



Canadian
Wheat
Red
Spring

W 200

P/L
0,60protein
>11,5%**Linea Arancione - TYPE '0'**

100% ITALIAN WHEAT

The most versatile and demanded flour between our bread-making flours, with a medium strength, it is excellent as a base for several preparations and as a refreshment for yeasts. It is excellent for every direct processing such as common bread. It is suitable for several sweet and savoury products, such as Brazadela (Romagna doughnut), bakery products, shortcrust pastry, sponge cake, pizza and focaccia bread.

IDEAL FOR: common bread, Marche filetta, Tuscan bread, Ferrara bread, Vienna bread and hard pasta.

25 kg EAN 8033011590354 | **5 kg** EAN 8033011590064

W 250

P/L
0,60protein
>12%**Linea Rossa - TYPE '0'**

100% ITALIAN WHEAT

"Strengthened" flour and particularly stable, useful for the direct preparations which need a push without an exaggerated supply of gluten and for the refreshment of biga starters made with stronger flours. It helps to support the endurance in the leavening of the basic preparations during the summer period.

IDEAL FOR: common bread, Marche filetta, frozen bread, sliced and sandwich bread, focaccia bread and pan pizza.

25kg EAN 8033011590392

W 220

P/L
1,50protein
>12,5%**Durum wheat semolina - REGROUND**

This reground semolina keeps the durum wheat's aromatic notes, and it has a gluten composition which makes it suitable for the soft wheat flours in order to obtain bread products with big pores. It is useful both during the kneading and for the leavening base. It is workable even by hands and ideal for the production of fresh pasta: either used at 100% or mixed with a fresh pasta flour.

IDEAL FOR: pugliese bread, focaccia bread and fresh pasta.

25 kg EAN 8033011590255 | **5 kg** EAN 8033011590453



W 200

P/L
0,60protein
>12%**TYPE '1'**

100% ITALIAN WHEAT

Particularly versatile flour, because it includes a small part of bran and wheat germ. It gives to the bakery products an intense flavour and fragrance, it also enriches the nutritional values, lending to the crumb an amber-yellow colour.

IDEAL FOR: filone bread and rustic doughnuts, flatbread, bakery products.

25 kg EAN 8033011590965

W 250

P/L
0,60protein
>12,5%**SEMI WHOLE-WHEAT TYPE '2'** 100% ITALIAN WHEAT

This rustic flour contains a big part of bran and wheat germ. The high quantity of fibres allows big-sized bread to keep its softness over time, while the bran gives to the products an intense fragrance that is emitted during the baking phase.

IDEAL FOR: filone bread and rustic doughnuts, flatbread, bakery products.

25 kg EAN 8033011590613

W 200

P/L
0,60protein
>12,5%**Linea Avana
WHOLE-WHEAT**

100% ITALIAN WHEAT

Obtained by the whole-wheat milling of soft Italian wheat, this flour contains a big part of bran, wheat germ and it is rich in fibres. It is perfect for the preparation of products which do not need too much fermentative strength. However, it is ideal also for the preparation of rustic filone bread if supported by a good leavening base. It can be used as partial refreshment of other flours to intensify fragrances and flavours.

IDEAL FOR: flatbread, grissini, classical bread products, whole-wheat biscuits, rustic doughnuts.

25 kg EAN 8033011590620

W 420

P/L
0,60protein
>16%**Linea Avana Zeus
WHOLE-WHEAT**

This strong flour, whole-wheat milled, is characterised by a high content of proteins which ensures to obtain risen products, light and voluminous, even if it is a flour rich in bran part.

IDEAL FOR: whole-wheat leavening bases (biga starters, poolish, sourdough starters, acidic pasta).

25 kg EAN 8033011591016



FLOURS FOR PIZZA



Many pizzas, many flours. In our mill, we studied eight types of pizza flour: Tina, Sofia, Lucia, Marì, Smorfia®, Robusta, Sciòre and Mix Pinsa Romana. Different recipes, doughs and leavening times demand different flours. In order to obtain these flours we chose the finest wheat, we mixed and milled it following our exclusive recipes, born from the constant dialogue with the greatest pizza chefs. The aim is answering, in a punctual way, to the needs of professionals and satisfying all the variations of that big Italian tradition called pizza.



W 200

P/L
0,60

protein
>11,5%



Tina - TYPE '00'

100% ITALIAN WHEAT

This flour is suitable for the preparation of pizza and medium-hydration doughs which are ready in a short time. It allows to obtain easily-chewable products and not rubbery.

LEAVENING: 12 hours in the refrigerator.

IDEAL FOR: classic pizza, pan pizza, Genovese focaccia, crescente and other pan focaccia bread.

25 KG EAN 8033011590286 | **15 kg** EAN 8033011590569 |
5 kg EAN 8033011590439



W 260

P/L
0,60

protein
>12,5%



Sofia - TYPE '00'

100% ITALIAN WHEAT

For doughs with medium leavening times and medium-high hydration levels, Sofia flour is ideal to obtain pizzas characterised by a rim with big pores.

It is suitable both for the direct and indirect dough.

LEAVENING: 24 hours in the refrigerator.

IDEAL FOR: classic pizza, Genovese focaccia, crescente and other pan focaccia bread.

25 KG EAN 8033011590101 | **15 kg** EAN 8033011590583 |
5 kg EAN 8033011590514



W 300

P/L
0,60

protein
>13,5%



Lucia - TYPE '00'

This flour is obtained by the mixture of type "00" flours with a good quantity of proteins and gluten and it is ideal for the preparation of pizzas with medium leavening times, even with a high hydration. It allows to achieve a soft and well-workable dough. This flour is excellent in the preparation of biga starters and poolish and it can be mixed with the reground durum wheat semolina.

LEAVENING: 36 hours in the refrigerator.

IDEAL FOR: classic pizza, Neapolitan pizza, pizza on a peel, Pugliese focaccia.

25 KG EAN 8033011590477 | **15 kg** EAN 8033011590606 |
5 kg EAN 8033011590538



W 350

P/L
0,60

protein
>14%



Marì - TYPE '00'

Marì is a mixture of type "00" flours which allows to obtain a soft and well-workable dough, with long leavening times and a very high hydration level, for results with big pores. It is excellent for the preparation of leavening bases, such as biga starters, poolish and sourdough.

LEAVENING: 48-72 hours in the refrigerator.

IDEAL FOR: classic pizza, Neapolitan pizza, pizza on a peel.

25 kg EAN 8033011590262 | **15 kg** EAN 8033011590576 |
5 kg EAN 8033011590521



W 290

P/L
0,60protein
> 12,5%**Smorfia® - TYPE '0'****100% ITALIAN WHEAT**

Cross checks on the best Italian wheat have resulted in a unique blend in the Italian marketplace. Before launching it, Smorfia® was subjected to a long process of approvals and internal tests. Starting from the first laboratory analysis to the practical trials made by our team of technicians and expert pizza makers in Italy and abroad, that after a long period "with their hands into the dough" promoted Smorfia® as the ideal flour for the Neapolitan Pizza.

With a strength of 290W, as it was requested from the policy document of the Verace Pizza Napoletana Association, this flour needs a 60-65% hydration.

When baked at 400/450 degrees Celsius for 90 seconds, it offers the best in terms of alveolation of the crust and lightness of the dough.

LEAVENING: 18 hours at room temperature (+18° according to the official international guidelines of the Verace Pizza Napoletana Association).

24 hours at controlled temperature (+4°) for a fermentation with "fermo massa" technique.

IDEAL FOR: light dough with high hydration and great alveolation.

25 kg EAN 8033011591184

5 kg EAN 8033011591269



W 300

P/L
0,45protein
>13,5%TYPE "1"
ROBUSTA

Robusta ORGANIC STONE-GROUND FLOUR TYPE "1"

We grind it in the new stone plant of our Biodevoted Mill in Marzeno di Brisighella. Using a selection of organic certified 100% Italian and "strong" wheat, this flour is able to guarantee a high leavening power and, at the same time, all the flavour and fragrance of the bran parts of the wheat, whose nutrients are preserved by the stone milling. Used 100% in purity, or skilfully mixed with other flours, supports the professional in medium and long leavening times, enriching the dough with flavours and fragrances. Ideal for sweet and savoury products, for bread-making in all its forms but especially for pizzeria.

LEAVENING: 36 hours in the refrigerator.

IDEAL FOR: classic pizza, Neapolitan pizza, pizza on a peel and focaccia.

25 KG EAN 8033011590309



W 420

P/L
0,60protein
>16%

Sciore SEMI WHOLE-WHEAT TYPE '2'

Sciore is the virtuous mixing of a "semi whole-wheat type 2" milling and the choice of wheat with a high quantity of proteins. This combination brings, on the one hand, the aromatic and nutritional notes of the germ and, on the other hand, the plastic and fermentative endurance of the best grains. This allows to knead with a very high level of hydration and to extend the maturation phase for a lot of hours. The slow and extended process of the starters will ensure the formation of aromatic mixtures that will be released during the cooking stage.

LEAVENING: 48-72 hours in the refrigerator.

IDEAL FOR: rustic and fragrant Neapolitan pizza, pizza on a peel, round pizza.

25 KG EAN 8033011590651



Mix Pinsa Romana

Soft wheat flour type "00", rice flour and soy flour work together in order to ensure to the typical Roman Pinsa outer crunchiness, inner softness and an important proofing.

STUDIATA PER: Roman Pinsa.

25 kg EAN 8033011591115



Spolvero per pizza

It is a particular mixture of flours and semolina, studied in order to simplify the kneading of the dough on the counter. It helps the dough not to be sticky and to slide better on the counter. It appears to be better even the pizza's crunchiness and colour.

10 kg EAN 8033011590491



Sourdough starter Pizza Plus

Natural dried wheat yeast with malted wheat flour, designed to give doughs a light consistency. The recommended dose of use to obtain a more digestible and fragrant pizza is about 1% of the total weight of flour used. It also donates a better colour and crunchiness to the crust.

1 kg EAN 8033011590972



High-activity dry yeast

Active dry yeast for professional use ideal for all the products requiring a high fermentation power. It guarantees superb results in the production of all the different types of pizza, by giving an excellent and natural flavor to the dough. The recommended dose is 1 - 1,5 g on a total of 1 kg flour, to be mixed with the flour before adding other ingredients. The product is vacuum-packed and once opened, it can be stored tightly closed at a refrigeration temperature (0°-10°) for six further weeks without losing its fermentative power.

500 g EAN 8033011591207





FLOURS FOR PASTRY



A different strength for each one of the four flours for the professionals of the Pastry, made to satisfy all the sweet products, from cookies to the big-risen products. Flours “0” and “00” with a high and constant quality: Ginevra and Nizza, two “Italiche” originated from the exclusive milling of Italian wheat from a controlled supply chain. Praga and Vienna, flours able to sustain the most important risen products, obtained from the milling of selected strong wheat mixtures. Ginevra, Nizza, Praga and Vienna were born from the continuous discussion with the Pastry Chef and from a careful listening to the sector’s needs and its constant evolution.

W 120

P/L
0,45

protein
>11%



Ginevra - TYPE ‘0’

100% ITALIAN WHEAT

This flour is characterised by a low content of non-water-soluble proteins and it is suggested for products with a high friability, in which the leavening takes place chemically or physically.

IDEAL FOR: printed biscuits, cast biscuits and wire cutting; classical, whipped and sandblasted shortcrust pastry; sponge cake, biscuit pasta, savoiardi biscuits.

25 kg EAN 8033011590330

W 250

P/L
0,60

protein
>12%



Nizza - TYPE ‘0’

100% ITALIAN WHEAT

Flour which is very extensible and is ideal for the preparation of classical pastry products. In the organic leavening, it is excellent if used in purity for short-medium fermentations; if mixed, it is useful in order to dilute stronger flours.

IDEAL FOR: sponge cake, bignè, doughnuts, bomboloni and risen viennoiserie, sweet and savoury puff pastry.

25 kg EAN 8033011590323

W 350

P/L
0,55

protein
>14,5%



Praga - TYPE ‘00’

Flour with an elevated strength and very extensible thanks to the high protein content; it is excellent for every dough that, other than the sugar load, has to sustain the fat and fruit load.

IDEAL FOR: croissants, sweet spianata, danesi, maritozzi, puff pastry, big risen products such as panettoni, pandori and colombe.

25 kg EAN 8033011590217

W 440

P/L
0,60

protein
>16%



Vienna - TYPE ‘00’

Flour with an elevated strength. The particular content of glutenins and gliadins which characterises this flour ensures stability during the kneading stage, allowing to reach high hydration levels and big loads of air. The flour par excellence for the viennoiserie, even if used the cold technology.

IDEAL FOR: viennoiserie, big risen products such as panettoni, pandori and colombe.

25 kg EAN 8033011590316





FLOURS FOR PIADINA



As every recipe of the tradition, even the piadina has its variations and our flours satisfy all of them. Thin as the Riminese or thick as the rustic, the piadina's dough has to be flexible and not oxidise. In this way the piadina will be pure white, friable and crunchy, with its typical bubbles on the top. Our flours Ideale per Piadina and Linea Blu have been studied respectively for the thin and the rustic version and both of them originated from the milling of chosen Italian wheat.



W 190

P/L
0,80

protein
>11%

Ideal for Piadina TYPE '00'

100% ITALIAN WHEAT

Mixture of type "00" flours, ideal for the dough of the fresh Romagnola piadina "alla riminese", which has to be thin, pure white and flexible, the most suitable for the roll. With this flour, it is possible to obtain doughs which preserve their bright colour, characterised by a high friability and produce the typical bubbles during the cooking stage.

IDEAL FOR: Romagnola piadina "alla riminese".

25 kg EAN 8033011590224 |

5 kg EAN 8033011590033

W 200

P/L
1,00

protein
>11%

Ideal for Piadina Plus TYPE '00'

100% ITALIAN WHEAT

Mixture of type "00" flours, ideal for "alla riminese" piadina even more white and flexible because it protects the dough from the oxidative processes. Even this mixture ensures a high friability and the generous formation of the typical bubbles during the cooking stage.

IDEAL FOR: Romagnola piadina "alla riminese".

25 kg EAN 8033011590224



W 170

P/L
0,55

protein
>12%

Linea Blu - TYPE '0'

100% ITALIAN WHEAT

With this flour it will be hard not to respect the golden rule of the Romagna piadina industry "knead not too much". In fact, it is excellent for direct doughs with short rest times, that will result particularly extensible and very easy to work with.

IDEAL FOR: typical Romagnola piadina, thicker and amber yellow-coloured.

25 kg EAN 8033011590460



FLOURS FOR FRESH PASTA



Our land, Romagna, is the culture of an excellent fresh pasta and the flours we designed for it were born from an authentic culture. Endurance during the cooking stage, right pores and the golden coloration of the pasta, extensibility and uniformity of the dough are the most important aspects to consider while creating the perfect mixture of wheat and the milling of a flour for fresh pasta.

And, as always, at the base of our flours there is a careful choice of the finest wheat, rigorously Italian, milled in purity for a dough that immediately stands out for its fragrance.

W 190

P/L
1,00

protein
>11%



Ideal for Fresh Pasta TYPE '00'

100% ITALIAN WHEAT

The elevated absorption's capacity of the liquids denies the formation of clumps and its particular granulometry ensures the rough effect to the pasta. With this flour, it is possible to obtain pasta which preserves for several days its natural coloration, without oxidising and then turning grey. The pasta will be flexible till the right point and it is useful both for the machine processing and the manual one. These characteristics make it the perfect flour for every kind of soft wheat pasta (even stuffed).

IDEAL FOR: fresh pasta, long and stuffed.

25 kg EAN 8033011590118 | **15kg** EAN 8033011590590 |
5 kg EAN 8033011590088

W 200

P/L
1,00

protein
>11%



Ideal for Fresh Pasta TYPE '00' - CALIBRATA

This flour has a calibrated granulometry which ensures to obtain the rough effect even with the intense mechanical processing of the wire-drawing. The final product will have a high capacity of collecting the sauce.

IDEAL FOR: fresh pasta, wire-drawn fresh pasta.

25 kg EAN 8033011591078 | **5 kg** EAN 8033011590125





protein
>12,5%



Durum wheat semolina

This semolina is obtained from the milling and the sifting of the finest durum Italian and foreign wheat, with an amber-yellow coloration. It is the best in the production of dried pasta and it can be used in purity or mixed with fresh pasta flour, worked by hand or with the help of mechanical equipment. If used mixed, it lends to the pasta a particular roughness and a better endurance during the cooking stage, thanks to its protein contents, for a pasta always "al dente".

IDEAL FOR: dried pasta, fresh pasta worked industrially.

25 kg EAN 8033011590279 | **5 kg** EAN 8033011590446



ORGANIC FLOURS



In a range of flours which want to answer to every professional's needs, two organic flours, such as the Stone-ground flour and the ancient Khorasan wheat flour, could not be missing. The accurate choice of the raw material and the typology of the milling make these two flours particularly rich, able to return products with an intense aromatic taste. The two organic stone-ground flours are a Molino Naldoni product but naturally milled and packaged in the organic-designed plant "Farinaria" in Marzeno di Brisighella.



Organic stone-ground flour
TYPE '2' **100% ITALIAN WHEAT**
This is a type "2" flour, which contains a small part of the cortical portions of the grain. The stone-milling with an only solution and no intermediate sifting ensures a better remixing of the contents of the grain. The oils of the germ, absorbed by the grain, enrich this flour with aromatic notes. The fiber keeps the bread products soft for a long time, while the bran part lends an intense flavour which is released during the baking stage of products as the flatbread. This flour is excellent as a partial refreshment of other flours, in order to intensify flavours and taste.
IDEAL FOR: big-sized bread, pizza, whole-wheat biscuits, rustic doughnuts and other bakery products.
25 kg EAN 8033011590309

Organic stone-ground flour
WHOLE-WHEAT **100% ITALIAN WHEAT**
This flour is stone-milled, without any intermediate sifting, and it is characterised by a rich flavour due to the germ's oils absorbed by the grain during the re-mixing stage. The important presence of the cortical parts lends to the product a high nutritional value. Thanks to the elevated presence of fibres, the bread products will be kept soft for a long time, while the bran part, when baked, will release its flavours. It is excellent as a partial refreshment of other flours in order to intensify flavours, taste and nutritional intake, in every kind of classical bread products.
IDEAL FOR: big-sized bread, flatbread, whole-wheat biscuits, rustic doughnuts and other bakery products.
25 kg EAN 8033011590309



Ancient wheat flour **100% ITALIAN WHEAT**
ORGANIC KHORASAN
This flour is obtained from the milling of organic Khorasan and it is excellent for the production of whole-wheat bread products, which do not need too much fermentative strength. This ancient wheat, rich in amino acids, vitamin E and selenium, is also an optimal antioxidant and lately it became a substitute to soft wheat for those who have food intolerance. It is excellent as a partial refreshment of other flours, in order to intensify flavours and taste.
IDEAL FOR: flatbread, grissini, whole-wheat biscuits, rustic doughnuts and other bakery products.
25 kg EAN 8033011590484



SPELT FLOURS



In order to enrich the production of every bakery with rustic and intense flavours, we prepared two spelt flours, born from an accurate choice of the most ancient wheat. This kind of flour has elevated nutritional qualities, it is source of proteins, iron, vitamins, mineral salt and selenium and it has a caloric intake lower than wheat's, while it still has a very high nutritional value. Spelt flour is available both white and whole-wheat, in order to answer to every nutritional need and aromatic intensity.



Spelt flour WHITE

100% ITALIAN WHEAT

This flour is obtained by the type of spelt more suitable for the production of bread and pizza; it keeps the interesting nutritional characteristics of the ancient grain from which it comes and at the same time it easily gives back big pores in the risen products.

IDEAL FOR: bread, pizza, pastry and other bakery products.

25 kg EAN 8033011590781

Spelt flour WHOLE-WHEAT

100% ITALIAN WHEAT

The whole-wheat processing of this spelt flour allows to preserve at 100% the cereal's principles of derivation, ensuring excellent results in the preparation of bakery products.

IDEAL FOR: bread, pizza, pastry and other bakery products.

25 KG EAN 8033011590781





OTHER CEREALS FLOURS



We also offer flours and specific components which derive from the milling of different cereals. They are packaged and provided mostly in 25 kg bags.



10 cereals flour

A mixture of flours, flakes and seeds, balanced as for the taste and able to lend the typical aspect of the black bread. The toasted barley and bran of this flour ensure, in fact, a rustic aspect and an intense aromatic flavour to the products. Since it is a mixture, it can be used both in naturally and chemically leavened doughs.

IDEAL FOR: bread, pizza, focaccia bread, biscuits, bakery products and piadina.

AVAILABLE ALSO IN: 1kg bags



Multi-cereals flour

A mixture ready to be used, ideal in order to obtain products with a high nutritional value. In this flour, the flavours of the soft wheat, barley and oat are intensified with the juxtaposition of sunflower and sesame's seeds.

IDEAL FOR: fast preparation of doughs with a direct method.



Malt flour

This flour was born from the germination of the soft grain and its consecutive milling, and it is a malted flour with a high diastatic power. If added to the dough's flour (0,5...1,5%), it facilitates the leavening's process. It is suggested the higher dosage in small and poorly hydrated pieces of dough, while lower dosage for big and highly hydrated doughs.

IDEAL FOR: bread, pizza, grissini, focaccia bread and sweet risen products.



Barley flour

This flour has a low glycemic content and a high vitamin and salt content; it has qualities which are similar to those of the wheat and it can be used by itself or, in case of preparation of bread products, mixed with soft wheat flours.

IDEAL FOR: bakery products.



Vital wheat gluten

Protein extracted from the grain, with an elevated capacity of absorbing water. It is an excellent thickening for the culinary products and also as a support for the traditional flours, in order to implement the elasticity and the viscosity of the dough.

IDEAL FOR: soups and sauces, budini, mousse, seitan and other vegan food.



Fioretto corn flour

This flour is obtained from the milling of the corn, it has a good energetic intake and it is naturally without gluten. It has a thin granulometry, which lends to the final products a consistent and smooth output. It is used in purity, but also mixed with wheat flours.

IDEAL FOR: soft and dirtied polenta, tacos, crespelle, amorpolenta.

AVAILABLE ALSO IN: 1kg bags

Bramata corn flour

It is different from the fioretto because it has a rougher milling which lends to this flour a thicker granulometry with longer cooking times and more rustic and solid results.

IDEAL FOR: compact and rustic polenta, tacos, crespelle, amorpolenta.

AVAILABLE ALSO IN: 1kg bags



Spelt flakes

In order to obtain the flakes, first of all the spelt grain is washed, softened with a short steaming and then pressed. The flakes are a source of fibres and with a good protein value, they also are versatile and can be used naturally (for example for healthy breakfasts) or with various types of processing and to enrich the bread products.

IDEAL FOR: muesli, salads, soups and creams, bread products.



Rice flour

Gluten free flour, but with a high content of starch which makes it a perfect thickener. It is ideal to be used in non-leavened products or with the aid of chemical yeast.

IDEAL FOR: cookies, gluten free products, pudding (custard), Eastern recipes.

AVAILABLE ALSO IN: 5kg and 500g bags



Rye flour

High content of fibres, potassium, phosphor and iron and a low gluten value. It is used in purity in bakery products when supported by acid pasta or sourdough starter. It can be mixed with other flours richer in gluten, in order to lend to the products a marked flavour and the typical brown colour.

IDEAL FOR: black bread, grissini, crackers, cakes and biscuits.



Oat flour

With a high energetic value and high fibre contents, this flour is excellent if mixed with other soft wheat flours, in order to hasten the fermentative processes.

IDEAL FOR: classical bread products, pizza, focaccia, biscuits, plumcake and doughnuts.



Oat flakes

These flakes are purified, or rather separated from the bran parts hard to digest; then they are shattered, steamed and slightly toasted. The oat flakes ensure a high intake of carbs, a good quantity of fibres and they are an excellent source of vitamin B1, phosphor and iron.

IDEAL FOR: muesli, granola and porridge.



Buckwheat flour

It is naturally without gluten, with high protein contents and rich in selenium, zinc and magnesium. It can be used in purity for products which do not need leavening, or mixed with other flours in order to lend to the products rusticity.

IDEAL FOR: rustic biscuits, buckwheat cake, pizzoccheri, manfrigole, polenta taragna.



Broken wheat

It is obtained from the first breaking of the soft wheat in the mill, and the broken wheat can be used in the dough or as a garniture in order to intensify flavour and taste and lend to the products a rustic aspect.

IDEAL FOR: bakery products.

AVAILABLE ALSO IN: 15kg bags



FLOURS FOR HOME CONSUMPTION

1 kg FLOURS



W 210

P/L
0,60

protein
>11,5%

TYPE '00'

100% ITALIAN WHEAT

Flour with a medium strength, particularly suggested for the Italian traditional bread-making, for crunchy products, with a golden crust and a white crumb. It is excellent for every direct processing such as common bread. It is suitable for several sweet and savoury products, such as puff pastry, bakery products, pizza and focaccia bread.

IDEAL FOR: bread, cakes, desserts, doughnuts and bakery products.

1 kg EAN 8033011590057



W 200

P/L
0,60

protein
>11,5%

Ideal for Pizza

TYPE '00'

100% ITALIAN WHEAT

Flour suitable for the production of pizza and medium-hydration doughs which mature in short times, and it allows to obtain soft and easily-chewable products.

LEAVENING: 6-8 hours at room temperature.

IDEAL FOR: pan pizza, "pizzette" and focaccia bread.

1 kg EAN 8033011590019



W 220

P/L
1,50

protein
>12,5%

Durum wheat semolina - REGROUND

This reground semolina keeps the durum wheat's aromatic notes, and it has a gluten composition which makes it suitable for the soft wheat flours in order to obtain bread products with big pores. It is useful both during the kneading and for the leavening base. It is workable even by hands and ideal for the production of fresh pasta: either used at 100% or mixed with a fresh pasta flour.

IDEAL FOR: pugliese bread, focaccia bread and fresh pasta.

1 kg EAN 8033011591177



W 200

P/L
0,60

protein
>11,5%

TYPE '0'

100% ITALIAN WHEAT

The most versatile and demanded flour between our bread-making flours, with a medium strength, it is excellent as a base for several preparations and as a refreshment for yeasts. It is excellent for every direct processing such as common bread. It is suitable for several sweet and savoury products, such as Brazadela (Romagna doughnut), bakery products, shortcrust pastry, sponge cake, pizza and focaccia bread.

IDEAL FOR: bread, grissini, doughnuts and other bakery products.

1 kg EAN 8033011590040



W 370

P/L
0,50

protein
>14%

Manitoba - TYPE '0'

Flour with a high strength, that ensures resistance, flexibility and a particular stability during the processing, thanks to the high protein value, which only some foreign wheat have. It can be used in order to strengthen weaker flours.

IDEAL FOR: croissants, bread and pizza with long leavening times.

1 kg EAN 8033011591009



W 190

P/L
1,00

protein
>11%

Ideal for Fresh Pasta

TYPE '00'

100% ITALIAN WHEAT

This flour allows to obtain rough pasta and with no clumps, which collects well the sauce. It is excellent for dough which expands to the right point. It is suitable both for machine and manual processing.

IDEAL FOR: fresh pasta, long and stuffed.

1 kg EAN 8033011590026

W 190

P/L
0,80protein
> 11%

Ideal for Piadina TYPE '00'

100% ITALIAN WHEAT

Mixture of type "00" flours, excellent in order to obtain a thick, golden and fragrant piadina, typical of the Romagna tradition. With this flour, it is possible to achieve a dough which preserves its brilliant colour because it does not oxidise. The product will be friable and will develop the typical bubbles during the cooking stage.

IDEAL FOR: typical Romagnola piadina.

1 kg EAN 8033011590002

W 160

P/L
0,55protein
> 11%

Ideal for Pastries TYPE '00'

100% ITALIAN WHEAT

This flour, studied especially for the sweet products, allows to obtain products with excellent friability and fragrance, but also soft and leavened products.

IDEAL FOR: biscuits; classical, whipped and sandblasted shortcrust pastry; sponge cake; biscuit pasta, savoiardi biscuit.

1 kg EAN 8033011591030



W 200

P/L
0,60protein
> 11,5%

Soft wheat flour TYPE '0'

100% ROMAGNA WHEAT

It derives from the exclusive grinding of Romagna wheat, with supply chain certification UNI EN ISO 22005, and this flour, completely Romagnola, is really perfumed and it lends to the products an intense flavour and taste.

IDEAL FOR: pizza, piadina, pasta, sweets and other bakery products.

1 kg EAN 8033011591092

Le farine del Passatore: a 100% Romagnolo supply chain project.

Le farine del Passatore is the brand we designed to the flours with a supply chain traceability, and these flours derive from the exclusive grinding of zero mile Romagna wheat. A complex and ambitious project, which imposes the respect of a precise guideline by all the people who are involved: from the local factory which produces the wheat, to the storage center, up to us who mill the wheat.

A teamwork, which motivate us in order to obtain a more sustainable production. A project which boasts the supply chain certification UNI EN ISO 22005.



W 200

P/L
0,60protein
>12,5%**WHOLE-WHEAT**

100% ITALIAN WHEAT

This flour is obtained by the whole-wheat milling of soft Italian wheat, and it is excellent for the preparation of products which do not need long-leavening times, but it can also be used for the preparation of rustic "filone" if supported by a good leavening base. It can be mixed with other flours in order to intensify the fragrance and the taste of the products.

IDEAL FOR: flatbread, grissini, classical bread products, whole-wheat biscuits, rustic doughnuts.

1 kg EAN 8033011590675

**SPELT FLOUR**

100% ITALIAN WHEAT

Ancient wheat with elevated nutritional qualities, source of proteins, iron, vitamins, mineral salt and selenium. It has a strong anti-oxidant action and a high nutritional value, while it has a caloric intake lower than that of the wheat; this spelt flour has a controlled and certificated supply chain.

IDEAL FOR: sweet and savoury bakery products, bread, crackers, grissini, pizza, piadina and all the dried pastry products.

1 kg EAN 8033011590095

**TEN CEREALS**

Flours, flakes and seeds in a mixture which ensures products with a balanced taste and a brown colour. The barley and the bran, when toasted, will be joining the different cereals' flours (soft wheat, durum wheat, oat, rice, rye,...), offering a rustic aspect and an intense aromatic profile.

IDEAL FOR: bread, pizza, focaccia bread, biscuits, piadina.

1 kg EAN 8033011590422

W 180

P/L
0,70protein
>11,5%**Stone-ground flour
TYPE '1' - Organic**

100% ITALIAN WHEAT

The stone-ground flour keeps an important presence of the cortical part, which lends to the product a high nutritional value. Thanks to the elevated presence of fibres, the bread products will be soft for a long time, while the bran part, when toasted, will release its flavours. It can be used mixed with other flours in order to intensify the flavour and the taste of the products.

IDEAL FOR: bread, pizza, whole-wheat biscuits, rustic doughnuts.

1 kg EAN 8033011590347



W 160

P/L
1,20protein
>12,5%**KHORASAN - Organic**

100% ITALIAN WHEAT

This flour is obtained by the milling of organic Khorasan and it is excellent for the production of whole-wheat bread products, not particularly leavened. This ancient wheat, rich in amino acids, vitamin E and selenium, is also an optimal antioxidant and lately it became a substitute to soft wheat for those who have food intolerance. It can be mixed with other flours in order to intensify flavours and taste.

IDEAL FOR: flatbread, grissini, whole-wheat biscuits, rustic doughnuts.

1 kg EAN 8033011590415

**FARINA DI RISO**

Gluten free flour, but with a high content of starch which makes it a perfect thickener. It is ideal to be used in non-leavened products or with the aid of chemical yeast.

IDEAL FOR: cookies, gluten free products, pudding (custard), Eastern recipes.

500 g EAN 8033011591191

5 kg EAN 8033011591085



CORN FLOURS



Corn flour FIORETTO

100% ITALIAN CORN

This flour is obtained by the milling of the corn, it has a good energetic intake and is naturally with no gluten. It has a thin granulometry, which lends to the final products a smooth and homogeneous rendering. It is usually used in purity, but also mixed with other wheat flours.

IDEAL FOR: soft and dirtied polenta, tacos, crespelle, amorpolenta cake.

1 kg EAN 8033011590866



Corn flour BRAMATA

100% ITALIAN CORN

It is different from the fioretto because it has a rougher milling, which then gives it a thicker granulometry with longer cooking times and results more rustic and thicker.

IDEAL FOR: compact and rustic polenta, tacos, crespelle, amorpolenta cake.

1 kg EAN 8033011590859



Corn flour INSTANT

This flour, obtained by the milling of the pre-steamed corn, is ideal for the fast preparation, ready in a few minutes.

IDEAL FOR: instant polenta.

0,5 kg EAN 8033011590989



5 kg FLOURS

W 200

P/L
0,60

protein
>11,5%



TYPE '0'

100% ITALIAN WHEAT

The most versatile and demanded flour between our bread-making flours, with a medium strength, it is excellent as a base for several preparations and as a refreshment for yeasts. It is excellent for every direct processing such as common bread. It is suitable for several sweet and savoury products, such as Brazadela (Romagna doughnut), bakery products, shortcrust pastry, sponge cake, pizza and focaccia bread.

IDEAL FOR: common bread, Marche filetta, Tuscan bread, Ferrara bread, Vienna bread and hard pasta.

5 kg EAN 8033011590064

W 210

P/L
0,60

protein
>11,5%



TYPE '00'

100% ITALIAN WHEAT

Flour with a medium strength, particularly suggested for the Italian traditional bread-making, for crunchy products, with a golden crust and a white crumb. It is excellent for every direct processing such as common bread. It is suitable for several sweet and savoury products, such as puff pastry, bakery products, pizza and focaccia bread.

IDEAL FOR: common bread, Marche filetta, twisted Ferrara bread, Mantovani or Barillini, Vienna bread, grissini and hard past.

5 kg EAN 8033011590071

W 190

P/L
0,80

protein
>11%



Ideal for Piadina TYPE '00'

100% ITALIAN WHEAT

Mixture of type "00" flours, studied in order to obtain thick piadina, golden and fragrant, typical of the Romagna tradition. With this flour it is possible to achieve a dough which preserves its brilliant colour, because it does not oxidise. The product will be friable and it will develop its typical bubbles during the cooking stage.

IDEAL FOR: typical Romagna piadina.

5 kg EAN 8033011590033



W 200

P/L
0,60protein
>11,5%**Tina - TYPE '00'**

100% ITALIAN WHEAT

This flour is suitable for the preparation of pizza and medium-hydration doughs which are ready in a short time. It allows to obtain easily-chewable products and not rubbery.

LEAVENING: 12 hours in the refrigerator.

IDEAL FOR: round pizza, Genovese focaccia, crescente and other pan focaccia bread.

5 kg EAN 8033011590439



W 260

P/L
0,60protein
>12,5%**Sofia - TYPE '00'**

100% ITALIAN WHEAT

For doughs with medium leavening times and medium-high hydration levels, Sofia flour is ideal to obtain pizzas characterised by a rim with big pores.

It is suitable both for the direct and indirect dough.

LEAVENING: 24 hours in the refrigerator.

IDEAL FOR: round pizza, Genovese focaccia, crescente and other pan focaccia bread.

5 kg EAN 8033011590514

W 190

P/L
1,00protein
>11%**Ideal for Fresh Pasta
TYPE '00'**

100% ITALIAN WHEAT

The high capacity of liquids' absorption prevents the creation of clumps and the particular granulometry ensures the rough effect to the products. With this flour it is possible to obtain products which will keep their colour without oxidising, for several days. It is flexible to the right point and it is suitable both for machine and manual processing. These characteristics made it the perfect flour for every kind of soft wheat pasta (even stuffed).

IDEAL FOR: fresh pasta, especially long and stuffed pasta.

5 kg EAN 8033011590088

W 200

P/L
1,00protein
>11%**Ideal for Fresh Pasta
TYPE '00' - CALIBRATA**

This flour has a calibrated granulometry, which ensures to obtain the rough effect even with the intense mechanical processing of the wire-drawing. It is excellent also to dust the counter and the pasta: the final product will have a high capacity of collecting the sauce.

IDEAL FOR: fresh pasta, wire-drawn fresh pasta.

5 kg EAN 8033011590125



W 300

P/L
0,60protein
>13,5%**Lucia - TYPE '00'**

This flour is obtained by the mixture of type "00" flours with a good quantity of proteins and gluten and it is ideal for the preparation of pizzas with medium leavening times, even with a high hydration. It allows to achieve a soft and well-workable dough. This flour is excellent in the preparation of biga starters and poolish and it can be mixed with the reground durum wheat semolina.

LEAVENING: 36 hours in the refrigerator.

IDEAL FOR: Neapolitan pizza, pizza on a peel, round pizza, Pugliese focaccia.

5 kg EAN 8033011590538



W 350

P/L
0,60protein
>14%**Mari - TYPE '00'**

Mari is a mixture of type "00" flours which allows to obtain a soft and well-workable dough, with long leavening times and a very high hydration level, for results with big pores. It is excellent for the preparation of leavening bases, such as biga starters, poolish and sourdough.

LEAVENING: 48-72 hours in the refrigerator.

IDEAL FOR: Neapolitan pizza, pizza on a peel, round pizza.

5 kg EAN 8033011590521

protein
>12,5%**Durum wheat semolina**

This semolina is obtained from the milling and the sifting of the finest durum Italian and foreign wheat, with an amber-yellow coloration. It is the best in the production of dried pasta and it can be used in purity or mixed with fresh pasta flour, worked by hand or with the help of mechanical equipment. If used mixed, it lends to the pasta a particular roughness and a better endurance during the cooking stage, thanks to its protein contents, for a pasta always "al dente".

IDEAL FOR: dried pasta, fresh pasta worked industrially.

5 kg EAN 8033011590446

W 220

P/L
1,50protein
>12,5%**Durum wheat semolina - REGROUND**

This reground semolina keeps the durum wheat's aromatic notes, and it has a gluten composition which makes it suitable for the soft wheat flours in order to obtain bread products with big pores. It is useful both during the kneading and for the leavening base. It is workable even by hands and ideal for the production of fresh pasta: either used at 100% or mixed with a fresh pasta flour.

IDEAL FOR: pugliese bread, focaccia bread and fresh pasta.

5 kg EAN 8033011590453

the mill

LARGE-SCALE CRAFTSMAN SPIRIT.

Our new mill in Faenza, inaugurated in 2019 and certificated BRC, required a complex design work: 20.000 square metres of knowledges and technologies in a strict synergy, amongst silos, productive plants, packaging areas, warehouse and offices.

A step that became necessary on the one hand to answer the demand of an always more exigent market and, on the other hand, for the desire to turn out a centuries-old experience into a contemporary milling plant. Nothing gets lost if it is well transformed. Thereby our new mill becomes an important legacy for those who will come after us.

20.000m²

total surface

900m²

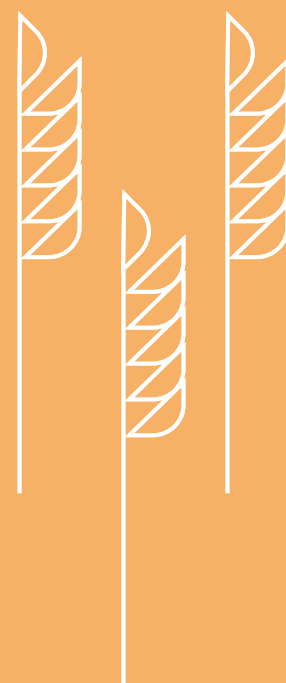
packaging area

2.500m²

warehouse

4.300m²

milling plant



The cornerstone of our productive equipment is a sophisticated system of machines distributed on more floors. We set it up and personalised it in order to obtain exactly what we desired: to recreate a dimension authentically artisanal, inside of an industrial summary. This is the reason why our flour is the same as that of 300 years ago.

The warehousing of the wheat and of the finished product ended up into the silos has been studied in order to ensure a constant quality and the production batches traceability.

We refined an innovative logistical system, thanks to our own vehicles, that allows us to guarantee faster and punctual deliveries.



Welcome to our Mill!



the mill

THE LONG JOURNEY OF THE GRAIN.

Over seven generations of experience we developed a highly perfected productive process, where a progressive technology meets the art of milling.

Moving quickly among floors, through a dense network of pipes, our grains are cleaned in the “tarara” machines, vibro-separated, cleared from stones, rid from every micro-residues through batteries of magnets, chosen from selected opticians.

Then the wheat is taken to the right level of hydration before being ground in the rolling mills, sifted in the plansichters, reground and resifted, until we obtain the perfect flour. Other than a specific mixture of wheat, every milling recipe has various steps in different rolling mills and sieves. During this gradual and progressive reduction of the granulometry, which consists of thirty steps without thermal stresses, every stage of the process is particularly important, even the last one: the maturation in the flour silos before the packaging. To each flour its time.

RECEPTION AND ANALYSIS OF THE WHEAT

1.



All the wheat entering our mill is submitted to a first entomologic check, then optical and olfactory. After that we check the contractual and qualitative parameters in order to complete the compliance.

CLEANING AND SELECTION

2.



The wheat is carefully cleaned, selected, and mixed following the specific “Naldoni recipes”.

CONDITIONING

3.



The caryopsis meet water in the “wheat-wetting”, a particular scrubber, which allows the optimal internal humidification for the milling and another external cleaning through a superficial peeling effect.

MILLING

4.



The wheat is rolled with care and without overheating, through pairs of counter-rotating cylinders, grooved and smoothed, increasingly finer as the granulometry decreases.

SIFTING

5.



From the rolling mills, the wheat goes to the plansichter, a sort of big mechanic sieve, made by frames with different holes, where bran parts are separated from those which will continue their journey through other rollings mills and sieves, until becoming the desired flour.

ANALYSIS OF THE FLOUR

6.



Before the packaging or the bulk cargo, every flour is controlled in the internal laboratory where the chemical-physical and rheological characteristics are examined in order to verify the compliance of the final product.

PACKAGING

7.



The packaging is totally automatic and it is made in bags of 1, 5, 15 and 25 kg. Every flour is also available in bulk.



from mill to mill

FARINARIA: THE ORGANIC CONCEPT BY NALDONI.

We had a dream: turning our historical plant in Marzeno di Brisighella into a 100% organic mill. We achieved it and we named it Farinaria.

The project of reconversion started only after the transfer of the production into the new plant in Faenza, which allowed us to dedicate the mill in Marzeno for the exclusive production of organic flours, ruling out every possibility of contamination.



A choice that reaffirms both our innate vocation to quality and the effort that we have been conducting, which is ensuring a product with healthy standards kept always higher through a controlled supply chain.

The wheat that we grind here is not only organic and certificated, but also Italian and zero-mile. Same philosophy of Molino Naldoni, same attention to the elevated organoleptic quality of the finished product.

At the quality of the organic wheat, it is added the knowledge and the experience in the milling and in the productive processes, which made us an example of Italian excellence.

In this context, it could not be missing a stone plant, where the ancient milling technique meets the innovation.



from mill to mill

NALDONI FOR MULINO SCODELLINO IN CASTEL BOLOGNESE.

In Romagna we are used to saying “chi perde un sapore perde un sapere”, that is who loses a flavour, loses a knowledge; and it is with this belief that we accepted enthusiastically the proposal of the Association “Amici del Mulino Scodellino” to assist them in the managing of this ancient water mill, the last one left of a series of mills born in Castel Bolognese at the end of the 14th century, where the flour is only stone-ground.

Making available all our experience as millers and the knowledge of the most modern technologies, we enabled Mulino Scodellino, through the compliance with the current health standards, to obtain the necessary requirements for manufacturing and selling the flour. A very special flour, as it had not been tasted for more than three hundred years.

We share a mission with the association “Amici del Mulino Scodellino”: to show the entire world this little treasure, its tradition and the high value of the flour that is produced in it. We support this task also by organising events, meetings and teachings to ensure that Mulino Scodellino will become a meeting spot in order to exchange knowledges and ideas.

A REDISCOVERED FLAVOUR

A parenthesis of the Romagna countryside, where time is suspended between a centuries-old tradition and a sustainable future. Mulino Scodellino is the last example, still alive, of a rural civility and economy which used to be around the water mills born in Castel Bolognese in the 14th century. A small treasure, which Molino Naldoni of Faenza contributed to restore and bring back into operation, making available its great experience in the art of milling and the progressive knowhow that has made it famous throughout the world for the very high quality of its flours. In the flour that is milled at Mulino Scodellino, exclusively from Romagna wheat and in limited production, you will find the unprecedented taste of the ancient tradition: rich in flavour, intense in aroma, seasoned only with love for things well done, signed Molino Naldoni.



W 170

P/L
>0,60

protein
>12%

Stone-ground flour SEMI WHOLE-WHEAT TYPE '2' 1 kg limited edition

100% ROMAGNA WHEAT

Semi whole-wheat with an original flavour, rich in taste, intense in fragrance, this flour is exclusively stone-ground in the water mill.

IDEAL FOR: bread, pizza, pasta, piadina, sweets and other bakery products.

1 kg EAN 8033011590842



PALLETISATION.

weight	1 kg	5 kg	15 kg	25 kg
Pieces per large package	10	1	1	1
Large packages per layer	11	16	5	4
Layers per pallet	9	11	11	10
Large packages per pallet	99	176	55	40
Pallet height (pallet included)	154 cm	135 cm	165 cm	150 cm
Net weight in kg	990	880	825	1000

 **NB** Every flour is also available in bulk



THE FLOUR GLOSSARY

OUR CERTIFICATIONS.



OUR BRANDS.



the mill's words

ABBURATTARE / SIFT:

filtering operation of the flour, in which the finer material is separated from the thickest bran parts by a weft and warp mesh (sifter or sieve).

ALVEOLATURA / ALVEOLATION:

texture of a bakery product, that is the bubbles generated during the kneading, the forming and the leavening. Their shape and distribution in the crumb is directly connected to the quantity of air contained in the dough and to the capacity of the dough to keep the air during the cooking stage, when the temperature increase determines its expansion.

ALVEOGRAFO DI CHOPIN / CHOPIN ALVEOGRAPH:

a rheological analysis tool used to analyse the flour's quality of gluten. By introducing air inside a bubble of dough it is possible to evaluate its toughness, extensibility, elasticity and capacity to retain air.

ASSORBIMENTO / ABSORPTION:

capacity of a flour to retain water in the formation of the dough. Directly connected to the flour's quantity and quality composition (proteins, starch, fibres, etc.), this capacity is controlled through a rheological laboratory investigation by the Brabender farinograph. This tool can precisely measure the consistence of a dough and evaluate the quantity of water necessary to reach it.

CARIOSSIDE / CARYOPSIS:

dry and indehiscent fruit, which do not open to free the seed. This is the botanical definition of what we usually call "grain". The grain is both the fruit of the spike, but also the seed from which the spike generates.

CONTENUTO PROTEICO / PROTEIN CONTENT:

quantity of protein contained in a certain substance. The protein content of the wheat can variate depending on the variety used, the land's characteristics, the weather and the agronomic practices. The proteins inside the flour are classified into soluble (albumins and globulins) and insoluble (gliadins and glutenins), these are responsible for the formation of the gluten mesh.

CONDIZIONAMENTO / CONDITIONING:

phase of preparation of the grain which takes place after the cleaning and before the milling. The selected and dry-cleaned wheat meets the water in the "wheatwetter", a special scrubbing machine in which a jet of water strikes the caryopses while they rub against each other and against the outer shell of the machine, obtaining two results: 1) internal humidification by absorption; 2) external cleansing thanks to a peeling effect on the surface of the grains. The wheat, thus cleaned and slightly humidified, is left to rest for a minimum of 12 and a maximum of 72 hours. This crucial phase "conditions" the good milling. The external part, the bran, made elastic by the water, will come off without crumbling. The internal part, floury endosperm, will be softer and easily crumbled without using too much energy and therefore without large temperature increases.

CRUSCA / BRAN:

residual product from the milling of cereals, made up of flakes coming from the external part of the caryopsis. It is composed by a high percentage of fibres and a low content of starch.

FARINACCIO: residual product from the milling of cereals, made up of the finest part of the outer teguments of the caryopsis and richer in flour than the other products. It is composed by a percent of fibres and a good content of starch.

FARINIERA / FLOUR SILO:

designed for the flours' stockage.

FARINOGRAFO / FARINOGRAPH:

tool that measures the consistency of a dough and the water absorption which allows to reach the optimal consistency.

FORZA DELLA FARINA (W) / FLOUR STRENGTH (W):

measured through alveographic analysis and expressed in joules, it indicates the technological quality of a flour, that is the work necessary for the swelling of a dough. It expresses the potential capacity of retaining gas during the kneading, forming, leavening and cooking.

GRANULOMETRIA / GRANULOMETRY:

technique of measurement of the granules' sizes which compose, in this case, the product obtained by the milling, that is by the action of the rolling mills, which is done by using a series of decreasing light sieves.

INDICE DI CADUTA / FALLING NUMBER:

also named Hagberg index, it represents the method of measurement of the flour's alpha amylase activity and it is based on the rapid gelatinisation of a flour's suspension.

L: index of extensibility of the dough, length of the alveographic curve.

LAMINATOIO / ROLLING MILL:

plant used to mill the caryopsis of the grain, composed by a pair of counter-rotating cylinders with an adjustable distance between them; some of them striped, in order to better engrave the products and some smoother to work finer steps.

MANITOBA: region of Canada where the homonymous wheat is cultivated, with typical characteristics, such as high W value and high protein contents, which generates flours with high technological quality.

P: index of tenacity, maximum pressure required for the deformation of the dough, height of the graphic obtained by the alveographic analysis. It is the value that indicates the resistance of the stretch.

P/L: relationship between the value P and the value L, it represents the balance degree between the toughness and the extensibility of the dough.

PLANSICHTER: machine used for the mechanical separation of the milled product; it is composed by a series of piled sieves, which split the flour depending on the granulometry and address it to the rolling mill suitable to the kind of processing.

RINFRESCO / REFRESHMENT:

process which is used for the good conservation of the sourdough starter. It consists in the periodical adding of water and flour to the pasta, in a way to keep alive the action of the starters, revitalising the fermentation.

SETACCIARE / SIFT:

passing through a sieve a dust substance, floured, in order to separate the thinner parts from the thicker. In this way, it is possible to obtain the separation between flour and other products of the milling, such as bran, “tritello” and “farinaccio”.

STABILITÀ / STABILITY:

characteristic of the dough, evaluated from the farinograph analysis, which consists of the time interval (in minutes), during which the dough keeps its maximum consistency.

TRITELLO: residual product from the milling of cereals, composed by the fine part of the bran and a small presence of flours, those closer to the outer part of the caryopsis. It is composed from a percentage of fibres and a content of starch that is superior to the bran one.

LOVE AND PASSION:

these two are the most important words of this glossary. They are the words which make the difference between any flour and Molino Naldoni flour.

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