



# NATURALLY ORGANIC FLOURS

ITALIAN GRAINS



"FARM TO TABLE"



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## FARINARIA. WHOLLY ORGANIC.

Farinaria comes from the need to respond to the growing demand of companies and professionals who are looking for a good, healthy and guaranteed product, but also from the belief that quality should have solid roots and the future should always be more sustainable, as it was for Molino Naldoni. This is where the choice of organic products came from; they reduce the environmental impact, improve a crop's yield and allow you to have an organoleptically superior finished product.

On the one hand, a choice reiterating and underlining the intrinsic vocation to quality, and on the other hand, a commitment to guarantee a product with rising health standards achieved by monitoring the entire supply chain.

Nowadays, Farinaria offers a line of certified organic soft wheat flours type "00", "0", "1", "2" and whole-wheat, ideal for pizza and fresh pasta flours, spelt flours and flours from other cereals but the project of range extension is already in place and it expects the integration of legume flours.

Other than the organic certification, we guarantee a certificated quality system according to UNI EN ISO 9001 and the BRC Food certification of the plant for the management of the food security. In addition, Farinaria products are compliant with Kosher and Halal regulations and the company is FDA registered for the export to America.



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## FARINARIA. QUALITY IS DEEP-ROOTED.

Among the sweet and silent hills of Romagna around Brisighella there is a mill called Farinaria. It is a special mill where only certified organic and Italian "farm-to-table" wheat is ground.

Farinaria is Molino Naldoni's dream in life. The Romagna-based company known for its high quality flours, addressed mainly to professionals and companies, concretized its dream when it moved to Faenza in the new milling plant grinding 280 tons of soft wheat per day and was thus able to convert the whole plant of Marzeno di Brisighella into an exclusive processing of organic wheat, a plant which is unique in its industry with a milling capacity of 150 tons per day.

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## THE INNOVATIVE STONE MILL.

Here, it could not be missing an innovative stone mill that, mixing the advanced technology with the ancient technique, returns flours with an even more intense flavour and rich in nutritional values. This plant can be used for every Farinaria branded flour, even those normally ground in the cylinder mill, upon customer's request.

For every Farinaria organic flour, from the milling to the productive processes, there is the same knowledge and the same experience that made Molino Naldoni flours an example of Italian excellence.



# SOFT WHEAT



## BREZZA TYPE '0'

Organic flour produced by the milling of selected Italian soft wheat.

It is particularly suitable for the dough of bakery products with direct short-rising processes such as bread, pizza and other products.

W 200  
EAN 8033011590705



## LIBECCIO TYPE '0'

Organic flour obtained by a mixture of Italian organic soft wheat. It is excellent if used for bakery products with medium leavening times.

W 250  
EAN 8033011590736



## MAESTRALE TYPE '0'

Organic flour obtained by strong Italian soft wheat, particularly recommended for bakery products with medium-long leavening times and for pre-dough preparations.

W 350  
EAN 8033011590712



## LEVANTE TYPE '00'

Organic flour produced by the milling of selected Italian soft wheat. It is particularly suitable for the dough of bakery products with direct short-rising processes such as bread, pizza and other products.

W 210  
EAN 8033011590729



## SCIROCCO TYPE '00'

Mixture of Italian organic wheat with a high content of gluten and proteins, ideal for pizza with medium leavening times of 36 hours in the refrigerator.

Soft and workable dough.

W 300  
EAN 8033011590774



## GRECALE TYPE '00'

This organic flour is particularly suitable for long and stuffed pasta. It ensures a rich absorption of liquids and prevents the development of lumps.

The dough is easy to work with due to its particular elasticity. Furthermore it maintains its colour for a long time without turning grey.

W 200  
EAN 8033011590743



## GARBINO TYPE '1'

Organic flour that contains a small part of the cortical fractions of the wheat: bran and germ. Fibres, mineral salts and trace elements enrich the nutritional value of bread products, giving them a rustic appearance thanks to the amber-coloured crumb, intense aroma and flavour.

W 220  
EAN 8033011590293



## CALIMA TYPE '2'

Organic flour from Italian soft wheat. It is obtained by grinding the grain and a large part of the external area of the kernel.

This is the reason why it is rich in fiber and thanks to the presence of wheat germ it has nutritive and organoleptic values that are superior to those of the white flours.

W 250  
EAN 8033011590750



## ALISEI WHOLE-WHEAT

Whole-wheat organic flour obtained by grinding Italian soft wheat.

It is recommended for the preparation of wholemeal bakery products, both leavened and not, whole-wheat pastry, and in every case there is a need to enrich the products with natural fibres.

W 200  
EAN 8033011590767

## 1 kg SIZE



## ORGANIC PIZZA TYPE '00'

Flour obtained by a mixture of Italian organic zero mile wheat excellent for the preparation of medium-hydration doughs with short-time leaving (6-8 hours at room temperature) and allows to obtain soft and easy to chew products.

Ideal for classic pizza, pan pizza and focaccia.

W 210  
EAN 8033011591108

All the organic flours by Farinaria are available in 25 kg bags and on 10-layer epal pallets (4 bags per layer). The same flours are also available in bulk.

# SPELT



Organic spelt flour is the first of a line of flours born from the research of ancient cereals whose organoleptic and health value is increasingly appreciated by professionals and final customers. Spelt has high nutritional qualities and is a source of proteins, iron, vitamins, mineral salts and selenium.

EAN 8033011590798



## WHITE SPELT

A flour which is produced by the milling of the Spelt. It guarantees well-developed alveolation in leavened products.

## WHOLE-WHEAT SPELT

The whole-wheat version is even richer in fiber and therefore much easier to digest. It is enriched with all the trace elements naturally found on the outside part of the grain.

Both flours are excellent for bread, pizza and biscuits, particularly dry biscuits. With a strong antioxidant action and a very high nutritional value in the face of a caloric intake which is significantly lower than that of the wheat, Farinaria organic spelt is 100% Italian.



## 1 kg SIZE

### WHITE SPELT

This flour, as valuable as versatile, is also ideal for traditional home preparations. An excellent alternative to wheat flour, allows to create tasty baked goods: bread, pizza and cakes.

EAN 8033011591214

# OTHER CEREALS



### MONOCOCCUM WHOLE SPELT FLOUR

Perhaps the oldest of the cereals, Monococcum has a high protein content but a low gluten content. Its flour is excellent for the production of biscuits, bread, focaccia, piadina and other products, to which it gives an intense aroma.



### BARLEY FLOUR

Known for its starch with anti-inflammatory properties, this flour is excellent when mixed with other flours for dough of multi-cereals baked goods requiring flavour and a right amount of nutrients.



### REMILLED SEMOLINA

Obtained from a careful selection of Organic Durum Wheat, this semolina has the ideal grain size for the typical Pugliese bread and focaccia dough. Added to soft wheat flour, it gives flavor and growth to pizza.



### SENATORE CAPPELLI DURUM WHEAT SEMOLINA

Perhaps the most known among the grains of Nazareno Strampelli, the protagonist of the First Green Revolution in the early 1900s. A Triticum Durum which, in "semolina" version, gives excellent results in the production of pasta, bread, focaccia and breadsticks.

# ANCIENT WHEAT



### ANCIENT WHEAT FLOUR

From this ancient soft wheat, it is possible to obtain a flour, type "0", "1", "2" or whole-wheat, excellent for the production of the typical "filone campagnolo", other baked products, biscuits or even "piadina".

These ancient grains, common in the North of Italy between the end of 19th century and the beginning of 20th, had been abandoned in the '50s in order to use more performing varieties. Recent scientific studies also certify their great digestibility.



# CERTIFIED QUALITY



Reg. N. 5276  
UNI EN ISO 9001



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- MARZENO DI BRISIGHELLA - FARINARIA
- FAENZA - MOLINO NALDONI
- CASTEL BOLOGNESE - MULINO SCODELLINO

FARINARIA is a brand by MOLINO NALDONI S.R.L.  
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