



Pizza flour



MOLINO NALDONI®

MILLING ART EXPERIENCE, WHEAT KNOWLEDGE, MAKING-FLOUR CULTURE, FAMILY PASSION.

Molino Naldoni is the leading company for professionals and food factories that are looking for a **high-quality flour**.

We are an industrial company **with more than three centuries of experience** in milling which is now able to grind 450 tons of soft wheat every day, with two cylinder plants and a stone one.

We grind naturally.

Our **flours are 100% natural, without the addition of enzymes or chemical agents**.

The flavor and the fragrance that our flours emanate, since the kneading phase, result from our **natural grinding** of the wheat which is almost exclusively Italian and rigorously **NO GMO**.

Constant quality.

The quality we assure is constant: this is the reason why 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.

Each one of our flours is guaranteed by the most important food certifications, first of all **BRC Food Safety 8**, achieved with the highest recognition (AA).



THE ART OF PIZZA BEGINS WITH FLOUR.

Many pizzas, many flours. In our mill, we studied eight types of pizza flours: **Tina, Sofia, Lucia, Mari, Smorfia, Robusta, Scióre 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.

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** in our mill's tasting room **Fermentum**, our team of technicians is **always available** to visit customers in order to offer them **support** and **advice**.

In order to discover our range of flours, visit: molinonaldoni.it



To every pizza, its flour



W 200

P/L
0,60

protein
>11,5%

Tina - TYPE '00'

100% GRANI ITALIANI

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% GRANI ITALIANI

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 the highest quality wheat with a good protein and gluten content and it is ideal for the preparation of pizzas with medium-long 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.

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%

Mari - TYPE '00'

Mari is a mixture of the highest quality wheat which allows to obtain a soft and well-workable dough, with long leavening times and a very high hydration level, for crusts 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



Rustic taste and intense aroma



W 420

P/L
0,60

protein
> 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



W 300

P/L
0,45

protein
>13,5%

Robusta

ORGANIC STONE-GROUND FLOUR TYPE "1"

We grind it in the new stone plant of our Biodeicated 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



The dream of every pizza chef. The secret of the real Neapolitan Pizza.



W 290

P/L
0,60

protein
>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



Romana Special



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.

IDEAL FOR: Roman Pinsa.

25 kg EAN 8033011591115



The essentials

Spolvero for 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 that require a high fermentation power. It guarantees superb results in the production of all the different types of pizza, by giving excellent natural flavours to the doughs.

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 suffering the loss of its fermentative power.

500 g EAN 8033011591207



M O L I N O N A L D O N I S . R . L .

via Pana, 156 - 48018 Faenza (RA) - Italia

tel. +39 0546 40002 - fax +39 0546 40245 - naldoni@molinonaldoni.it

