



PROGEO
Molini

QUALITÀ E PASSIONE

DOULCI

all the colours
of quality

**PROFESSIONAL
FLOURS**



Our flours and your skill for outstanding cakes and pastries

We carefully select and meticulously
blend the best wheats to create our
flours for cake and pastry professionals

DOLCI

Progeo Molini Dolci flours have been developed for professional use in producing confectionery.

Made from wheats selected through constant quality controls and production tests conducted with our professional partners, this line offers the right solution for all cake and pastry makers, all the way up to top pastry chefs.

The range includes soft wheat flours for different leavening times, for high-fat, protein-rich products and for cold fermentation doughs.

Every flour provides balanced, constant properties to guarantee excellent results.



LIEVITATI ORO - LIEVITATI MANITOBA

LIEVITATI ORO

Flour specifically for doughs with lengthy natural leavening such as pandoro, panettone and colomba cake. It is left to stand after milling to make it ideal for processes using ingredients such as sugars and fats, and in all cases requiring outstanding performance in the art of confectionery.

AVAILABLE SIZES: 25 Kg

Gluten	W	P / L
>15	420±35	0,60±0,20

LIEVITATI

Flour specifically for leavened doughs such as veneziana, pandoro and panettone. Ideal for fat- and sugar-rich doughs that need a good gluten quality to withstand the very lengthy leavening processes.

AVAILABLE SIZES: 25 Kg

Gluten	W	P / L
>14	380±35	0,60±0,20

MANITOBA

A strong flour for doughs with lengthy natural leavening processes. Perfect for uniform, fragrant bigas. Can also be added to other flours to suit them for specific requirements.

AVAILABLE SIZES: 25 Kg

Gluten	W	P / L
>13	340±35	0,60±0,20



SFOGLIA - BRISÉ FROLLA

SFOGLIA

Flour for "Viennoiserie" baked goods with a particularly delicate texture, requiring a flour that combines strength with extensibility. Shaping croissants, rolls and twists of various kinds is easier, with exceptionally light results.

AVAILABLE SIZES: 25 Kg

Gluten	W	P / L
>13	310±35	0,40±0,20

BRISÉ

A flour that enhances the flavour of sweet and savoury tart fillings by creating particularly light cases. It creates velvety smooth pancake, fritter and other frying batters. Its composition is ideal for the very best traditional Italian cakes and pastries.

AVAILABLE SIZES: 25 Kg

Gluten	W	P / L
10±1	200±35	0,40±0,20

FROLLA

The ideal flour for all biscuits and pastries. The secret of perfect jam or fruit tarts every time.

For a unique, delicious, crumbly texture. Its composition is ideal for the very best traditional Italian cakes and pastries.

AVAILABLE SIZES: 25 Kg

Gluten	W	P / L
9,5±1	150±35	0,35±0,20

Progeo Molini, a partner of excellence for cultivating quality

We select wheats and mill them by processes that conserve their nutrients, all still present in our flours. Our laboratories perform constant controls to guarantee our products' high quality standard. We have more than thirty years' experience in overseeing every single step in a controlled production chain, from seed to distribution, protecting the environment, people and the community and providing professionals with reliable, versatile flours that deliver authentic flavours every time.

We have joined the Energy Efficiency Movement (EEM), a global campaign for the genuine reduction of energy use and carbon dioxide emissions, to combat climate change. Genuine, reliable flours at the forefront of sustainability, meeting the demands of a dynamic market: impressively, we have been involved with the organic sector since 1985, as founder-members of the CCPB (Consorzio per il Controllo dei Prodotti Biologici - Organic Produce Standards Consortium).

So we have a long history of providing professional confectioners and pastry chefs with the best quality, to support excellence in one of the most iconic Italian foods.



Join the Progeo Molini world.
Follow us on social media.

