



PASTA

all the colours
of quality

**PROFESSIONAL
FLOURS**



Our flours and your skill for outstanding pasta

We carefully select
and meticulously blend the best
wheats to create our flours
for fresh pasta professionals

PASTA

Progeo Molini Pasta flours have been developed for professional use in producing fresh pasta.

Thanks to special wheats, specific production processes and constant quality tests and controls, today our range meets the needs of even the most demanding fresh pasta producers.

The Progeo Molini Pasta line comprises soft wheat flours of varying fineness and protein level with low ash content, to meet quality and technological requirements, as well as a potato-based mix for making gnocchi and chicche.



GRAN SFOGLIA - GRAN SCELTA

GRAN SFOGLIA

A pure white, fine type 00 flour that mixes easily and is ideal for enhancing the colour and sheen of fresh delicatessen pasta like agnolotti, cappelletti, tortelli and tagliatelle. High absorption, maximum whiteness and excellent resistance during cooking are just some of the qualities of pasta made with Gran Sfoglia.

AVAILABLE SIZES: 25 Kg

Protein= 11,5%

GRAN SCELTA

A medium-fine type 00 flour with great pliability, it is unbeatable for gnocchi, tortelli and hand-rolled pasta sheets. Its excellent dough machinability makes it ideal for automated production processes. Good absorption, maximum whiteness and resistance during cooking are just some of the qualities of pasta made with Gran Sclta.

AVAILABLE SIZES: 25 Kg

Protein= 11%



PLUS - FREE

PLUS

A professional gnocchi mix, ideal for on-demand cold gnocchi-making and for artisan production facilities. A recipe with choice-quality ingredients and a very high potato flake content for making gnocchi with perfect consistency and excellent resistance to cooking.

CONTAINS EGGS AND MILK

AVAILABLE SIZES: 10 Kg

FREE

A professional gnocchi mix, suitable for both artisan and industrial production processes. Developed for cold processes and on-demand gnocchi making, thanks to a high potato flake content and the correct proportions of all ingredients it produces gnocchi with an excellent consistency and good resistance to cooking.

DOES NOT CONTAIN EGGS OR MILK

AVAILABLE SIZES: 10 Kg



PASTA

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 fresh pasta professionals 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.



PROGEO SCA - VIA ASSEVERATI, 1 - 42122 REGGIO EMILIA (RE) - TEL 0522 346411 - FAX 0522 346450
STABILIMENTO PRODUTTIVO: STRADA FORGHIERI, 154 - 41123 GANACETO (MO)