



BIO

all the colours
of quality

**PROFESSIONAL
FLOURS**



Precursors of organic: Progeo Molini was one of the first companies to believe and invest in the value of organic produce, **back in 1985**, when it entered into a serious dialogue with farmers to obtain crops suited to a more forward-looking industry, attentive to consumer wellbeing and the protection of environmental resources. As proof of this, we were the first in Italy to present a line of organic flours, also contributing to the foundation of the CCPB (Consorzio per il Controllo dei Prodotti Biologici – Organic Produce Standards Consortium).

Progeo Molini Organic flours have been a major reference point for companies that produce organic foods. **A rich and complete line, with increasing strength and protein** values, obtained by blending 100% Italian wheats supplied by our members, with the best foreign wheats purchased directly in the countries of origin. The quality of the **gluten**, plus tenacity and absorption make these flours versatile and highly workable, **ideal in patisseries, pizzerias and bakeries.**

THE SUPPLY CHAIN

In our drive to promote organic culture, we are involving ever more farms, increasing the number of hectares under Organic cultivation. **3,000 hectares of agricultural land under organic cultivation: 10% of the wheat milled by Progeo Molini is organic (80,000 quintals/year).**

Every day, we enhance the best Italian wheats from our members in order to offer professionals excellent organic flours that respect the environment and tradition...and that are full of nature!



MANITOBA

The flour with strength par excellence. Its characteristics make it versatile, used either on its own or mixed with other flours, allowing recipes to be customised.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>13.5	350±30	0.60±0.20

CERES

This flour is obtained from the milling of strong Italian and foreign wheats. Its good hydration capacity and long resistance to rising also make it suitable for producing leavened and frozen pastry.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>11	270±30	0.60±0.20

DEMETRA

Flour obtained from Italian wheats with the addition of suitable strong wheats. It gives mixtures a level of plasticity particularly suited to the production of a wide variety of breads and sweets.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>10	240±30	0.60±0.20

PANIFICAZIONE

Flour mainly obtained from Italian wheats.

Its plasticity and versatility make it particularly suited to the production of all types of hard dough bread, as well as sweets like shortcake biscuits and savoiardo pastry.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>8.5	200±30	0.60±0.20

INTEGRALE

Whole grains of soft wheat are milled to produce wholegrain Organic flour, rich in fibre contained in the bran. It is characterised by excellent nutritional value and high digestibility.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>9	160±30	0.60±0.20

BISCOTTI

The good starch and protein content, as well as the high extensibility of mixtures, make it suitable for the production of all types of biscuits (for both artisan production and industrial bakeries), as well as for bread alternatives like crispy crackers and breadsticks.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>10.5	150±30	0.50±0.25

VOGLIA MATTA

Versatile flour with excellent dough elasticity and exceptional workability. Ideal for making highly digestible pizza. This flour is excellent for processing round pizza and soft doughs. Combined with slow-rise techniques, it is a guarantee of resistance and quality.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>13	320±30	0.60±0.20

BELLA NAPOLI

This is the basic flour for shovel pizza that is processed during the day and is particularly suitable for deep-pan pizza and focaccia. It is excellent for processing soft doughs.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>8.5	200±30	0.60±0.20

ORGANIC SEMOLINA



DURUM WHEAT SEMOLINA

Progeo Organic semolina is obtained from the best durum wheats of Apulia with a high protein content. The high carotenoid pigment content gives the semolina a bright yellow colour and the particular granulometry helps achieve excellent results in pasta-making and bread-making.

AVAILABLE SIZES: 25 kg

DURUM WHEAT SEMOLINA CAPPELLI

Wheat grown in the heart of the Murge region. "Capelli" durum wheat has an extraordinary wealth of vitamins, amino acids and highly digestible gluten; its excellent workability makes it the perfect semolina for making tasty pasta, fragrant bread, pizza and focaccia.

AVAILABLE SIZES: 25 kg

Progeo Molini, an outstanding partner 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 pastry chefs with the best quality to support excellence in one of the most iconic Italian foods.



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