



PANE

all the colours
of quality

PROFESSIONAL
FLOURS



Our flours and your skill for outstanding bread

We carefully select
and meticulously blend
the best wheats
to create our flours
for professional bakers

PANE

Progeo Molino Pane flours have been developed for professional use in producing the widest variety of bread.

Offering a wide and rich range of flours with increasing strength and protein values, we are the ideal partner for bakers, professionals and baking businesses. Constant production checks and tests by industry experts make this line the flagship of our commercial range.



RUBINIA

Flour obtained by blending the best North American and European high-protein wheats. Suitable for producing slow-rise bread even in the absence of fermentation cells.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>15	460±30	0.65±0.20

TOPAZIO/BILANCIA

Flour obtained from fractions with a high protein content of the Canadian W, R, S, and Manitoba varieties and American N, R, S, variety to which dry gluten has been added to support long rising times without fermentation cells.

This flour is particularly effective in summer and for producing festive cakes such as panettone and colomba.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>14.5	430±30	0.60±0.20

DIAMANTE/OLIMPIA

Flour obtained by reconstituting and blending the fractions with the highest protein content from the milling of Canadian Western Red Spring and American Northern Red Spring varieties. Suitable for producing slow-rise bread even in the absence of fermentation cells.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>13	360±30	0.60±0.20

AGATA/STELLA

Flour obtained from milling North American Northern Red Spring varieties and the best European strong wheats. Recommended for indirect and direct processing with fermentation times longer than 16 hours.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>13	340±30	0.60±0.20

PERLA/AURA

This flour is obtained from milling of North American, Canadian and Australian wheats. Due to its composition, it is suitable for long processing.

Its good hydration capacity and long resistance to leavening also make it suitable for producing leavened and frozen pastry, rosetta rolls and ciabatta.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>12.5	320±30	0.60±0.20

SMERALDO/PANDORA

Flour obtained from the appropriate combination of strong North American and European wheat varieties. Recommended for indirect and direct processing with fermentation times longer than 16 hours.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>12	300±30	0.55±0.20



TURCHESE/DORA

Its good content of strong wheats makes it suitable for puff pastries and wrapped pastries garnished with fat. It is also suitable for producing puffed bread with the direct method and 10-12 hour biga.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>11.5	280±30	0.55±0.20

ZAFFIRA/AMBROSIA

Obtained from milling wheats in the most protein-rich classes such as 1 and 1Bis, for a cutting and strengthening flour. Suitable for soft dough processing like Verdiana, but more resistant to processing stresses.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>10.5	260±30	0.50±0.20

GIADA/IRIDIA

Flour obtained from milling Italian and European wheats, striking a harmonious balance between N3 and 1Bis varietal classes. Flour with high plasticity and great bread-making capacity. Suitable for baking soft pastries such as bieve, maggiolini, spaccatine and pizza.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>10	240±30	0.50±0.20

AMBRA/CANDIA

Flour obtained from Italian wheats from the Emilia-Romagna countryside, strengthened by the addition of suitable strong wheats. Particularly suitable for use with sourdough or natural yeast to prepare braids, crocette, Ferrarese bread, filone, bread with olive oil, and pan bread.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>9.5	220±30	0.50±0.20

GEMMA/ROMEA

Flour obtained from milling wheats, striking a harmonious balance between N3 and N2 varietal classes. The flour has a good kneading tolerance, even with fast mixers. The balanced content of proteolytic enzymes prevents sticky doughs. Recommended for hard dough, rustic bread, mountain bread, and various types of focaccia.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>9	200±30	0.50±0.20

ONICE/NOVIA

Flour obtained from milling Italian and European wheats of the N2 varietal class. Onice is recommended for slow-speed mixers in the production of hard dough Tuscan-style bread, breadsticks, and shortcake biscuits.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>8.5	180±30	0.50±0.20



PANE



DURUM WHEAT REMILLED SEMOLINA

In keeping with the tradition of durum wheat bread, the semolina, selected and graded by protein content, undergoes a remilling process to facilitate its use together with the soft wheat flours and to improve the absorption and workability of the mixture.

AVAILABLE SIZES: 25 kg

DURUM WHEAT SEMOLINA

The semolina is obtained from select varieties of durum wheat with a vitreous structure and high protein content, grown in Apulia. The high carotenoid pigment content gives the semolina a bright yellow colour and the particular granulometry helps achieve excellent results in pasta making.

AVAILABLE SIZES: 25 kg

SEMOLA



INTEGRALE

Progeo Molini wholegrain flours, which have a wide range of air pocket strength, feature leafy bran of various sizes. These flours provide up-to-date solutions through increased amounts of bran, vitamin E, B vitamins, mineral salts and micronutrients. They are flours that satisfy the most demanding customers in terms of ethics and flavour.

INTEGRALE PLUS

Flour obtained from milling North American semi-hard wheats and strong Italian wheats. Suitable for processing all types of slow-rise wholegrain bread, as well as for making wholegrain pastries.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>13	300±30	0.60±0.20

INTEGRALE

Flour obtained from milling the finest Italian wheats. The right size of the bran parts makes it suitable for the production of all types of wholegrain processed bread.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>10.5	200±30	0.60±0.20

FIORINTEGRO PLUS

Flour obtained from milling of strong Italian and foreign wheats. The large size of the bran parts make it suitable for the production of dark wholegrain bread with a long rising time.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>12.5	280±30	0.60±0.20

FIORINTEGRO

Flour obtained from milling the finest Italian wheats; the large size of the bran parts make it suitable for the production of dark wholegrain processed bread.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>10.5	200±30	0.60±0.20

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 bakers with the best quality to support excellence in one of the most iconic Italian foods.



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