



SPECIALITÀ

all the colours
of quality

**PROFESSIONAL
FLOURS**

PROGEO Molini



Our flours and your skill for outstanding products

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

SPECIALITIES

Progeo Molini's specialty flours can be used in multiple ways,
meeting the most "special" needs of professional pastry chefs.

The flours in the Progeo Italia line enhance our areas and support a market made up of people
who care about the environment and sustainability, obtained by milling 100% Italian wheats.

All-purpose flours are timeless classics that allow professional bakers and pastry chefs
to customise recipes.

ALL-PURPOSE



MANITOBA

The flour with strength par excellence.
Its characteristics make it versatile.
It can either be used 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	360±30	0.60±20



BISCOTTI

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 - Big bags - Bulk

Gluten	W	P / L
>10.5	100±30	0.40±0.10

BOLOGNA

Flour obtained by blending and milling
the best Italian strong wheats with added
vital gluten, BOLOGNA guarantees
resistance, elasticity and excellent
workability. Suitable for all indirect
doughs, it is excellent at withstanding
long rising times. Ideal for making rosetta
rolls, ciabatta, high-hydration bread
and frozen pastries.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>13	360±30	0.60±0.20



MODENA

Resulting from the milling of Italian
wheats expertly blended in a
harmonious balance of varietal classes,
MODENA is an ideal flour for direct
doughs with medium rising times,
providing excellent stability
performance. Suitable for soft dough
processing, it prevents stickiness
in the dough.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>10.5	260±30	0.50±0.20



FERRARA

Flour made from milling Italian wheats
of the most protein-rich varietal classes,
FERRARA is suitable for both direct and
indirect doughs. It has excellent
hydration properties and is ideal for
processing with medium to long rising
times. Suitable for making ciabatta,
baguettes, pizza with large air pockets
and leavened pastry.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>12	300±30	0.55±0.20



PARMA

Flour obtained from the selection
and milling of Italian wheat of varietal
classes N1, N2 and N3, PARMA is an
extremely versatile flour, suitable both
for direct doughs with short rising times
and as an enhancer in indirect doughs.
Recommended for the production
of hard dough bread, Ferrarese bread,
breadsticks and focaccia.

AVAILABLE SIZES:
25 kg - Big bags - Bulk

Gluten	W	P / L
>9.5	210±30	0.50±0.20



PROGEO ITALIA



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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