








FLOURS



A RANGE IN STEP WITH THE TIMES

Panè caters to consumers who care about healthy eating, but don't want to compromise on flavour. An idea that Progeo Molini understood clearly right from the Nineties when, valorising the efforts of an ingenious miller from Adria, it acquired the know-how and brand of **CIABATTA ITALIA** flour, the type 1 flour used to produce the famous **CIABATTA ITALIA**. A choice related more to planning than to production. The process has never been interrupted, continuing every day with the development of flours with high dietary fibre, like the "dark" type 2 and type 1 from QC wheat (Quality Controlled), the latest additions to our product offering. Excellent raw materials, exclusive processing and respect for ancient milling traditions make these flours superior in terms of quality and highly innovative.

PRODUCT	DESCRIPTION	TIPS FOR USE
 UNO ITALIA FLOUR	SIZES: 25 kg / bulk TYPE: 1 SUITABLE FOR LEAVENING: long SUITABLE FOR PROCESSING: indirect	Uno Italia flour, obtained from North American wheats and treated with a method closely guarded by our chief miller, is particularly suitable for producing Ciabatta Italia, Grissone, Zoccoletto and bread rolls.
 RUSTÌ FLOUR	SIZES: 25 kg / bulk TYPE: 2 SUITABLE FOR LEAVENING: long SUITABLE FOR PROCESSING: indirect	With its content of valuable, highly digestible fibre from grains of wheat, it is particularly suitable for the production of Rusti Ciabatta and Rusti Baguette.
 INTEGRA FLOUR	SIZES: 25 kg / bulk TYPE: 2 LEAVENING: long PROCESSING: indirect / direct	With plenty of dietary fibre and wheat germ, it is obtained from North American wheats. Its composition makes it particularly suitable for producing traditional breads and sweets such as Ciabatta and Panettone, as well as everyday leavened products.
 FIOR DI MACINA FLOUR	SIZES: 25 kg / bulk TYPE: 2 LEAVENING: medium-long PROCESSING: indirect / direct	Rich in dietary fibre and wheat germ, it is obtained from North American and European wheats. Its composition makes it ideal for the production of soft dough breads and sweets such as baguettes, finger loaves, croissants, and pizza.
 CUOR DI FIBRA FLOUR 100% ITALIAN WHEATS 	SIZES: 25 kg / bulk TYPE: 2 LEAVENING: medium-short PROCESSING: direct	Rich in dietary fibre, it is obtained from Italian wheats. Its composition makes it irreplaceable for traditional Italian regional breads such as Lariano, Genzano, and Toscano, as well as hard dough breads, pizza, sweets, and roulades.
 FIOR DI CAMPO QC FLOUR 100% ITALIAN WHEATS 	AVAILABLE SIZES: 25 kg / bulk TYPE: 1 LEAVENING: medium-short PROCESSING: direct	With a good level of dietary fibre, it is obtained from wheat cultivated by dedicated farmers in Reggio Emilia. Its terroir and composition make it excellent for the production of traditional Emilian breads such as Tera and Micca, as well as hard dough pizza and sweets.
 UNO ITALIA FANTASY FLOUR 100% ITALIAN WHEATS 	SIZES: 25 kg / bulk TYPE: 1 SUITABLE FOR LEAVENING: long SUITABLE FOR PROCESSING: indirect	Uno Italia Fantasy flour is particularly suitable for producing baguette, finger loaves, pies, pizza, focaccia and the classic CIABATTA ITALIA



PROGEO SCA - VIA ASSEVERATI, 1 - 42122 REGGIO EMILIA (RE) - TEL. +39 0522 346411 - FAX +39 0522 346450
MANUFACTURING PLANT: STRADA FORGHIERI, 154 - 41123 GANACETO (MO)

www.progeomolini.it



FLOURS



FLOURS WITH A HIGH FIBRE CONTENT

GIUGNO 2019

SINERGIA ADV

*Dark
by choice
and your
business is on the rise!*





FLOURS THAT OPEN THE DOOR TO A WHOLE WORLD

We engage in full, constructive dialogue with professionals, offering them made-to-measure services and constant attention to emerging market trends: anything but simple flours! All Panè flours are the result of carefully selected raw materials and processing methods that respect tradition while embracing innovation. We are pioneers in the sector of flours with a high dietary fibre content, flours that are “dark by choice” and are perfect for families looking for a healthy diet that also offers unique flavour. Since 2003 we have carefully guarded the original recipe for the flour used to make **CIABATTA ITALIA**, the essential ingredient to produce the “bread with air holes” famous the world over. With Panè, flavour and wellbeing come together at their peak:

**a winning choice for a new idea of daily bread
dedicated to those who refuse
to compromise on quality.**



DARK BY CHOICE

high fibre content

INTEGRA

For bread, focaccia, pizza and sweets, lighter in colour than wholegrain flours but with a high fibre content. This product reduces the calorie content and glycemic load in the diet and, thanks to the high mineral content, it naturally increases flavour, reducing the need for salt in recipes.

FIOR DI MACINA

For bread, focaccia, pizza and sweets, light and appetising in colour but with a balanced fibre content. It improves the calorie balance and glycemic load in the diet and, thanks to the natural mineral content, it increases flavour, reducing the need for salt in recipes.

CUOR DI FIBRA

For the principal Italian regional breads such as Lariano, Genzanese, Toscano and other types of focaccia and pizza. The typical brown colour, besides the good fibre content, improves the calorie balance and glycemic load in the diet. Thanks to the natural mineral content, it increases flavour, reducing the need for salt in recipes.

FIOR DI CAMPO

Ideal for producing typical Emilian bread (Tera and Micca), focaccia, pizza and hard dough breads. The light creamy colour and good fibre content favour a good calorie and glycemic balance in the diet. The higher mineral content increases the flavour, reducing the need for salt in recipes. This flour embraces sustainability 100% and is produced in an all-Emilian supply chain governed by strict production regulations with QC quality control certification.

RUSTÌ

Ideal for producing bread with soft dough, such as Ciabatta and Baguette in various sizes. The high absorption of liquids and high wheat fibre content enable the production of flavoursome breads with high digestibility, reducing the need for salt in recipes to a minimum.

UNO ITALIA

We were one of the first in Italy to supply professional bakers with a flour that gave rise to a world “legend”: **CIABATTA ITALIA**, the traditional bread with air holes, which is as popular as ever! Now as much as then, Uno Italia is the flour for timeless bread.

UNO ITALIA FANTASY

Versatility, strength, reliability: all in a flour. In addition to the timeless Uno Italia, we introduced the version made from 100% Italian wheats.

It is particularly suitable for producing not just **CIABATTA ITALIA**, but also many other products like baguette, finger loaves, pies, pizza and focaccia.

