



PIZZA

all the colours
of quality

**PROFESSIONAL
FLOURS**

Our flours and your skill

We carefully select and meticulously blend the best wheats to create our flours for pizza professionals.

A range that reconciles tradition with innovation, with flours ideal for all processes, achieved through constant interaction with industry professionals. The classic flours are the ideal ingredient for delicious, fragrant pizzas, both traditional and more creative, lavishly-flavoured and more health-conscious.

CLASSIC



for outstanding pizzas

A complete line, specifically developed to support your professional excellence and guarantee you superlative results.



Anema & Core

The Anema&Core range combines the experience of Progeo Molini with inputs from dedicated Neapolitan master pizza chefs. Flours drawing on constant research and development work, specifically created for making the finest genuine Neapolitan pizzas.



CLASSIC

Progeo Molino Pizza “Classic” flours have been developed for professional use in producing the widest possible variety of pizza types.

Made from the choicest, most suitable wheats, aided by constant quality controls and production tests by industry experts. This range offers solutions to all the most discerning pizza chef’s needs.



POSITANO - MAIORI

POSITANO

Flour obtained from milled fractions of the finest European and North American strong wheats. Recommended for users who implement very long dough ageing times, for a uniquely crisp, fragrant pizza.

LEAVENING: 48/72 hours
AVAILABLE SIZES: 25-12,5 Kg

Glutine	W	P / L
>13	350±30	0,6±0,20

MAIORI

Flour made from European and North American strong wheats. Perfect for very long leavening times, it is recommended for anyone seeking very high dough tolerance, excellent results and pizzas with the authentic aromas and fragrances of the past. What’s more, with added soft wheat gluten this flour is also suitable for acrobatic pizza-making.

LEAVENING: 48/72 hours
AVAILABLE SIZES: 25-12,5 Kg

Glutine	W	P / L
>14,5	390±30	0,6±0,20



VIETRI - CAPRI

VIETRI

Flour produced by milling a selection of 100% Italian wheats, with added gluten. Recommended for users who implement long dough ageing times. The ideal ingredient for genuine Italian pizza with a unique flavour.

LEAVENING: 48/72 hours
AVAILABLE SIZES: 25-12,5 Kg

Glutine	W	P / L
>13	340±30	0,6±0,20

CAPRI

Medium-strength flour made from European and North American wheats. Ideal for pizzas with medium to long processing times. Excellent for round pizzas.

LEAVENING: 24/48 hours
AVAILABLE SIZES: 25-12,5 Kg

Glutine	W	P / L
>12	320±30	0,6±0,20



AMALFI - RAVELLO - SORRENTO

AMALFI

Flour made from a finely calculated blend of Italian and North American medium-strength wheats. Its excellent water absorption and resistance make this flour ideal for tasty, easy-to-digest pizzas, with medium leavening times.

LEAVENING: 24/48 hours
AVAILABLE SIZES: 25-12,5 Kg

Glutine	W	P / L
>11	260±30	0,6±0,20

RAVELLO

Flour produced by milling 100% Italian wheats. Ideal for making pizzas with medium leavening times. Its composition is ideal for the very best traditional Italian pizzas.

LEAVENING: 12/24 hours
AVAILABLE SIZES: 25-12,5 Kg

Glutine	W	P / L
>11	260±30	0,6±0,20

SORRENTO

Flour produced by milling 100% Italian medium strength wheats. Its protein content and excellent elasticity and absorption make it ideal for the finest classic Italian pizzas.

LEAVENING: 12/24 hours
AVAILABLE SIZES: 25-12,5 Kg

Glutine	W	P / L
>9,5	240±30	0,6±0,20



ORGANIC - SPECIALITIES

ORGANIC

Flours of different strengths suitable for different dough leavening and ageing times. Developed for pizza chefs wishing to respond to customers’ growing focus on fair-trade and ethical eating, as well as health, easy digestion and flavour.

Glutine da >8,5 a >13	W DA 180 A 330 ±30	P / L 0,6±0,20
-----------------------	--------------------	----------------

SPECIALITIES

Special flours and blends for a variety of processing times. Rich in ingredients that improve flavour and meet consumers’ dietary needs, these specialities are designed for convenient, distinctive solutions. The addition of grains other than wheat adds valuable nutrients, fundamental for a good, healthy diet.



CORALLO-GOLD

CORALLO

Soft wheat flour made from a particularly select blend of the finest high-protein wheats. Ideal for doughs that require long leavening times, this flour has remarkable tenacity which means that with appropriate ageing times, it delivers the very highest quality and wonderfully soft, fragrant, easily digested pizzas.

LEAVENING: 48/72 hours
AVAILABLE SIZES: 25-12,5 Kg

Glutine	W	P / L
>13	350±30	0,60±0,20

GOLD

Soft wheat flour made from a particularly select blend of the finest high-protein wheats. Ideal for doughs that require long leavening times, this flour has remarkable tenacity which means that with appropriate ageing times, it delivers the very highest quality and wonderfully soft, fragrant, easily digested pizzas.
With added gluten.

LEAVENING: 48/72 hours
AVAILABLE SIZES: 25-12,5 Kg

Glutine	W	P / L
>13	350±30	0,60±0,20



VELATA-TRADIZIONALE

VELATA

A flour specially formulated to meet the characteristics set out in Regulation (EU) No. 97/2010 for the production of "Pizza Napoletana TSG". Made by blending and milling the best medium-protein wheats, it is ideal for medium processing times thanks to its excellent stability and high water absorption. Recommended in particular for pizzas with pronounced air pockets and excellent development of the typical raised rim of genuine Neapolitan pizza.

LEAVENING: 24/48 hours
AVAILABLE SIZES: 25-12,5 Kg

Glutine	W	P / L
>12	320±30	0,6±0,20

TRADIZIONALE

A flour specially formulated to meet the characteristics set out in Regulation (EU) No. 97/2010 for the production of "Pizza Napoletana TSG". Made by blending and milling the best medium-protein wheats, it is ideal for medium processing times thanks to its excellent stability and high water absorption. Recommended in particular for pizzas with pronounced air pockets and excellent development of the typical raised rim of genuine Neapolitan pizza.

LEAVENING: 24/48 hours
AVAILABLE SIZES: 25-12,5 Kg

Glutine	W	P / L
>12	320±30	0,6±0,20



Anema & Core

Progeo Molini Pizza "Anema&Core" flours are dedicated to Neapolitan pizza artists, catering to their needs and demands and indulging their creative flair. Versatile flours for making original Neapolitan pizza with a stable raw material guaranteed to preserve the delicate balance of flavours.

For an unmistakeable, fragrant, light pizza, just as increasingly health-conscious consumers demand.



PIZZA

Progeo Molini, a partner of excellence for cultivating quality

The Anema&Core range combines the experience of Progeo Molini with inputs from dedicated Neapolitan master pizza chefs. Flours drawing on constant research and development work, specifically created for making the finest genuine Neapolitan pizzas. 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 pizza chefs 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.

