

Farine TRE GRAZIE

The Range



SNERGIA ADV

CODE	TYPE OF CEREAL	TYPE	SIZE	EAN	PALLET	KG pallet	PACK/pallet
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100% Italian Organic Wheat Flours

1308411	Soft Wheat Flour	"00" Type	1 kg	8001923234017	110 kg x 8 layers	880	88
1308511	Soft Wheat Flour	Whole Type	1 kg	8001923234031	110 kg x 8 layers	880	88
1308711	Soft Wheat Flour	"1" Type	1 kg	8001923000513	110 kg x 8 layers	880	88
1314811	Soft Wheat Flour	Stone Milled Type 2	1 kg	8001923000438	110 kg x 8 layers	880	88

100% Italian Wheat Flours

1031811	Soft Wheat Flour	"0" Type	1 kg	8001923350113	110 kg x 8 layers	880	88
1032811	Soft Wheat Flour	"00" Type	1 kg	8001923450110	110 kg x 8 layers	880	88
1309111	Soft Wheat Flour	"1" Type	1 kg	8001923000506	110 kg x 8 layers	880	88
1308311	Soft Wheat Flour	Emilia Romagna QC Type "1"	1 kg	8001923000520	110 kg x 8 layers	880	88
1034211	Soft Wheat Flour	Pizza "00" Type	1 kg	8001923450134	110 kg x 8 layers	880	88
1031815	Soft Wheat Flour	"0" Type	5 kg	8001923350151	80 kg x 10 layers	800	160
1032815	Soft Wheat Flour	"00" Type	5 kg	8001923450158	80 kg x 10 layers	800	160

Special Flours

1037711	Soft Wheat Flour	Dolci soffici "00" Type	1 kg	8001923000018	110 kg x 8 layers	880	88
1032111	Soft Wheat Flour	Pasta fresca "00" Type	1 kg	8001923502017	110 kg x 8 layers	880	88
1308611	Soft Wheat Flour	Sfoglia "00" Type	1 kg	8001923000056	110 kg x 8 layers	880	88
1315115	Soft Wheat Flour	Gran Scelta Gran Cucina "00" Type	5 kg	8001923000223	80 kg x 10 layers	800	160
1315215	Soft Wheat Flour	Gran Sfoglia Gran Cucina "00" Type	5 kg	8001923000193	80 kg x 10 layers	800	160

Durum Wheat Semolina

1072911	Durum Wheat Semolina	Remilled	1 kg	8001923502031	110 kg x 8 layers	880	88
1072915	Durum Wheat Semolina	Remilled	5 kg	8001923000094	100 kg x 10 layers	1000	200

Corn Flours

2024511	Corn Flours	Bramata rustica Type	1 kg	8001923602014	100 kg x 8 layers	800	80
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Farine TRE GRAZIE



FLOURS FOR
EVERY RECIPE
discover them all



100% Italian Organic Wheat Flours



Soft Wheat Flour Type 00 1 Kg

Flour obtained from grains originating only from national organic crops. Flour easy to process and versatile to use, for cooking tasty dishes without renouncing the safety of organic products.



Whole Soft Wheat Flour 1 Kg

The whole organic flour, rich in bran fibre, is obtained by milling the soft wheat grain. It is marked by its high nutritional value and easy digestibility.



Soft Wheat Flour Type 1 1 Kg

It is an organic soft wheat flour with a quantity of fibers of 3.5%, equal to 40% more than that present in type 00 flour, and with a quantity of minerals from 12% to 25% higher than those of flour type 00.

Stone Milled Type 2 Soft Wheat Flour 1 Kg

Stone milled type 2 organic flour. The stone milling allows a higher concentration of fiber, minerals, vitamins and wheat germ. It is a flour from ancient wheat varieties that guarantee a higher taste quality and promote biodiversity.



Special Flours



Soft Wheat Flour Type 00 Dolci Soffici 1 Kg

This flour uses a wheat mix particularly suitable for obtaining appetising and soft cakes. Used by the best pastry chef, who obtain an incomparable help with their confectionery. Requires the addition of baking powder.



Soft Wheat Flour Type 00 Sfoglia 1 Kg - 5 Kg

This is a very white flour (low ash content) with fine granulometry, which is particularly suitable for producing thin fresh pasta. The pasta obtained will be a marked yellow colour, exalting the colour of the egg.



Soft Wheat Flour Type 00 Pasta Fresca 1 Kg - 5 Kg

The wheats contained make it particularly suitable for the most varied types of fresh pasta: tagliatelle, cappelletti, tortelli. The granulometry of this flour, which is bigger than 00 type, and its stronger colouring make it stand out, producing an incomparable product



Durum Wheat Semolina

Remilled Durum Wheat Semolina 1 Kg - 5 Kg

A versatile ingredient for providing the marked flavour of hard wheat. It is recommended for making Pugliese and Tuscan bread at home and, mixed with Pasta Fresca flour, for gnocchi and ravioli.



100% Italian Wheat Flours



Soft Wheat Flour Type 0 1 Kg - 5 Kg

The type 0 soft wheat Tre Grazie flour comes from a controlled supply chain that only uses Italian soft wheat. The chain is controlled and guaranteed by the Progeo Molini staff.



Soft Wheat Flour Type 00 Pizza 1 Kg

It uses Italian wheats particularly suitable for tasty pizzas and appetising flat breads. It also allows pizzas to be obtained that come from long rising processes

Soft Wheat Flour Type 00 1 Kg - 5 Kg

The type 00 soft wheat Tre Grazie flour comes from a controlled supply chain that only uses Italian soft wheat. The chain is controlled and guaranteed by the Progeo Molini staff.



Soft Wheat Flour Type 1 1 Kg

This flour has a fibre content of 3,5% equivalent to 40% more than that present in type 00 flour, and with a quantity of minerals from 12% to 25% higher than type 00 flour.



Soft Wheat Flour Type 1 Emilia Romagna QC (Quality Controlled) 1 Kg

With a high level of dietary fiber, it is obtained from wheat grown by passionate farmers of Reggio Emilia. Territoriality and composition make it special for the production of traditional Emilian breads pizza and desserts.



Farine
**TRE
GRAZIE**



Corn Flours

Corn Flour Type Bramata Rustica

This is the bristled fraction obtained from the vitreous part of the corn grain. It is recommended for producing the best quality polenta, some typical sweets and dietary foods.

