

MUGNAI Dal 1927



MOLINO VERRINI

CARPI

Products Catalogue



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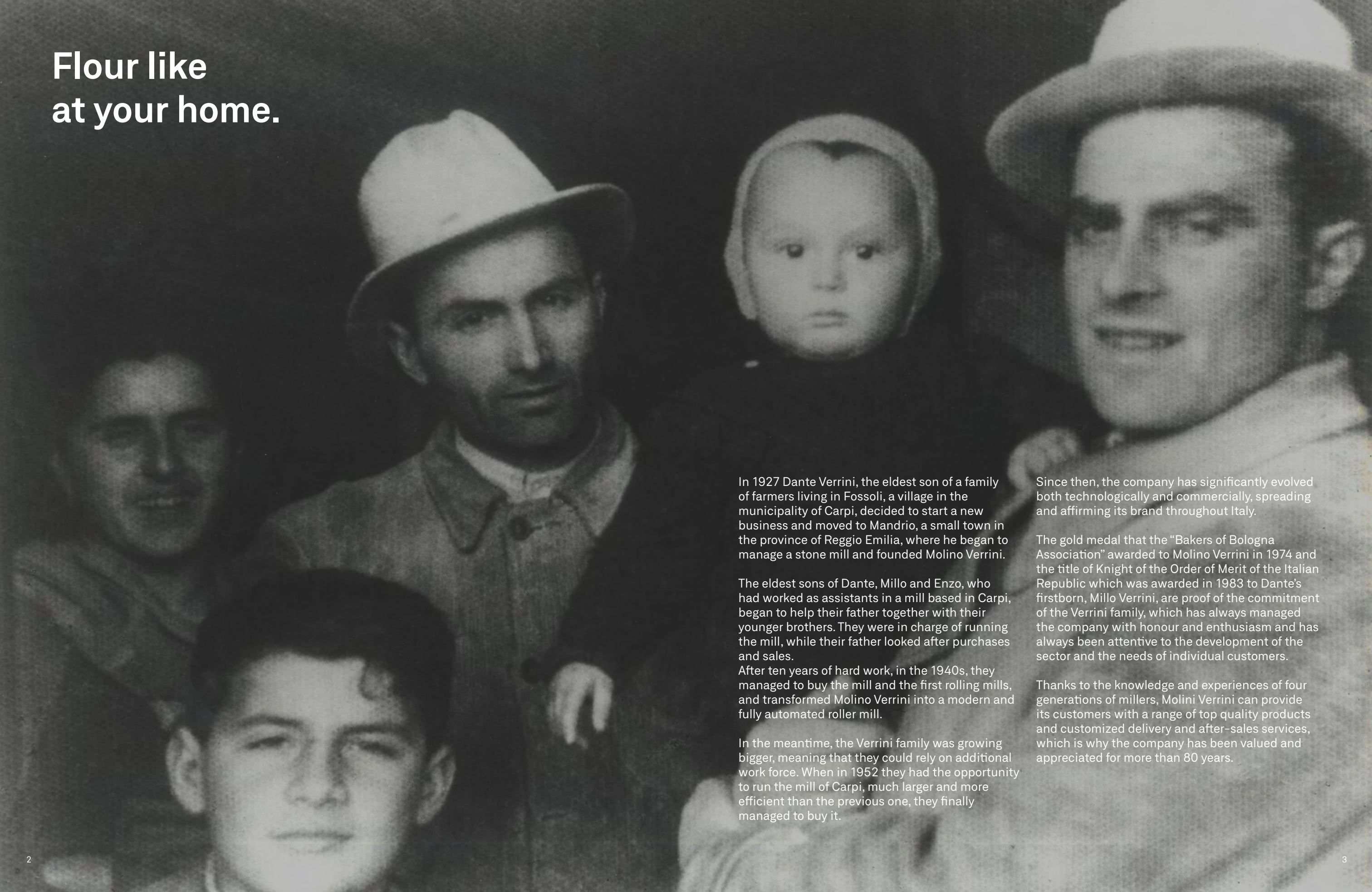
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**Flour like
at your home.**

In 1927 Dante Verrini, the eldest son of a family of farmers living in Fossoli, a village in the municipality of Carpi, decided to start a new business and moved to Mandrio, a small town in the province of Reggio Emilia, where he began to manage a stone mill and founded Molino Verrini.

The eldest sons of Dante, Millo and Enzo, who had worked as assistants in a mill based in Carpi, began to help their father together with their younger brothers. They were in charge of running the mill, while their father looked after purchases and sales.

After ten years of hard work, in the 1940s, they managed to buy the mill and the first rolling mills, and transformed Molino Verrini into a modern and fully automated roller mill.

In the meantime, the Verrini family was growing bigger, meaning that they could rely on additional work force. When in 1952 they had the opportunity to run the mill of Carpi, much larger and more efficient than the previous one, they finally managed to buy it.

Since then, the company has significantly evolved both technologically and commercially, spreading and affirming its brand throughout Italy.

The gold medal that the "Bakers of Bologna Association" awarded to Molino Verrini in 1974 and the title of Knight of the Order of Merit of the Italian Republic which was awarded in 1983 to Dante's firstborn, Millo Verrini, are proof of the commitment of the Verrini family, which has always managed the company with honour and enthusiasm and has always been attentive to the development of the sector and the needs of individual customers.

Thanks to the knowledge and experiences of four generations of millers, Molino Verrini can provide its customers with a range of top quality products and customized delivery and after-sales services, which is why the company has been valued and appreciated for more than 80 years.

**100% GRANI
EMILIA
ROMAGNA**

QUALITÀ TERRITORIO
SOSTENIBILITÀ

Since the early 2000s, Molino Verrini uses only wheat **grown in Emilia Romagna** for the production of most of its flours.

Molino Verrini is located in Carpi, in the middle of the Po valley, an area that boasts the best cultivations of common wheat in Italy.

Over the years, Molino Verrini has reinforced its commitment to the development and valorisation of the local territory and to the excellence of raw materials, as part of its corporate policy.

All Molino Verrini flours, up to 300W, bear the wording **“100% wheat from Emilia Romagna”** on the packaging and are produced using only wheat grown in the region.

This commitment is primarily based on the desire to valorise and develop the local territory and its raw materials, as well as to contribute to the enhancement of sustainable mobility. We aim to reduce the transportation of goods over long distances, with a view to protecting the environment and safeguarding natural resources.

This means:

Use of the best raw materials available on the market
Valorisation of the territory
Environmental sustainability and respect for nature

**FILIERA
VERRINI**

FARINA PRODOTTA AL 100% DA
GRANI EMILIANO ROMAGNOLI

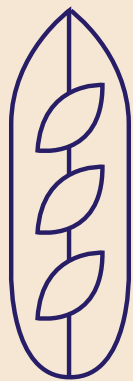
In order to give its customers an additional guarantee on the origin of raw materials, in April 2016 Molino Verrini obtained the UNI EN ISO 22005 certification, a reference standard for food traceability.

This is how the project **“Filiera Verrini – Farina prodotta al 100% da grani Emiliano Romagnoli”** came to life. Its aim is to provide a flour with a traceable origin to consumers and professionals, starting from the moment when the wheat seed is planted.

This was possible thanks to the short supply chain agreements made with a number of local farmers.

All the flours of “Molino Verrini Catalogue” that bear the logo Filiera Verrini – Farina prodotta al 100% da grani Emiliano Romagnoli in the description can be requested by our customers with this particular feature.

This is a way to certify the territoriality and quality of the product throughout the production process and to enable our customers to choose a certified “0 km” flour, produced with a very low environmental impact.



Born for Bakery

Born for Bakery (Nata per Panificazione) is a range of flours that includes a wide selection of professional flours specially designed for the artisan and industrial production of bread.

These flours, up to 300/320W, are produced using the best wheat grown in Emilia Romagna.

Born for bakery also includes the range of unsifted flours whole-wheat, with 3 different types of whole-wheat flour, as well as a Type 1 flour.

“0” Nazionale Soft



Soft wheat flour
Type “0”
W 160/180 – P/L 0.45
25kg

Obtained by grinding particular varieties of regional wheat, this flour is ideal for dry baked products and products with short rising times.

Uses: dry baked products, crackers, schiacciatine (Italian type of flatbread), breadsticks.

100% GRANI EMILIA ROMAGNA
FILIERA VERRINI

“0” Nazionale



Soft wheat flour
Type “0”
W 200 – P/L 0.50
25kg

Flour obtained by grinding wheat grown in Emilia Romagna. Ideal for the production of common bread with direct dough and short rising times.

Uses: traditional and hard bread, tigelle (traditional Italian round bread), piadina.

100% GRANI EMILIA ROMAGNA
FILIERA VERRINI

“00” Nazionale



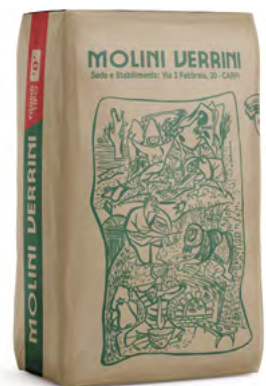
Soft wheat flour
Type “00”
W 220 – P/L 0.50
25 kg

Flour obtained by grinding wheat grown in Emilia Romagna. Ideal for the production of common bread with direct dough and short rising times.

Uses: traditional and hard bread, tigelle, “gnocco fritto” (type of Italian bread prepared with flour, water and lard), piadina.

100% GRANI EMILIA ROMAGNA
FILIERA VERRINI

Rinforzata



Soft wheat flour
Type “0”
W 240/260 – P/L 0.55
25kg

Flour obtained from selected wheat grown in Emilia Romagna. Suitable for direct dough preparations with leavening cell, it is a flour with a protein content slightly higher than “0” Nazionale, which makes it ideal for use in summer or in laboratories that are located in areas with a mild climate.

Uses: traditional and hard bread, leavened flatbread.

100% GRANI EMILIA ROMAGNA
FILIERA VERRINI

Extra Esse



Soft wheat flour
Type “0”
W 270/280 – P/L 0.55
25 kg

Flour obtained from a blend of high quality regional wheat, ideal for the production of baked products with direct dough and short rising times or leavening cell.

Uses: traditional bread, leavened flatbread.

100% GRANI EMILIA ROMAGNA
FILIERA VERRINI

Extra Speciale

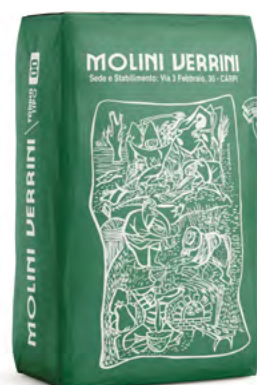


Soft wheat flour
Type “0”
W 300/320 – P/L 0.50
25kg

This flour, together with “00” Verde, is our “strongest” blend obtained exclusively from regional wheat. Thanks to the quality of the proteins and its great stability, this flour is suitable for preparations with medium rising times. Particularly suitable for French bread and for the refreshing of biga, a type of pre-ferment used in Italian baking.

Uses: bread and baked goods with medium rising times, baguettes and French bread.

100% GRANI EMILIA ROMAGNA
FILIERA VERRINI

“00” Verde

Soft wheat flour
Type “00”
W 300/320 - P/L 0.45
25 kg

It is a medium strength flour obtained from a blend of regional wheat. Ideal for baked products that need medium rising times, either with the direct or indirect method. It can also be used for “quick” bigas.

Uses: bread and baked goods with medium rising times, “quick” bigas, refreshing of sourdough starter.

100% GRANI
EMILIA
ROMAGNA

FILIERA
VERRINI

Soffiato

Soft wheat flour
Type “00”
W 340/350 - P/L 0.55
25kg

Flour obtained by grinding national and foreign wheat of the highest quality. Ideal for preparations that require high elasticity and longer rising times.

Uses: bread and baked products with long rising times.

Soffiato Speciale

Soft wheat flour
Type “00”
W 400/420 - P/L 0.55
25 kg

“00 Soffiato Speciale” contains both foreign and national wheat. This flour is specially designed for preparations with long rising times, bigas and poolish. It is used for “soffiato” bread (a type of bread that is hollow on the inside), ciabatta (type of Italian white bread) and for any processes that aim to obtain a very light and airy crumb.

Uses: bread and baked products with long rising times, ciabatta, rosetta, michetta and Milanese bread.

Soffiato Milano

Soft wheat flour
Type “00”
W 490 - P/L 0.55
25kg

This flour is produced using only the best foreign wheat. With a high protein value, it can absorb high percentages of water and is able to guarantee a longer shelf-life even in the hottest seasons.

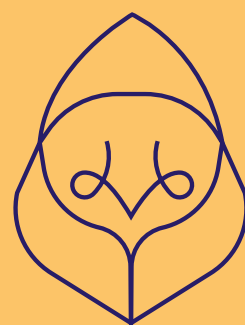
Uses: bread and baked products with long rising times and sourdough starter.

Manitoba

Soft wheat flour
Type “0”
W 380 - P/L 0.50
25 kg

Obtained by grinding pure “type 1” Manitoba wheat. Suitable for long and natural leavening in bread, pastry and pizza making. When blended, it can also be used to improve lower quality flours.

Uses: preparations with long rising times in bread, pastry and pizza making.



Born for Fresh Pasta

Born for fresh pasta (Nata per Pasta Fresca) is a range of flours that includes two “extraction flours” obtained by grinding selected wheat from Emilia Romagna.

They are designed to meet the needs of all pasta makers, from artisan to industrial production. They are ideal for the preparation of fresh pasta, dumplings and “pasta al torchio”, and have an excellent cooking resistance.

“00” Granulare



Soft wheat flour
Type “00”
W 180/200 – P/L 0.60–0.70
ASH 0.38
25 kg

Extraction flour specially designed for the industrial production of fresh pasta. Compared to traditional flours, it has a larger grain size of around 250 µm. The resulting pasta maintains enough roughness to retain the sauce.

Uses: industrial production of fresh pasta.

100% GRANI
EMILIA
ROMAGNA

FILIERA
VERRINI

“00” Sfoglia



Soft wheat flour
Type “00”
W 180/200 – P/L 0.60–0.70
ASH 0.36
25kg

Our “00” Sfoglia is a common wheat extraction flour, ideal for handmade fresh pasta, as well as dumplings and pasta “al torchio”.

Uses: handmade fresh pasta.

100% GRANI
EMILIA
ROMAGNA

FILIERA
VERRINI

“00” Calibrata



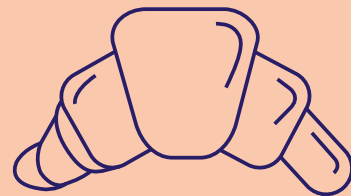
Farina di grano tenero
Tipo “00”
W 240/260 – P/L 1.60–2
ASH 0.40
25kg

The calibrated “00” flour is specially designed and made to produce unpasteurized artisan pasta. Characterized by its outstanding elasticity, this flour keeps a light colour for days without ever tending to grey.

Uses: artisanal production of fresh unpasteurized pasta.

100% GRANI
EMILIA
ROMAGNA

FILIERA
VERRINI



Born for Pastry

Born for pastry (Nata per Pasticceria) is a range of flours specially designed for all sorts of pastry and confectionery products: biscuits, shortbread and leavened products for special occasions.

It includes 5 flours for professional use that are suitable for both traditional and industrial production.

In order to obtain products with a more rustic flavour, Molino Verrini recommends to use flours from the Whole-wheat range line, while “0” Manitoba can be used as an addition to reinforce “weaker” flours or for particular processes that require long rising times.

"00" Speciale

Soft wheat flour
Type "00"
W 200 - P/L 0.60-0.70
25 kg

The quality of the selected wheat and the slow milling process give this flour a number of characteristics that make it the flagship product of Molino Verrini. This particular "00" extraction flour is characterised by a very fine grain size and is indicated for the production of sweet and savoury shortcrust, as well as pastry products with instant leavening, such as cakes, sponge cake, bundt cakes and plum cakes. In addition to pastry making, this flour is used "locally" for the preparation of "gnocco fritto" (type of Italian bread prepared with flour, water and lard), with excellent results.

Uses: sweet and savoury shortcrust, cakes, bundt cakes, tarts, sponge cake, plum cakes, "gnocco fritto".

EMILIA ROMAGNA FILIERA VERRINI

Biscotti

Soft wheat flour
Type "0"
W 80/110 - P/L 0.30-0.40
25 kg

This flour is obtained by milling particular varieties of regional wheat and is ideal for the production of biscuits.

Uses: biscuits.

EMILIA ROMAGNA FILIERA VERRINI

Soffiato

Soft wheat flour
Type "00"
W 340/350 - P/L 0.55
25kg

This flour is obtained through a slow milling process that uses national and foreign wheat of premium quality. Ideal for preparations that require high elasticity and longer rising times, including puff pastry, croissants and cannoli.

Uses: long leavening pastry products, puff pastry, croissants, cannoli.

Soffiato Speciale

Soft wheat flour
Type "00"
W 400/420 - P/L 0.55
25 kg

This flour is specially designed for preparations with long rising times in pastry making. It is mainly used to produce brioches, but also for pastry products made with puff pastry with added natural fats. Its organoleptic properties remain unchanged even in frozen products.

Uses: pastry products with long rising times, brioches, puff pastry with added natural fats.

Soffiato Milano

Soft wheat flour
Type "00"
W 490 - P/L 0.55
25kg

This flour is obtained by grinding the best foreign wheat on the market and is ideal for pastry products. It is specially designed for the preparation of leavened products for special occasions, such as panettone, pandoro and colomba.

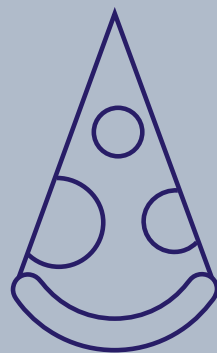
Uses: panettone, pandoro, colomba.

Manitoba

Soft wheat flour
Type "0"
W 380 - P/L 0.50
25 kg

Obtained by grinding pure "type 1" Manitoba wheat. Suitable for long and natural leavening in bread, pastry and pizza making. When blended, it can also be used to improve lower quality flours.

Uses: preparations with long rising times in bread, pastry and pizza making.



Born for Pizza

Molino Verrini offers three flours for the preparation of pizza that are suitable for all types of processing, for direct and indirect kneading doughs, and for **short, medium** and **long rising** times.

For short and medium leavening flours, Molino Verrini uses exclusively wheat grown in Emilia Romagna and stored and produced for Filiera Verrini. These products guarantee the masters of this industry a genuine product with a natural flavor that is certified by DNV-GL according to the international traceability standard ISO 22005.

For long leavening times, a carefully selected blend of premium quality national and foreign wheat is used to guarantee excellent results in terms of taste, fragrance and flakiness.

To obtain a “rustic” pizza in line with the needs of our consumers, who pay more and more attention to raw materials, Molino Verrini offers the “Whole-Wheat Range” of flours, which can be used alone or freely mixed with other Born for Pizza flours.

**Born for Pizza
“BLU”
Short leavening**



Soft wheat flour
Type “0”/“00”
W 250 – P/L 0.50
25kg

Flour obtained by grinding wheat grown in Emilia Romagna and transferred to the mill according to the ISO 22005 standard procedures. Ideal for the preparation of direct kneading doughs with short leavening times (up to 8 hours leavening time). This is a versatile flour that can be used for making thin crust pizza, tray-baked pizza and focaccia bread.

Uses: thin crust pizza, tray-baked pizza and focaccia bread.

FILIERA
VERRINI

**Born for Pizza
“VERDE”
Medium leavening**



Soft wheat flour
Type “0”/“00”
W 300 – P/L 0.50
25kg

Flour obtained by grinding wheat grown in Emilia Romagna and transferred to the mill according to the ISO 22005 standard procedures. Ideal for making direct or indirect kneading doughs that require 10 to 18 hours leavening time. This flour can be used to make thin crust pizza, tray-baked pizza, Roman-style “pizza in pala” and focaccia bread. Thanks to the blend of high-protein wheat, this flour is ideal for Neapolitan-style pizza.

Uses: Neapolitan-style pizza, thin crust pizza, tray-baked pizza, Roman-style “pizza in pala”, focaccia bread.

FILIERA
VERRINI

**Born for Pizza
“ROSSA”
Long leavening**



Soft wheat flour
Type “0”/“00”
W 420 – P/L 0.50
25kg

Flour obtained by grinding a selection of the best Italian and foreign wheat. Ideal for making direct or indirect kneading doughs that require more than 18 hours leavening time. Thanks to the high protein content, this flour has a high elasticity and a high degree of absorption. Ideal for making thin crust pizza, tray-baked pizza, Roman-style “pizza in pala” and for high hydration doughs. It can also be used to reinforce other flours.

Uses: thin crust pizza, tray-baked pizza, Roman-style “pizza in pala”, high hydration dough.

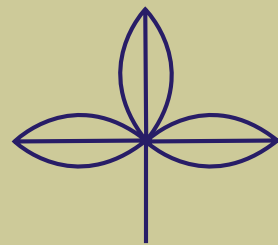
Manitoba



Soft wheat flour
Type “0”
W 380 – P/L 0.50
25 kg

Obtained by grinding pure “type 1” Manitoba wheat. Suitable for long and natural leavening in bread, pastry and pizza making. When blended, it can also be used to improve lower quality flours.

Uses: preparations with long rising times in bread, pastry and pizza making.



Organic range

In November 2018, Molino Verrini obtained the Certification for the production of organic flours in accordance with the European Regulation EC 834/2007.

In line with its corporate policy, strongly oriented to high quality standards, Molino Verrini only uses organic wheat sourced from the national territory for the production of its new line of organic flour.

As a result, 6 new flours for professional use are now available, in order to meet the needs of those customers that are interested in using wheat coming from **Italian organic farming**.

A natural help for our well-being!

“0” Nazionale Bio



Soft wheat flour
Type “0”
W 200 - P/L 0.60-0.70
1 kg

Flour obtained by grinding national organic wheat. Ideal for baked and pastry products processed with the direct dough method and with short rising times.

Uses: traditional and hard bread, tigelle (traditional Italian round bread), piadina, biscuits and tarts.

100% Organic Wheat from Italy

“00” Nazionale Bio



Soft wheat flour
Type “00”
W 230 - P/L 0.50-0.60
25 kg

Flour obtained by grinding national organic wheat. Ideal for baked and pastry products processed with the direct dough method and with short rising times.

Uses: traditional and hard bread, tigelle (traditional Italian round bread), piadina, biscuits and tarts.

100% Organic Wheat from Italy

“0” Nazionale Bio



Soft wheat flour
Type “0”
W 200 - P/L 0.60-0.70
25kg

Flour obtained by grinding national organic wheat. Ideal for baked and pastry products processed with the direct dough method and with short rising times.

Uses: traditional and hard bread, tigelle (traditional Italian round bread), piadina, cakes and bombolone.

100% Organic Wheat from Italy

Tipo “2” Nazionale Bio



Soft wheat flour
Type “2”
W 200/220 - P/L 0.60-0.70
1 kg

“Type 2” flour obtained by grinding national organic wheat. This flour is rich in natural fibres and has a low gluten content.

Uses: preparations with short rising times in bread and pastry making.

100% Organic Wheat from Italy

Integrale Nazionale Bio



Soft wheat flour
Type “Integrale”
W 180/200 - P/L 1.20-1.50
25 kg

Whole-wheat flour obtained by grinding national organic wheat. Recommended for baked or pastry products with short rising times that are rich in fibres and minerals.

Uses: preparations with short rising times in bread and pastry making.

100% Organic Wheat from Italy

Tipo “2” Nazionale Bio



Soft wheat flour
Type “2”
W 200/220 - P/L 0.60-0.70
25 kg

“Type 2” flour obtained by grinding national organic wheat. This flour is rich in natural fibres and has a low gluten content.

Uses: preparations with short rising times in bread and pastry making.

100% Organic Wheat from Italy

Integrale Nazionale Bio



Soft wheat flour
Type “Integrale”
W 180/200 - P/L 1.20-1.50
1 kg

Whole-wheat flour obtained by grinding national organic wheat. Recommended for baked or pastry products with short rising times that are rich in fibres and minerals.

Uses: preparations with short rising times in bread and pastry making.

100% Organic Wheat from Italy

“0” Nazionale Bio for Pizza



Soft wheat flour
Type “0”
W 220 - P/L 0.60-0.70
25 kg

Flour obtained by grinding national organic wheat. It is a blend specially developed for the production of organic pizza with the direct dough method and short rising times (max 8 hours).

Uses: thin crust pizza, tray-baked pizza.

100% Organic Wheat from Italy

Tipo “2” Nazionale Bio for Pizza

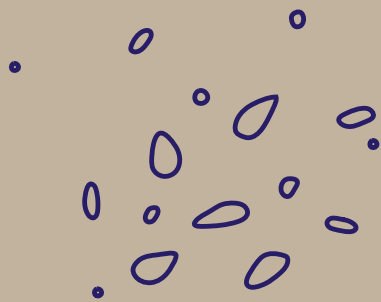


Soft wheat flour
Type “2”
W 200/220 - P/L 0.60-0.70
25 kg

Flour obtained by grinding national organic wheat. It can be used for preparations with the direct dough method and short rising times (max 8 hours) or mixed with our “0” Nazionale Bio for Pizza.

Uses: thin crust pizza, tray-baked pizza.

100% Organic Wheat from Italy



Whole-wheat range

Whole-wheat (Nata integrale) is a range of flours that includes three types of whole-wheat flours with different characteristics, as well as a “Type 1” flour.

They are “unsifted” flours obtained through a grinding process that proportionally blends the internal and external parts of the grain, without altering its nutritional properties.

Integrale Forte



Soft wheat flour
Type “**Integrale**”
W 300 – P/L 1.20–1.50
25 kg

Flour obtained by grinding the same blend used to produce our “0” Extraspeciale. Recommended for preparations with long rising times and products rich in fibres and minerals.

Uses: preparations with long rising times in bread, pastry and pizza making.

100% GRANI
EMILIA
ROMAGNA

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Integrale



Soft wheat flour
Type “**Integrale**”
W 220 – P/L 1.20–1.50
25 kg

Superior quality whole-wheat flour, obtained from the same blend used to produce our “0” Rinforzata, but reintroducing some of the by-products separated during the grinding process.

Uses: preparations with short rising times in bread, pastry and pizza making.

100% GRANI
EMILIA
ROMAGNA

FILIERA
VERRINI

Integrale Bianco



Soft wheat flour
Type “**Integrale**”
W 200 – P/L 1.20–1.50
25kg

Whole-wheat flour made with the addition of fresh white wheat germ. Wheat germ is a concentrated source of nutrients with beneficial properties, including amino acids, minerals, B vitamins, omega-3 and omega-6.

Uses: preparations with short rising times in bread, pastry and pizza making.

100% GRANI
EMILIA
ROMAGNA

FILIERA
VERRINI

Tipo “1”



Soft wheat flour
Type “**1**”
W 200 – P/L 1.20–1.50
25 kg

Our “type 1” flour contains a small proportion of small-leaved bran, groats and wheat germ. This flour is rich in natural fibres and has a low gluten content. It gives your products a genuine smell and a natural taste.

Uses: preparations with short rising times in bread, pastry and pizza making.

100% GRANI
EMILIA
ROMAGNA

FILIERA
VERRINI

Miscela Millo Verrini

The 3 varieties of “Miscela Millo Verrini”, only available in 1 kg packs, are made with wheat coming from Verrini supply chain, certified ISO 22005.

Since 2016 Molino Verrini has decided, for the first time, to offer the best flours also in the market segment of food lovers and cooking enthusiasts, focusing on a product of premium quality. Therefore, we offer 3 different blends to meet all the needs of household cooking.

FILIERA
VERRINI

FARINA PRODOTTA AL 100% DA
GRANI EMILIANO ROMAGNOLI



“00” Miscela Millo Verrini

Soft wheat flour
Type “00”
W 200 - P/L 0.60-0.70
1 kg

FILIERA
VERRINI

This traditional flour by Molino Verrini has always been used for different kinds of homemade preparations. The quality of the selected wheat and the slow milling process give this flour a number of characteristics that make it the flagship product of Molino Verrini. This particular “00” extraction flour is characterised by a very fine texture and is indicated for all sorts of handmade preparations: bread, piadina and tigelle, pizza, fresh pasta, sweet and savoury shortcrust, as well as pastry products with instant leavening, such as cakes, tarts, bundt cakes and pancakes. Molino Verrini strongly recommends this flour for the preparation of “gnocco fritto”.

Uses: bread, pizza, piadina and tigelle, fresh pasta, sweet and savoury shortcrust, cakes, bundt cakes, tarts, muffins, pancakes, “gnocco fritto”.



Tipo “1” Miscela Millo Verrini

Soft wheat flour
Type “1”
W 200 - P/L 0.60-0.70
1 kg

FILIERA
VERRINI

Our “type 1” flour contains a small proportion of small-leaved bran, groats and wheat germ. This flour is rich in natural fibres and has a low gluten content. It gives your products a genuine smell and a natural taste. This flour is indicated for all sorts of handmade preparations: bread, piadina and tigelle, pizza, sweet and savoury shortcrust, as well as cakes, bundt cakes and pancakes.

Uses: bread, pizza, piadina and tigelle, sweet and savoury shortcrust, cakes, bundt cakes, tarts, muffins and pancakes.



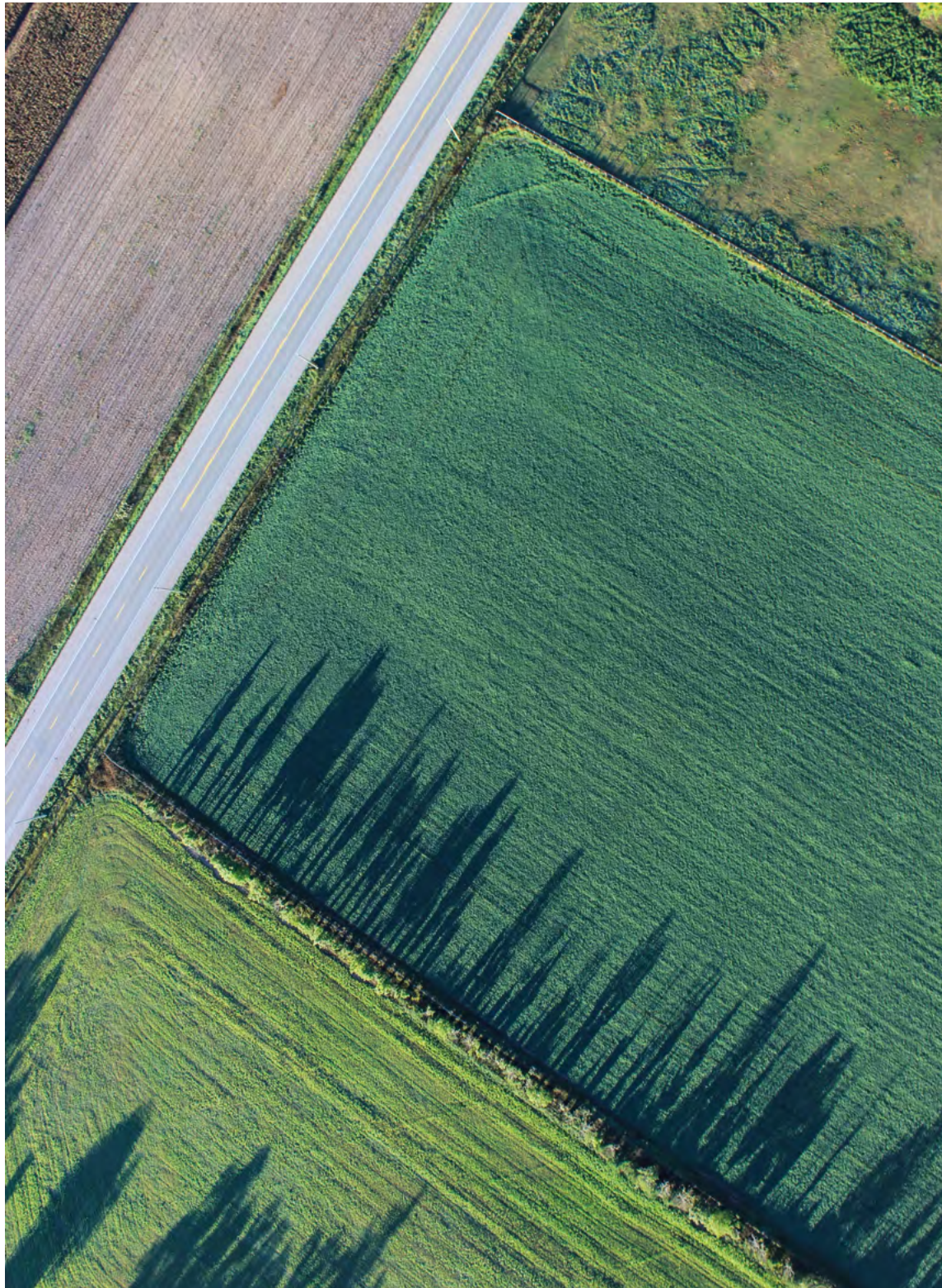
“Integrale con Germe di Grano Bianco” Miscela Millo Verrini

Soft wheat flour
Type “Integrale”
W 200 - P/L 0.60-0.70
1 kg

FILIERA
VERRINI

This flour contains significant proportions of bran and wheat germ. Wheat germ, the reproductive part of the seed that germinates to grow into a plant, is a concentrated source of nutrients with beneficial properties, including amino acids, minerals, B vitamins, omega-3 and omega-6. The presence of fresh, non-dried wheat germ provides great antioxidant properties and helps to lower the level of LDL cholesterol, protecting the cardiovascular system. This flour is indicated for all sorts of handmade preparations: bread, piadina and tigelle, pizza, sweet and savoury shortcrust, as well as cakes, bundt cakes and pancakes.

Uses: bread, pizza, piadina and tigelle, sweet and savoury shortcrust, cakes, bundt cakes, tarts, muffins and pancakes.



Our certifications



IT-BIO-007
Agricoltura Italia



**Kosher
Certified**



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