

MOLINO VERRINI

Carpi, 29/07/2022

To **A. Shindagi and P. Singh C/O IndiaItaly,**

Molino Verrini, in Carpi (Modena – Emilia Romagna - Italy), works in the manufacturing of high quality soft wheat flours since 1927.

With the most modern production technologies and 4 generation miller's experience, today the company is able to provide its customers with high quality and a full range.

Verrini's flour are made by the specific request of the costumers, and this is the reason why the list of flours types is of twenty different qualities, all created by the best mix of selected wheats.

The reference range is composed by type '0' and '00' with W from 100 until 490. There are also specific flours for fresh pasta, pastry, pizza, type '1', type '2' and 3 type of whole wheat.

From 2014 Molino Verrini chose to use only wheat growth in Emilia Romagna, between contract stipulated with farmers and with consortiums of the same region.

From September 2016 the mill took **Certificazione di Filiera ISO 22005**, that is an International document for the certification of the traceability in the feed and food chain. We can guarantee the traceability in the flours production from the farmer's field to the consumer's table.

In November 2018 Molino Verrini received the **Certificazione di agricoltura biologica**, that is a product certificate of organic operation according to the **Reg. EC 834/2007**.

This choice is dictated by the desire to enhance local raw materials for the production of high-quality flours. Involving the farmers of the region to pursue this goal, Molino Verrini also intends to contribute to the enhancement of sustainable mobility, reducing the environmental impact of long- distance transport of goods, with a view to protecting the territory and safeguarding natural resources.