

Authenticity, goodness and satisfaction with excellent results. This means choosing Paolo Mariani Mill products for the home: a range of flours to suit every desire: pasta, bread, sweets and more. In the kitchen you will be able to express yourself to the full with our quality flours, which combine flavor, naturalness and lightness.

**100%
GRANO
ITALIANO**

•TYPE 00 CLASSICA



A blend of flours obtained by grinding the best wheats of the Marche and Romagna regions. The dough is ready in just a few hours and maturation. Suitable for making all kinds of pizza and focaccia with direct doughs.

• 55 lb

\$ 30

TECHNICAL CHARACTERISTICS	
Protein d.m.	min. 11.5%
Gluten d.m.	min. 9.5%
W	210 - 220
P/L	0.50 - 0.55
Stability	min. 8.0'
Absorption	min. 53%
Ash d.m.	max. 0.55%
Moisture	max. 15.5%

•TYPE 00 RINFORZATA



A superior quality flour which allows the alteration of a dough that is always extensible and easily kneadable. Recommended for doughs requiring medium and long rising times. It is suitable for the preparation of both individual pizzas as well as slabs of pizza cooked in baking trays.

• 55 lb

\$ 32

TECHNICAL CHARACTERISTICS	
Protein d.m.	min. 13.0%
Gluten d.m.	min. 11.0%
W	310 - 330
P/L	0.55 - 0.65
Stability	min. 13'
Absorption	min. 58%
Ash d.m.	max. 0.55%
Moisture	max. 15.5%

•MANITALY



Acquiring Manitoba wheat means using a raw material from Canada, after being transported in container ships for at least 30 days, in temperatures that are difficult to control, which may cause the development of mycotoxins that are harmful to human health, as well as excess energy consumption.

• 55 lb

\$ 34

TECHNICAL CHARACTERISTICS	
Protein d.m.	min. 14.5%
Gluten d.m.	min. 13.0%
W	340 - 360
P/L	0.60 - 0.70

• TYPE 00 IDEAL FOR FRESH PASTA AND GNOCCHI



An exceptional, granular and well-balanced flour obtained by special grinding process of the Paolo Mariani Mill and therefore able to maintain optimum hydration during kneading. Its particularly low ash content maintains the pasta's light color, even when frozen. Ideal for all types of fresh pasta, excellent for gnocchi, machine made fresh pasta and for giving surface roughness to pastas dressed with sauces.

- 2.2 lb
- 55 lb

\$34

• DURUM WHEAT SEMOLINA



Durum wheat semolina obtained from selected durum wheats and suitable for the making of pasta, breads and focaccia. The high quality of proteins and the uniform grain size enable to develop the organoleptic features of the final product.

- 55 lb

\$34

TECHNICAL CHARACTERISTICS	
Protein d.m.	min. 13.0%
Gluten Quality d.m.	firm, min. 11.0%
Cellulose	max. 0.45%
Colour	B: min. 23
Ash d.m.	max. 0.80%
Moisture	max. 15.5%

• REMILLED DURUM WHEAT SEMOLINA



Remilled durum wheat semolina, obtained from the wise blending of the best varieties of durum wheat. Ideal for making the typical bread of Apulia, pizza and fresh pasta.

- 55 lb

\$32

TECHNICAL CHARACTERISTICS	
Protein d.m.	min. 12.0%
Gluten Quality d.m.	firm, min. 10.0%
Cellulose	max. 0.45%
Colour	B: min. 23
Ash d.m.	max. 0.90%
Moisture	max. 15.5%