

» ORGANIC «



MOLINO MERANO  
MERANER MÜHLE



# MOLINO MERANO. ABOUT US.

Molino Merano was founded in 1985. Its story, however, starts 600 years earlier when the von Berg family began producing different varieties of flour in the Bavarian town of Ansbach in Germany.

Today, Molino Merano is still a family business that continues to blend an ancient passion for milling together with the principles of modern day production processes, careful raw material selection, advanced technological systems, thorough process checks at every stage and the utmost attention to customer needs.

For almost 30 years, Molino Merano is organic certified and can indeed offer a wide range of organic cereals, flours and semi-finished products, including gluten free quality, and of course our own *lievito madre*.

One of Molino Merano's strengths as the real "cereal expert" is its constant pursuit of new products to offer. Products known as ancient grains, such as Triticum Dicoccum (medium spelt), the more renowned quinoa or the little known (and exotic) sorghum and teff. And, of course, wheat, rye, khorasan Kamut® wheat, barley, oat, millet, buckwheat, corn and rice. Our other strengths include the ability to offer unusual blends and be innovative in the flour industry - something which hasn't been very ingenious since ancient times.

You can find out much more in this catalogue. This is why our motto is "**We grind great ideas**".



## Where is Molino Merano?



## OUR CERTIFICATIONS AND LICENSES



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## LIEVITO MADRE. GETTING TO KNOW THIS NATURAL TREASURE.

The history of *lievito madre* seems to date back to Ancient Egypt, when, after being affected by the flood waters of the River Nile, one batch of flour fermented quicker than the others. Instead of being discarded, this wet flour was mixed with other fresh flours, thus resulting in a tastier and easier to digest product. What had initially been considered as an economic disaster was soon deemed as a very fortunate event - the creation and birth of *lievito madre*.

Today, Molino Merano has revived this ancient know-how by developing *lievito madre* in a perfectly controlled environment, in terms of safety, hygiene and temperature and its lab relies on the most advanced systems of analysis.

Using *lievito madre* in bread and pastry making offers numerous advantages:

- It supports the proofing of doughs.
- It increases fermentation stability and tolerance.
- It improves the flavour of products by enhancing the taste of the flours used.
- It makes the products easier to digest.
- It prolongs the shelf life of a product by keeping it soft over time and by protecting it from mould and any degrading bacteria.

All *lievito madre* share these properties. However, Molino Merano's *lievito madre* offers something more.



IT'S CALLED EVA  
AND IT WAS CONCEIVED  
IN SOUTH TYROL.

IT'S MOLINO MERANO'S  
LIEVITO MADRE.

We visit an organic farmer in the Venosta Valley and purchase some Golden quality apples. We blend the apples with selected Molino Merano flour and the purest of spring water from Mount San Vigilio. That's how EVA, the mother of all mothers, with its unique organoleptic properties, is conceived. Our Lievito Madre EVA consists of autochthonous, wild yeasts, lactobacilli and their natural metabolic products - lactic acid and acetic acid. Together they create ideal conditions for natural proofing. Thanks to a gentle drying process, we are able to obtain different kinds of natural yeast, from the inactive to the fully active.



»»» ORGANIC «««

FULLY ACTIVE

With active natural yeasts and lactobacilli for baking products with a long proofing time.

ORGANIC  
EVIVA

Semi-finished product for the production of medium to large pieces with fully active mother leaven of wheat flour. 20% concentrated premix.

INGREDIENTS

Organic dried mother leaven (natural yeast) made of plain wheat flour.

EVIVA WITH DURUM WHEAT FLOUR

BASIC RECIPE

BIGA (PRE-DOUGH)	
Organic soft wheat flour red	5,000 g
Water	3,500 g
Organic Eviva	2,000 g

MIXING: 8 + 2 minutes  
DOUGH TEMPERATURE: approx. 25-26°C  
DOUGH REST: 12-14 hours at 26-28°C

MAIN DOUGH

Biga	10,500 g
Organic durum wheat flour	5,000 g
Water	3,500 g
Salt	200 g

MIXING: 10 + 5 minutes  
DOUGH TEMPERATURE: approx. 26-27°C  
DOUGH REST: 90 minutes at 30°C  
DOUGH PIECES: 600-1,000 g  
PROOFING: approx. 120 minutes at 30°C and with 70% humidity  
BAKING: 230°C, approx. for 60 minutes with steam



INSTRUCTIONS:  
Knead for 10 minutes at the first speed and for 5 minutes at the second. After the dough has rested, cut into pieces and shape as desired. After proofing, bake with steam. The recipe must be adapted to the technique and tools used.

Art.	Unity	Dosage
3373	5 kg	20%

OUR PRODUCT LINES WITH LIEVITO MADRE

FULLY ACTIVE

<b>WITH</b> Active natural yeasts, lactobacilli and natural metabolic products. For a full authentic flavour.	<b>FOR</b> Baking products with indirect dough process.	<b>SHELF LIFE</b> 6 months (protected atmosphere).
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ACTIVE

<b>WITH</b> Active natural yeasts and natural metabolic products. For a mild and unique flavour.	<b>FOR</b> Baking products with indirect dough process.	<b>SHELF LIFE</b> 12 months (protected atmosphere).
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INACTIVE

<b>WITH</b> Inactive natural yeasts and natural metabolic products for an optimal fermentation environment. Baker's yeast can be added as desired.	<b>FOR</b> Baking products with indirect or direct dough process.	<b>SHELF LIFE</b> 12 months.
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ACTIVE

With active natural yeasts for baking products with a long proofing time.

ORGANIC MAGNO

MAGNO WITH PLAIN WHEAT FLOUR

BASIC RECIPE

BIGA (PRE-DOUGH)	
Organic soft wheat flour red	5,500 g
Water	3,300 g
Organic Magno	500 g

MIXING: 8 + 2 minutes  
DOUGH TEMPERATURE: approx. 25-26°C  
DOUGH REST: 12-14 hours at 26-28°C

MAIN DOUGH

Biga	9,200 g
Organic plain wheat flour	4,500 g
Water	2,800 g
Salt	200 g

Semi-finished product for the production of medium to large pieces with active lievito madre of wheat flour. 5% concentrated premix.

INGREDIENTS

Organic dried lievito madre (natural yeast) made of plain wheat flour.

MIXING: 10 + 5 minutes  
DOUGH TEMPERATURE: approx. 26-27°C  
DOUGH REST: 90 minutes at 30°C  
DOUGH PIECES: 600-1,000 g  
PROOFING: approx. 120 minutes at 30°C and with 70% humidity  
BAKING: 230°C, approx. for 60 minutes with steam

INSTRUCTIONS:  
Knead for 10 minutes at the first speed and for 5 minutes at the second. After the dough has rested, cut into pieces and shape as desired. After proofing, bake with steam. The recipe must be adapted to the technique and tools used.



Art.	Unity	Dosage
3374	6x1 kg	5%



## INACTIVE

With inactive natural yeasts for baking products with long (pre-dough) or direct dough processes.

### ORGANIC ANTIQ

Semi-finished product for the production of KAMUT® and spelt bread without wheat flour. Add only water, yeast and olive oil.

#### MAIN INGREDIENTS

kamut® Khorasan flour, branded wheat flour\* 63%, spelt flour\* 30%, dried *lievito madre* (natural yeast) from spelt flour, sea salt, potato flakes\*, sugar\*.



Articolo	Unità
4243	15 Kg

6



### ORGANIC KORNFELIX® 100

Semi-finished product for the production of small seed breads with spices. Add only water and yeast.

#### MAIN INGREDIENTS

Strong wheat flour \*, dried *lievito madre* (natural yeast) from plain wheat flour \*, rye flour\*, durum wheat flour\*, wheat and rye meal, sea salt, soy meal\*, wheat bran\*, rye flour toasted\*, linseed\*, dried whole meal rye sourdough\*, cane sugar\*.

Articolo	Unità
4238	15 Kg

### ORGANIC POWER KORN 100

Semi-finished product for the production of dark bread with amaranth and quinoa. Add only water and yeast.

#### MAIN INGREDIENTS

Strong wheat flour\*, soy meal\*, linseed\*, durum wheat semolina\*, dried *lievito madre* (natural yeast) from plain wheat flour\*, sunflower seeds\*, sea salt, amaranth\*, dried whole meal rye sourdough\*, potato flakes\*, rye flour toasted\*, rye malt flour\*, sugar\*.



Articolo	Unità
4240	15 Kg



### ORGANIC DIVINA

Semi-finished product for the production of Panettone, Pandoro, Colomba and traditional sweets.

#### MAIN INGREDIENTS

Plain wheat flour\*, dried *lievito madre* (natural yeast) from plain wheat flour\*, cane sugar\*, skimmed milk powder\*, sea salt\*.

Articolo	Unità
4017	15 Kg

\* Organic

## GLUTEN FREE TASTEFUL

WE ARE THE SPECIALISTS WHEN IT COMES TO ORGANIC GLUTEN FREE BAKING MIXES FOR BREAD AND BAKERY PRODUCTS, AS WELL AS GLUTEN FREE CEREALS. OUR BAKING MIXES CAN BE DEVELOPED AND TAILOR-MADE FOR CUSTOMER REQUIREMENTS, IN DIFFERENT FORMATS.



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#### WHITE BREAD

Our specially developed gluten free white bread mixes are particularly suitable for the production of pan loaves or rolls which are light and flavourful, have a long shelf life and soft crumb. Ideal for sandwiches or bruschetta.

#### DARK BREAD

Our unique gluten free dark bread mixes result in tasty, dark loaves of bread, which impress with their rustic flavour, long shelf life and crisp crust. Ideal for a hearty snack with speck and cheese.

#### MULTIGRAIN BREAD

Our special gluten free multigrain bread mixes produce breads and rolls with a delicious nutty flavour, a crispy crust and a long shelf life. Ideal for breakfast or a small snack.

#### PIZZA & FOCACCIA

Ready to use flour mixes for the preparation of gluten free Italian style pizza and focaccia.

#### HAMBURGER BUNS

Ready to use flour mixes for making hamburger buns. The breads realised with our flour mixes are characterised by a delicious taste, long shelf life and soft crumb.

#### WRAP

Ready to use flour mixes for the preparation of gluten free flatbreads like wraps and tortilla. The flatbreads realised with our flour mixes are characterised by a delicious taste and long shelf life.

#### SWEET BAKERY PRODUCTS

Ready to use flour mixes for making gluten free muffins, plum cake and sponge cakes as well as biscuits and sweet yeast doughs like doughnuts.

#### GLUTEN FREE FLOURS AND CEREALS

Gluten free raw materials of the highest quality, amongst others buckwheat flour, chickpea flour, corn flour, millet flour, quinoa flour, rice flour, teff, chia, amaranth, oat flakes etc.






# FLOURS AND CEREALS

## WHEAT










	SOFT WHEAT FLOUR RED		
	Flour achieved by grinding carefully selected soft wheat. Suitable for direct dough, pizza, breadsticks. Rising 4-6 hours. <b>W 170/190.</b>	25 kg	3248
	SOFT WHEAT FLOUR VIOLET		
	Flour achieved by grinding carefully selected soft wheat. Excellent for starter dough, Ciabatta, Francesine. Rising 16-18 hours. <b>W 300/320.</b>	25 kg	3239
	SOFT WHEAT FLOUR BLUE		
	Flour achieved by grinding carefully selected soft wheat. Suitable for direct dough, short starter dough. Rising 10-12 hours. <b>W 240/260.</b>	25 kg	3237
	PLAIN WHEAT FLOUR RED		
	Flour achieved by grinding carefully selected soft wheat. Suitable for direct dough, pizza, breadsticks. Rising 4-6 hours. <b>W 160/180.</b>	25 kg	3049
	STRONG WHEAT FLOUR		
	Flour achieved by grinding carefully selected soft wheat. Dark soft wheat flour, rich in fibres and refined together with the large bran.	25 kg	3165
	VERY STRONG WHEAT FLOUR		
	Dark soft wheat flour. To confer an intense rustic flavour to your products. Suitable for preparing sweet and savoury products in combination with other types of flour.	25 kg	3180
	WHEAT FLOUR TYPE 3		
	Dark soft wheat flour. To confer an intense rustic flavour to your products. Suitable for preparing sweet and savoury products in combination with other types of flour.	25 kg	3247
	FINE WHOLE WHEAT FLOUR		
	Fine whole wheat flour rich in fibres. The bran flake is visible. Suitable for whole wheat baked products.	25 kg	3235
	WHOLE WHEAT FLOUR WITH GERM		
	Flour achieved by cold grinding the best carefully selected soft wheat. The flour contains wheat germ, the noblest part of the grain with a high nutritional value, and bran. Flour rich in fibre. Suitable for whole wheat baked products.	25 kg	4201
	WHOLE WHEAT FLOUR WITH COARSE BRAN		
	Flour achieved by grinding carefully selected soft wheat. Soft wheat flour, rich in fibre and finely refined together with the large bran. Suitable for whole wheat baked products.	25 kg	3201

	FINE WHEAT BRAN		
	Raw fine wheat bran. Rich in fibre and B vitamins. Suitable in combination with other flours to characterise the product, or as decoration or with milk, yogurt, etc.	25 kg	3007
	COARSE WHEAT BRAN		
	Raw coarse wheat bran. Rich in fibre and B vitamins. Suitable in combination with other flours to characterise the product, or as decoration or with milk, yogurt, etc.	25 kg	3232
	WHEAT GRAIN		
	The soft grain, or wheat, is one of the most widely cultivated plant species on earth. Rich in carbohydrates, proteins, mineral salts and vitamins, this soft wheat is still at the basis of our diet. For use in bread making.	25 kg	3000

## RYE



	RYE FLOUR TYPE 0		
	Very clear rye flour. Suitable for making bread with a rather liquid dough. The classic flour used to make traditional breads with sourdough.	25 kg	3242
	RYE FLOUR TYPE 1		
	The classic rye flour. Suitable for all types of rye bread.	25 kg	3243
	WHOLE GRAIN RYE FLOUR		
	Refined fine flour together with coarse bran. Rich in fibre. Suitable for whole wheat baked products.	25 kg	3240
	FINE WHOLE GRAIN RYE FLOUR		
	Coarsely grinded rye grains. Cold grinded flour. Suitable to confer a rustic flavour to bread or for decoration.	25 kg	3198
	CRACKED COARSE WHOLE RYE		
	Crushed rye grains. Suitable for sliced bread in combination with other flours or for decoration.	25 kg	3254
	RYE BRAN		
	Raw rye bran. Ideal for characterising wholegrain products.	25 kg	4214
	RYE GRAIN		
	Particularly rich in potassium, phosphorus, magnesium and iron, rye is essential for a balanced diet, thanks to its high concentration of amino acids, such as lysine. For use in bread making.	25 kg	3010



SPELT



WHITE SPELT FLOUR

Obtained from spelt, an ancient grain rich in vitamins and mineral salts, but low in fats. The ideal ingredient for recipes that bring the authenticity of dishes from a time gone by to the table. Suitable for preparing sweet and savoury products.

25 kg 3260



FINE WHOLE SPELT FLOUR

Obtained from spelt, the ancient grain, in the finely ground spelt flour version. Cold grinded flour. Suitable for preparing sweet and savoury products in combination with other types of flour.

25 kg 3263



COARSE WHOLE SPELT FLOUR

Obtained from spelt, the ancient grain, in the coarsely ground spelt flour version. Bran layer more visible. Cold grinded flour. Suitable for preparing sweet and savoury products in combination with other types of flour.

25 kg 4242



SPELT GRAIN

Made from spelt grains, this cereal is highly appreciated thanks to its naturally sweet walnut-like flavour and to its lighter consistency compared to other wholegrain cereals. Husked. For use in bread making.

25 kg 3020



UNRIPE SPELT GRAIN

Unripe spelt is harvested and dried before ripening. Thanks to the traditional drying process over a beech wood fire, this cereal preserves and achieves its typical aroma. It is easily digestible. Husked. For use in bread making.

25 kg 3060

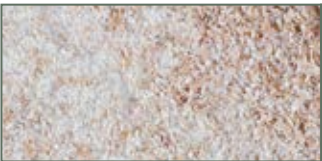
SPELT DICOCCUM



WHITE MEDIUM SPELT FLOUR

Medium spelt, also known as Emmer, is one of the oldest known grain varieties. It is rich in fibre, proteins and nutrients. Spelt contains an essential amino acid that is not usually present in many other cereals. Suitable for preparing sweets and savoury products.

25 kg 3127



WHOLEMEAL MEDIUM SPELT FLOUR

Medium spelt, also known as Emmer, is one of the oldest known grain varieties. It is rich in fibre, proteins and nutrients. Spelt contains an essential amino acid not usually present in many other cereals: methionine - essential for many vital functions. Cold grinded flour. Flour suitable for pasta and for products that do not require excessive leavening, such as biscuits and pies.

25 kg 4224



MEDIUM SPELT

Thanks to its special starch content, medium spelt confers a good supply of fibre and proteins as it contains unsaturated fats and vitamins in its germ. De-husked. For use in bread making.

25 kg 3047

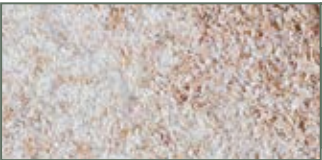
SPELT MONOCOCCUM



WHITE SMALL SPELT FLOUR

The origins of small spelt date back to more than ten thousand years ago. This ancient variety was discovered thanks to its interesting nutritional properties and distinct flavour. The flour is ideal for breads and baked goods, to which it confers a light yellow colour and a special aroma.

25 kg 3128



WHOLEMEAL SMALL SPELT FLOUR

The wholemeal small spelt flour, rich in fibre and vitamins, combines nutrients and flavour. Cold grinded flour. Suitable for breads, pizzas, flat breads, pastas and more.

25 kg 4223



SMALL SPELT

This ancient cereal is a real source of "multivitamins" since it contains five to eight times more antioxidants, such as carotenoids, and a higher quality protein content. It is of an intense yellow colour and has an unmistakable flavour of aromatic essences. De-husked. For use in bread making.

25 kg 3105

DURUM WHEAT



KAMUT® KHORASAN WHEAT FLOUR

From ancient Khorasan wheat, the flour with a walnut flavour and full of energy is a valuable source of fibre. Only grown biologically, never hybridised nor genetically modified, the Khorasan KAMUT® brand wheat is appreciated for its unmistakably sweet flavour and for its great versatility. It is often used to prepare sweet or savoury foods, instead of the usual soft or durum wheat flour. Suitable for making bread, flat bread, plum cake, pies, biscuits and other baked goods.

25 kg 3250



KAMUT® KHORASAN WHEAT WHOLE GRAIN FLOUR

From ancient Khorasan wheat, the flour with a walnut flavour, full of energy and fibre. Only grown biologically, never hybridised nor genetically modified, the Khorasan Kamut® brand wheat is appreciated for its unmistakably sweet flavour and for its great versatility. For breads and pasta doughs.

25 kg 3252



KAMUT® KHORASAN WHEAT

The unique flavour, natural sweetness and better digestibility, compared to common wheat, make this ancient wheat an ideal ingredient for various dishes. For use in bread making.

25 kg 3091



UNCALIBRATED DURUM WHEAT SEMOLINA

Achieved by grinding and sieving durum wheat. Uncalibrated semolina. As an ingredient in bread making and cooking.

25 kg 3275






CALIBRATED DURUM WHEAT SEMOLINA

Achieved by grinding and sieving durum wheat. Calibrated semolina of an intense yellow colour. As an ingredient in bread making and cooking.

25 kg 3276



BUCKWHEAT



	FINE BUCKWHEAT FLOUR		
	Finely milled buckwheat flour. With its typical black spotting. For dishes typical of the Alpine area: bread, sweet products, pizzoccheri, and buckwheat cake.	25 kg	3280
	COARSE BUCKWHEAT FLOUR		
	Coarsely milled buckwheat flour. With its typical black spotting. For dishes typical of the Alpine area: bread, sweet products and pizzoccheri.	25 kg	3224
	BUCKWHEAT		
	Buckwheat is rich in mineral salts; especially iron, zinc and selenium. De-husked. For use in bread making.	25 kg	3050




BARLEY



	BARLEY FLOUR		
	Flour with an intense and pleasant aroma. Cold grinded. Excellent for combining with other flour.	25 kg	3298
	BARLEY		
	Easily digestible and highly nutritious, barley is rich in phosphorus, but also in magnesium, potassium, calcium, iron and vitamin E. It aids the remineralisation of bones and has excellent anti-inflammatory properties. De-husked.	25 kg	3030



OAT



	OAT FLOUR		
	Oat flakes with the bitter flavour removed and roasted, milled for high quality flour with excellent flavour. Suitable as cutting flour for a variety of sweet and savoury preparations.	25 kg	3205
	OAT BRAN		
	Rich in noble soluble fibre, beta-glucan, it helps to keep cholesterol levels normal and stabilise the blood sugar levels. For various uses.	25 kg	3227
	OAT GRAINS		
	Oat is a cereal with ancient origins and traditions, it is an excellent source of proteins and vitamins B1 and B2, but also has antioxidant substances. De-husked. For use in bread making.	25 kg	3040



CORN



	FINE YELLOW CORN FLOUR		
	Fine granulometry (< 250 m×). Suitable for various uses in baking and pastry making.	25 kg	3270
	MEDIUM COARSE CORNMEAL		
	Medium granulometry. Suitable for the preparation of polenta.	25 kg	3273



HEMPSEEDS



	HEMPSEEDS FLOUR		
	Flour achieved by grinding hemp seeds. Rich in fibre, Omega 3 and Omega 6, important fatty acids for the body and antioxidant properties. Ideal for baked goods to which it confers a slight nutty flavour and a nice brown colour, in combination with other flours.	25 kg	3284
	HEMPSEEDS		
	Very pleasant taste and easily digestible. The seeds have a high concentration of essential fatty acids, such as Omega 6 and Omega 3 (perfect ratio 3:1). They also contain vitamin E, vitamin B and all the eight essential amino acids. Used as an ingredient in bread making, for decorations and in granola.	12,5 kg	3285

SOY



	SOY FLOUR		
	High protein value. Makes dough soft and moist. GMO free. Suitable as cutting flour.	25 kg	4507
	CRACKED SOY		
	Roasted. Suitable for making soy bread in combination with other flours or for decoration.	25 kg	4506



FOR THE RETAIL SECTOR

ORGANIC LIEVITO MADRE AND FLOURS

	EVA - LIEVITO MADRE		
	Dried <i>lievito madre</i> for natural proofing without the addition of baker's yeast. For the preparation of bread, pizza and other bakery products with long dough process.	21 x 150 g	6214
	SOFT WHEAT FLOUR		
	Our organic wheat flour has a high baking capacity. Particularly suitable for the production of bread, pastries and cakes.	7 x 500 g	3923
	WHITE SPELT FLOUR		
	Besides vitamins and nutrients, our organic spelt flour contains a lot of protein and a nutty taste. The superb elastic dough is ideal for bread, cakes and pizza bases.	7 x 500 g	3924
	WHOLE SPELT FLOUR		
	Besides vitamins and nutrients, our organic wholemeal spelt flour contains a lot of protein and a nutty taste. Rich in fibre and a source of protein. Particularly suitable for baking bread and pizza bases.	7 x 500 g	3920
	BUCKWHEAT FLOUR FINE   COARSE		
	Organic buckwheat flour, with its typical black spots and nutty aroma, gives many dishes a wonderful taste. High fibre content. For regional specialities from the Alpine region: bread, desserts, and buckwheat cake.	7 x 500 g	3921 3922
	KAMUT® KHORASAN WHEAT FLOUR		
	Organic only, never crossed nor genetically modified: KAMUT® Khorasan Grain is popular because of its natural sweetness and versatility. High in fibre. Particularly suitable for bread, pasta, pizza as well as sweet and savoury pastries.	7 x 500 g	3925
	RYE FLOUR TYPE 1		
	Our organic rye flour type 1 is characterised by its strong, and aromatic taste. The flour is suitable for the production of hearty rye breads and in combination with other flours.	7 x 400 g	3926



MAJOR MILESTONES  
IN OUR HISTORY.

600 years ago.

The family von Berg opens its first mill in Ansbach, Baviera.

1985.

The Molino Merano brand begins to produce a small assortment of flours.

Today.

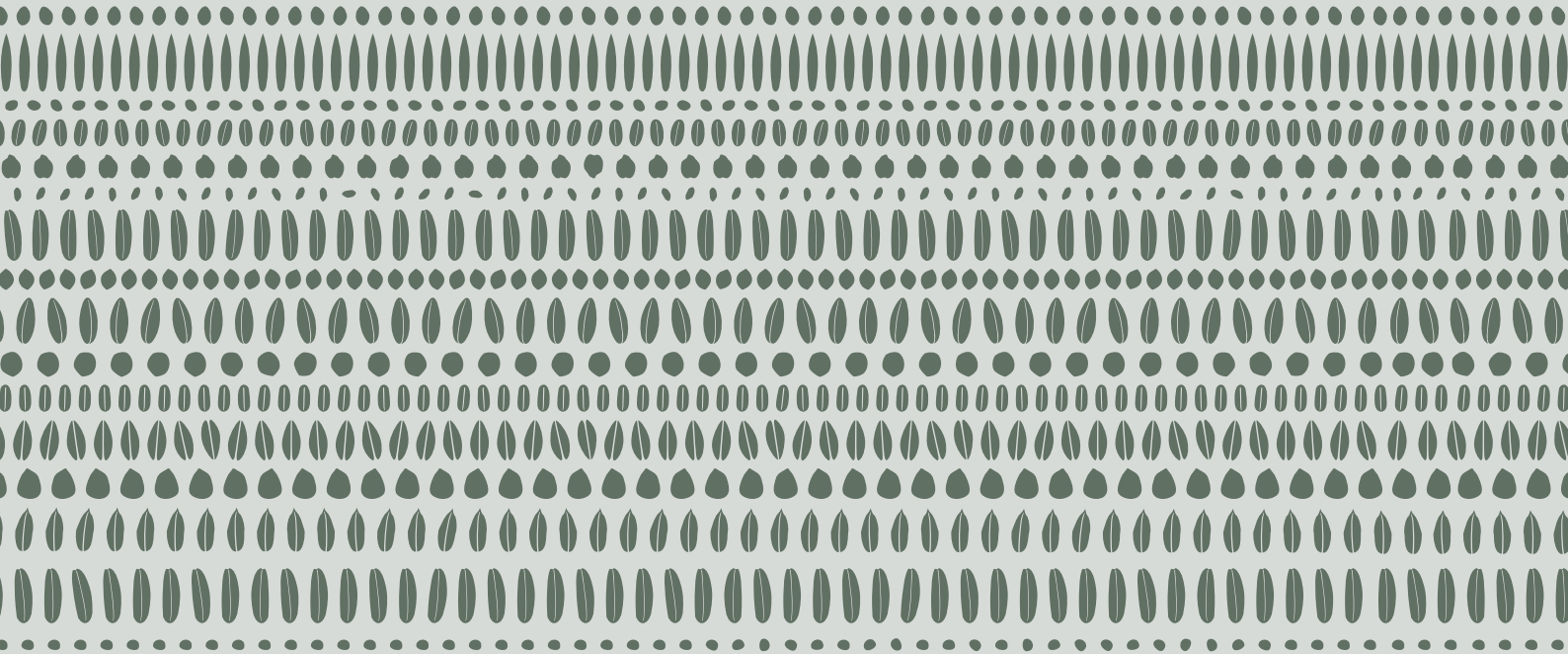
Expansion of our range of products for both large and small bakeries, the highlight being the production of our own *lievito madre* (natural yeast).

Tomorrow.

Moving forward, Molino Merano seeks to position itself as the “grain expert” taking into account the tastes and wellbeing of its customers.







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