

**NATURAL YEAST
LIEVITO MADRE,
MIXES AND FLOURS**

FROM MORE THAN 20 TYPES OF GRAIN

A selected range of organic products for your special variety.



THE ABC of cereals

LIKE THE LETTERS OF THE ALPHABET, THE MORE YOU KNOW THEM,
THE MORE YOU CAN USE THEM.

Our passion for grains has been written in our DNA for over 600 years, and we know them one by one to the letter. Here's our ABC.

 AMARANTH

 OAT

 CHIA

 SPELT

 MEDIUM
SPELT

 SMALL
SPELT

 SOFT
WHEAT

 KAMUT

 RED
WHEAT

 BUCKWHEAT

 DURUM
WHEAT

 CORN

 YELLOW
MILLET

 BROWN
MILLET

 BARLEY

 QUINOA

 RICE

 RYE

 HEMP
SEEDS

 SOY

 SORGUM

 TEFF



“At the age of 18, I took over Molino Merano and I don’t regret it for one bit. I had just finished my professional training as a miller, like my father. To this day, I am still fascinated by the careful selection of each individual grain, processing it with care and dedication in an optimal way and investing in state-of-the-art equipment to guarantee the best for my customers”.

Rudolf von Berg

A VERY SPECIAL PLACE.

Where Alpine and Mediterranean flavours come together.

South Tyrol is a region of **many facets**, where visible **contrasts live in harmony**: in the valleys, at the foot of the often snow-capped Dolomite peaks, the climate is mild and palm trees grow in gardens.

Here, **Alpine and Mediterranean cultures come together**, and this also happens in our mill where **ciabatta** meets **rye bread**, **focaccia** meets **Schüttelbrot** and **Panettone** meets **Zelten** and **Stollen**.

The secret is precisely this: the **excellence of Italian bread-making coexisting with mountain traditions** and the use of **carefully selected raw materials** and ingredients for both cultures.



A VAST CHOICE.

Lievito Madre natural yeast, mixes, flours and more than 20 types of grain.

Our daily efforts result in a **large selection** of flours and mixes from more **than 20 different types of grain**, including **organic and gluten-free quality**.

In fact, we have been **certified organic** for over 30 years and most of our raw materials and flours are also available in organic quality thanks to a **mill entirely dedicated** to grinding **grains from certified organic cultivation**.

In order to provide you with better **natural leavening**, we decided to produce **our own natural yeast - Lievito Madre** - a few years ago and have since created **many innovative and natural mixtures**. The **continuous development** of our product range is a matter of **great importance** to us in order to ensure **your success**. It is no coincidence that our motto is:

“WE GRIND GREAT IDEAS.”



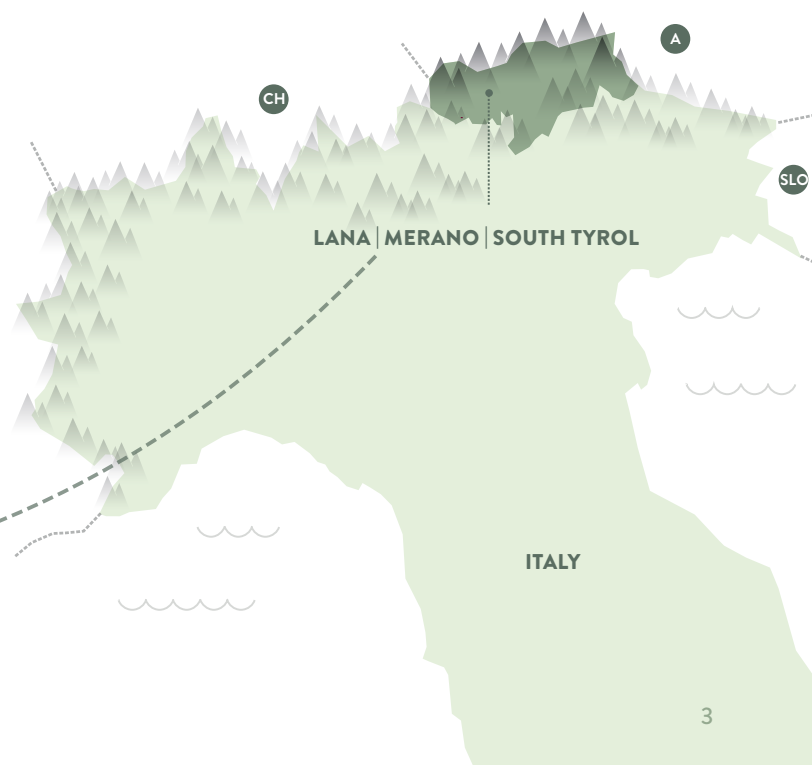
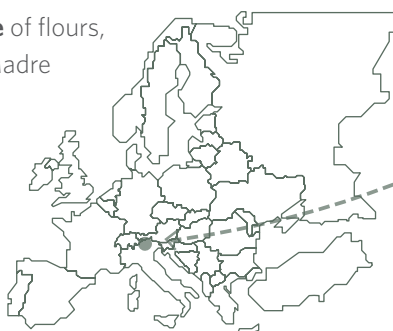


EXPERIENCE & PASSION.

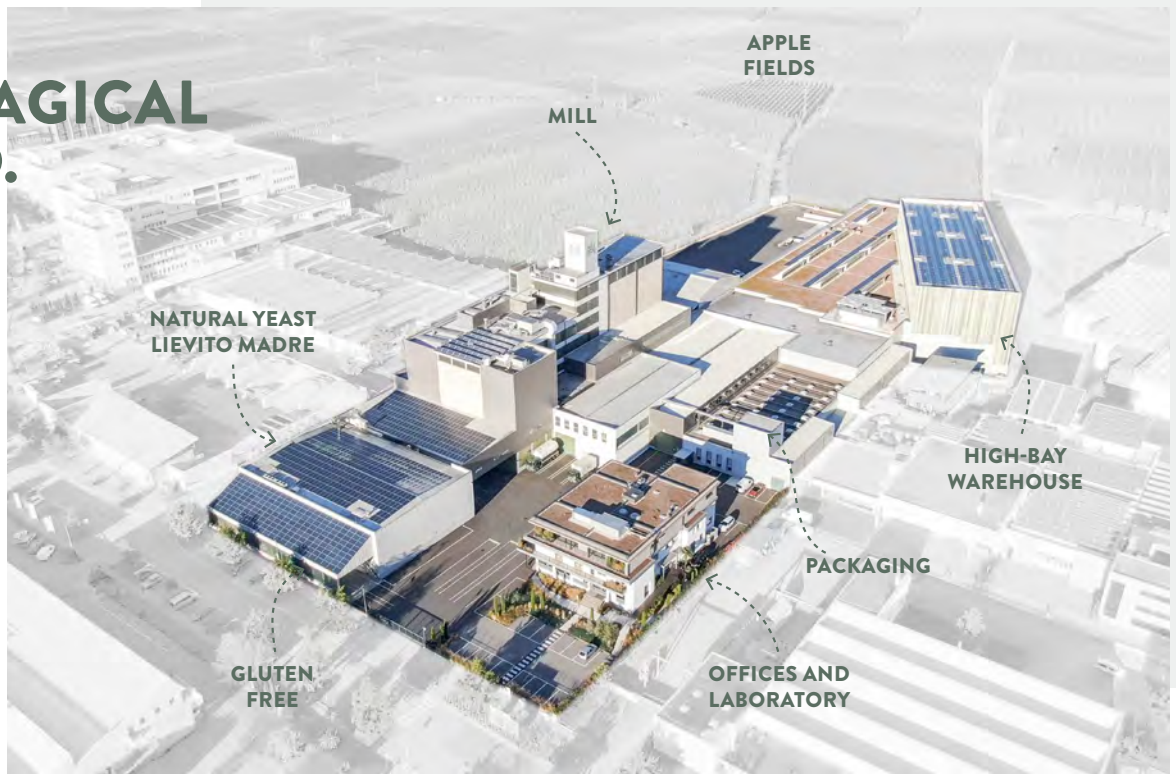
Molino Merano was founded in 1985, but its history dates back over **600 years**, when the **von Berg family** began its **experience in flour production** in the German town of Ansbach, in Bavaria.

Even today, Molino Merano is a **family-run business** that continues to combine **the ancient passion for milling** with the principles of **production in step with the times**: careful selection of raw materials, state-of-the-art technological equipment, scrupulous controls at every stage of the process, and maximum attention to the needs of its customers.

Thanks to this **great passion** and **dedication**, we are **now able to offer** our customers a **wide range** of flours, mixes and our Lievito Madre natural yeast.



OUR MAGICAL WORLD.



A SELECTED RANGE OF PRODUCTS FOR YOUR SPECIAL VARIETY.

NATURAL YEAST - LIEVITO MADRE	05
BAKING MIXES	08
PANETTONE & CO.	10
GLUTEN FREE	12
RAW MATERIAL	14
FLAKES	21
SEEDS	22
RETAIL	23

LEGEND:

GENERIC:



Contains our Lievito Madre natural yeast as a natural improver.

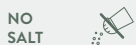
GLUTENFREE

GLUTEN-FREE certified product.

BAKING MIX:



WITH SALT Salt has already been added.



NO SALT Salt must be added.

NATURAL YEAST - LIEVITO MADRE:



LONG Requires a long leavening process.



Does not require compressed yeast.



Compressed yeast must be added.



HER NAME IS EVA AND SHE WAS BORN HERE, IN SOUTH TYROL.



EVA is our Lievito Madre.

The story of natural yeast has the flavour of legend. Its origins seem to date back to Ancient Egypt, where it was born almost by chance, but today it is impossible to imagine the **art of Italian baking** without it.

Here in our own mill, using **only the purest mountain water** and our own **carefully selected and milled grain flours**, we have **created** the basis for **EVA**, our Lievito Madre, with all its **unique organoleptic characteristics**.

Different **strains of yeasts**, **lactic acid bacteria** and their valuable **organic metabolites** develop in EVA, creating a very harmonious **natural balance**.

Small photo: **Marco Picetti**, Head of Research and Development at Molino Merano and an expert in Lievito Madre.



Main photo: storing Lievito Madre the traditional way, in canvas - watch our video.





LIEVITO MADRE

A treasure to be cherished.

In our own mill we still **refresh** our natural dough **as tradition dictates**, with water and flour. All this is done in a protected environment where **hygiene, time and temperature** are **carefully controlled**. Only in this way, together with our in-house microbiology laboratory, are we able **to guarantee the healthy, balanced and constant growth of the microorganisms** in EVA.

Through **a gentle drying process**, our **Lievito Madre** is reduced to a **powdered form**, while still retaining all its qualities.



COMPONENTS.



Yeasts
(candida, saccharomyces, ...)



Lactic acid bacteria
(brevis, plantarum, sanfranciensis, ...)



Metabolites
(various acids, etc.)

TO EVERY MASTER HIS YEAST.

PRODUCT LINE FULLY ACTIVE

Ideal for those who wish to have a **natural yeast** with original characteristics.

In this product line, the **yeasts and lactic bacteria are active** and you can count on **100% natural** leavening. All the products in this range require **long leavening** with **doughs in bulk or with pre-dough**.

PRODUCT LINE INACTIVE

Ideal for those who want a **natural improver** to add to their dough.

In this product line, the micro-organisms are no longer active, but the **organic metabolites** that **favour leavening** are present. All the products in this range can be used for **direct or indirect doughs**, adapting them to production requirements.

ADVANTAGES IN BAKERY PRODUCTS.



Greater **dough stability** and leavening **tolerance**



No need for additional baking improvers



Increased **shelf-life** of finished products



Distinctly **aromatic bakery** products



Characteristic alveolation with a **soft, open crumb**



Bakery products **easy to digest**

EVIVA BIO

100% natural dried
Lievito Madre with **active**
yeasts and **lactic acid bacteria**.

**PURE
MARKET
INNOVATION**

IN THE WORLD OF
DRIED NATURAL YEAST



EVIVA BIO

100% Lievito Madre natural starter with active yeasts and lactic acid bacteria.

Shelf-life: 6 months



LONG



10 x 1 kg

cod: 3463

FULLY ACTIVE

- 100% natural leavening without the addition of compressed yeast or improvers;
- Suitable for the production of medium to **large-sized bread** with a **long leavening time in bulk or with pre-dough**;
- Suitable in combination **with any type of flour** (wholemeal, semi-wholemeal - refined) **and grain flour** (soft wheat, spelt, rye,, etc.);
- **Dosage: 5%** of flour weight for bread.

THE ART OF THE MILLER, AT THE SERVICE OF THE PROFESSIONALS.

Over 600 years of milling tradition.

The miller's job is to carefully select raw materials to offer **healthy** and **balanced flours and mixes** for the production of delicious baked goods with an unmistakable flavour.

Our mixes are made exclusively from **flours** from 20 different grain varieties **selected with care and dedication** and in certain situations, **mixed with nutritious and valuable seeds**.

All our blends are characterised by their **ease of processing** and contain our **own Lievito Madre natural yeast**, which acts as a natural improver, **necessary to guarantee an excellent result** of soft, open crumb and to increase the shelf-life of the finished products.

ORGANIC DEL COLLE BASIC



Multigrain mix with high quality seeds and grains (sunflower, sesame, linseeds), ideal for the preparation of dark grain breads.

INGREDIENTS: Organic soft wheat flour type 0, organic seeds (sunflower, sesame, linseeds) 31%, mother yeast (lievito madre) of soft wheat flour type 0 organic in powder, organic rye flour, organic malted barley flour, organic oat flour, organic barley flour.

Dosage: 50% of flour weight



ORGANIC SUN BREAD



Mix rich in high quality seeds. Ideal for the preparation of small bakery products, as well as medium as large breads.

INGREDIENTS: Organic soft wheat flour type 1, organic bakery sunflowers seeds 15%, organic linseeds, mother yeast (lievito madre) of soft wheat flour type 0 organic in powder, sea salt, organic oat flakes, organic malt flours, cane sugar organic, organic dried rye sourdough, organic malted rye flour, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight



ORGANIC PANRICCO DEL MOLINO



Mix ideal for the preparation of breads from three different flours, with walnuts, sunflower and pumpkin seeds.

INGREDIENTS: Organic soft wheat flour type 1, organic rye flour, PURPUR – organic wholemeal wheat flour, organic soy gritz, organic walnuts, organic pumpkin seeds, organic sunflower seeds, cane sugar organic, organic potato flakes, organic dried wholemeal rye sourdough, mother yeast (lievito madre) of soft wheat flour type 0 organic in powder, sea salt, organic soft wheat flour extrudiert, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight



ORGANIC POWER KORN



Mix ideal for the preparation of multigrain bread, with soy, linseeds and sunflower seeds.

INGREDIENTS: Organic soft wheat flour type I, organic soy gritz, organic linseeds, organic durum wheat semolina, mother yeast (lievito madre) of soft wheat flour type 0 organic in powder, organic sunflower seeds, sea salt, organic amaranth, organic dried wholemeal rye sourdough, organic potato flakes, organic toasted rye flour, organic malted rye flour, organic sugar, flour treatment agent: ascorbic acid, enzyme: amylase.

Dosage: 100% of flour weight

SWEET YEAST DOUGHS PRODUCTS LIKE PANETTONE & CO.



Consistency and success
guaranteed over time.

Quality and naturalness, with the guarantee of an excellent finished product, are the basic requirements of our mixtures for panettone and sweet leavened products containing **Lievito Madre natural yeast**.

All mixtures are characterised by **ease of processing**, accompanied by **high stability** and **high tolerance** during **long leavening**, which give the panettone its **typical soft and open structure**, particularly digestible and aromatic.



ORGANIC DIVINA

Blend based on inactive lievito madre - natural yeast without enzymes and emulsifiers for a **clean label** product.

INGREDIENTS: Organic soft wheat flour type 0, natural yeast (lievito madre) of organic soft wheat flour type 0 in powder, organic cane sugar, organic skimmed milk powder, sea salt.

Shelf-life of finished product: **3 weeks**



1 x 15 kg
art. 4017

ADVANTAGES OF LIEVITO MADRE NATURAL YEAST:

INCREASES FERMENTATION STABILITY AND TOLERANCE

OPEN-PORED AND SOFT CRUMB

IMPROVES THE FLAVOUR OF PRODUCTS BY ENHANCING
THE TASTE OF THE FLOUR USED

LÄNGER HALTBARE ENDPRODUKTE

GLUTEN-FREE: WITH EXCELLENT VOLUME, TEXTURE AND TASTE.



Over 30 years of experience,
expertise and innovation.

We offer our customers **balanced raw materials** and **semi-finished products** made with ingredients rich in taste. Our preparations are made from naturally **gluten-free raw materials** for bread and bakery products as a **valid alternative to conventional products**.

Thanks to our in-house laboratory, we are able to guarantee a **path of excellence along the entire supply chain** and ensure the **quality and safety** of our raw materials.

Our preparations are indistinguishable in **terms of taste, quality and ease of preparation, for perfect results** in just a few simple steps.



OUR ORGANIC PRODUCT LINE FOR GLUTEN-FREE PRODUCTS

BIO MIX PIZZA

WITH BUCKWHEAT FLOUR.

For baked goods with crispy edges and long shelf life. Ideal for the production of typical Italian pizza and focaccia.

BIO MIX WHITE BREAD

WITH RICE- AND BUCKWHEAT FLOUR.

For fluffy and fine bakery products with long shelf life and impressive structure. Ideal for the preparation of bread in tins, loaves, grissini, focaccia and pizza.

BIO MIX PIZZA, STIRATA AND WRAP

WITH RICE AND LENTIL FLOUR.

For baked goods with neutral, delicate taste and long shelf life. Ideal for making pizza, stirata, wrap, piadina and focaccia.

BIO MIX UNITOP

VERSATILE.

For sweet and savory baked goods and dishes, which have a long shelf life. Ideal for the preparation of baked goods such as puffs, cookies or sponge cake, as well as savory dishes such as pasta or gnocchi.



BIO MIX MULTIGRAIN BREAD

WITH LINS, SUNFLOWER AND SESAME SEEDS.

For baked goods with a slightly nutty flavor, crispy crust and long shelf life. Ideal for making bread in tins, loaves, grissini and focaccia.

BIO MIX MUFFIN AND PLUMCAKE

WITH RISE- AND CORN FLOUR.

For fluffy sweet baked goods with a seductive taste and long shelf life. Ideal for the preparation of muffins, sponge cakes and sponge cake.

BIO MIX MIRUM

FOR AN OUTSTANDING STRUCTURE.

For fluffy, refined yeast sweet doughs with a great texture and an irresistible taste. Ideal for the production of Panettone, Colomba, Babà and other yeast doughs sweet yeast doughs.

FROM CEREAL TO FLOUR - THE MAGIC CONTINUES DAY AFTER DAY.

A miracle also after 600 years
of milling tradition.

Soft wheat, rye and spelt, as well as lesser-known grains such as mono and dicoccum spelt, amaranth, teff and sorghum - we have **more than 20 different types** in our **ABC of grains**.

Every day, we **carefully select the grains** and process them **very gently in accordance** with the modern art of milling, using **state-of-the-art equipment**.

A prerequisite for this is the **quality** of the **raw materials**. In fact, our mill is equipped with machinery and technology that checks every single grain before it is ground.

Most of **our raw materials** are **available in organic quality** and milled in a mill exclusively dedicated to milling grains from certified **organic cultivation**.



ORGANIC SOFT WHEAT

TYPE 00



ROT

W 230-250

1 x 25 kg
cod: **3248**

Ideal for the preparation of direct dough process, bread, pizza and grissini.

Without ascorbic acid.

Rising: **4 - 6 hours**

Stability: > 7 min

Wet glue: > 28,0 %

TYPE 0



VIOLETT

W 360-380

1 x 25 kg
cod: **3239**

This royal class of flour is ideal for the preparation for pre-ferments, for ciabatta and other aromatic breads. Ideal for long fermentation times.

Without ascorbic acid.

Rising: **18 - 24 hours**

Stability: > 15 min | Wet glue: > 35,0 %



BLAU

W 260-280

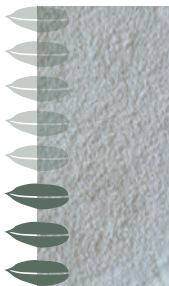
1 x 25 kg
cod: **3237**

Versatile soft wheat flour for direct dough process or pre-ferments. Without ascorbic acid.

Rising: **10 - 12 hours**

Stability: > 12 min

Wet glue: > 32,0 %



ROT

W 230-250

1 x 25 kg
cod: **3049**

High quality flour achieved by grinding carefully selected wheat grain. Ideal for the preparation of direct dough process, bread, pizza and grissini.

With ascorbic acid.

Rising: **4 - 6 hours**

Stability: > 7 min | Wet glue: > 28,0%

TYPE 1 AND 2



TYPE 1

1 x 25 kg
cod: **3165**

Flour with a slightly greyish colour. With a higher concentration of bran. Goes well with rye.



TYPE 2

1 x 25 kg
cod: **3180**

Flour with a higher percentage of husks, giving it a dark colour and rustic taste.

WHOLE



FINE WHOLEGRAIN

1 x 25 kg
cod: **3235**

Our wholegrain flour contains the germ, is rich in fibre. It is achieved by grinding carefully selected soft wheat. The bran is milled finely and almost no longer visible. This guarantees an even and brighter colour. Suitable for aromatic and rustic wholegrain baking goods.

MORE STRONG



WEAK

↑ 32 h
24 h
16 h
8 h
0 h

TIME OF LEAVENING

THE W-VALUE

The "W-value" refers to the strength of the flour and depends on the quality and amount of gluten.

Strong flour with a high W-value absorbs more water and is ideal for long rising times and heavy doughs and sweet mixtures. A weak (or soft) flour with a low W-value absorbs less water and is ideal when a short or no rising time is required.

< 200 weak flour | > 350 strong flour



ORGANIC SPELT

NEW

LA NOBILE HALF-WHOLE

1 x 25 kg
cod: **3159**

High bran content, aromatic aroma and gives a slightly brown color to the products. Has an elevated gluten content, thus a high baking stability. Ideal for the preparation of sweet and savoury products.



WHITE FLOUR

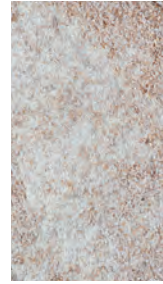
1 x 25 kg
cod: **3260**

Has a slightly nutty taste. Suitable for preparing sweet and savoury products. Proteins: 14 g

WHOLEGRAIN FLOUR FINE

1 x 25 kg
cod: **3263**

Contains valuable germ and bran, milled very finely. Ideal for the production of sweet and savoury products. Can be used in combination with other flours to give taste to the products.



WHOLEGRAIN FLOUR COARS

1 x 25 kg
cod: **4242**

Obtained from spelt, the ancient grain in the coarsely ground spelt flour version. Bran layer more visible. Suitable for preparing sweet and savoury products.

SEMOLINA

1 x 25 kg
cod: **3111**

Adds a bit of walnut flavour to the products. Ideal for the production of sweet and savoury products in combination with other flours.



ORGANIC MEDIUM SPELT

WHITE FLOUR

1 x 25 kg
cod: **3127**

This flour is one of the oldest cultivated grains in the world. Ideal for the production for sweet and savoury baked goods.



WHOLEMEAL FLOUR

1 x 25 kg
cod: **4224**

This flour is obtained by cold milling of the cereals. Rich in fibre. Ideal for the production of various products that do not require long leavening times.



ORGANIC SMALL SPELT

WHITE FLOUR

1 x 25 kg
cod: **3128**

This flour is one of the oldest cultivated cereals in the world. With its special aroma and slightly yellowish colour, it is ideal for the production of sweet and savoury products.



WHOLEMEAL FLOUR

1 x 25 kg
cod: **4223**

This flour is obtained by cold milling of the grain. Rich in fibre. Ideal for the production of various products that do not require long leavening times.

ORGANIC RYE



TYPE 0

A flour which stands out due to its very light colour. This rye flour has low enzyme activity, which is typical in the South Tyrolean baking culture. AE 800-1.000

1 x 25 kg
cod: 3242



TYPE 1

This flour is grey in colour. It has low enzyme activity, which is typical in the South Tyrolean baking culture. AE: 700-900

1 x 25 kg
cod: 3243



WHOLEGRAIN ORGANIC

Contains the whole grain and gives the products a very intense taste. Ideal for the preparation of bread.

1 x 25 kg
cod: 3240



WHOLEGRAIN CRACKED COARSE

Crushed rye grains from rollers. Ideal for tin-baked in combination with other flours or as a decoration.

1 x 25 kg
cod: 3254

ORGANIC AMARANTH



FLOUR

Fine granulometry size. This organic amaranth flour is ideal for the production of sweet and savoury products in combination with other flours.

1 x 5 kg
cod: 3039
GLUTENFREE

1 x 25 kg
cod: 3097
GLUTENFREE



AMARANTH PUFFED

Rich in proteins and fibre. Has a sweetish taste with a hint of hazelnut. Ideal as an ingredient in baking, as a decoration and in granola.

1 x 11 kg
cod: 3104

ORGANIC BARLEY



WHOLE FLOUR

Produced from specially grown barley from which the inedible part of the bran is removed and the grains ground. We recommend adding up to 20% to the total amount of flour. For sweet and savoury products.

1 x 25 kg
cod: 3298



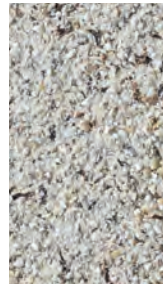
ORGANIC BUCKWHEAT



FINE FLOUR

Fine granulometry size, grey in colour with delicate black flecks. Contains a percentage of tasty bran. Ideal for the preparation of sweet and savoury product.

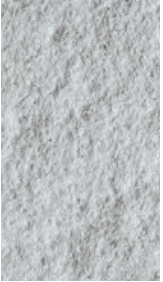
1 x 25 kg
cod: **3280**



COARSE FLOUR

Coarse granulometry and with fine black flecks. Ideal for the preparation of sweet and savoury product.

1 x 25 kg
cod: **3224**



WHITE FLOUR

Finely milled, very clear and without any bran particles. Can be perfectly combined with other types of flour for the realization of gluten-free products.

1 x 5 kg
cod: **3038**
GLUTENFREE

1 x 25 kg
cod: **3281**
GLUTENFREE

ORGANIC CHIA

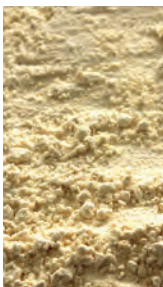


CHIA SEEDS

Considered a superfood, rich in fibre, are characterized by their high protein content and around 30% fat content. Used as an ingredient in bread making, for decorations and in granola.

1 x 25 kg
cod: **3087**
GLUTENFREE

ORGANIC CHICKPEA



FLOUR

Obtained from milling dried chickpea seeds. Ideal for the production of sweet and savoury products in combination with other flours.

1 x 5 kg
cod: **3061**
GLUTENFREE

1 x 20 kg
cod: **3238**
GLUTENFREE



ORGANIC CORN



FINE YELLOW FLOUR

Fine granulometry (< 250 µm). Ideal for the preparation of sweets and cookies.

1 x 25 kg
cod: **3270**
GLUTENFREE



MEDIUM COARSE YELLOW CORNFLOUR

Medium granulometry. Suitable for the preparation of polenta.

1 x 25 kg
cod: **3273**
GLUTENFREE

ORGANIC DURUM WHEAT



REMILLED SEMOLINA

A fine, golden grain with a sweet taste. It owes its appealing yellow colour to the high carotenoid content.

Ideal for the preparation of sweet and savoury products.

1 x 25 kg
cod: 3275



SEMOLINA

A slightly sweet aroma and an appealing yellow colour owing to the high carotenoid content. Ideal for the preparation of sweet and savoury product.

1 x 25 kg
cod: 3276

ORGANIC HEMP



FLOUR

Finely ground hemp seed flour. Rich in fibre (49%) and proteins (30%) and has a high content of vegetable fats. Gives your products a slightly nutty taste and a nice hint of brown colour. Recommended to be used in combination with other flours.

1 x 5 kg
cod: 3291

1 x 25 kg
cod: 3284



SEEDS PEELED (HEMPNUTS)

Rich in fibre, high percentage of essential fatty acids. Used as an ingredient in bread making, for decorations and in granola.

1 x 15 kg
cod: 3304

ORGANIC MILLET BROWN



FLOUR

Fine granulometry size. This organic amaranth flour is ideal for the production of sweet and savoury products in combination with other flours.

1 x 5 kg
cod: 3052

GLUTENFREE

1 x 25 kg
cod: 3022

GLUTENFREE



BROWN MILLET PEELED

High silicic acid content. Delicated taste. An ideal ingredient in breadmaking, for decoration and in granola.

1 x 25 kg
cod: 3074

GLUTENFREE

ORGANIC MILLET YELLOW



FLOUR

Fine granulometry (< 500 µm). Has a slightly nutty taste. Suitable for preparing sweet and savoury products in combination with other types of flour.

1 x 5 kg
cod: 3046

GLUTENFREE

1 x 25 kg
cod: 3021

GLUTENFREE



YELLOW MILLET PEELED

Has a mild, sweetish taste. An ideal ingredient in breadmaking, for decoration and in granola.

1 x 25 kg
cod: 3076

GLUTENFREE

ORGANIC OAT



OAT FLAKE FLOUR

Made from oat flakes which lose their bitterness thanks to thermal treatment.

Ideal for the production of sweet and savoury preparations in combination with other flours.

1 x 25 kg
cod: 3205

1 x 25 kg
cod: 3231

GLUTENFREE



BRAN

Rich in fibre, beta-glucan which helps normalise cholesterol levels and stabilise blood sugar levels. Used as an ingredient in bread making, for decorations and in granola.

1 x 25 kg
cod: 3227

• ORGANIC QUINOA



FLOUR

Fine granulometry (< 200 µm). Suitable for preparing sweet and savoury products in combination with other types of flour.

1 x 5 kg
cod: **3053**
GLUTENFREE

1 x 25 kg
cod: **3199**
GLUTENFREE

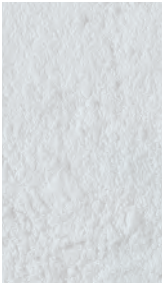


QUINOA

Used as an ingredient in bread making, for decorations and in granola.

1 x 25 kg
cod: **3093**
GLUTENFREE

• ORGANIC RICE



FLOUR

Fine granulometry. Ideal for the production of sweet and savoury products in combination with other flours.

1 x 25 kg
cod: **3290**
GLUTENFREE

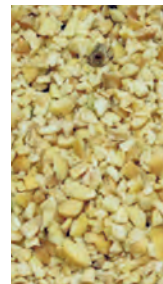
• ORGANIC SOY



FLOUR

Soy flour is GMO-free and helps to keep baked goods softer and fresher for longer. Ideal for the production of sweet and savoury products in combination with other flours.

1 x 25 kg
cod: **4507**



GRITS

Roasted. Ideal for the preparation of breads in combination with other flours or for decorations.

1 x 25 kg
cod: **4506**

• ORGANIC SORGHUM

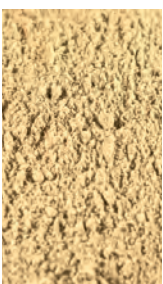


FLOUR

Ideal for creating savoury baked goods in combination with other flours. Delicate and refined aroma.

1 x 25 kg
cod: **3133**
GLUTENFREE

• ORGANIC TEFF



FLOUR

It is free of gluten proteins, but unlike other gluten-free flours it still has enough binding power for doughs of all kinds. Ideal for sweet and savoury products in combination with other flours.

1 x 5 kg
cod: **3055**
GLUTENFREE

1 x 25 kg
cod: **7102**
GLUTENFREE

ORGANIC FLAKES



FIVE CEREAL

1 x 25 kg
art: 3219

In organic quality contain:

- oat flakes
- wheat flakes
- rye flakes
- barley flakes
- spelt flakes



COURSE OAT

1 x 25 kg
art: 3200

Made from selected cereals previously steamed, compounded and dried.

Used as an ingredient in bread making, for decorations and in granola.



SPELT

1 x 25 kg
art: 3214

Achieved from selected spelt cereals that were steamed, compounded and dried.

Used as an ingredient in bread making, for decorations and in granola.



BARLEY

1 x 25 kg
art: 3212

Achieved from selected barley cereals that were steamed, compounded and dried.

Used as an ingredient in bread making and for decorations.



RYE

1 x 25 kg
art: 4215

Achieved from selected rye cereals that were steamed, compounded and dried. Used as an ingredient in bread making, for decorations and in granola.



FINE OAT

1 x 25 kg
art: 3204

Made from selected oat cereals previously steamed, compounded and dried.

Used as an ingredient in bread making, for decorations and in granola.

1 x 25 kg
art: 3296

GLUTENFREE



SOFT WHEAT

1 x 25 kg
art: 3210

Achieved from selected wheat cereals that were steamed, compounded and dried.

Used as an ingredient in bread making or for decorations.



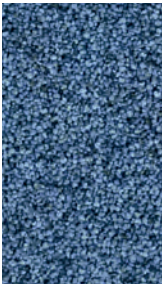
POTATO

1 x 20 kg
art: 3315

Golden yellow coloured. Allows softer and lighter sweets to be made, improving flavour and quality. Without additives.

GLUTENFREE

ORGANIC SEEDS



POPPY

Used as an ingredient in bread making and for decorations and in granola. In order to fully develop the effect of the poppy seed, the grains should be ground or crushed before use.

1 x 25 kg
cod: 3452



BAKERY SUNFLOWER SEEDS

Whole seeds with some crushed seeds of very high quality. Slightly nutty taste. When roasted they enhance baked goods and snacks. Ideal as an ingredient in baking, as a decoration and in muesli.

1 x 25 kg
cod: 3401



GOLDEN LINSEEDS

The golden linseeds have a sweeter flavor and a softer outer coating.

1 x 25 kg
cod: 3441



SHELLED WHITE SESAME

Shelled sesame, distinctly lighter and a little milder than unshelled sesame, with a nutty note.

1 x 25 kg
cod: 4521



1ST QUALITY SUNFLOWER SEEDS

Whole seeds of the highest quality. They have a slight nutty taste. Used as an ingredient in bread making and for decorations and in granola.

1 x 25 kg
cod: 3400



BROWN LINSEEDS

The seeds have a high fat and a lot of protein. Taste is a nutty flavour.

1 x 25 kg
cod: 3410



PUMPKIN SEEDS

Whole peeled pumpkin seeds. Their nutty flavour comes out particularly well when they are toasted briefly.

1 x 25 kg
cod: 3430



NATURAL SESAME

Sesame seeds contain up to 50 percent oil and 20 percent protein. The taste is slightly nutty. When roasted they enhance baked goods and snacks. Used as an ingredient in bread making and for decorations and in granola.

1 x 25 kg
cod: 3420



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Wide range of grains, **semolina** and **flours** from over **20 different** types of grain.



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Fine mixes for the **simple and quick** preparation of **breads and sweet baked goods**.



ALSO **GLUTEN FREE** QUALITY



PACKAGING OPTIONS



PAPER or COMPOSITE FILMS



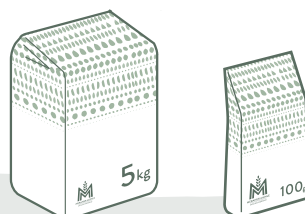
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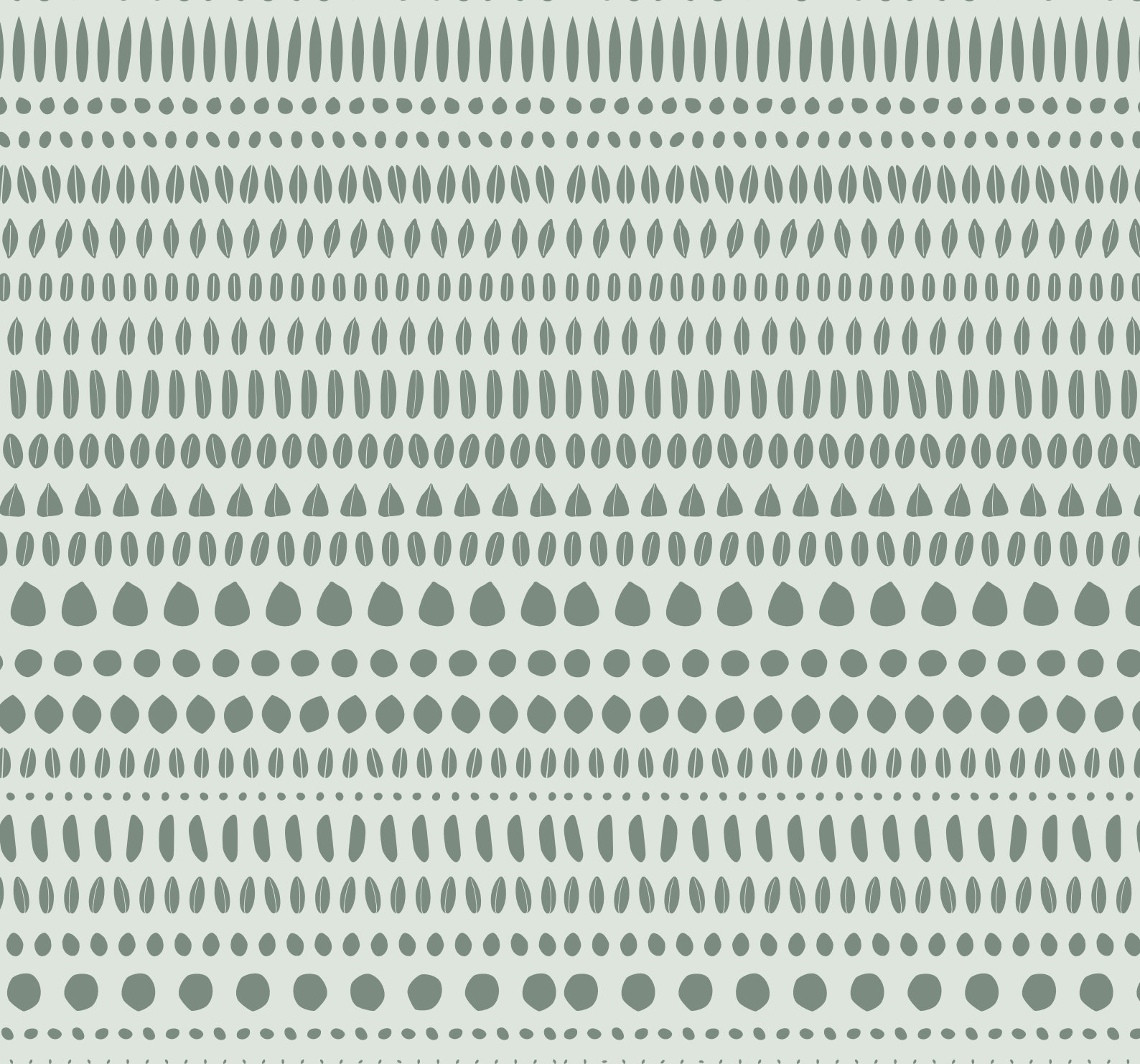
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