

MOLINO PASINI
FARINE ARTIGIANALI
ARTISAN FLOURS

MOLINO PASINI
L'ARTE DELLA FARINA /
THE ART OF FLOUR





PASTA D'ORO
PRIMITIVA

il pane con
la P maiuscola

l'arte
della farina

PRIMITIVA

primitiva
integrale

percorsi
d'autore

farina
primitiva

decoricato
a pietra

linea
pasta fresca

linea
panificazione

pasta
d'oro

linea
Pizzeria

molino
pasini

farina
del mio sacco

gnocchi

linea
pasticceria



OUR FLOUR MILL

MOLINO PASINI IS A LEADING COMPANY IN THE PRODUCTION OF **ARTISAN FLOURS THAT HAS BEEN WORKING IN THE MILLING SECTOR FOR MORE THAN EIGHTY YEARS.**

Thanks to the top-quality wheat varieties used, our flours boast unfailingly high standards that are consistent over time. Molino Pasini's customers consist of the most demanding artisanal producers, wholesalers, retailers and producers working for the food industry. We dedicate specific product lines to the bread, fresh pasta, pizza and flour confections' industries.



OUR COMPANY'S BRANDS

In addition to the **Molino Pasini** brand, the most extensive range of top-quality bread-making flours on the market, we own various brands, each of which is dedicated to specific types of flour.

“**Farina del mio sacco**” includes three distinct lines that are entirely dedicated to flour for the production of fresh pasta, bakers’ confections and pizza.

“**La tua farina**” is a line developed specifically to let end users prepare breads, pizzas, fresh pasta and baked goods quickly and easily at home. “**Primitiva**” satisfies current market trends by offering “healthy” flour options such as the Italian type 1 and type 2 flours as well as wholemeal flour with a high fibre and protein content, offering one of the best selections of wheat flours on the market. Lastly “**Granozero**” is specialised in gluten-free flour developed with the help of the best experts in the field, for all those who have to, or prefer to, follow a gluten-free diet.



OUR TEST LAB

Molino Pasini's production philosophy is firmly based on **the quality** of its flour. This quality is guaranteed thanks to the **strict tests** performed by our test laboratory on all our products. This result is the outcome of a policy focused on meeting the requirements of customers who pay increasingly more attention to the quality standards of the products they buy.



OUR CERTIFICATIONS

The crowning achievements of our quality-oriented policy are the **IQNet UNI EN ISO 22000:2005 and 22000:FSSC** certifications awarded to us which entail stringent controls and the respect of high standards of hygiene in compliance with the strict HACCP rules. Our company has also been certified by the “**Consorzio di Controllo dei Prodotti Biologici**” (**Organic Products’ Test Consortium**) of Bologna for our production of flours obtained by milling organic wheat. Molino Pasini also provides customers with the highest degree of food safety certified by the international **BRC**, **IFS** and **KOSHER** labels. We also obtained the **UNI EN ISO 22005:2008** certification for Traceability in the Agro-industrial Production Chain which allowed us to produce three locally-sourced flours that are 100% Lombard and 100% from Mantova.



THE ATELIER AND COMPANY TOUR

ATELIER – The Molino Pasini workshop is a centre where sales people and professionals can receive **theoretical and practical training**. Research, growth, sharing and innovation are the keywords on which the quality training sessions offered by Molino Pasini are based.

COMPANY TOUR – Molino Pasini has recently started to offer a company tour consisting in a **guided visit** to the factory in Cesole during which the whole flour production process is explained using a set of didactic panels.



MOLINOPASINI.COM

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