



## A COMPANY WHICH FOCUSES ON THE VALUES OF RESPECT, ACCOUNTABILITY AND TRANSPARENCY

Molini Spigadoro operates in Umbria, the "green heart" of Italy, a land known worldwide for its agro-industry and high-quality crops. Its origins and its geographical location, in the beautiful setting of Assisi, mean the company focuses on the values of RESPECT, ACCOUNTABILITY and TRANSPARENCY

## OUR FLOUR

The quality of Molini Spigadoro Flours is guaranteed by its exclusive manufacturing processes:

To ensure high standards of efficiency, the choice of the grains is the first step in the pursuit of excellence. This is why the purchasing department works continuously in tandem with the quality control system in selecting the suppliers of the raw materials, based on the characteristics of storage facilities and storage conditions of wheat.

## HIGH QUALITY

Our flour is made only from carefully selected grains of the highest quality.

The next phase of the processing combines the experimentation of years of research with ancient milling techniques, thanks to innovative processes designed to achieve a final, distinctive product with often unique properties in terms of hygiene and usage.

## 30,000 CHECKS

ON PRIMARY INGREDIENTS, SEMI-FINISHED PRODUCTS AND THE ENTIRE TRANSFORMATION PROCESS. METICULOUS CONTROLS ARE AIMED AT ENSURING:

The product is monitored along the entire supply chain

The company, which has always focused on safeguarding its products and customers, obtained ISO 9001 certification in 1992. The guarantees that Molini Spigadoro offers its customers go far beyond those requested by current legislation.

## THE SPIGA SUPPLY CHAIN A NEW TAKE ON FLOUR

The "SPIGA" supply chain project is a new take on flour and common wheat milled products. Molini Spigadoro has set ambitious targets in terms of product wholesomeness. The "SPIGA" supply chain stems from the company's experience in organic farming and integrated production which means that Molini Spigadoro is directly involved in the following activities:

- \* Accreditation of the supplier and storage facility;
- \* Selection of growing areas
- \* Application of agricultural growing factors included in the "Spiga" supply chain
- \* Preservation of cereal without the use of pesticides and plant protection products
- \* Check on the raw materials when delivered to the mill

## FLOUR WITH NO CONTAMINANTS

Our flour is obtained from the processing of selected wheat which is checked and dehusked, for a healthy and natural food product. The guideline, setting out the path of product development and dictating the production investment priorities and the integration of control activities, can be summed up as follows: a flour with ZERO contaminants



## Special Neapolitan Pizza Flour

## APPROVED AND CERTIFIED BY THE VERACE PIZZA NAPOLETANA ASSOCIATION

The Flour Pizza Napoletana Special Molini Spigadoro you get from a selection of common wheat flour only from hulled grain. A genuine product with high quality raw materials designed to completely satisfy the professional needs of pizza makers.

The Special Neapolitan Pizza Flour has obtained the approval of AVPN (Associazione Verace Pizza Napoletana) thanks to its quality characteristics that make it a perfect flour for preparing REAL Neapolitan Pizza.

With the use of this product, pizza chefs can obtain a soft and easy to spread dough which, after a well-controlled leavening, gives life to a soft and fragrant pizza at the same time, with the inevitable "cornice".

Prod Code	Description	Packaging
203925	Farina 00 pizza napoletana	25kg PINCH TOP bag

