



Molino Dallagiovanna
make flour since 1832

Our History: Your Future

THE MILL

Molino Dallagiovanna was established in **1832**, and is a 6 generations family company, located in Piacenza, the heart of **Pianura Padana**, the only place in Italy where soft wheat is cultivated



Nowadays **Molino Dallagiovanna is one of the best producers in Italy of high quality flours for professional use**, joining the highest level of research and production technology with the passion and expertise for the original Italian food excellence.



Our Key Points:



Selection of the best grains : the owner of the Company, Mr. Pierluigi Dallagiovanna buys personally with great experience the best grains to produce the Company's flours ;

Washing of the grains : Molino Dallagiovanna is the only Molino in Italy to wash all its grains before milling, in order to guarantee the following advantage to its clients :

- The flour is more pure, with less ashes, very white
- Milling uniform wet grains guarantees a higher performance and a better quality of the flours. The dough will absorb more water, it will develop perfectly and will be easy to work and to extend.



Our Key Point:



ANALYSIS AND RESEARCH

Continuous **analysis and laboratory tests** on all production lots, to check all the properties of the products.



Research and development of new flours and new flour mixes : besides the traditional “ 00 “ flours we have special **flours for pizza enriched with a wheat germ – line NOBILGRANO** , for a special crispy, tasty and digestible pizza, a line of **organic flours**, a line of **GLUTEN FREE flours**, and a new line of flours **type “ 1 “ richer in fibers and minerals** – line **UNIQUA**, for a more healthy and balanced diet.



Our Key Points:



Milling Process with delicate and long flow chart, through many passages in the milling machines, without heating the product, in order to get only the best part of the grains and to respect their properties and their organoleptic characteristics. Our production is focused on quality and not on quantity.



Mixing the different types of flours and adapting our recipes in order to get the best flour for each specific use : pizza, pastry, bread, pasta.. We guarantee to our customers very constant flours.



Our Key Points:

Technical support to our distributors through degustations, stages with our **technicians in our laboratory or in your countries**, technical assistance to the clients, in order to help them developing a culture of high quality original Italian products and to increase their sales volumes.

Merchandising material for the restaurants and pizzerias to gratify the best clients with some useful gifts like T-shirts, caps, aprons, jackets..

Participation with our distributors to the specific **international Food Exhibitions** with degustations of pizza, pastry, bread.



Our Key Points:

We are **members of the best Culinary Schools and Associations** in Italy, like **Cast Alimenti**, and partners of **AMPI**, Accademia Maestri Pasticceri Italiani.



Among our testimonials and historical clients we have the pizzeria *Harrods* in London and some of the best international Chefs like *Paco Torreblanca*, *Pierre Hermé*, *Iginio Massari*, *Biassetto*, *Achille Zoia*...





Our certifications



ISO 9001
UNI EN ISO 9001:2008



IFS FOOD, STANDARD BRC,
ISO 22000



ORGANIC



KOSHER



HALAL



Our Products: Pizza Line

La Napoletana

Special for traditional Neapolitan Pizza Style



LANAPOLETANA

TYPE 00

W310

P/L 0,70

“00” soft wheat pizza flour , ideal for a perfect **Neapolitan Pizza**, for a special developed thick crust and a soft, elastic and pliable dough .

The flour has been studied and developed by our technical experts, together with the best Neapolitan Pizza Chefs and it has been officially **approved and certified by** the famous national **Verace Pizza Napoletana Association (AVPN)**.



Our Products: Pizza Line

The pizzas that are realized with these studied and tested flours have the smell, the taste and the perfume of the past, but they derive from modern technologies.



FR ROSA

TIPO 0 E 00

W200

P/L 0,55

Leavening: 8h at +4 °C / 3h at 18 °C

E ROSA

TIPO 0 E 00

W250

P/L 0,55

Leavening: 12h at +4 °C / 6h at 18 °C



N BLU

TIPO 0 E 00

W290

P/L 0,55

Leavening: 24h at +4 °C / 10h at 18 °C



R VERDE

TIPO 0 E 00

W340

P/L 0,60

Leavening: 48h at +4 °C / 12h at 18 °C



S ROSSA

TIPO 0 E 00

W390

P/L 0,60

Leavening: 72h at +4 °C / 16h at 18 °C



Our Products: Pizza Line Nobilgrano



Flour for pizza enriched with **wheat germ**...

...More **malleable**, **perfumed** and **full of taste** dough.



Wheat germ is the most **noble and nutritive** inner part of the grain. It contains polyunsaturated fatty acids, B Group Vitamins, minerals, proteins and fibre. It is technologically employed to have **more elastic**, **perfumed**, **tasty** and **delicious** dough.



Our Products: Pastry Line



SHORTCRUST
TYPE 00

W130
P/L 0,50



SHORTCRUST
TYPE 00

W 170
P/L 0,50



PUFF PASTRY
TYPE 00

W 300
P/L 0,55



SOFT
TYPE 00
W320
P/L 0,50

BRIOCHE
W380
P/L 0,55



Z
TYPE 00
W340
P/L 0,50

PANETTONE
W390
P/L 0,55



RINFRESCO DEL
LIEVITO MADRE
TYPE 00

W 380
P/L 0,50



Our Products: Pasta Line



LA TRIPLOZERO
TYPE 00



LA TRIPLOZERO
GOLD
TYPE 00



GRANITO
TYPE 00

Semolina



SEMOLINA



REMILLED
SEMOLINA

The flagship is **La Triplozero** :

- pure and white, with the smallest ashes content;
- it enhances the yellow colour of the fresh pasta;
- it helps in maintaining a good structure during the cooking phase and in preserving also the frozen products;
- tested by the Master Chef Walter Zanoni



Our Products: Bread Line



PANE
TYPE 0
W180-500
P/L 0,50 – 0,80



PANE
TYPE 00
W180-500
P/L 0,50 – 0,80

Large variety of type «0» e «00» flour for bread. Strength range: from W 180 to 500 with different elasticity values.



Our Products: Organic Flours



TYPE 0 e 00
WEAK
W200
P/L 0,55

TYPE 0
STRONG
W300
P/L 0,65

Strong or weak organic soft wheat flour
type "0" W 200-300 and P/L 0.55-0.65.

Every production chain phase is
controlled by the **Italian Organic
Products Control Consortium(CCPB)**.



1 kg LINE ~ 00 FLOURS



CAKE

PIZZA

FRESH PASTA

ALL USE

LA NAPOLETANA

LA TRIPLOZERO



Our Products : UNIQUA



WHOLE GRAIN
ROSSA

TRITORDEUM
VERDE

TYPE 1 STRONG
BLU

TYPE 1 MEDIUM
GIALLA

TYPE 1 WEAK
BIANCA

Uniqua is the multi-use flour designed to maintain all the elements of the wheat kernel, the macronutrients and the wheat germ. **It contains more fibre and mineral salts** than “0” and “00” flours: it is therefore ideal for a regular and healthy diet.

Uniqua is also easy to use, these five flours can be used on their own or blended to create new recipes and flavours.

More flavour, fibre and antioxidants...easier to digest and healthier!



Our Products: Oltregrano Mixes



- La Ricca
- La Gustosa
- La Leggera
- La Integrale
- Cerealpiù

- Avenapiù
- Soyapiù
- La Pala
- La Pinsa
- Il Contadino

They are made up of **soft 00 and/or durum wheat and different cereal and seeds** that make them easier to use while guaranteeing great results and unique doughs.

Professionals can therefore reach new heights in aroma and flavour.



Our Products: Gluten Free & Lactose Free

Lactose Free



Gluten Free



Special mixes specific for every sector:

bread, pizza and fresh pasta also without Lactose, shortcake and cookies, fried and rising sweets and pastries.

Special, unique and carefully studied recipes getting close to ductility and taste of conventional soft wheat flour.



Our Fair schedule 2019:



- **SIGEP** - Rimini, Italy, January 2019
- **SIRAH** - Lyon, France, January 2019
- **GULFOOD** -Dubai, UAE, February 2019
- **CIBUS CONNECT** - Parma, Italy, April 2019
- **TUTTO FOOD** - Milan , Italy , May 2019
- **SUMMER FANCY FOOD SHOW** - NYC, USA, June 2019
- **ANUGA** - Cologne , Germany , October 2019
- **GLUTEN FREE EXPO** - Rimini, Italy, November 2019
- **RE PANETTONE** - Milan, Italy, November 2019





Molino Dallagiovanna G.R.V Srl

Via Madonna del Pilastro 2, 29010 Gragnano Trebbiense (PC) Italia
Tel. +39 0523787155 Fax. +39 0523787450

Export Management and Department :

Caterina Dal Castello caterina@dallagiovanna.it

Laura Bulian laura@dallagiovanna.it

Tel. +39 02 86984017