

**GRANDI
MOLINI
ITALIANI**

 1886 

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PIZZA FLOURS SELECTION

THE LINE DEDICATED TO THE ART OF PIZZA

The Pizza Chef knows how to turn a dough into an **artwork** and every artist needs the **perfect tool** to express themselves at their best.

Today pizza lovers pay more and more attention to **well-being** and **digestibility**. This is why we at Grandi Molini Italiani have created a line of flours born from a rigorous **method of selecting** and **cleaning** the grains, thus ensuring the highest quality and very high hydration of the doughs.

THE THREE STRENGTHS



NATURAL YEAST, SOMETHING MORE

Natural Mother Yeast improves the structure of the dough by giving **greater extensibility** and **facilitating drafting**.

Gives flavour, fragrance and crunchiness to pizza, both hot and cold, and a more golden colour. Its use allows to decrease the amount of dry or beer yeast in the dough, making the pizza **lighter** and **more digestible**.



STONE DEBRANNING

It consists of **abrasion of the superficial layers of each single grain**, to remove any impurities.

Thanks to this process **the good part of the grain is preserved**, to guarantee a **quality product**, with a **clear flavour** and **full fragrance**.



TO EVERY DOUGH, ITS FLOUR

As every artist has a personal technique to give vent to their creativity, **every Pizza Chef has a personal recipe to create its own artwork, pizza.**

With the aim of providing each artist the perfect tool to support its own kneading technique, our **Pizza Flours Selection** presents **many products different from each other**, each one thought for a specific use.

FLOURS



Pizza Ideale | W210

 **MATURATION TIME**
5/8 hours at room temperature

 **PRESERVATION**
In the fridge at 4°C for almost 2 days

 **IDEAL FOR**
All types of pizza to the plate

 **AVAILABLE FORMATS**
25 kg and 5 kg (15 kg on request)



CHARACTERISTICS

This flour is perfect for creating doughs that need to be ready for drafting and cooking in a **short time**. The resulting pizza is **soft** and **crunchy**.



Pizza Italiana 100% Italian Wheat | W250

 **MATURATION TIME**
8/12 hours at room temperature

 **PRESERVATION**
In the fridge at 4°C for up to 3 days

 **IDEAL FOR**
All types of pizza to the plate

 **AVAILABLE FORMATS**
25 kg and 5 kg (15 kg on request)



CHARACTERISTICS

The advantage of this flour is that it is produced only with **Italian soft wheats**. Once cooked, the pizza is **tasty**, **fragrant** and light. The edge appears leavened, appetizing and **crunchy**.



Pizza Verace | W320

 **MATURATION TIME**
12/16 hours at room temperature

 **PRESERVATION**
In the fridge at 4°C for up to 3 days

 **IDEAL FOR PER**
Pizza to the plate and pizza slices

 **AVAILABLE FORMATS**
25 kg and 5 kg (15 kg on request)



CHARACTERISTICS

The pizza created with this flour is very **savoury** and **crunchy**, with an **important, golden** and **tasty** edge. The maturation time can reach 16 hours, making the pizza **easily digestible**.



Pizza Dorata | W370

 **MATURATION TIME**
20/24 hours at room temperature

 **PRESERVATION**
In the fridge at 4°C for up to 5 days

 **IDEAL FOR**
Pizza to the plate and pre-doughs

 **AVAILABLE FORMATS**
25 kg and 5 kg (15 kg on request)



CHARACTERISTICS

This flour is a **strong flour**, an aspect that allows obtaining **long maturation times**. Once cooked, the pizza is very **tasty**.

PREMIUM



Pizza Moderna | W250



MATURATION TIME

8/12 hours at room temperature



AVAILABLE FORMATS

25 kg (15 kg on request)



PRESERVATION

In the fridge at 4°C for up to 2 days



IDEAL FOR

Contemporary pizza



CHARACTERISTICS

Born from the desire to offer a product with a pronounced crust typical of contemporary Neapolitan pizza, this flour allows you to make a modern style pizza. **The crust will be pronounced, crunchy on the outside and soft on the inside.** Furthermore, it allows the pizza to maintain these characteristics long after cooking, making it **perfect for take-away pizzas.**

DISTINCTIVE FEATURES

This flour is unique in that, thanks to its characteristics, it is perfect for making Contemporary pizzas, thus **combining the uniqueness of Neapolitan style pizza with the typicality of the classic style.**



La Ricchezza del Grano



SHELF LIFE

3 months, fresh product



COMPOSED OF

Type 2 stone ground flour



IDEAL FOR

All types of pizza to the plate



AVAILABLE FORMATS

25 kg



CHARACTERISTICS

The strength of this flour is that it is **stone ground**: thanks to this grinding technique, the flour **keeps every noble part of the grain**, which makes it even more nutritious. The pizza that comes from this flour has an **ancient flavour** but not too much, it is **light, fragrant, crunchy** and with a very pronounced edge.

DISTINCTIVE FEATURES

The peculiarity of this flour is the presence of **non-heat-treated live wheat germ**. The **germ** and **essential oils** of the grain blend with the starchy part, giving the flour its characteristic **ivory colour, darker spots** and a **unique scent**. Containing **little gluten**, it gives the pizza even **more digestibility.**

DRAFTING



Pizza Spolvero



COMPOSED OF

Remilled durum wheat semolina



IDEAL FOR

Drafting the pizza



AVAILABLE FORMATS

5 kg



CHARACTERISTICS

Its use is ideal for **drafting** the workbench and for **spreading** pizza. Besides not making the dough stick, it makes the cooked pizza much more **fragrant, crunchy** and **golden on the edge.**

DISTINCTIVE FEATURES

The **larger grain sizes** of the re-milled semolina allows to create **more thickness** between the pizza and the base of the oven, **reducing the risk of burns during cooking.**

BROWN



Pizza Tipo 1

-  **MATURATION TIME**
8/12 hours at room temperature
-  **PRESERVATION**
In the fridge at 4°C for over 2 days
-  **IDEAL FOR**
All types of pizza to the plate
-  **AVAILABLE FORMATS**
25 kg and 5 kg (15 kg on request)



CHARACTERISTICS

This flour is very versatile and has a good hold even for long ripening. Once cooked, the **delicate presence of cortical parts** gives the pizza a strong but not too **strong flavour**.



Pizza Tipo 2

-  **MATURATION TIME**
8/12 hours at room temperature
-  **PRESERVATION**
In the fridge at 4°C for over 2 days
-  **IDEAL FOR**
All types of pizza to the plate
-  **AVAILABLE FORMATS**
25 kg and 5 kg (15 kg on request)



CHARACTERISTICS

Thanks to the greater presence of **cortical parts very close to the aleuronic layer** of the grain, this flour allows the creation of pizzas with an **intense flavour**, as well as a **slightly darker colour**.



Pizza Integrale

-  **MATURATION TIME**
8/12 hours at room temperature
-  **PRESERVATION**
In the fridge at 4°C for up to 3 days
-  **IDEALE PER**
All types of pizza to the plate
-  **AVAILABLE FORMATS**
25 kg and 5 kg (15 kg on request)



CHARACTERISTICS

As a whole wheat flour, this flour is calibrated and reinforced. The **rich presence of bran** gives the **cooked pizza a very strong and intense flavour**.

YEASTS



Dried Natural Yeast



HOW TO USE

From 2% to 5% of the total flour



PRESERVATION

Closed and in a cool, dry place



IDEAL FOR

All kinds of pizza



AVAILABLE FORMATS

5 kg



CHARACTERISTICS

The Dried Natural Yeast powder allows you to **significantly improve the structure of the dough**. In addition to making the ball of dough much **more extensible** and **facilitating its drafting**, it gives the cooked pizza **greater flavour, fragrance and crunchiness**, both hot and cold. The presence of Natural Yeast, however, is also perceptible to the eye as it gives the finished product a **more golden colour**.



DISTINCTIVE FEATURES

Its use allows the **reduction of the quantities of brewer's yeast or dried yeast** in the various preparations. The doses with which it must be used range **from 2% to 5%** of the total weight of the flour.



Dry brewer's yeast



HOW TO USE

From 0,2% to 2% of the total flour



IDEAL FOR

All kinds of pizza



AVAILABLE FORMATS

500 g



CHARACTERISTICS

Dry brewer's yeast is **obtained from the best fresh brewer's yeast**. It does not deteriorate in a few days but **it will last for a long time**. It must not be dissolved or reactivated in water, but **it must be added directly to the flour**.



Gluten Free Pizza



MATURATION TIME

1 hour at 4°C



PRESERVATION

In the fridge at 4°C for up to 4 days



IDEAL FOR

All types of pizza to the plate



AVAILABLE FORMATS

1 kg



CHARACTERISTICS

This **gluten-free semi-finished product** is perfect for making baked goods suitable for **people intolerant to gluten** and **people with celiac disease**. Created with **rice, lentil and red teff flour**, it is a **Gluten Free** certified product, as well as being **lactose-free, egg-free** and therefore **suitable for a vegan diet**.



DISTINCTIVE FEATURES

Thanks to this preparation, the dough is very **easy to spread** and **has an excellent cooking boost**. The result will be a **pizza with a classic flavour** and indistinguishable from a pizza made with normal wheat flour.

HEALTHY MIX



Pizza "Scura" Cereali & Semi

-  **MATURATION TIME**
8/12 hours at room temperature
-  **PRESERVATION**
In the fridge at 4°C for up to 2 days

-  **IDEAL FOR**
All types of pizza to the plate
-  **AVAILABLE FORMATS**
5 kg

CHARACTERISTICS

High quality semi-finished product designed to obtain the **intense taste and authentic flavour of dark pizza**. A balanced multi-grain, whose exceptional ease of processing allows the creation of pizzas capable of particularly enhancing the **fragrance of the seeds and grains**. Much appreciated by consumers who love the authenticity of nature, the **presence of fiber** and the goodness of a pizza capable of giving **more flavour to their diet**.

SPECIAL INGREDIENTS

Blend of flours, seeds, cereals and natural yeast made unique by the presence of **rye, oat and barley flours**, expertly balanced with **sunflower seeds, sesame seeds, flax seeds and soy gritz**.



Pizza ai Cereali

-  **MATURATION TIME**
8/12 hours at room temperature
-  **PRESERVATION**
In the fridge at 4°C for up to 2 days

-  **IDEAL FOR**
All types of pizza to the plate
-  **AVAILABLE FORMATS**
5 kg

CHARACTERISTICS

High quality semi-finished product based on selected cereals to obtain a perfectly balanced product in taste. It is ideal for the preparation of pizzas with unique characteristics, designed for all customers who are increasingly **paying attention to daily well-being** and who like to treat themselves well with tasty food. The **soft wheat flour base** gives the finished product a **light colour**.

SPECIAL INGREDIENTS

The peculiarity of this blend is given by the **presence in perfect doses of flours and cereal flakes**, including **oat and barley flour, wheat and oat flakes**, as well as **sesame seeds and hulled sunflower seeds**.

HEALTHY MIX



Pizza alla Chia



MATURATION TIME

8/12 hours at room temperature



PRESERVATION

In the fridge at 4°C for up to 2 days



IDEAL FOR

All types of pizza to the plate



AVAILABLE FORMATS

5 kg



CHARACTERISTICS

Semi-finished product of high quality with **white Chia seeds**, already known to the Aztecs and Maya, which contain within them a surprising nutritional heritage. Chia seeds, mixed with **flax seeds**, make it possible to obtain pizzas with a **rustic flavour**, while the **corn germ flour** makes them an inviting **yellow colour**.



SPECIAL INGREDIENTS

Blend of flours, seeds, cereals and natural yeast enriched with **flax flour** and **corn germ flour**, **white Chia seeds** and **flax seeds**.



Pizza Proteica



MATURATION TIME

8/12 hours at room temperature



PRESERVATION

In the fridge at 4°C for up to 2 days



IDEAL FOR

All types of pizza to the plate



AVAILABLE FORMATS

5 kg



CHARACTERISTICS

High quality semi-finished product born from the **mixture** of different **legume and cereal flours**, perfectly matched and balanced. **Pea proteins** play an important role: their presence allows obtaining pizzas with an **intense flavour** and a **crunchy crust**.



SPECIAL INGREDIENTS

The benefit of this blend is the protein content guaranteed by **chickpea flour** and **pea proteins**, while the taste is enhanced by the presence of **flax seeds**, **hulled sunflower seeds** and **sesame seeds**.

THE LINE GUARANTEED BY THOSE WHO USE IT EVERY DAY

Luigi Ricchezza, Master Pizzaiolo and technical consultant demonstrator of Grandi Molini Italiani,
elected pizza a reason for life from the moment he got his hands in the dough.

He has Neapolitan origins and **he is owner of two pizzerias in Puglia and president of the Albo Pizzaioli Association.**
He is also **the founder, owner and teacher of "Pizza News School"**, a certified school
which currently boasts over 300 instructors and an ever-increasing number of professional Pizza Chefs.

Grandi Molini Italiani aims to **create products tailored to the professionals' needs,**
who will use them every day as the basis of their business.

To do this, Grandi Molini Italiani makes use of the technical advice of internal technologists
and external collaborators who have followed a training course
in collaboration with Pizza schools present throughout the national territory.

The Pizza Chefs who use our products can become certified instructors and technical demonstrators,
providing their valuable technical support.

Products tested, guaranteed and recommended by:





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