

Designed for the most demanding pizza makers



 @molinipivetti

PROFESSIONAL PIZZA LINE



PIZZA VERDE

Professional Pizza Verde is our type 00 flour, ideal for the production of classic Italian pizza, which guarantees excellent leavening properties and easy workability. **Recommended for short leavening (4-7 hours).**

Kg 5 - 10 - 25



PIZZA ROSSA

Professional Pizza Rossa is our type 00 flour, ideal for the production of classic Italian pizza, which guarantees excellent leavening properties and easy workability. **Recommended for long leavening (24-36 hours).**

Kg 5 - 10 - 25



To discover our video recipes, scan the QR code.



PIZZA & PANE

Professional Pizza & Pane is our type 1 flour, ideal for the production of **pizza and bakery products**, which guarantees excellent leavening properties, easy workability and a rustic character to the final product. **Recommended on its own for medium leavening or combined with other flours.**

Kg 10 - 25



PIZZA AZZURRA

Professional Pizza Azzurra is our type 00 flour, ideal for the production of classic Italian pizza and focaccia, which guarantees excellent leavening properties and easy workability. **Recommended for medium leavening (8-24 hours).**

Kg 5 - 10 - 25



PIZZA BLU

Professional Pizza Blu is our type 00 flour, ideal for the production of classic Italian pizza, which guarantees excellent leavening properties and easy workability. **Recommended for long leavening (36-72 hours).**

Kg 5 - 10 - 25



NAFAVOLA 270

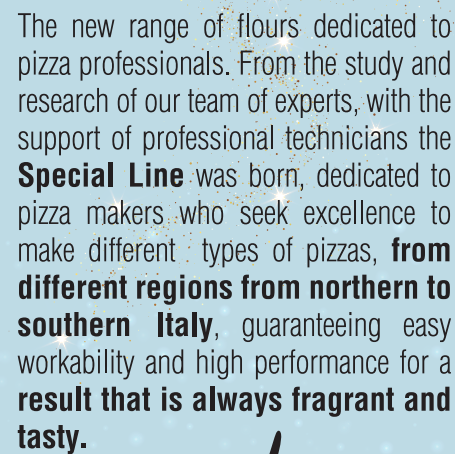
Nafavola 270 is a unique product, type 0 flour, ideal for the preparation of **traditional and innovative Neapolitan pizza**. Its composition is designed to obtain a light and meltable dough with a developed alveolation that guarantees an extraordinary explosion of the crust. **Recommended for direct doughs with 10-26 hours of leavening time.**



SORBOLE

Sorbole is our type 00 flour made exclusively from selected Italian wheat, ideal for the preparation of **typical Emilian pizza: flat, stretched and crispy pizza**. **Recommended for doughs with 3-24 hours of leavening time.**

Kg 10



NAFAVOLA 320

Nafavola 320 is a unique product, type 0 flour, ideal for the preparation of **traditional and innovative Neapolitan pizza**. Its composition is designed to obtain a light and meltable dough with a developed alveolation that guarantees an extraordinary explosion of the crust. **Recommended for doughs with 26-72 hours of leavening time.**



MAGGICA

Maggica is our type 0 flour specifically designed for the preparation of the **Roman-style pizza, pizza alla pala and pan pizza, with high hydration content and long leavening time**. This product guarantees excellent absorption capacity, ease of processing and allows you to obtain a pizza that is crispy on the outside and soft on the inside. **Recommended for doughs with 24-48 hours of leavening time.**

Kg 10



INCANTO

Incanto is our type 0 flour specifically for pre kneading, **designed for biga and poolish type preparations and for sourdough**. This product allows you to maintain proper fermentation from 18 to 48 hours and with the **addition of wheat germ**, it gives enchanting fragrances.

Kg 5



GRAN RISERVA LINE

Gran Riserva flours are 100% from Emilia, and they are the result of careful farming.

Each bag bears the **Campi Protetti Pivetti** logo, a mark representing a production chain linked to the place of origin. Only grains deriving from selected territories in the provinces of **Bologna, Modena and Ferrara**; an area recognised as the most suitable for the production of soft wheat. With **Gran Riserva** soft wheat type 00 flours you are guaranteed to choose an innovative and at the same time traditional ingredient because it is produced exclusively by milling the best Italian grains, of superior quality and certified origin.



Kg 5 - 25

GRAN RISERVA GIALLA

Ideal for soft and whole pizzas, recommended for medium-long rising direct and indirect doughs.



Kg 5 - 25

GRAN RISERVA ARANCIONE

Ideal for crispy and whole pizzas, recommended for long rising direct and indirect doughs.



Kg 5 - 25

GRAN RISERVA ROSSA

Ideal for whole pizzas made with long-rising indirect doughs using the Polish method, with natural yeast and cold technology.



A supply chain controlled and certified by the international body CSQA.

