

ORIGINE



ZERO



MOLINI
AMBROSIO
NAPOLI • 1886

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LA PIZZA flours are obtained from a careful selection of wheat, with properties sought to obtain the optimal processing characteristics, **purity and wholesomeness** of the finished products. Wheat is carefully treated in all stages of production: **cleaning, optical selection and decortication**, to eliminate impurities, and **traditional milling** to preserve all the organoleptic properties. The traditional milling with tempered cast iron cylinders works the product at low temperature preserving **starches, proteins and fibers**, always guaranteeing constant product characteristics.

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MORE TASTE, BETTER FLAVOR, INNOVATIVE TEXTURE: special flours enriched with micronized bran and wheat germ, carrying back to life ancient wheat tastes, and designed to produce pizzas of revolutionary appearance and consistency.

Napoli Antica

The Neapolitan tradition revisited in modern paradigms: short or medium leavening, ideal for direct doughs of medium hydration (about 60%) or refreshment of a biga or poolish, and for the pizza maker looking for **soft and extensible dough** and an important volume of pizza crust.



Caprese

The perfect expression of contemporary Neapolitan pizza flour: high flexibility of use, high hydrations (up to 70%), soft and extensible dough, stable over time, **important volume of pizza crust**, excellent color and chewiness of the pizza.



Sorrentina

The "Exaggerated" flour: high protein content, **very high quantity and elasticity of gluten** make it usable for all types of pizza, suitable for doughs with a biga, poolish or direct leavening with very high hydration (over 75%), always ensuring high stability of the pizza balls.



'O Sole Mio

The flour for gourmet pizza: the high fiber and wheat germ content provide the dough with the **complexity of flavors** needed to support complex preparations. However, it remains **very flexible** in use, either absolute or mixed with other flours.



Italiana

Semi-wholemeal flour "Type 2" made with **100% Italian mono-cultivar wheat of the "Giorgione" variety**. Characterized by superior aromas and perfumes that only Italian grains can give and at the same time a **high flexibility of use**.



Crunchy

For those who are looking for the "CRUNCH" in any types of pizza: in Neapolitan, peel and pan pizza or in the Roman pinsa. It is a mix of "Type 0" flour, re-milled semolina, rice flour, soy flour and sourdough that guarantees taste and crunchiness.



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EASY TO USE, THE NEAPOLITAN PIZZA TRADITION

Sofia

The flour of the Neapolitan tradition that has developed for the last century: short or medium leavening, ideal for direct leavening and for the pizza maker looking for **soft and extensible dough**.



Regina

The flour for the Neapolitan pizza characterized by **high flexibility of use**. Best suited for **medium leavening** and very balanced dough structure and consistency.



Pulcinella

Characterized by a high protein content with a **very high quantity and elasticity of gluten** which makes it ideal to produce all types of pizzas: high-hydration Neapolitan pizza, peel pizza and pan pizza.

