





"Our job is subject to **great responsibilities**: the mill is the **link** between the **agricultural world** and the **food world**. Our duty is to bring the **maximum value** to the **farmer's job**, transforming the wheat into an **excellent raw material**, essential for those who will turn it into an **excellent finished product** with their own **art**".

Claudio Bongiovanni
Claudio Bongiovanni,
MILLER SINCE 1977



A HISTORY STARTING FROM TURIN



We proudly operate in **Piedmont**, the centre of **Italian gastronomy**, giving contribution to its prestige all over the world with our work every day.



Our milling plant is **the largest in Piedmont**, located in the province of Turin, and **one of the most important in Italy** too.

Cambiano
(Turin)



OVER 40 YEARS OF EXPERIENCE



His entrepreneurial activity starts by taking over **MOLINO VIRANO** in **Moncalvo (AT)**, in business since 1928

Molino Virano
1984

MOLINI BONGIOVANNI SPA is founded in **Cambiano (TO)**. The whole production is organised in this new production plant

Molini Bongiovanni S.p.A.
2003

The 2nd generation start working in the company, contributing to the entrance into the **Ho.Re.Ca. channel** and to the development of **new dedicated products** and **technical assistance**

Ho.Re.Ca.
2017

1977

Molino Alba

Claudio Bongiovanni starts working at **MOLINO ALBA**, in the heart of **Piedmont**

2000

Molino Moccagatta

The milling activity is expanded with the acquisition of **MOLINO MOCCAGATTA** in **Novi Ligure (AL)**, a historic mill in business since 1925

2016

Macinazione Torinese

The milling activity is expanded with the acquisition of **MACINAZIONE TORINESE**, the last mill operating in the city of Turin and currently second plant of the company

2020

Baking Box

A new concept for our **Technical Assistance** is created: **Baking Box**, that encompasses elements such as demo, workshops and a virtual platform, where professionals of the sector can **share** their **experiences**, keeping themselves **updated**

KEY POINTS – OUR STRENGTHS



ONE OF THE MOST IMPORTANT IN ITALY

Our milling plant is one of the most important in Italy and the biggest in **Piedmont**, thanks to our **production capacity of 470 tons/day**

THE BEST EUROPEAN WHEATS

We are capable to find the **best wheats** from **all over Europe** thanks to the **railway connection** inside the mill, with a **low environmental impact too**



Over 3000
Tons of CO2
saved every
year



TWO PRODUCTION PLANTS

Two **production plants** allow us to meet the **most varied needs** of our customers, responding to their requests in a **timely manner**

SUSTAINABLE ENERGY ALL YEAR ROUND

Thanks to the **1600 m² of photovoltaic panels** installed on the roof of the mill we have been contributing to ensure a lower emission of pollutants for the environment **for almost 10 years**



KEY POINTS – OUR TECHNOLOGIES

SINGLE GRAINS' CONTROL

Every single grain entering the mill is carefully **checked and selected** by means of an **optical sorter**, which allows us to remove those that have some defects, reserving only the **perfect ones** for grinding

NO REMAINS NOR RISKS

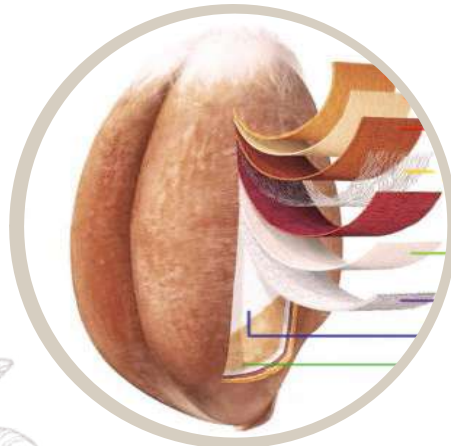
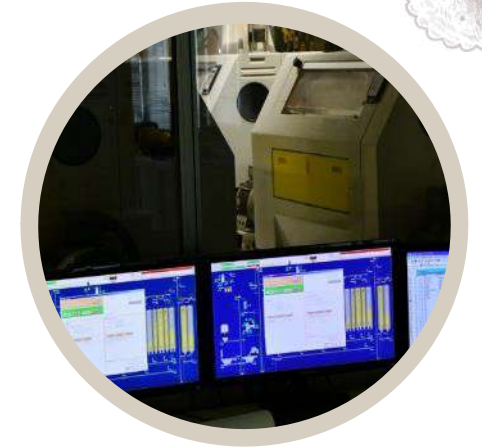
Thanks to our **decortication system**, we are able of eliminating the outermost layer of bran, allowing us to obtain a **completely healthy flour** without impurities

A FLEXIBLE AND 24H WORKING MILL

A **large** and highly **adaptable** production plant: every day we grind dozens of different varieties of grain, satisfying our customers' needs, working **24 hours a day**, even without the physical presence of our millers

STONE GRINDING

We are the **main producers** of **stone ground flours** in Italy: **950 tons/year** of this **special flour** that makes each finished product unique



KEY POINTS – TWO LABORATORIES

WHEAT ANALYSIS



The incoming **wheat** must pass a great number of **strict controls** in order to be accepted in the mill. A **sample** from every single truck is taken and rapidly **analysed** through **specific and fast equipment**

ANALYSIS' LAB

During the whole **milling process**, we constantly monitor the **fundamental parameters** of flours. Once produced, we make sure they **meet the quality standards** internally set

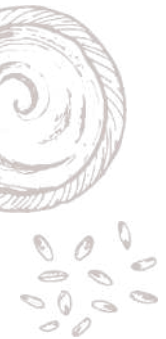
BAKING LAB

We can **test our flours** right after they have been produced. In **collaboration** with the **analysis laboratory**, our **technicians** test the flours in order to ensure their **performance**. Our **Baking Lab** is furnished with all the **equipment** that can be found in modern *pizzeria*, bakeries and pasta labs

RESEARCH & DEVELOPMENT

Thanks to the close **cooperation** with our **technicians** and several **Italian Universities**, we constantly work at the **development** of new flours, according to the demanding **market demands**

OUR CERTIFICATIONS



UNI-EN ISO
9001: 2015
system certification



FSSC 22000
food safety certification



ISO 22005
supply chain certification



BRC FOOD
CERTIFICATION
global standard for
food security



IFS CERTIFICATION
international food standard



FDA REGISTRATION
USA food standard



ORGANIC
certification



KOSHER
certification



HALAL
certification



CONSTANT TRAINING AND CUSTOMER SUPPORT



**LORENZO
TURINA**
Laminated
Pastry
Specialist

**VALERIO
TORRE**
Italian
Pizza
Specialist

**LUCA
ZUCCHINI**
Bakery and
R&D
Manager

**SALVATORE
DE RINALDI**
Neapolitan
Pizza
Specialist

**MANUEL
CARBONE**
Sourdough
Bakery
Specialist

BAKING BOX

It is the name of our **Technical Area** and it includes what follows.

DEMO and WORKSHOP

at the **mill**, at **distributors'** labs and during the most relevant **fairs** of the food sector

TECHNICAL ASSISTANCE

in support of **distributors**, at the **laboratory** in the mill and at **artisans'**

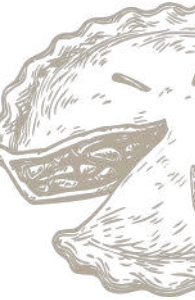
FACEBOOK GROUP

dedicated to **professionals** with **daily updates**

OUR BRANDS



Professional flours, cylinders and stone ground,
specialized for each channel and use

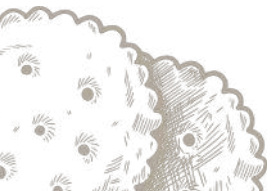


*il Molino
di Torino*

Specialized flours for
professional use, ideal for
pizza, fresh pasta, pastry and
bakery

ANTIQUA
PREGIATA FARINA MACINATA A PIETRA

Stone-ground flours coming from 100%
Italian grains and certified short chain, km
0, chemical residue 0 and environmental
impact 0





9
FLOURS
FOR
PIZZA



5
FLOURS
FOR
PASTRY



44

PROFESSIONAL
FLOURS FOR
FOOD SERVICE



3
SPECIAL
FLOURS



9
FLOURS
FOR
BAKERY



3
FLOURS
FOR
PASTA



3
ORGANIC
FLOURS



11
STONE
MILLED

IL MOLINO DI TORINO: FOR PIZZA



*il Molino
di Torino*
per Pizza



MARGHERITA

W 220
25 kg | 10 kg*

Leavening times:
4-6 h at room temperature
8-12 h in the refrigerator

For short leavening doughs

- Crunchy Pizza «alla Romana»
- Focaccia and Pizza «in Teglia» with low hydration



CARLOTTA

W 250
25 kg | 10 kg*

Leavening times:
6-8 h at room temperature
12-16 h in the refrigerator

For short-medium leavening doughs

- Neapolitan Pizza
- Focaccia and Pizza «in Teglia» with medium hydration



LUISA

W 300
25 kg | 10 kg*

Leavening times:
12-24 h at room temperature
24-48 h in the refrigerator

For medium-long leavening doughs

- Focaccia and Pizza «in Teglia» with high hydration
- Biga and poolish 18h



ELENA

W 350
25 kg | 10 kg*

Leavening times:
24-48 h at room temperature
48-96 h in the refrigerator

For long leavening doughs

- Focaccia and Pizza «in Teglia» with high hydration
- Biga and poolish 24h

*On request only

IL MOLINO DI TORINO: FOR PIZZA

*il Molino
di
Torino*
per Pizza



MAFALDA Type 1 flour

W 300
25 kg | 10 kg*

For medium-long leavening doughs, with type 1 flour cylinders ground



BEATRICE Type 2 flour

W 300
25 kg | 10 kg*

For medium-long leavening doughs, with type 2 flour cylinders ground



SERENA Wholewheat flour

W 300
10 kg

For short-medium leavening whole-meal doughs



CRISTINA Multicereal flour

W 300
10 kg

For short-medium leavening multicereal doughs



FILIPPO Dusting mix

-
10 kg

Dusting mix for bakery and pizza



*On request only

SPECIAL FLOURS FOR PIZZA

Two special flours in order to respond to the current trends:
the **Pizza Napoletana Verace**, with an excellent crust development, and the **Pizza alla Pala ed in Teglia «alla Romana»**,
crunchy and tasty



**ve
ra**
FOR PIZZA
NAPOLETANA



W 310
25 kg | 10 kg* | 1 kg

Suited for:

- Neapolitan Pizza
- Smooth and homogeneous doughs
- Exceptional resistance during the leavening process

Features:

- Excellent crust development during the cooking process
- Easy to stretch in the «Neapolitan style»
- Fast cooking with light, digestible results



**co
re**
FOR PIZZA
ROMANA



W 330
25 kg | 10 kg*

Suited for:

- Pizza In «pala» and «pan pizza»
- Well leavened, light and crunchy pizza

Features:

- Soft wheat flour Type 1
- Rich in fibres, it contains soft wheat germ
- Exceptional resistance during the leaving process and excellent elasticity
- Intense taste and fragrance

*On request only

IL MOLINO DI TORINO: FOR PASTA



*il Molino
di
Torino*
per Pasta



PORTA SUSA La Triplozero

Min 11% of proteins
25 kg | 10 kg*

Ideal for:

- Fresh filled pasta
- Tortelli
- Tagliatelle
- Fettuccine
- Lasagne



PORTA NUOVA La Semola

Min 12,5% of proteins
25 kg | 10 kg*

Ideal for:

- dried pasta



PORTA PALAZZO Il Granito

Min 10% of proteins
25 kg | 10 kg*

Ideal for:

- Gnocchi
- Rough pastry sheet for filled pasta
- Breading for crispy, golden, light and dry frying

*On request only

IL MOLINO DI TORINO: LA PASTICCERIA



*il Molino
di Torino*
per Dolci



PIAZZA CARLINA La Frolla

W 150
25 kg | 10 kg*

Ideal for:

- For all types of sweet and savory short-crust products
- Sponge and oven cakes
- Muffins
- Plum cakes
- Hand-dressed chariots
- Biscuits



CASTELLO DI RIVOLI La Sfoglia

W 320
25 kg | 10 kg*

Ideal for:

- For all types of sweet and savory puff pastry
- Short leavened products
- Semi-sweet sandwiches
- Croissants



PIAZZA CASTELLO La Croissant

W 360
25 kg | 10 kg*

Ideal for:

- Italian Cornetto
- French Croissant
- Brioche
- Danish and Viennoiserie
- Pâte à choux for pouring machine
- Sourdough products

*On request only

IL MOLINO DI TORINO: LA PASTICCERIA



*il Molino
di
Torino*
per Dolci



CASA SAVOIA La Panettoni

W 400
25 kg | 10 kg*

Ideal for:

- Panettone and Colomba
- Pandoro
- Sourdough starter feeding
- Long leavening pastry products



PALAZZO REALE La Ventilata

W 320
25 kg | 10 kg*

Ideal for:

- Pâte à choux
- Sponge cakes and oven cakes
- Tiramisù biscuits
- Frying (batter or dusting)
- Roux – thickening sauces



GRANDITALIA 100% Grani Italiani

W 400
25 kg | 10 kg*

Ideal for:

- Large leavened products for recurring event (panettone, pandoro, colomba...)
- Sourdough refresh.
- Long leavening pastry products

*On request
only



SOFT WHEAT FLOUR TYPE 0 WITH SELECTED SOFT WHEAT GERM

W 410-430
25 kg | 10 kg*

Ideal for:

- Viennoiserie and leavened doughs
- freezing processing

Characteristics:

- High performance during long leavening time
- Exceptional extensibility of the dough
- Conservation in the freezer up to 30 days



IL MOLINO DI TORINO: FOR BAKERY

*il Molino
di
Torino*
per Pane



LA GRISSINI Crocetta

W 190
25 kg | 10 kg*

Ideal for:

- Breadsticks
- Taralli
- Cracker
- Biscuits



MIRAFIORI

W 220
25 kg | 10 kg*

Ideal for:

- Focaccia and Pizza «in Teglia»
- Breadsticks
- Cakes



SUPERGA

W 280
25 kg | 10 kg*

Ideal for:

- Baguette and Bagel
- Focaccia «in Teglia»
- Bread with topping
- «Pane azimo» and Bretzel



VALENTINO

W 360
25 kg | 10 kg*

Ideal for

- Doughs with processing in leavening cell
- «Ciabatta»
- Focaccia «in Teglia»
- Medium leavening «biga»



TEATRO REGIO La Manitoba

W 400
25 kg | 10 kg*

Ideal for

- Doughs with processing in leavening cell
- Large-sized bread
- Refreshment of solid and liquid sourdough
- «Ciabatta»
- Focaccia «di Recco»

*On request only

IL MOLINO DI TORINO: FOR BAKERY

*il Molino
di Torino*
per Pane



LA RIMACINATA Carignano

-
25 kg | 10 kg*

Ideal for:

- Re-milled durum wheat semolina dough
- Medium and large-sized bread
- Typical focaccia «Pugliese»



LINGOTTO

W 240
25 kg | 10 kg*

Ideal for:

- Focaccia and Pizza «in Teglia»
- Breadsticks
- Oven cakes
- Bagels



SAN CARLO

W 300
25 kg | 10 kg*

Ideal for:

- Doughs with processing in leavening cell
- Medium leavening «biga»
- Medium and large-sized bread
- «Ciabatta»



PALAZZO MADAMA L'Integrale

W 320
25 kg | 10 kg*

Ideal for:

- Doughs with processing in leavening cell
- Short leavening «biga»
- Wholewheat bread
- Wholewheat oven products

*On request only

ORGANIC FLOURS



Le Biologiche



ORGANIC FLOUR TYPE 0

W 210
25 kg

Ideal for:

- Traditional organic bread with short leavening times
- Breadsticks
- Focaccia
- Soft «pizza in teglia»
- Rusks, cookies and biscuits



ORGANIC FLOUR TYPE 0 - STRONG

W 310
25 kg

Ideal for:

- Traditional organic bread with medium or long leavening time
- Baguette
- «ciabatta» bread
- Viennoiserie



WHOLEHEAT ORGANIC FLOUR

W 210
25 kg

Ideal for:

- Traditional organic wholewheat bread with short leavening times
- Breadsticks and crackers
- Focaccia and Soft «pizza in teglia»
- Rusks, cookies and biscuits

STONE-GROUND FLOUR

ANTIQUA

PREGIATA FARINA MACINATA A PIETRA

A premium **stone ground flour** coming from **100% Italian wheats** that have been harvested at **50 km maximum from the mill**, have been then selected, decorticated and stone ground.

This processes make it possible to preserve all the nutritional and organoleptic properties of the grain.

Antiqua flour is **rich in fibers and wheat germ**, which give the finished product colors ranging from amber to dark brown and an intense aroma of wheat.

100% [Italian grains
Natural
Stone milled
Certified supply
chain



THE UNIQUENESS OF ANTIQUA



KM 0

The result of a **short supply chain**, **certified** up to the field, obtained with **selected Piedmontese wheats** and harvested **within 50 km** from our mill



ZERO RESIDUAL

Coming from **lands far from pollution**, cultivated through methods of **integrated pest management**, which allows to reduce the use of pesticides and chemical products



COMPLETE

Stone grinding is an ancient method which consists in crushing the grains with a single passage, with two large and circular overlapping stones. It allows to preserve the precious **wheat germ**, that is the **embryo** of the grain



FAIR

The result of **more than 40 expert farmers**, gathered under a **unique guarantee consortium** and remunerated with prices above market average



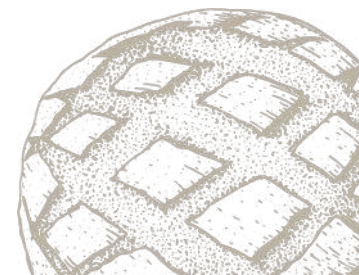
SAFE AND CONTROLLED

Antiqua grains are selected **one by one** by the optical sorter, able to **exclude imperfect seeds**. In addition, the **decortication** system removes the most external part of the caryopsis, guaranteeing the **total wheat sanitization**



SUSTAINABLE

Stone ground exclusively using **solar energy** produced with **photovoltaic panels** that are installed in the mill



ANTIQUA LINE



TYPE 1

Easy to process and suitable for all preparations. This flour is the part of the Antiqua line that most resembles classic flours, while retaining flavor, taste and the characteristic scent of stone-ground wheat

- Weak: W 200 | 25kg
- Medium: W 300 | 25/10/1kg
- Strong: W 380 | 25/10 kg



TYPE 2

This flour is darker than Type 1. It gives the baked product a more marked taste thanks to the presence of wheat germ particles, an aleuronic layer and bran integuments

- Weak: W 200 | 25kg
- Medium: W 300 | 25/10/1kg
- Strong: W 380 | 25/10 kg



WHOLE WHEAT

Made from a single grain grinding step, without any sieving. It contains 100% of the grain's parts: the high percentage of fibers, mineral salts and the presence of entire grains give the product a characteristic and decisive, but not bitter, taste

- Weak: W 200 | 25kg
- Medium: W 300 | 25/10/1kg
- Strong: W 380 | 25/10 kg



WITH CEREALS

Made by Antiqua Type 2 flour as a base and enriched with whole rye flour, grained soybeans, sesame seeds, oat flakes, linseed, corn flour, millet seeds and barley flakes, it is suitable for special recipes of bread, pizza, fresh pasta and desserts

- Medium: W 300 | 25/10/1kg



WITH CEREALS SPECIAL FOR PIZZA

Special multigrain flour for pizza, it can be used 100% without the need for other blends. **Ingredients:** Antiqua Type 2, whole seeds 6% (sesame, flax, sunflower and millet), corn flour, wheat germ, toasted malted cereal flour

- Medium: W 300 | 10 kg



6
CYLINDER
MILLED
FLOURS

10

FLOURS FOR DOMESTIC USE



4
STONE
MILLED
FLOURS



LINEA CASA BONGIOVANNI



ALL-PURPOSE TYPE 00 FLOUR

W 200 | 1 kg bag
Shelf life: 12 months
Ideal for:
sweet and savoury
preparations: bread,
pizza and focaccia with
a short leavening time,
fresh pasta, oven-baked
cakes, shortcrust pastry,
biscuits and fried food



ALL-PURPOSE TYPE 1 FLOUR

W 200 | 1 kg bag
Shelf life: 12 months
Ideal for:
sweet and savoury
preparations: bread,
pizza and focaccia with
a short leavening time,
biscuits and oven-
baked cakes with the
rustic and characteristic
flavour of freshly
harvested wheat.



TYPE MANITOBA FLOUR

W 380 | 1 kg bag
Shelf life: 12 months
Ideal for:
doughs for large
leavened products
(Panettone, Pandoro,
Colomba), Viennoiserie
and refreshment of both
solid and liquid
sourdough.



FLOUR TYPE 00 FOR NEAPOLITAN PIZZA

W 300 | 1 kg bag
Shelf life: 12 months
Ideal for:
Neapolitan style pizza,
with big "cornicione",
light and digestible.



FLOUR TYPE 00 FOR PIZZA

W 250 | 1 kg bag
Shelf life: 12 months
Ideal for:
making light, crispy
and fragrant pizzas
and focaccias.



LIEVITÒ



DEHIDRATED SOURDOUGH

0,5 kg plastic bag

Ideal for:
achieving greater stability,
better product development,
more intense aromas and
greater shelf life.


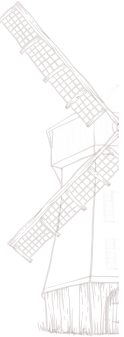
LINEA CASA BONGIOVANNI: PROFESSIONAL FLOURS AT HOME

THE PROPERTIES OF *hulled soft wheat*



Hulling is nowadays the only real method to guarantee the **complete healthiness and safety of the flour**: in fact, after being carefully selected and **dry cleaned**, the **grains** are **brushed** by the huller, thus **eliminating** the outer layer and with it the **surface impurities**.

THE PROPERTIES OF 100% **ITALIAN WHEATS**



For years we have been committed to **supporting the territory by purchasing local wheats**, identifying its characteristics and mixing them together to obtain **specific flours** for each process, to be used in the laboratories of great professionals as well as in the **kitchens of your homes**.

POP MATERIAL

We provide the **distributor** with a series of **gadgets** and **communication material** to be used in its customers' **stores** in order to build their loyalty and support them in the **communication**.

BONGIOVANNI
CAPS

CUSTOMIZED
PROFESSIONAL
UNIFORMS

BONGIOVANNI
T-SHIRTS

1 KG PACK
DISPLAY FOR
DIRECT SALES
TO THE
PUBLIC

ANTIQUA
T-SHIRTS

POSTERS AND
PAPER
MATERIAL

