



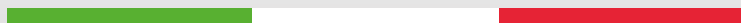
Tutti maghi in cucina!



Flours catalog 2015



Qualità per natura



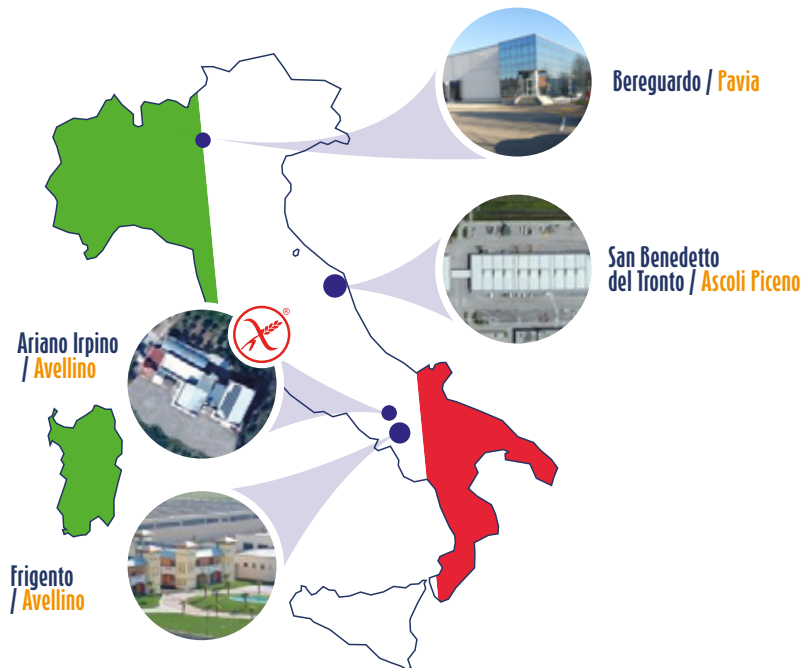
LE FARINE MAGICHE AND MOLINO VIGEVANO STRENGTHS

PRODUCTS

- Long expiring date (24 months), thanks to a unique natural drying process of the flour
- Largest flour selection in Europe with over 50 references
- Mixtures for specific use (including trending products)
- 10 different quality controls for every lot

BRANDS

- Market leader of special flours in Italy (35 years expertise)
- Short delivery time thanks to 4 cutting edge production plants
- Know how from professional sector (HORECA)



MOLINO VIGEVANO

Born in 1936, **Molino Vigevano** is recognised as a historical brand for special flours. Situated in the Monferrato region, near Pavia, is a symbol of the Italian milling tradition. Was the first brand to create a specific line of products for professional use that includes unique mixtures.

Since 2013 is part of the Lo Conte Group



MOLINO VIGEVANO



Pizza (type 1) - 500 g

Ideal for: this flour already has natural yeast from the sourdough, which gives a complete rising, and a unique digestibility. With vital wheat germ.



Manitoba - 500 g

Ideal for: all doughs, both savoury and sweet, which require long rising times, to add in the pantry to mix with weaker and cheaper flours, and still get excellent results.



Fries - 500 g

Ideal for: a crispy batter and a soft filling.



Crispy pizza-500 g

Ideal for: the preparation of all types of pizza, calzone, panzerotto and focaccia.



Soft pizza -500 g

Ideal for: the preparation of every type of pizza and focaccia.



MOLINO VIGEVANO



Moist cake - 500 g

Ideal for: all kinds of soft cakes and desserts (Angel Food Cake, Margherita Cake, Madeleines, Sponge Cake).

Tart and biscuits - 500 g

Ideal for: all kinds of short-crust pastry recipes (pies, cookies, shortbread).

Homemade bread - 500 g

Ideal for: homemade bread with tasty flavours, yeast already dosed.

Bread with cereals-500 g

Ideal for: homemade bread with rich and cereal flavour, yeast already dosed.

Breading-500 g

Ideal for: the preparation of dishes based on meat, fish and vegetables, giving each dish a golden and brilliant appearance.



LE FARINE MAGICHE

Le Farine Magiche is a leading brand of special flours for baked goods, sweet and savory. Its core value is genuine innovation, with the aim to give a product simple to use to the end customer.

Le Farine Magiche has one of the largest assortment of Europe, with over fifty references. They vary from classic flour for pasta, bread and cakes to the healthy wholegrain and organic flours to the most sophisti-

cated self rising and gluten free options.

What identifies Le Farine Magiche products is the quality of the ingredients and that they are so easy to use. All wizards in the kitchen!



LE FARINE MAGICHE



Fine polenta - 1000 g

Ideal for: Polenta with no lumps and a delicate flavour.



Chickpea flour - 320 g

Ideal for: Piedmontese or Genoese Panissa, Sicilian Pannelle.



Magic cakes - 1000 g

Ideal for: Sponge cake, Plum Cake, Torta Margherita.



Soft cakes - 1000 g

Ideal for: Doughnuts, Apple tart.



LE FARINE MAGICHE



Shortcrust pastry - 500 g

Ideal for: Sweet and savoury shortcrust dishes, Tarts, Biscuits.



Profiteroles - 120 g

Ideal for: Profiteroles.



Grated coconut - 250 g

Ideal for: Coconut Pralines, Coconut Biscuits, An additive to mixtures.



Almonds - 250 g

Ideal for: Almond Paste, Caprese cake.



LE FARINE MAGICHE



Carrots - 250 g

Ideal for: Carrot Cake, Doughnuts, Cream of Carrot.



Chestnuts - 400 g

Ideal for: Classic chestnut cake, as well as for fritters, delicious frozen desserts and tasty fresh pasta.



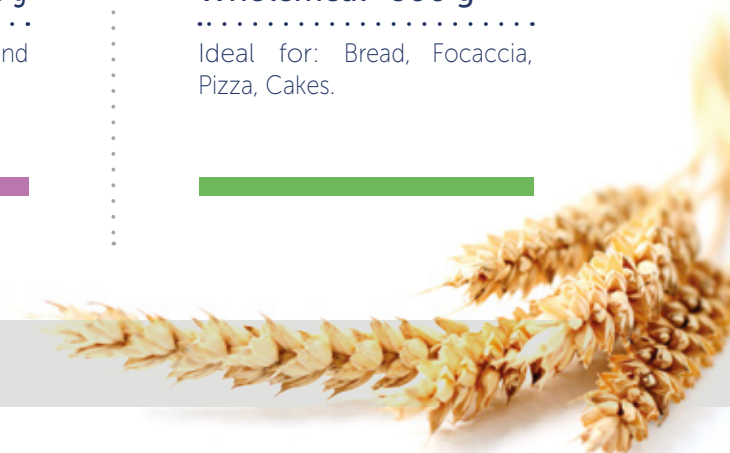
Pancakes and Crêpes - 400 g

Ideal for: Pancakes and Crêpes.



Wholemeal- 500 g

Ideal for: Bread, Focaccia, Pizza, Cakes.



LE FARINE MAGICHE



Wholemail 5 cereals - 900 g

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Ideal for: Five-cereal dough-nuts, Focaccia.



Spelt - 400 g

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Ideal for: Five-cereal dough-nuts, Focaccia.



Buckwheat - 500 g

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Ideal for: Pizzoccheri, Polenta Taragna.



Kamut- 500 g

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Ideal for: Crepes, Fresh Pasta, Bread.



LE FARINE MAGICHE



Rice - 500 g

Ideal for: Biscuits, Light gnocchi, and for thickening sauces and creams.



Rye - 400 g

Ideal for: Cakes, pasta and frying, as well as ideal for making RYE BREAD, like the traditional bread of Valle d'Aosta.



Flour type 1 - 1000 g

Ideal for: For all preparations, bread, cakes, focaccia.



Flour type 2 - 500 g

Ideal for: For all preparations, bread, cakes, focaccia.



LE FARINE MAGICHE



Tempura - 350 g

Ideal for: To batter zucchini, carrots, eggplants, green beans, shrimps, squids, cuttlefish, cod, perch.



Crispy breading - 200 g

Ideal for: Crispy breading and baked au gratin dishes.



Flour 000 - 1000 g

Ideal for: Lasagna, Fresh Pasta and Fresh Egg Pasta.



Pasta mix - 1000 g

Ideal for: Homemade pasta.



LE FARINE MAGICHE



Bread and focaccia - 1000 g

Ideal for: Bread and Focaccia.



Black bread - 1000 g

Ideal for: Rye bread.



Mix for bread and pizza
gluten free - 500 g

Ideal for: Pizza, read like the traditional one.



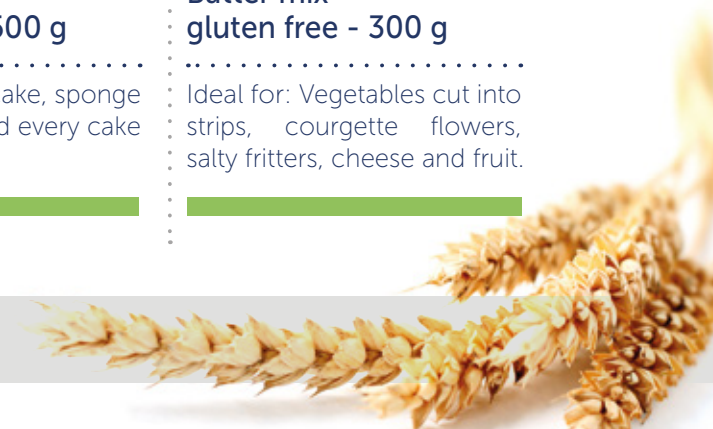
Mix for cakes
gluten free - 500 g

Ideal for: Daisy cake, sponge cake, muffins and every cake you want.



Batter mix
gluten free - 300 g

Ideal for: Vegetables cut into strips, courgette flowers, salty fritters, cheese and fruit.



PRIVATE LABEL



We have the possibility to custom made the label of all our flours with the use of. Our flexible production gives you the opportunity to personalize all aspects of the graphic, packaging and language, to offer the most to your clients!



CLASSIC:
Paper packaging with internal bag. This is the typical flour packaging.



MODERN:
Film packaging. We have introduced this new solution, to avoid humidity and water during preparation.



FANCY:
Elegant paper packaging with internal bag. This valuable solution is for the clients that want to offer the most to their clients.



DISPLAYS

We have a wide range of solutions for all kind of shop sizes and needs





Tutti maghi in cucina!



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www.lefarinemagiche.it

Are brands of the Lo Conte group

www.loconte.org



Qualità per natura

