

# Molini Lario

LAGO DI COMO, 1919

*Autentica Farina Lariana*



**Molini Lario Spa**

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*A legacy of excellence since 1919*



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## A quest for excellence

Established in **Como in 1919** Molini Lario provides milling of the utmost quality.

The facility in **Alzate Brianza** is one of Italy's most important mills, which can grind up to **425 tons of common wheat per day**. Superior grains from Italy and abroad are sourced to achieve the excellent flours produced at Molini Lario. The **technologically advanced production process** maximizes the benefits of blending, the on-site chemical analysis laboratories ensure **constant and rigorous care** that lies at the heart of the mill grain-to-flour production process. This is how our flour is created, a flour with guaranteed high standards and constant quality suitable for the **specific needs of our clientele**.



CERTIFICAZIONI: **CERT. UNI EN ISO 9001:2015** **CERT. BIO** **CERT. KOSHER** **CERT. FSSC 22000:2010** **CERT. UNI EN ISO 22000:2018**

## Accademia Farina Molini Lario



SEMINARS OPEN TO THE ARTISANS

**Accademia Farina** is a center for new flour research and experimentation. It has been developed by Molini Lario and it is based on the methods and best practices emerging from the bakery industry. Accademia Farina is a meeting point where the mill meets its most qualified network of **artisan bakers, confectioners, and pizza makers**.

Under their guidance – in the well-equipped **Center for Applied Research and Development** – the clients have the chance to participate in interactive seminars that strengthen company-client dialogue and enrich mutual knowledge.

## From the industry to artisanal clientele

Because of its high-quality flours, Molini Lario addresses the **industry** and its meticulous standards as set by world-renowned brands. It also passionately dialogues with **artisans** to further develop its offer to the final customer. Molini Lario offers its products to the International Market and cooperates with **wholesalers**, who allow for an efficient, extensive distribution across Italy.

## A wide range of flours

Molini Lario's **Center for Applied Research and Development** was created to study new formulas aimed at satisfying new market demands. Due to its continuous research and experimentation, Molini Lario offers a **wide range of flours** to meet all kinds of needs.

### Pastry

#### GranDolce

This range of flours was created for **artisan baking**. It is characterized by **high protein quality** and great dough **elasticity**.

### Bakery

This range of flours ensures the best results for a **wide range of applications** and for all kinds of *bigas* and straight dough.

### Pizzeria

#### GranPizza

This range of flours was created to obtain a dough for a **highly digestible pizza** that is **soft**, aromatic, and **crisp**.

### Home-baked

This range of flours comes in 1-kilo packages and is **designed for household use**, for anybody who wishes to **bake from scratch home-made delicacies** with the aid of high-quality professional ingredients.

#### TantaFibra

This range of flours was specifically created to meet the increasing needs of nutrition and health-oriented clients. **Rich in minerals and fiber**, this flour can be used to create harmonious, enjoyable products with an **intense and authentic taste**. Dedicated recipes provide a higher product yield.

