



M O L I N O
RACHELLO

1901

**THE FLOUR FOR A TOP
PROFESSIONAL EXPERIENCE**

MAIUSCOLA

If you are looking for new opportunities Maiuscola is for you!

• **IMPROVEMENT**

Would you like to refine your production improving your working method to take it to the next level?
Maiuscola helps you in this ongoing improvement.

• **EVOLUTION**

If you're willing to innovate, adding new items to your offer while keeping the standards you are known for, Maiuscola helps you in your creative process.

What are your needs?

Tell us about your goals, we will help you choose the right flour for you.

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A MAIUSCOLA




370


>13%


12,5kg

Soft wheat flour type 0

Enhance your performance and get the best.
We made a special blend of soft wheat protein grains
for your high-protein dough.

IDEAL FOR:



PIZZERIA

- **Pizza** with long leavening
- **Focaccia** with long leavening
- **Biga**
- **Dough** with high hydration
- **Refreshment** of the sourdough



PASTRY MAKING

- **Croissant**
- **Brioches**
- **Biga**
- **Dough** with high hydration
- **Refreshment** of the sourdough

 W - strenght

 Proteins

 Size

BMAIUSCOLA



330



>12%



12,5kg

Soft wheat flour type 0

Would you like to raise the bar?

You can do it now thanks to this **soft wheat grains** mixture for **high-hydration dough** with long rising time of 24-48h.

IDEAL FOR:



PIZZERIA

- **Pizza** and **Focaccia** with long leavening
- **Biga** medium/short leavening
- **Dough** with high hydration
- **Poolish**
- **Refreshment** of the sourdough
- **Sheet pan pizza**



W - strenght



Proteins



Size

C MAIUSCOLA




280


>11%


12,5kg

Soft wheat flour type 0

A perfect performance in short time! It's easy.
You can **achieve** the best in **quick** and **short rising** time **recipes**.

IDEAL FOR:



PIZZERIA

- **Pizza** and **Focaccia** with short leavening
- **Refreshment** of the liquid sour dough



W - strenght



Proteins



Size

D MAIUSCOLA



>10,5%



<0,45%



12,5kg

Soft wheat flour type 00

Looking for a **perfectly hydrated** and smooth dough?
You succeed with this **low-ashes blend**.

IDEAL FOR:



FRESH PASTA

- Fresh pasta
- Stuffed pasta
- Egg pasta



Proteins

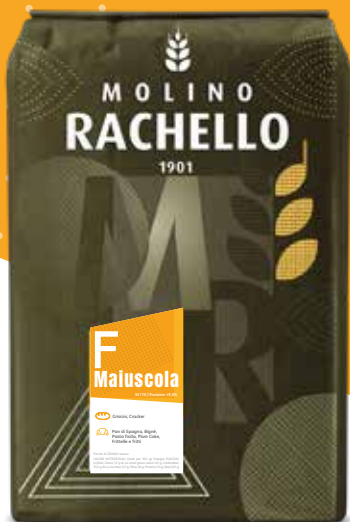


Ashes



Size

F MAIUSCOLA



170



>9,5%



12,5kg

Soft wheat flour type 0

Easy and tasty?

You just need some **flour** with a capital **F**, it is all-around and easy to use. In this way you can **always do the best.**

IDEAL FOR:



PASTRY MAKING

- Sponge cake
- Cream puff
- Short crust pastry
- Pound cake
- Biscuits
- Frittelle and deep-fried pastries



BREAD MAKING

- Breadsticks
- Cracker



W - strenght



Proteins



Size

G MAIUSCOLA



⚡
300

⬡
>12%

📦
12,5kg

Soft wheat flour type 0

Aiming at the **best** in every dough?

Test your skills to get a **regular, supple, extendible** and rich in **proteins dough** thanks to this mixture of selected soft wheat.

IDEAL FOR:



PASTRY MAKING

- Sweet puff pastry
- Salted puff pastry
- Laminated products
- Chiacchiere, Crostoli, Galani



W - strenght



Proteins



Size

H MAIUSCOLA



⚡
450

⚙️
>14,5%

📦
12,5kg

Soft wheat flour type 0

Next step? Only the best!

Make **long rising** time and **highly hydrated** dough with this flour made to grant you **high performances**.

IDEAL FOR:



PIZZERIA

- **Pizza** and **Focaccia** with long leavening
- **Biga** 24h+
- **Dough** with high hydration
- **Refreshment** of the sourdough



BREAD MAKING

- **Ciabatte** with high alveolation
- **Breads** with long leavening
- **Biga** 24h+
- **Dough** with high hydration
- **Refreshment** of the sourdough



W - strenght



Proteins




Size

L MAIUSCOLA




400


>13,5%


12,5kg

Soft wheat flour type 00

Looking for **new challenges**?

Test yourself with perfectly steady dough kneaded with the indirect method to grant your products **high hydration** and **great rising**.

IDEAL FOR:



PASTRY MAKING

- **Large Leavened products** (panettone, colomba, pandoro)
- **Croissant** and **brioches**
- **Refreshment** of the sourdough



BREAD MAKING

- **Soffiate, ciabatte** and long leavening **breads**
- **Biga** 20-24h
- **Dough** with high hydration
- **Refreshment** of the sourdough



PIZZERIA

- **Pizza** and **Focaccia** with long leavening
- **Biga**
- **Dough** with high hydration
- **Refreshment** of the sourdough



W - strenght



Proteins



Size



M O L I N O
RACHELLO
1901

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molinorachello.it

MAIUSCOLA

We work with top grains carefully, in order to provide you with consistent dough with great texture.

Express yourself, enhance your performance, take it to the next level!

OUR MAIUSCOLA LINE IS DEVELOPED TO SUPPORT YOU IN YOUR PROFESSIONAL EVOLUTION.

In a challenging environment where our customers' expectations are more and more demanding, Maiuscola meets the market requirements.

If you are looking for higher quality products and to diversify your offer, you can rely on our experience and our consistency.

You can count on us to achieve your goals, we support you in your experience.