

Professional Flours



molinorachello.it


M O L I N O
RACHELLO
1901

Molino Rachello

Professional Flours

- 🌾 Flours for bread-making
- 🌾 Flours for fresh pasta
- 🌾 Mixes for special bread
- 🌾 Nonno Andrea
- 🌾 Ingredients for the most creative

Legend:

-  Bread
-  Pastry
-  Fresh pasta
-  Dried pasta
-  Pizza





Flours for bread-making



A complete line, designed to accompany you daily in your work. A wise selection of premium grains, carefully blended and milled with care to meet your artisanal or industrial production needs.







Product	Proteins	W	Especially suggested for:
00 W 220	>9,5	210	Direct processing and all types of refreshment. Ideal for various bread shapes and sweet and savoury baked goods with short leavening.
			
00 N	>10,5	270	Direct processing of hard breads, breadsticks, crackers and sweet baked goods. Ideal for all types of refreshments.
			






Product	Proteins	W	Especially suggested for
0 Marca TV	>11%	270	Short and medium direct preparations from 4 to 8 hours, and for all types of refreshment. Ideal for the production of hard dough breads.
			
0 N	>11%	270	Bigas of 12 hours, short and medium direct processing, and for all types of refreshment. Ideal for the production of hard dough breads.
			





Product	Proteins	W	Especially suggested for
0 R	>12%	320	Direct processing or processing with biga of 15-18 hours. Ideal for medium leavening.
			
0 R with ascorbic acid	>12%	320	Direct processing or processing with biga of 15-18 hours. Ideal for medium leavening.
			




Product	Proteins	W	Especially suggested for
0 Tramezzino	>12%	300	Production of toast and sandwich bread, for direct and indirect processing and short leavening. 
0 Moro	>12%	300	Direct doughs and 12-16 hour bigas. Ideal for producing all types of medium-leavened bread, both hard and soft doughs. 
0 Jolly with ascorbic acid	>12%	310	Production of direct and medium leavening doughs for hard and soft dough bread products. 








Product	Proteins	W	Especially suggested for
0 S	>12.5%	350	Both direct and indirect processes (16-18 hours biga) and medium-long leavening. Ideal in the pizzeria and in pastry making for puff pastry and leavened products. 
0 S with ascorbic acid	>12.5%	350	Both direct and indirect processes (16-18 hours biga) and medium-long leavening. Ideal in pastry making for puff pastry and leavened products. 



Product	Proteins	W	Especially suggested for
00 S	>13.5%	400	Indirect doughs and the production of all types of sweet or savoury leavened products with medium-long leavening and bigas of 16-20 hours. 





Product	Proteins	W	Especially suggested for
0 Pascià	>13%	360	Production of baked goods that require medium and long leavening (bigas 16-18 hours). 
0 Pascià with ascorbic acid	>13%	370	Production of baked goods that require medium and long leavening (bigas 10-12 hours). 
0 XT	>14.5%	450	Bigas and products with long leavening and high hydration. Also ideal for pizzas and leavened pastry products. 
0 XT 2000	>15%	480	Long leavening and high hydration products. Also ideal for pizzas and leavened pastry products. Ideal for 30-36 hour bigas. 
1 XT	>15%	470	Long leavening and high hydration products such as puffs, ciabatta, pizzas and leavened pastry products. 





Product	Proteins	W	Especially suggested for
Wholewheat	>11,5%	270*	Products rich in fiber. Give intense flavor and aromas to your sweet and savory products.
Medium Wholewheat	>12.5%	340*	Wholemeal products with medium leavening times. Ideal for adding fibre, flavour and aroma to breads, pizzas and sweet and savoury products.
Super Wholewheat	>14.5%	450*	Wholemeal products with long leavening times. Ideal for adding fibre, flavour and aroma to breads, pizzas and sweet and savoury products.





Product	Proteins	W	Especially suggested for
Spelt	>12%	120	Production of bread, pizza and fresh pasta with medium-short leavening times. Characterized by a less tenacious gluten, this flour makes your finished products more digestible.
Wholewheat Spelt	>12.5%	120*	Production of bread, pizza and fresh pasta with medium-short leavening times. Characterized by a less tenacious gluten, this flour makes your finished products more digestible, thanks also to the bran parts present in the wholemeal version.





*Analysis performed on sifted flour





Product	Proteins	W	Especially suggested for
Reground Semolina	>11%	180	Apulian-style bread and baked goods and large-sized leavened breads and products. 
Reground Semolina Extra	>12.5%	190	Production of long-leavened durum wheat bread. 



Product	Proteins	W	Especially suggested for
Semolina	>11%	/	Bread products, fresh and dry pasta. In the processing of large loaves it allows to maintain humidity for longer; in pasta making it allows to obtain a greater consistency and a greater absorption. 
Durum Wheat Semolina	>10,5%	/	Rough surface pasta, preparation of semolina, sweet and savoury, and for the production of baked goods. 




Flours for fresh pasta

No matter the shape or thickness you give to your fresh pasta, the flours and semolina from our selection are perfect for both extrusion machines and manual expert craftsmanship.





Product	Proteins	Ashes	Especially suggested for
00 Pasta	>10.5%	<0,45%	Production of fresh egg pasta, both artisanal and industrial, in various traditional formats (tagliatelle, gnocchi, ravioli, tortellini, etc.) 



00 Granito	>9%	<0,55%	Production of rough fresh pasta, ideal for gnocchi, dumplings and dusting. 
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Mixes for special bread

How to meet the demand for tastier, healthier, and more nutritious products? With our special mixes of flours, semolina, cereals, and seeds with clean labels. Thanks to the rich taste and nutritional value, you can offer creative and delicious ideas suitable even for your most demanding customers.





Product

Especially suggested for

Sette G

Sweet and savory baked goods.

A versatile and functional mix to make your products fragrant and digestible thanks to the characteristics of the cereals used.

"Sette G" flour is born from the union of 7 cereal flours: soft wheat, organic Senatore Cappelli durum wheat, organic Triticum, organic white and wholemeal Spelt, oats, rye and rice. The taste and nutritional properties of this mix are enhanced by the addition of wheat germ.



Organic Sette G

Sweet and savory baked goods.

A versatile and functional organic mix to make your products fragrant and digestible thanks to the characteristics of the cereals used.

"Sette G" flour is born from the union of flours of 7 organic cereals: soft wheat, durum wheat Senatore Cappelli, Triticum, white and whole spelt, oats, rye and rice. The taste and nutritional properties of this mix are enhanced by the addition of wheat germ.



La Francese

Production of baguettes and small-sized loaves.



Arabesque

Production of pita bread or oat bread of various sizes and shapes.



Khorasan

Hard dough bread, sandwich bread, large loaf, pasta, pizza and biscuits.



Saraceno

Production of large-format bread products, sweet and savory baked goods such as focaccia, crackers or breadsticks. Ideal in purity or in variable percentages according to your needs.

A mix composed of type 0 soft wheat flour, whole wheat and buckwheat. Buckwheat is a source of fiber, proteins, minerals and vitamins, as well as being low in gluten and therefore ensuring good digestibility.



Nordico Mix

Sweet and savory baked goods such as bread, focaccia, crackers, breadsticks, shortcrust pastry or biscuits.

Nordico is a mix of soft wheat flour, rye and oily sunflower, flax and sesame seeds. Ideal for giving your products a strong flavour, consistency and fragrance reminiscent of Northern European breads.



Mediterraneo Mix

Sweet and savory baked goods such as bread, focaccia, crackers, breadsticks and shortcrust pastry, rusks. Use it pure, to enhance the taste and improve the shelf life of your baked goods, or in variable percentages according to your needs.

Mediterraneo combines re-milled semolina with oat and barley flakes, soy grains and sunflower, flax and sesame seeds. A mix rich in proteins, vitamins, mineral salts, fibre and essential fats that gives your products a unique aroma and a rich and surprising taste.



Organic Mediterraneo Mix

Sweet and savory baked goods such as bread, focaccia, crackers, breadsticks and shortcrust pastry, rusks. Use it pure, to enhance the taste and improve the shelf life of your baked goods, or in variable percentages according to your needs.

Mediterraneo combines re-milled semolina with oat and barley flakes, soy grains and sunflower, flax and sesame seeds. An organic mix rich in proteins, vitamins, mineral salts, fibre and essential fats that gives your products a unique aroma and a rich and surprising taste.



Andino

Production of large-sized bread products, sweet and savory baked goods. Ideal as a refreshment to enrich your doughs.

Quinoa, contained in this mix together with oil seeds and amaranth, is rich in essential amino acids and nutrients with high biological value such as mineral salts, iron, magnesium, potassium and phosphorus.



Nonno Andrea

Make each of your products stand out with authentic flavors and aromas. Rediscover the full taste of Type 1 flour, rich in fiber, vitamins, fatty acids, proteins, and minerals.





Product	Proteins	W	Especially suggested for
Nonno Andrea Type 1 Base	>12.5%	300	Preparation of products with a rustic taste and appearance, with direct processing or refreshments, and 16-18 hour bigas. Ideal for bakery and pizzeria, for pastry products and fresh pasta.



Nonno Andrea Type 1 Biga	>15%	480	Preparation of products with a rustic taste and appearance. Ideal for 18-24 hour bigas, sweet and savoury leavened products that require long processing and large water absorption.
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Product	Proteins	W	Especially suggested for
Nonno Andrea Type 1 Organic	>12%	280	Production of various organic products with medium leavening times: bread, sweet and savoury baked goods, pizza of various sizes pastries and fresh pasta.



Ingredients for the most creative

Do you want to create
delicious alternatives and
surprise your customers?
Discover precious allies,
designed to best satisfy
even the most creative
professionals like you.



Product

Soft Wheat Gluten

Use it to increase the toughness and improve the tolerance of the dough to processing.



Barley Flakes Flour

Ideal for use in baking and pastry making, mixed with flours from other cereals.



Rye R2 Type 1150

Use it for the production of black bread with crumb compact and rich in flavour, which can be preserved for a long time.



Oat Flakes

Use them to add flavor and valuable nutrients, or as a decoration to sweet and savory preparations.



Activsoi Microflakes

Use it in addition to your doughs, to make working easier, promote leavening and prolong the conservation of baked goods.



Peeled Toasted Soy Grits

Mix it with flour to give the crust a rustic look, and the crumb a variegated effect to the sight and taste.



Product

No Protein F Flour With Fiber

Ideal for making gluten-free pizzas, breads and desserts.



Soft Wheat Malt

Use it to enhance the flavor and gluten extensibility and create a golden crust.



Yellow Fioretto Corn Flour

It lends itself to easy processing with other ingredients and mixed with flours of other cereals. Ideal for preparing breads, cakes and corn snacks.



Yellow Bramata Corn Flour For Polenta

In addition to its classic use, its special granulometry makes it ideal for dusting.



Toasted Soft Wheat Bran

Use it in addition to other flours to enhance the aroma of bread and baked goods.



Toasted Soft Wheat Fine Bran

Add it to sweet and savoury preparations to improve their aroma and nutritional value.



HERE FOR YOUNG

They are the foundation
of our identity and the
best ingredients we
have at our disposal
always to do our best.



Problem-solving and partner oriented

Our primary goal is customer satisfaction. Our daily challenge is to respond with the best possible solution to the needs of customers and partners, achieving mutual satisfaction while fully respecting company rules, values, and interests.



Credibility and transparency

We dedicate the utmost care and attention to what we do. We commit to keeping our promises and ensuring every single action is transparent and verifiable.



Environmental and social sustainability

Our actions impact people, the environment, and society. For this reason, we strive every day to analyze, measure, and improve them—for a better future.



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DO NOTHING ELSE

The values we believe
in shape our way
of working and the
relationships we
build with the people
involved in our world.



Ongoing growth and improvement

We have always sought innovation, ideas, and opportunities. We promote the sharing of knowledge to grow and continuously improve, both as individuals and as a company.



Teamwork and shared responsibility

Success is the result of teamwork. Aware of the great value each person brings to our company, we strive to foster trusted collaborations between colleagues and departments, working in synergy to achieve common goals.



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THE BEST OF

Our best

Every choice we make is guided by values and a sense of responsibility.

The pursuit of the best

To give you the guarantee of a fully certified and transparent raw material.

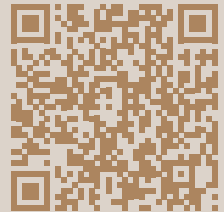
NATUREYONDS

For your best

We value you and your work, providing training, consulting, and continuous support.

For everyone's best

We promote healthy and conscious eating for collective well-being.



Discover our commitment to you.

Scan the QR code to explore sustainability topics and learn how we can support you.

