



OASI RACHELLO

100% ITALIANA  
100% TRACCIABILE

# Oasi Rachello Flours



MOLINO  
RACHELLO  
1901

# Unique flour from our natural Oases



**We are committed to making authentic, safe products that are rich in nutrients: we like to call them 'high-value flours'.**

With 20+ years in the organic farming industry and robust procedural guidelines, we've launched a 100% Italian supply chain that's certified and monitored at each step of the process. We believe in the principles of an ethical economy, one which ensures the well-being of all our farmers and guarantees they are paid fairly, making our ideals a reality, day after day. All of our products are 100% grown and made in Italy, with full transparency and respect for natural resources, resulting in complete lines of flour that are delicious and healthy.

## **Italian-ness**

Our 100% Italian supply chain includes 30 farms in 3 regions, selected from among the best wheat producers in the entire country.

## **Traceability and certifications**

Regular inspections and full transparency: from the selection of Italian seeds best-suited to the land where they're to be grown, to the details of how they'll be cultivated, all the information on our farming and production methods are at your disposal, benefitting from the full transparency of ISO 22005 certification.

## **Direct inspections, out in the field**

Our agronomists are constantly present at our Oases to help farmers apply our crop cultivation policy.

## **Environmental and social sustainability**

We respect natural resources (including water, soil fertility and biodiversity), and we never use polluting chemicals. All those involved along our supply chain are respected also, ensuring their well-being in terms of a guaranteed income and improving their quality of life.

## **A wide range of high-value flour**

We offer genuine, safe products rich in nutrients: in other words, high-value flour. Our complete line includes various grains and wholemeal flours, produced via integrated or organic farming.

## **Nutrition and health**

We know that only uncontaminated land, water and air can produce robust grains used to make flour that's good for our health and our palates.

# Flours from Rachello Oases



The Rachello Oases are pristine, monitored lands where sustainable, integrated agriculture is practised according to our strict standards, as part of a short, certified supply chain that goes from seed to flour.

The grains grown on our Oases are 100% Italian and traceable, thereby ensuring complete quality, safety and authenticity.



SOWING



CULTIVATION



HARVEST



MILLING



SALES

## TYPE 0 - BASE

Soft wheat flour that is the result of milling a mix of select, high-quality wheat from the Rachello Oases.

This flour is recommended for all basic recipes: from bread to pizza, pastries and egg pasta.

W270 | Protein > 11%



## TYPE 0 - BIGA

Powerful soft wheat flour made by milling a mixture of select, high-quality wheat from our Oases.

It's the perfect flour for recipes that require indirect preparation, pre-ferments and long leavening periods for bakeries, pizzerias and pastry shops.

W330 | Protein > 12,5%



All references are available in 12,5kg and 25 kg paper bags, and 5 or 2,5 kg plastic bags (MAP).  
"0 Base" and "Organic Type 0" are available only in paper bags.



## TYPE 1

Type 1 soft wheat flour that is the result of milling a mix of select, high-quality wheat from the Rachello Oases. Thanks to the expert selection of high-grade wheat berries and a special milling technique that maintains the bran and the presence of the germ (the 'heart' of each grain), our type 1 flour has a decisive aroma and unmistakable flavour, in addition to excellent nutritional value.

This extra versatile flour is suitable for the preparation of all sweet and savoury baked goods that you want to infuse with an intense, ancient flavour and aroma.

W300 | Protein > 12,5%



## "INTEGRA" WHOLEMEAL

Wholemeal wheat flour made from the entire wheatberry, with large bran flakes and wheat germ. Rich in fibre, it is made by milling soft wheat grown in the Rachello Oases. Made from the entire wheat berry (including the wheat germ), this flour is rich in fibre, protein, vitamins and minerals, making it balanced and complete in terms of nutrition, a unique ingredient for the preparation of baked goods with exceptional flavour.

Use it to add fibre and an unique quality to your sweet and savoury creations. Perfect for bread, pizza, biscuits and other pastries.

W270 | Protein > 13%



## TYPE 2

Type 2 soft wheat flour made by milling a mix of select, high-quality wheat from the Rachello Oases. Thanks to its specific blend, inspired by the age-old traditions of our mill, our type 2 flour maintains the vital bran and germ of the grain of wheat, elements rich in fibre, flavour and nutrients.

Recommended for rustic, flavourful bread products and dry goods. Optimum for quick rises, both direct semi-direct.

W300 | Protein > 12,5%



All references are available in 12,5kg and 25 kg paper bags, and 5 or 2,5 kg plastic bags (MAP). "0 Base" and "Organic Type 0" are available only in paper bags.

# Organic flours from Rachello Oases

## ORGANIC TYPE 0

Organic soft wheat flour that is made by milling a mix of select, high-quality wheat from the Rachello Oases.

Easy to work, this flour is ideal for all organic recipes, such as bread, classic pizza, pastries and egg pasta. Use it for direct processes and to refresh or rebuild a mother starter.

W230 | Protein > 11%



## ORGANIC TYPE 0 - FORTE

Organic soft wheat flour that is made by milling a mix of select, high-quality wheat from the Rachello Oases.

The ideal flour for all types of organic goods, for direct use in recipes and for lengthy leavening times.

W280 | Protein > 12%



## "INTEGRA" ORGANIC WHOLEMEAL

Rich in fibre, this organic wholemeal wheat flour is made by milling soft wheat grown in the Rachello Oases.

Made from the entire wheat berry (thus including large bran flakes), this flour is rich in fibre, protein, vitamins and minerals, making it balanced and complete in terms of nutrition and a unique ingredient for the preparation of baked goods with exceptional flavour.

Recommended for organic sweet and savoury recipes. Perfect for bread, pizza, biscuits and other pastries.

W280 | Protein > 13%



All references are available in 12,5kg and 25 kg paper bags, and 5 or 2,5 kg plastic bags (MAP).  
"0 Base" and "Organic Type 0" are available only in paper bags.



## ORGANIC SPELT

Organic flour made by milling spelt grown in the Rachello Oases. Spelt flour is perfect for particularly light baked goods with subtle flavour. Balanced and rich in essential nutrients and vitamins, the gluten in spelt flour is easier to digest when compared to more traditional versions.

Ideal for fresh pasta and great for puff pastry, it is suitable for various uses. When used for bread, it requires medium-short proofing times.

W120 | Protein > 12%



## ORGANIC SENATORE CAPPELLI

Organic flour made from an ancient, 100% Italian grain - Senatore Cappelli durum wheat - grown in the Rachello Oases. This high-quality grain is packed with nutrients, and its easy-to-digest flour is especially prized for its high protein content and full-bodied flavour. Extremely versatile, it is a sophisticated alternative when making any number of baked goods, especially traditional recipes that call for durum wheat.

We recommend it for bread and other sourdough recipes, such as pizza and focaccia. It's also great for fresh egg pasta and biscuits.

W150 | Protein > 13%



## ORGANIC WHOLEMEAL SPELT

Organic flour made by milling spelt grown in the Rachello Oases. Spelt flour is perfect for particularly light baked goods with balanced flavour. The wholemeal version of our spelt flour brings additional taste and aroma into your recipes, while maintaining the delicate undertones of this grain. Balanced and rich in fibre and essential nutrients and vitamins, the gluten in spelt flour is easier to digest when compared to more traditional versions.

Ideal for fresh pasta and great for puff pastry, it is suitable for various uses. When making bread, it requires medium-short proofing times.

W120 | Protein > 12,5%



## ORGANIC TRITORDEUM

Tritordeum comes from the natural cross between durum wheat (*Triticum durum*) and wild barley (*Hordeum chilense*). It is a new and versatile cereal, grown in Italy in our Oases with sustainable organic agriculture and with a low environmental impact. Its flour is a source of fibre and its gluten has a better digestibility.

Use this versatile flour to give a sweet and unique taste to your bakery and pastry products; ideal for fresh pasta.

W160 | Protein > 10%



# The Rachello Oases: a guaranteed supply chain.



- 3 regions,
- over 30 farms,
- 1 team of specialist agronomists,
- 1 sustainable agriculture project with strict guidelines,
- ISO 22005 certification,
- 100% italian grains and flours.



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