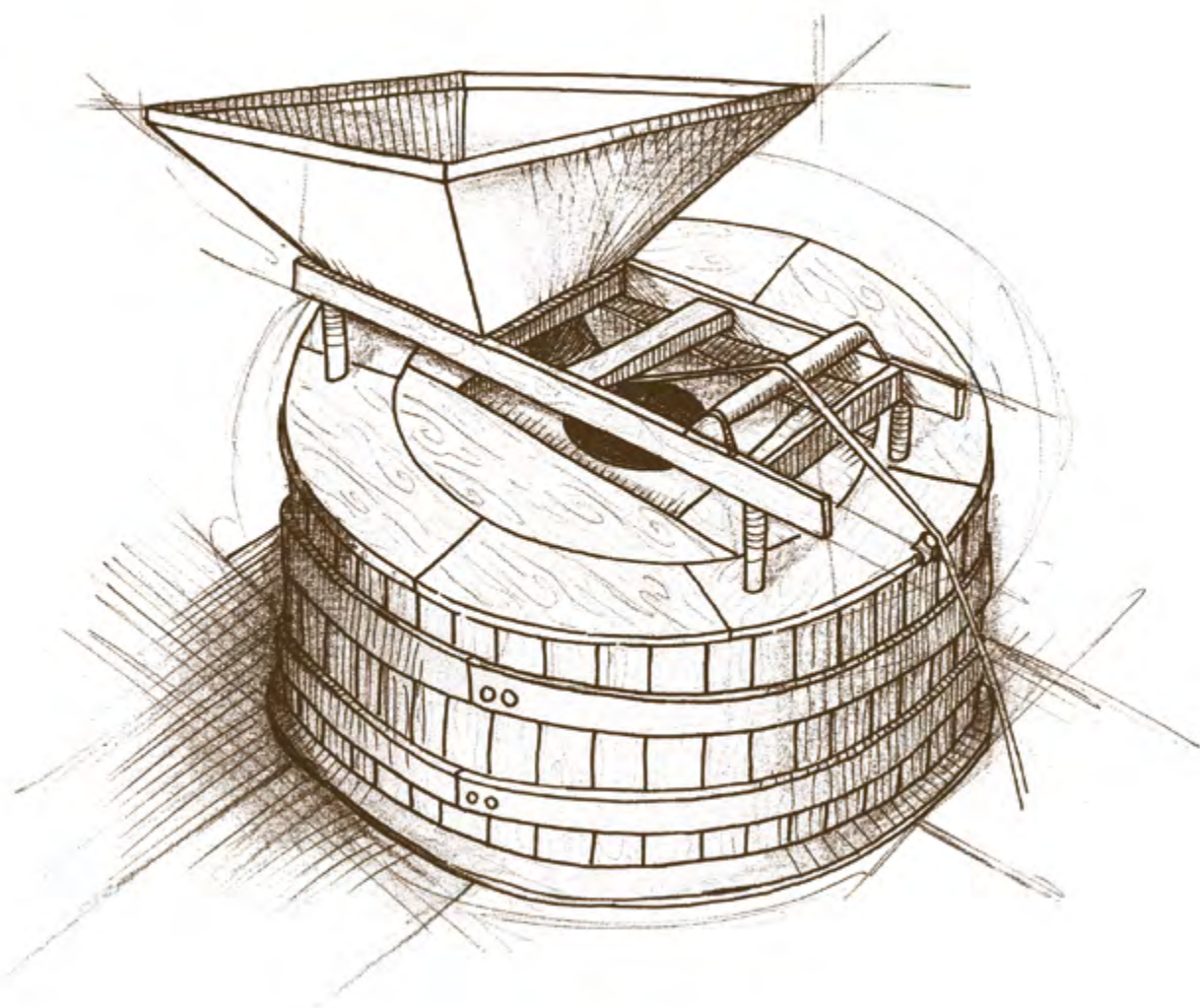

Le Farine di
Leonardo®



MOLINO
Bertolo.

Le Farine di
Leonardo.



ROBUSTUM.

Farina di Grano Tenero tipo '0'

W 380/400

100%
Grani Italiani

1kg

Le Farine

Le Farine di Leonardo®

INDEX

page 05 / Introduction

page 06 / **TENERUM®**
Soft Wheat Flour type '0'

page 07 / **ROBUSTUM®**
Soft Wheat Flour type '0'

page 08 / **INTEGRUM®**
Soft Wheat Whole Grain Flour

page 09 / **CARYOPSIS®**
Soft Wheat Whole Grain Flour

page 10 / Contacts



Le Farine di Leonardo® A new flour concept.

A line of four universal flour types developed for professional bakers.

OUR VALUES

We want to go back to our origins and provide the right raw materials for exclusive, individual creations. Through our flours, competence, experience and manual skills will once again become essential ingredients for recipes and baking activities. We have created an instrument suitable for any process.

ORIGINS

Quality is our common value. Molino Bertolo® and Leonardo Di Carlo understood each other right from their first encounter and accepted a challenge to create a unique product that was a wager on the future: an instrument with which bakers can effectively change the rules of baking by simplifying ingredients and multiplying results.

APPLICATIONS

Le Farine di Leonardo® is a complete solution for enterprising professionals, who can put their signatures on modern products of undeniable quality. Bakers using our flours for a wide variety of preparations should have a thorough knowledge of each type's characteristics, which we are pleased to share so that they can fully exploit their potential.

Since 1742 an Italian tale of passion, commitment and research.

MOLINO BERTOLO®

A producer of top quality flour and semi-finished products, Molino Bertolo is located at Covolo di Pederobba, on the banks of the River Piave.

In the milling trade for five generations, the business is run today by Enrico Bertolo, with a simple but determined mission: to produce flour, from classic mixes to alternative products, suitable for all types of preparations, combining recipes consolidated over the years and the latest technologies.

The continuous effort of uniting novelty with quality is a never-ending incentive for Molino Bertolo to do research and seek innovation.

LEONARDO DI CARLO

Leonardo Di Carlo is a leading international figure on the scientific pastry scene and author of *Tradizione In Evoluzione*, a benchmark manual for the trade that gathers together notions and practical tests to assist professionals in their careers.

Pastry World Champion, Leonardo has a unique style and creative philosophy that in 2015 led him and his wife Michela to establish a technologically advanced training centre and R&D laboratory, the Pastry Concept®, at Conegliano.

His second book, *Buona la prima*, was published in 2016 to mark the first anniversary of Pastry Concept®. He also writes articles for trade journals.

Le Farine di
Leonardo





TENERUM®

Soft Wheat Flour type '0'
100% Italian Grains ■ ■

160
180

DESCRIPTION

This plain, soft wheat flour is perfect for small pastries and products that do not require long proofing, such as plum cake and cream puffs.

Just the right ally for preparations not requiring great strength when used alone but essential for creating mixes with the other types of flour in the Le Farine di Leonardo® line.

Tenerum® performs well in many preparations, not just pastries.

CEREALS USED

Soft wheat flour, made from milled and sifted soft grains free of foreign bodies and impurities.

TECHNICAL SPECIFICATIONS

Humidity	%	max 15,50
W		160/180
P/L		0,40/0,50

NUTRITIONAL VALUES (100g)

Energy	1498kJ - 353kcal
Fat	1,40 g
> of which saturated	0,20 g
Carbohydrates	71,00 g
> of which sugars	2,20 g
Fibers	2,30 g
Proteins	13,00 g
Salt	< 0,01 g

STORAGE

Date of minimum durability: 6 months.
Keep this product in a cool, well-aired place (T < 20°C e R.H. < 65%).
Remove the protective cellophane.

UNIT SIZES

1kg

5kg

25kg



ROBUSTUM®

Soft Wheat Flour type '0'
100% Italian Grains ■ ■

380
400

DESCRIPTION

This plain, soft wheat flour is suitable for long proofing and preparations such as sweet and savoury croissants, Venetian brioche and many others.

Perfect when used pure or mixed with other products in the Le Farine di Leonardo® line, Robustum® releases all its flavour and strength for both pastries and bread. The grains used are selected for their quality and give preparations the necessary rheological properties to undergo long proofing.

CEREALS USED

Soft wheat flour, made from milled and sifted soft grains free of foreign bodies and impurities.

TECHNICAL SPECIFICATIONS

Humidity	%	max 15,50
W		380/400
P/L		0,50/0,60

NUTRITIONAL VALUES (100g)

Energy	1480kJ - 349kcal
Fat	1,50 g
> of which saturated	0,20 g
Carbohydrates	67,00 g
> of which sugars	1,40 g
Fibers	1,70 g
Proteins	16,00 g
Salt	< 0,01 g

STORAGE

Date of minimum durability: 6 months.
Keep this product in a cool, well-aired place (T < 20°C e R.H. < 65%).
Remove the protective cellophane.

UNIT SIZES

1kg

5kg

25kg



INTEGRUM®

Soft Wheat Whole Grain Flour
100% Italian Grains ■ ■

380
400

DESCRIPTION

Whole soft wheat flour, brushed and not reconstructed, with no added bran. This flour is flavourful and ideal alone or mixed for a host of preparations. Integrum® flour combines the healthiness of a top quality, whole wheat product with incredible versatility when compared with the usual whole wheat flour found in shops. Its full flavour and unique performance make it ideal for numerous preparations.

CEREALS USED

Soft wheat flour, made from milled and sifted soft grains free of foreign bodies and impurities.

TECHNICAL SPECIFICATIONS

Humidity	%	max 15,50
W		380/400

NUTRITIONAL VALUES (100g)

Energy	1415kJ - 334kcal
Fat	2,00 g
> of which saturated	0,30 g
Carbohydrates	59,00 g
> of which sugars	2,40 g
Fibers	8,20 g
Proteins	16,00 g
Salt	< 0,01 g

STORAGE

Date of minimum durability: 6 months.
 Keep this product in a cool, well-aired place (T < 20°C e R.H. < 65%).
 Remove the protective cellophane.

UNIT SIZES

1kg

5kg

25kg



CARYOPSIS®

Soft Wheat Whole Grain Flour 100% Italian Grains ■ ■

DESCRIPTION

Whole grain flour, the most important novelty in the Le Farine di Leonardo® line. First milling provides a naturally, deliciously flavoured whole wheat flour that can be used alone or mixed with other tasty products full of the aroma of wheat. The grains, all grown in Italy, ensure an entirely new, safe, quality product that can be used in many ways for a host of preparations.

CEREALS USED

Flour made from the first milling of the whole grain, which produces a darker flour richer in fibres, vitamins and mineral salts.

TECHNICAL SPECIFICATIONS

Humidity % max 15,50

NUTRITIONAL VALUES (100g)

Energy	1359kJ - 322kcal
Fat	2,30 g
> of which saturated	0,40 g
Carbohydrates	66,10 g
> of which sugars	3,10 g
Fibers	9,20 g
Proteins	13,70 g
Salt	0,01 g

STORAGE

Date of minimum durability: 6 months.
Keep this product in a cool, well-aired place (T < 20°C e R.H. < 65%).
Remove the protective cellophane.

UNIT SIZES

1kg

5kg

25kg

Where to find our flours

CONTACTS

WHERE TO FIND OUR FLOURS

In our shop and on your doorstep, thanks to our e-shop.
 We deliver anywhere in Italy, even small quantities.
 Our Italian network of agents ensures that our products can reach anyone who wants to experiment with our flours.

SHOP

Monday - Friday
 8.30 am - 12.00 pm
 2.30 pm - 7.00 pm

Saturday
 8.30 am - 12.00 pm

ONLINE SHOP

www.shopmolinoBERTOLO.com

SOCIAL NETWORK

Facebook / Molino Bertolo
 Instagram / molinoBERTOLO
 LinkedIn / Molino Bertolo
 YouTube / Molino Bertolo

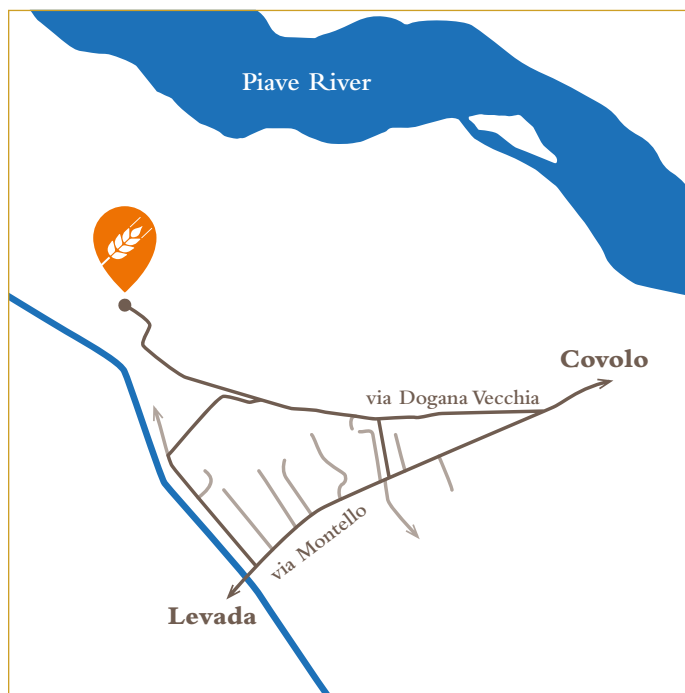
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