



100% italian seed
100% italian territory
50% less salt

NO
STRA
NO
PIZZA

SOURCE OF FIBRE AND IODINE

from the field, to the mill up to the oven



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Our Mission:
Doing our best to satisfy our clients and becoming a leading company in bakery innovative products.

Molini Besozzi Marzoli
SOCIETÀ DI CAPITALI FONDATA A MILANO NEL 1911



bellanti.com

stampato su carta certificata FSC - Mixed Sources

Doc. Marketing - 2014 - 17/18

NOSTRANO PIZZA




italian seeds and territory

COOP Giulio Bellini guarantees:

- Exclusive use of Italian seeds, Mieti, Bologna or Misto Rosso variety, guaranteed by the farmers.
- Cultivation in Emilia Romagna in the territories of the Delta of the Po river, close to the wildlife park.
- Natural cold storage of wheat in refrigerated silos.
- Use of high temperature to disinfect the mill, without any need for chemicals.



flours from  Emilia Romagna region

The Sapise COOP guarantees:

- Rice flour coming from 100% Italian seed, scrupulously controlled at every stage.
- cultivation in Piedmont in the territories of Novarese.
- the rice variety "venere"[®] containing a high concentration of fibers, mineral salts and antioxidants.



once dried and ground, gives the pizza long storage and excellent digestibility.

italian sour dough

The sour dough contained in Nostrano Pizza is obtained by following the traditional Italian method of refreshments, that is taking a piece of sour dough and adding only water and flour. The result is a dough with an optimal concentration of natural yeasts and lactobacilli that,

WHO - World Health Organization recommendations



WHO has given directions on the reduction of the daily consumption of salt, from 10 to 5 g. Nostrano Pizza contains 50% less salt: this means it contributes in reducing the risk of hypertension and consequent cardiovascular diseases.

more flavour with less salt!

100% italian seed - 100% italian territory - 50% less salt

source of iodine and of fibre **PreSal[®]**

Thanks to a specific protection technology developed together with the University of Bologna, Presal reduces the dispersion of iodine during cooking. The Presal iodine contained in Nostrano Pizza turns out to be crucial in the growth of children and for the prevention of many disorders involving the thyroid.

Average content of iodine per 100 g: 33,75 mcg.

Wheat flour type 1 and stone-ground whole wheat flour, produced implementing strict and integrated production techniques, respectful of both human health and the environment, contribute to the proper intake of fibre, vitamins and minerals in daily food plan.

Average content of fibre per 100 g: 4,10 g.

