



Pizzeria

High Quality for Pizza



Le Farine del Gusto®

Our Selection

A full range of flours and mixes containing Natural Sourdough (Italian "Pasta madre") and of complementary products to meet all the needs of pizza professionals.

Natural Sourdough confers unbeatable high quality characteristics to the finished product, which proves digestible, tasty, light and crispy even at cold temperature.

The unquestionable quality of our flours has been obtained from carefully selected grains, chosen among the best products available on the Italian and international market.

Their quality is guaranteed by suitable controls, by tests carried out both in our proprietary lab and at professional testing facilities and by the production process, which is carried out in a cutting edge industrial plant featuring the most sophisticated fully automated, high-capacity equipment.

Natural Sourdough

Enerpizza

Le Farine del Gusto - Pizza Flours

Arancio, Blu, Blu non raffinata, Rossa, Verde

Le Specialità del Gusto

Scrocchiarella Classica (soft wheat), Scrocchiarella Integrale (whole wheat), Scrocchiarella Riso Venere (venere rice), Scrocchiarella Rustica (multigrain), Scrocchiarella Grano Duro (durum wheat), Pizza Smart (Natural Leavened Pizza)

Le Miscele del Gusto - Mixtures for Pizzeria

Vera Napoli, Vera Napoli Soia, Pizza Soia

Le Miscele del Gusto - Focacceria Mixes

Focaccia Genovese, Focaccia Genovese Riso Venere, Focaccia ai Semi Vari, Focaccia alla Semola, Focaccia Rustica, Hamburger

Le Miscele del Gusto - Mixes for Food & Beverage

Pasta Smart, Pasta Smart Semola, Molitum Grano Duro Arso, Gnocco Smart

I Condimenti del Gusto

Cuori di Carciofo 30/40 in water, Fettine di Carciofo in water, Spicchi di Carciofo in water, Spicchi di Carciofo cooked in sunflower oil, Funghi Campignon affettati in water, Funghi Campignon cooked in oil, Antipasto "Alla Zingara", Cipolle a Fette, Pomodori Pelati, Polpa di Pomodoro, Funghi Champignon Crema, Funghi Campignon affettati in water

Complementary Products:

Molitum Riso Venere, Spolvero, Multicereali Nucleo, Lievito Secco Istantaneo



Lieviti Naturali

The ENERPIZZA Production Process

1

Sourdough, left to rise spontaneously and refreshed daily with **Besozzi Oro Antica Tradizione** flour.



2

Peeling, to get the heart of sourdough, where yeast and lactic acid bacteria have grown.



3

"3" Refreshment, with flour **Besozzi Oro Antica Tradizione**, to stabilise and increase the quantity of yeast available.



4

Leavening to obtain an optimal final mix, ready to be used in pre-kneading.



5

Drying and milling, to make the traditional Italian Natural Sourdough always available and easy to use



6

ENERPIZZA

Natural Sourdough
(Italian "pasta madre")
Ready to use!



ENERPIZZA

Natural Sourdough
(Italian "pasta madre")

Following the traditional refreshment method, Italmil collects a piece of sourdough from a centenary stock of Natural Sourdough and, by adding only flour and water and repeating this operation several times, obtains a dough with an optimum concentration of Natural Sourdough and lactobacilli. The dough is then dried and milled to obtain **ENERPIZZA**, a highly technological powdered Natural Sourdough that naturally confers to pizza better extensibility, superior flavour, better digestibility and crispiness even when the final product is served cold!

Ingredients: natural type "0" soft wheat flour yeast powder.

INGREDIENTS: natural sourdough (Italian "pasta madre") of soft wheat flour type "0".

DOSAGE:

30/50 g of dough per 1000 g of flour.

Note:

The quantity of brewer's yeast normally used remains unchanged.



+ Extensibility
+ Flavour
+ Digestibility
+ Crispiness
even when cold





Pizza Flours

BLU and BLU non raffinata

Medium leavening time

Flour produced from a selection of the best Italian and European grains. It allows to obtain elastic and balanced dough, as in the best tradition. Ideal for medium leavening time.

APPROXIMATE RECIPE:

Le Farine del Gusto Blu and Blu non raffinata	g	1000
Enerpizza Natural Sourdough	g	30
Salt	g	30
Extra vergin olive oil	g	30
Lievito Secco Istantaneo Dry Yeast*	g	1,5/2
Water	g	550/600

Knead flour, Enerpizza, Lievito Secco Istantaneo and 400 g of water using a spiral kneading machine at speed 1 for 5 minutes. Add salt and mix for 5 more minutes, pouring the remaining water little by little to obtain the desired compactness. Increase to speed 2 and keep kneading the dough for another 5 minutes adding the extra-virgin olive oil. The kneading time and the amount of water required might change depending on the type of kneading machine.

Temperature of the final dough 25°C (77°F)
60 - Ambient temperature - flour temperature
= water temperature



Let the dough rest for about 20 minutes then shape into balls. Store in plastic trays and let it settle for at least 2 hours at room temperature (20°C, 68°F). Store in a refrigerator at 4°C (39°F) for about 24 hours. Before rolling the dough, let it come to room temperature (20°C - 68°F) for about 3 hours. Bake as usual.

- * double the quantity in case of fresh yeast.
- * the amount of yeast to be employed varies according to the room temperature.



ARANCIO

Short leavening time



Flour obtained from a selection of Italian wheats. It allows to obtain an excellent pizza, light and fragrant. Suitable for short and very short leavening times. The leavening time depends on the amount of yeast and on weather conditions.

ROSSA

Medium/Long leavening time



Flour obtained from the mixture of the best European and north American grains. The excellent quality of these grains rich in proteins provides firm, elastic mixes. It is perfect for medium/long leavening.

VERDE

Long leavening time



Flour obtained from the mixture of the best North American and Australian grains. The strength of this flour allows to obtain doughs characterized by excellent stability and high elasticity. Perfect also for the preparation of the "biga". Recommended for long leavening time.



Le Specialità del Gusto

Scrocchiarella®

Classica (soft wheat) , Integrale (whole wheat), Riso Venere® (venere rice), Rustica (multigrain), and Grano Duro (durum wheat).
The fastest and easiest way to produce typical pizza on a peel.

APPROXIMATE RECIPE FOR ALL VERSIONS:

PRE-DOUGH:

Mix Scrocchiarella	g	1000
Water	g	600
Lievito Secco Istantaneo Dry Yeast (20 g if fresh)	g	10
Total	g	1610

Knead all the ingredients for 4 minutes at the lowest speed and then put in a hermetically closed plastic basket. Let it rise in the refrigerator at 4°C (39°F) for a 16 up to 24 hours.

MIXING:

PRE-DOUGH	g	1610
Mix Scrocchiarella	g	1000
Water	g	900
Salt	g	60
Extra-virgin olive oil	g	40
Lievito Secco Istantaneo Dry Yeast (10 g if fresh)	g	5

Knead the pre-dough with Scrocchiarella Mix, yeast, and approximately 500 g of water for 4 minutes at the lowest speed.

Add the salt and, after a minute, switch to speed 2 while pouring the extra virgin olive oil. Let it knead for further 10 minutes, adding, little by little, the remaining water (or as much as possible). Let the dough settle for about 40 minutes in a plastic basket, pour on a floured bench and divide into the desired weight (1000 g of dough x 1 metre of Scrocchiarella).

Place the loaves tightly side by side and store in boxes to rise for at least 3 hours at room temperature (20°C, 68°F).

Roll out the loaves, garnish and season according to taste. Bake at 300°C (572°F).



Select the QRCode with your mobile phone to share the VIDEO of the Scrocchiarella's production process!



1

1 kg of properly ripe loaves



2

Rolling out the dough



3

Seasoning the dough



4

Typical Scrocchiarella at final stage





Naturally leavened pizza, without any addition of Brewer's Yeast

Pizza Smart is a mix composed of type "0" soft wheat flour and active Natural Sourdough.

The active Natural Sourdough (Italian "Pasta madre"), obtained by means of the traditional refresher method, keeps all the organoleptic characteristics intact, allowing the production of pizza without the addition of brewer's yeast.

Pizza Smart confers high digestibility, great taste, lightness and crispiness to the finished product "even when cold".

APPROXIMATE RECIPE:


Pizza Smart	g	1000
Water	g	550/570
Salt	g	20
Extra-virgin olive oil	g	30

Mix all the ingredients until you obtain a smooth and dry dough (final temperature of the dough: approx. 30°C, 86°F). Divide into balls and let it rise at 30°C for 4-5 hours, more or less. Roll out the dough and bake as usual.

The leavened balls, stored in a refrigerator at 0°/+4°C (32/39°F), keep their characteristics unchanged for 36/48 hours.

CAUTION

For the finished product to succeed, it is crucial to observe the indications on the final temperature of the dough:

(30°C (86°F) x 2) - ambient temp = water temp. 

Traditional Method

Pizza Smart maintains its own characteristics even adding 1 - 2 g of brewer's yeast per kg of flour, if you follow the traditional method with 4/8 hours leavening at room temperature.



VERA NAPOLI

Short/Medium leavening time

Mix obtained from selected soft wheat flour carefully dosed with the best durum wheat flour, Natural Sourdough, wheat germ and malt.

This particular mix produces a crispy and tasty pizza which keeps its characteristics even when served cold.

Suitable for **short/medium leavening time**.

VERA NAPOLI SOIA

Short/Medium leavening time

A blend obtained from selected soft wheat flour, toasted soya, durum wheat flour, Natural Sourdough, wheat germ and malt.

This mix produces a light and fragrant pizza, characterized by high digestibility and unique flavour.

Suitable for **short/medium leavening time**.

PIZZA SOIA

Medium/Long leavening time

A blend obtained from North American wheat, toasted soya, durum wheat flour, wheat germ and sunflower lecithin.

This mix yields doughs characterized by excellent stability and pizzas distinguished by very characteristic flavor.

Suitable for **medium/long leavening time**.





Focacceria Mixes

FOCACCIA GENOVESE

Fragrance and Crispiness



Soft wheat flour, Natural Sourdough, malted soft wheat flour, dextrose, protected PRESAL* iodized salt and sunflower lecithin; suitable for easy production of pizza in trays and Focaccia. Characterized by excellent taste, fragrance and crispiness even when served cold.

Mix Focaccia Genovese	g	1000
Lievito Secco Istantaneo (20/30 g if fresh)	g	10/15
Extra virgin olive oil	g	20/40
Water	g	600

Protected PRESAL* iodised salt already added

Knead the Focaccia Genovese Mix with yeast and water for 5'. After 3' add the oil and switch to second speed (faster speed) for 7'. Leave the dough to rest for 10/15', divide (1,000 g for 40x60 cm baking tins), mould in two stages (10') and spread the brine (Salamoia)**.

Let it rise for 90' approximately. Bake at 230°C (446°F) for about 20'; at the end of cooking-time, turn the focaccias upside down and let them dry for 2/3'.

FOCACCIA alla SEMOLA

Easy, even for pizza in tray



Careful selection of the best durum wheat flour, rich in gluten, proteins and carotenoids, mixed with soft wheat flour, Natural Sourdough, malted soft wheat flour, sunflower lecithin and protected PRESAL* iodized salt to easily create focaccia and trays of pizza.

Mix Focaccia alla Semola	g	1000
Lievito Secco Istantaneo (20/30 g if fresh)	g	10/15
Extra virgin olive oil	g	20/40
Water	g	600

Protected PRESAL* iodised salt already added

Mix all the ingredients except the oil for 15' until a smooth and dry dough is obtained. Add extra virgin olive oil and continue for 4'. Leave the dough to rest for 10/15', divide (1,000 g for 40x60 cm baking tins), mould in two stages (10') and spread the brine (Salamoia)**. Let it rise for 90' approximately. Bake at 230°C (446°F) for about 20'; at the end of cooking-time, turn the focaccias upside down and let them dry for 2/3'.

FOCACCIA GENOVESE

with RISO VENERE



Soft wheat flour, Natural Sourdough, malted soft wheat flour, dextrose, protected PRESAL* iodized salt and sunflower lecithin; suitable for easy production of pizza in trays and Focaccia. Characterized by excellent taste, of Venere ryce, fragrance and crispiness even when served cold.

Mix Focaccia Genovese Riso Venere	g	1000
Lievito Secco Istantaneo (20/30 g if fresh)	g	10/15
Extra virgin olive oil	g	20/40
Water	g	600

Protected PRESAL* iodised salt already added

Knead the Focaccia Genovese Riso Venere Mix with yeast and water for 5'. After 3' add the oil and switch to second speed (faster speed) for 7'. Leave the dough to rest for 10/15', divide (1,000 g for 40x60 cm baking tins), mould in two stages (10') and spread the brine (Salamoia)**.

Let it rise for 90' approximately. Bake at 230°C (446°F) for about 20'; at the end of cooking-time, turn the focaccias upside down and let them dry for 2/3'.

FOCACCIA RUSTICA

Very tasty



Wheat flour, sunflower, rye, oats, barley, flax, Natural Sourdough, sesame, protected PRESAL* iodized salt, malted barley flour and malted wheat flour, carefully mixed with natural yeast, allows to obtain a focaccia rich in taste.

Mix Focaccia Rustica	g	1000
Lievito Secco Istantaneo (20/30 g if fresh)	g	10/15
Water	g	550
Extra virgin olive oil	g	20/40

protected PRESAL* iodised salt already added

Knead the Mix Focaccia Rustica, yeast and water for 5'. After 3' add the oil and switch to second speed (faster speed) for 7'. Leave the dough to rest for 10/15', divide (1,000 g for 40x60 cm baking tins), mould in two stages (10') and spread the brine (Salamoia)**.

Let it rise for 60' approximately. Sprinkle with coarse salt and bake at 230°C (446°F) for about 20'; at the end of cooking-time, turn the focaccias upside down and let them dry for 2/3'.

HAMBURGER

Volume and softness



Soft wheat flour, vegetable fat in powder, sugar, powdered milk, dextrose, protected PRESAL* iodized salt, carefully mixed, allow the production of excellent hamburgers.

Mix Hamburger	g	1000
Lievito Secco Istantaneo (50 g if fresh)	g	20/30
Water	g	400

protected PRESAL* iodised salt already added

Mix all the ingredients 3 mins at 1st speed and 7 mins at 2nd speed, then divide and shape the dough. Leave the dough to rest for 15'. Place the rounded dough balls on specific trays. Let it rise for 70' approximately in a humid chamber. Bake at 200°C for 15/20 minutes with no humidity, according to weight.

FOCACCIA ai SEMI VARI

Very rich in taste and fibre



Soft wheat flour, soya, sesame, corn, rye, flax, millet, oats, barley, sourdough and protected PRESAL* iodized salt, sunflower lecithin, malted wheat flour and dextrose, carefully mixed with Natural Sourdough, let you obtain a focaccia rich in taste and fibre.

Mix Focaccia ai Semi Vari	g	1000
Lievito Secco Istantaneo (20/30 g if fresh)	g	10/15
Extra virgin olive oil	g	20/40
Water	g	550

protected PRESAL* iodised salt already added

Knead the Focaccia ai Semi Vari Mix with yeast and water for 5'. After 3' add the oil and switch to second speed (faster speed) for 7'. Leave the dough to rest for 10/15', divide (1,000 g for 40x60 cm baking tins), mould in two stages (10') and spread the brine (Salamoia)**.

Let it rise for 60' approximately. Sprinkle with coarse salt and bake at 230°C (446°F) for about 20'; at the end of cooking-time, turn upside down the focaccias and let them dry for 2/3'.

* Protected Iodised Salt **PreSal®**



Thanks to a specific protection technology developed by the University of Bologna, Presal reduces the dispersion of iodine in cooking, obtaining a product Source of iodine. The iodine of Presal contained in bread contributes to normal energy metabolism and helps the growth of child and the prevention of many thyroid disease.

**Brine (Salamoia): emulsify - per each tray - 100 g of water, 100 g of olive oil and 15 g of Presal salt.



Mixes for Food & Beverage

PASTA SMART

Short kneading time

Soft wheat flour specific for traditional fresh pasta, filled pasta and egg pasta. Indicated both for manual use as well as with mixers or drawn.

With a rough aspect, it is resistant to cooking and absorbs condiments.

PASTA SMART Semola

Maximum stability during cooking

Accurate blend of the best durum, soft wheat and gluten. **Pasta Smart Semola** is suitable to obtain the best outcome in terms of stability during cooking, for a pasta always "al dente" and excellent.

Recommended to produce durum wheat flour pasta, with the same peculiarities of **Pasta Smart**.

MOLITUM Grano Duro Arso

Toasted flavor

Accurate blend of the best durum wheats that with a simple roasting similar to roasting coffee beans, give hints of toasted and smoked.

Suitable for fresh pasta productions.

GNOCCO SMART

Easy to Use

Potato flour (51%), soft wheat flour, salt, milk in powder and egg yolk ready to be used for the preparation of gnocchi (dumplings).

Gradually pour 800 g of **Gnocco Smart** into 1 litre of cold water; (the inverse operation is not recommended).

Mix for 1-2 minutes until obtaining a uniform mass.

Let it rest for few minutes and proceed as usual.



Complementary Products

MOLITUM RISO VENERE

To characterise Your daily production

Venero rice flour is a 100% Italian product, guaranteed by the Sapise agricultural cooperative, obtained from traditional stone milling. The flour maintains the organoleptic characteristics of the grain and gives the final product its violet color.



SPOLVERO

To speed up rolling

A special blend of durum wheat flours make **Spolvero** indispensable to speed up and simplify the rolling and cooking of pizza.



MULTICEREALI Nucleo

To characterise Your daily production

A blend composed of different flaked flours: oats, rye, spelt, buckwheat, barley, bran wheat germ and wheat. To be added to the dough (total amount of approximately 15%).



Lievito Secco Istantaneo

High Activity Instant Dry Yeast

The product is vacuum packed. Store in a cool, dry place, below 25°C. Once opened, the pack can be stored well closed and refrigerated (0°- 10°C) for further six weeks without loss of performance.

DIRECTIONS FOR USE:
Mix through flour before adding other ingredients.





I Condimenti del Gusto

Funghi Champignon

sliced in water



Community Product Processed from Fresh

Champignon Mushroom - ingredients: mushrooms (Agaricus bisporus) 47%, water. Additives: Preservatives: salt - Acidifying Agents/Antioxidants: citric acid (E330) - L-ascorbic acid (E300).



Funghi Champignon

cooked in oil



Community Product Processed from Fresh

Champignon Mushroom - ingredients: cultivated mushrooms (Agaricus bisporus) 62.5%, sunflower oil, soybean oil, salt, rice starch. Flavour enhancers: monosodium glutamate (E621). Natural flavours: mixture of spices in variable proportion: garlic, onion, pepper and parsley.



Spicchi di Carciofo

in water



Segments of Artichoke - ingredients: segments of artichoke 52%, water. Additives: Flavour enhancer: salt - Acidifying Agents/Antioxidants: citric acid (E330) - L-ascorbic acid (E300).



Spicchi di Carciofo

cooked in sunflower oil



Segments of Artichoke - ingredients: segments of artichoke 52%, sunflower oil, water. Additives: Preservative: wine vinegar. Flavour enhancer: salt - Acidifying Agents/Antioxidants: citric acid (E330) - L-ascorbic acid (E300), lactic acid (E270). Natural flavours: mixture of spices in variable proportion: garlic and parsley.



Cipolle a Fette

ready to use

Fresh sliced onion, brazed, pasteurized and packaged in "High Barrier" sealing bags; ready to use.

Ingredients: Onion 99.84%, citric acid 0.16%.

Varieties of onions used: Liria, Medium Grain Olimpia, Grano Oro, Vaquero and Granero.

Benefits: 100% Usable, no weight loss Will keep at room temperature None of the acidity typical of raw onion Does not burn in the oven



Antipasto "Alla Zingara"

in sunflower oil

Appetiser - ingredients: 54%: peppers 28 %, cultivated mushrooms (Agaricus bisporus) 30%, straw mushrooms (volvaria volvacea) 10%, artichoke hearts 10%, stoned green olives 5%, stoned black olives 5 %, capers, sunflower oil, water. Additives: Preservatives: wine vinegar - flavour enhancer: salt - Acidifying Agents/Antioxidants: citric acid (E330) - L-ascorbic acid (E300) - lactic acid (E270).



Cuori di Carciofo 30/40

in water



Artichoke Hearts - ingredients: artichoke hearts 52%, water. Additives: Flavour enhancer: salt - Acidifying Agents/Antioxidants: citric acid (E330) - L-ascorbic acid (E300).



Fettine di Carciofo

in water



Slices of Artichoke - ingredients: slices of artichoke 52%, water. Additives: Flavour enhancer: salt - Acidifying Agents/Antioxidants: citric acid (E330) - L-ascorbic acid (E300).



Funghi Champignon

Sliced Champignon Mushrooms in brine



Ingredients: cultivated mushrooms (Agaricus Bisporus), water, salt, acidity correctors: E330, antioxidant: E300.

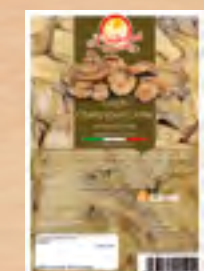


Funghi Champignon

Champignon Mushrooms "Trifolati" in oil



Ingredients: cultivated mushrooms (Agaricus Bisporus) 80%, sunflower oil, salt, parsley, onion, garlic, black pepper; flavours, acidity correctors: E330; antioxidant: E300.



I Condimenti del Gusto

POMODORI PELATI PEELED TOMATOES

Produced in Italy with tomato of Italian origin

100%
Italian
Product

Peeled tomatoes, processed only from fresh harvest, cultivated during the summer to produce fruit at the peak of ripeness and organoleptic properties. All carefully hand-selected, grown and processed in south Italy, where tradition and artisanship are combined with innovation. Our peeled tomatoes are produced without added antioxidants, with specific processing and sterilization perfect for tomato preservation.

POLPA fine di POMODORO CRUSHED TOMATOES

Produced in Italy with tomato of Italian origin

100%
Italian
Product

High quality product. The fresh tomatoes are picked, carefully selected, washed, finely chopped and sifted. The pulp is obtained by combining the finest tomato pieces with the juice of the best tomatoes, ripened naturally in the sun and processed exclusively during the summer months in order to preserve the freshness of just picked fruit. A unique product, rich in texture, offering an excellent result with the natural fragrance of fresh tomato, thanks to an innovative electric sterilization process, critical to preserving the organoleptic properties of the produce.



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

Molini Besorri Marzoli
SOCIETÀ DI CAPITALI FONDATA A MILANO NEL 1911