



High quality flours Oro Fagioli are the result of more than 50 years experience in milling, where the values of the handmade tradition are enriched with the most modern and controlled production techniques.

In the production plant of Magione, Molini Fagioli Mills are equipped with a new technical centre enriched with a sperimental laboratory for bakers where a professional staff is always on the customers' side in order to:

- Guarantee the best flours' qualities
- Develop and test new products
- Assist their customers

ORO FAGIOLI

Molini Fagioli srl Via della Pace, 2
06063 Magione - Perugia
tel. 075 8474401 fax 075 8472570



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Pizza ranges

W 380 – 400
ββ/LL – (long rising times)



Recommended main uses
Suitable for pizzerias where dough is produced once or twice a week, handling the rising times in the fridge.

Processing methods
Ideal for the preparation of doughs which rise in the fridge at 4-6°C for at least 24 hours and more; the best result is between 48 and 72 hours.

Chemical-physical properties
Moisture: max 15,50%
Ashes: max 0,55%
Proteins: min. 14,50%
Dry Gluten: min. 12,00%

Rheological properties
Chopin Alveograph:
W 380 - 400 - P/L 0,40 - 0,60
Brabender Farinograph
Stability: 16' - 20'
Falling Number Hagberg: min. 300"

Package
10kgs and 25kgs pack

W 320 – 340
ββ/ML – (medium rising times)



Recommended main uses
Suitable for pizzerias which put the dough in the fridge for the day after or for those who make the rising process at room temperature for 6-12 hours.

Processing methods
Ideal for the preparation of doughs which rise in the fridge at 4-6°C for at least 24-48 hours or at room temperature for 6-12 hours.

Chemical-physical properties
Moisture: max 15,50%
Ashes: max 0,55%
Proteins: min. 14,00%
Dry Gluten: min. 11,50%

Rheological properties
Chopin Alveograph:
W 320 - 340 - P/L 0,40 - 0,60
Brabender Farinograph
Stability: 12' - 16'
Falling Number Hagberg: min. 300"

Package
10kgs and 25kgs pack

W 240 – 260
ββ/D – (direct dough)



Recommended main uses
Particularly suitable for pizza risen in a day; dough kneaded early in the afternoon to be used in the evening.

Processing methods
Ideal for the preparation of doughs which rise 5-8 hours at room temperature before being rolled out.

Chemical-physical properties
Moisture: max 15,50%
Ashes: max 0,55%
Proteins: min. 12% - 13%
Dry Gluten: min. 9% - 10%

Rheological properties
Chopin Alveograph:
W 240 - 260 - P/L 0,40 - 0,60
Brabender Farinograph
Stability: 8'
Falling Number Hagberg: min. 280"

Package
10kgs and 25kgs pack

W 180 – 200
ββ/B – (base)



Recommended main uses
Particularly suitable for pizza risen in a day; dough must be kneaded some hours before the use.

Processing methods
Ideal for the preparation of doughs which rise 2-4 hours at room temperature before being rolled out.

Chemical-physical properties
Moisture: max 15,50%
Ashes: max 0,55%
Proteins: min. 11% - 12%
Dry Gluten: min. 8% - 9%

Propriétés rhéologiques
Chopin Alveograph:
W 180 - 200 - P/L 0,40 - 0,60
Brabender Farinograph
Stability: 6' - 8'
Falling Number Hagberg: min. 280"

Package
10kgs and 25kgs pack

W 300 – PIZZA NAPOLETANA
(direct kneading)



Recommended main uses
Special and particularly elastic flour for the production of traditional Neapolitan pizza.

Processing methods
Suited for direct kneading processing, with medium and long leavening times.

Chemical-physical properties
Moisture: max 15,5%
Proteins: min 11,5%
Ashes: type 00 max 0,55%
Wet Gluten: min 28%

Rheological properties
Chopin Alveograph:
W 300 - P/L 0,60
Brabender Farinograph
Absorption: min 55%
Stability: min 10'

Package
25kgs pack

AIUTO PIZZA



Recommended main uses
It is suitable for dusting pizza work surfaces as it does not raise powder, is not sticky and helps to produce a more fragrant, golden pizza.

Therefore it gives the following advantages:
- It does not raise powder
- The pizza dough does not stick on the work surface
- It makes pizza more fragrant
- It gives a more golden pizza edge
- It does not char during the cooking

Package
10kgs pack