



# FOOD SERVICE

Knowing how to make flour since 1875.







# Special Line

Since 1875 we have been **milling the best raw materials to create a wide range of flours, meeting the specific needs of professionals.**

From studies and research done by our team of experts, and with the help of professional technicians, comes the **Special Line**, consisting of **5 different products designed to make every type of pizza from various Italian regions**, from the north to the south of Italy. This line is dedicated to pizza makers who seek excellence, easy workability and high performance for a fragrant and tasty result.







*Special Line*

**W270**



## Nafavola 270

**Nafavola 270** is a unique product ideal for the preparation of **traditional and innovative Neapolitan pizza**.

Its composition is designed to obtain a light and meltable dough with a developed alveolation that guarantees an extraordinary explosion of the crust. **Recommended for direct doughs with 10-26 hours of leavening time.**

**10 Kg**

INFO	NAFAVOLA 270
FORMAT	10 Kg
TYPE OF FLOUR	Type 0
CODE	101138





*Special Line*

**W320**



## Nafavola 320

**Nafavola 320** is a unique product ideal for the preparation of **traditional and innovative Neapolitan pizza**.

Its composition is designed to obtain a light and meltable dough with a developed alveolation that guarantees an extraordinary explosion of the crust. **Recommended for doughs with 26-72 hours of leavening time.**

**10 Kg**

INFO	NAFAVOLA 320
FORMAT	10 Kg
TYPE OF FLOUR	Type 0
CODE	101139





*Special Line*

**W220**



*Sorbole*

**Sorbole** is our flour made exclusively from selected Italian wheat and is ideal for the preparation of **typical Emilian-style pizza: flat, stretched, crispy and light.**

**Recommended for doughs with 3-24 hours of leavening time.**

**10 Kg**

INFO	SORBOLE
FORMAT	10 Kg
TYPE OF FLOUR	Type 00
CODE	101140





Special Line

W340



Maggica

**Maggica** is our flour specifically designed for the preparation of Roman-style pizza, alla pala and pan pizza, with high hydration content and long leavening time. This product guarantees excellent absorption capacity, ease of processing and allows you to obtain a pizza that is crispy on the outside and soft on the inside.

**Recommended for doughs with 24-48 hours of leavening time.**

10 Kg

INFO	MAGGICA
FORMAT	10 Kg
TYPE OF FLOUR	Type 0
CODE	101137





*Special Line*

**W300**


*Incanto*

**Incanto** is our flour specifically for pre-kneading, **designed for biga and poolish type preparations and for sourdough**. This product allows you to maintain proper fermentation from 18 to 48 hours and with the **addition of wheat germ**, it gives enchanting fragrances.

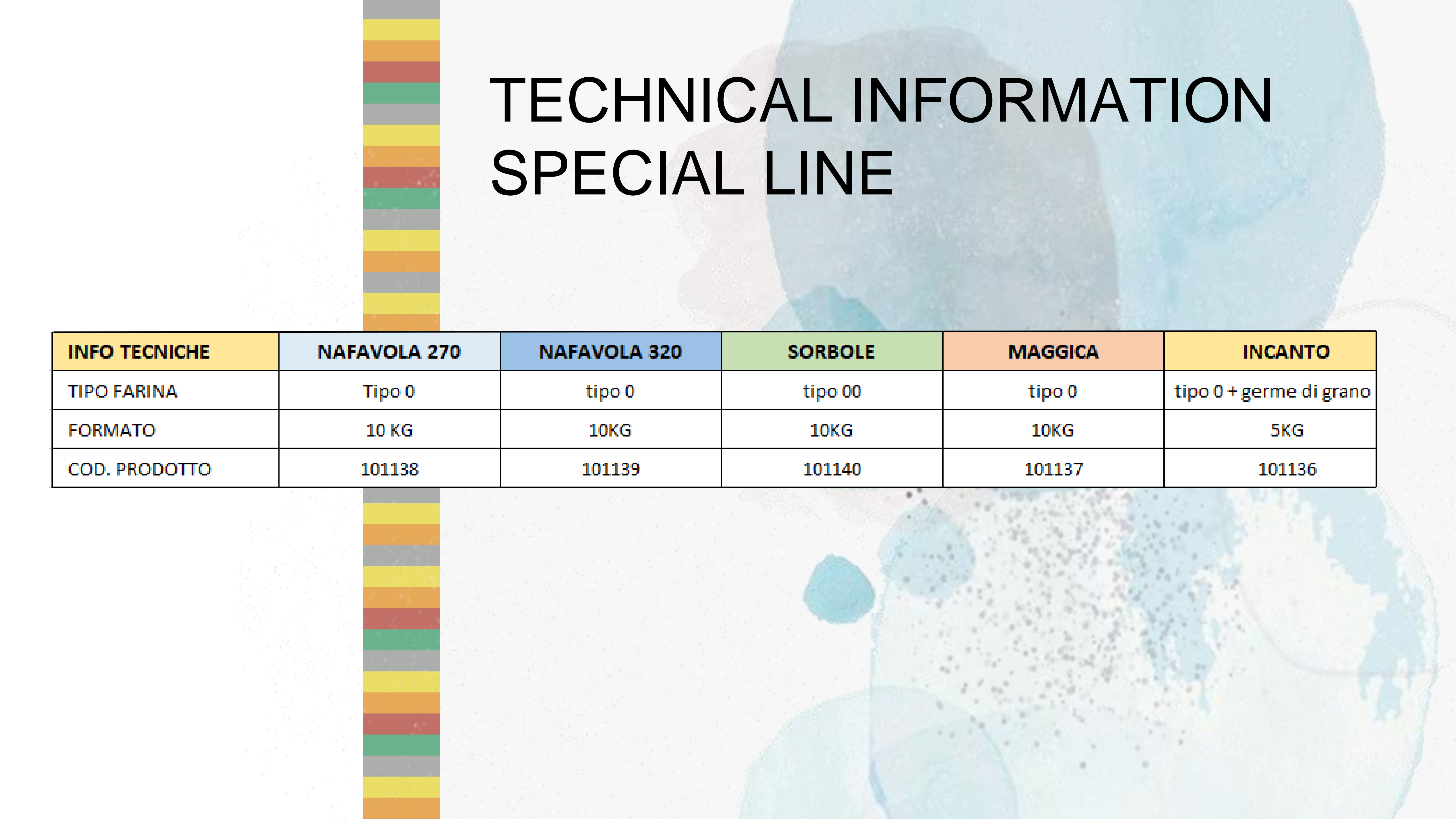
**5 Kg**

INFO	INCANTO
FORMAT	5 Kg
TYPE OF FLOUR	Type 0 + wheat germ
CODE	101136






# TECHNICAL INFORMATION SPECIAL LINE



INFO TECNICHE	NAFAVOLA 270	NAFAVOLA 320	SORBOLE	MAGGICA	INCANTO
TIPO FARINA	Tipo 0	tipo 0	tipo 00	tipo 0	tipo 0 + germe di grano
FORMATO	10 KG	10KG	10KG	10KG	5KG
COD. PRODOTTO	101138	101139	101140	101137	101136







# PROFESSIONAL PIZZA LINE

In every bag of flour from the Professional Pizza Line, there is all the experience of a company with a great history, which has established itself in the Italian flour industry since 1875.

The Professional Pizza Line is the mill's historical range, specialised in the production of **classic Italian pizza**,. It consists of four type 00 flours and one type 1 product, to meet the specific needs of pizza professionals.







**W  
190-220**



# PROFESSIONAL PIZZA VERDE

**Professional Pizza Verde** is our ideal flour for the production of **classic Italian pizza**, which guarantees excellent leavening properties and easy workability. **Recommended for short leavening (4-7 hours).**

**5 Kg | 10 kg | 25 Kg**

INFO	PROFESSIONAL PIZZA VERDE		
FORMAT	5	10	25
TYPE OF FLOUR	Type 00	Type 00	Type 00
CODE	100228	100211	100210

\*This is the new design that will come into effect when the old bags run out





W  
270-290



# PROFESSIONAL PIZZA AZZURRA

**Professional Pizza Azzurra** is our ideal flour for the production of **classic Italian pizza and focaccia**, which guarantees excellent leavening properties and easy workability. **Recommended for medium leavening (8-24 hours).**

5 Kg | 10 kg | 25 Kg

INFO	PROFESSIONAL PIZZA AZZURRA		
FORMAT	5	10	25
TYPE OF FLOUR	Type 00	Type 00	Type 00
CODE	100230	100214	100212

\* This is the new design that will come into effect when the old bags run out





W  
290-320



# PROFESSIONAL PIZZA ROSSA

**Professional Pizza Rossa** is our ideal flour for the production of **classic Italian pizza**, which guarantees excellent leavening properties and easy workability.  
**Recommended for long leavening (24-36 hours).**

5 Kg | 10 kg | 25 Kg

INFO	PROFESSIONAL PIZZA ROSSA		
FORMAT	5	10	25
TYPE OF FLOUR	Type 00	Type 00	Type 00
CODE	100232	100216	100215

\* This is the new design that will come into effect when the old bags run out





W  
340-370



# PROFESSIONAL PIZZA BLU

**Professional Pizza Blu** is our ideal flour for the production of **classic Italian pizza**, which guarantees **excellent leavening properties and easy workability**.  
**Recommended for long leavening (36-72 hours).**

5 Kg | 10 kg | 25 Kg

INFO	PROFESSIONAL PIZZA BLU		
FORMAT	5	10	25
TYPE OF FLOUR	Type 00	Type 00	Type 00
CODE	100234	100218	100217

\* This is the new design that will come into effect when the old bags run out





W  
290-320



# PROFESSIONAL PIZZA&PANE TYPE 1

**Professional Pizza & Pane** is our type 1 flour ideal for the production of **pizza and bakery products**, which guarantees excellent leavening properties, easy workability and a rustic character to the final product. **Recommended on its own for medium leavening or combined with other flours.**

10 kg | 25 Kg



INFO	PROFESSIONAL PIZZA & PANE TYPE 1	
FORMAT	10	25
TYPE OF FLOUR	Type 1	Type 1
CODE	101148	101149



A range of flours  
from 100% Emilian  
supply chains



# GRAN RISERVA LINE

Gran Riserva flours are 100% Emilian and are the result of careful cultivation. Only grains from selected fields in the provinces of Bologna, Modena and Ferrara are used. This is an area recognised as the most suitable for the production of soft wheat.

Each bag is marked with the Campi Protetti Pivetti logo, the brand that represents our Campi Protetti Pivetti supply chain - controlled, guaranteed and linked to the place of origin.







**W  
270-290**



# GRAN RISERVA GIALLA

Gran Riserva Gialla is our **100% Emilian flour**, ideal for **direct and indirect medium-long rising dough** in bread-making and for soft or flat pizzas.

**5 Kg | 25 Kg**

INFO	GRAN RISERVA GIALLA	
FORMAT	5	25
TYPE OF FLOUR	Type 00	Type 00
CODE	100010	100011





W  
290-320



# GRAN RISERVA ARANCIONE

Gran Riserva Arancione is our **100% Emilian flour**, ideal for **direct and indirect long rising doughs in bread-making**, for flat or crispy pizzas and for puff pastry.

5 Kg | 25 Kg

INFO	GRAN RISERVA ARANCIONE	
	5	25
FORMAT	5	25
TYPE OF FLOUR	Type 00	Type 00
CODE	100012	100013





W  
340-370



# GRAN RISERVA ROSSA

Gran Riserva Rossa is our **100% Emilian** flour, ideal for flat pizza made from **direct and indirect long rising dough** using the **poolish method, natural yeast** and **cooling technology**.

5 Kg | 25 Kg

INFO	GRAN RISERVA ROSSA	
FORMAT	5	25
TYPE OF FLOUR	Type 00	Type 00
CODE	100019	100020



# For master pasta makers

## PASTA FRESCA LINE

Molini Pivetti flours for pasta professionals are ideal for every need, perfect for the production of **fresh or dry pasta** and suitable for use in regional cuisines.







ROSA



## ROSA

A **soft wheat flour** designed for the production of traditional **fresh pasta, stuffed pasta and egg pasta**. It is a perfect flour for both **hand and machine processing**. It allows you to obtain egg pasta doughs that are **always yellow and bright**, with an intense colour that remains even after several days. Ideal for catering, it **withstands double cooking and blast chilling**.

5 Kg | 25 Kg

INFO	ROSA	
FORMAT	5	25
CODE	100166	100167





DALIA



# DALIA

**Durum wheat semolina** obtained from a careful selection of the **best durum wheat**, is excellent for processing **egg pasta and dry pasta**. It is an ideal semolina to be rolled by hand or with professional machines.

5 Kg | 25 Kg

INFO	DALIA	
FORMAT	5	25
CODE	100196	100197



# For master pastry chefs

## PASTRY LINE

The Pastry Line is dedicated to **Master Pastry Chefs** and consists of a range of specific products, designed and produced for the most diverse types of use, from the creation of pastries and biscuits to the processing of traditional leavened products.

The detailed analysis and development of the individual pastry references is the result of a careful selection of grains.

**High-performance flours** in every recipe require **careful and controlled milling**, a long and meticulous process from which the **best cake flours** are obtained.







**W**  
**380-420**



# LIEVITATI

A flour with a **high protein content and high W**, optimal for the production of **large leavened goods** which requires a well-structured dough, capable of withstanding **long leavening times** with biga and sourdough.

It allows high-volume products to be obtained, with **excellent softness** and lasting durability. **Ideal for:** sweet and savoury panettone, pandoro, colomba, large leavened products in general and festive products.

**10 kg | 25 Kg**

INFO	LIEVITATI	
FORMAT	10	25
CODE	100955	100807





W  
330-370



# BRIOCHE-CROISSANT

Thanks to a balanced protein supply in combination with a **balanced P/L ratio**, this flour makes it possible to create doughs that can support the addition of fat, typical of these preparations, while maintaining the right crispness and softness. It is ideal for creating voluminous, well-developed products that **retain their characteristics even after freezing**, such as sweet and savoury croissants, brioche, Swedish, krapfen, Danish, Venetian, plaited bread, pan brioche and babà.

10 kg | 25 Kg

INFO	BRIOCHE-CROISSANT	
FORMAT	10	25
CODE	100958	100809





W  
300-320



# SFOGLIA

This is a balanced flour, characterised by an **excellent ratio of toughness to elasticity**. This makes it easy to roll, very stretchable and at the same time resistant to long processing times. The result is a **well-developed and crumbly pastry**.

Ideal for sweet and savoury puff pastry, unleavened puff pastry, cannoli, millefoglie, filled puff pastry, as well as sweet and savoury fried dough.

10 kg | 25 Kg



INFO	SFOGLIA	
FORMAT	10	25
CODE	100959	100810





W  
140-170



## FROLLA

Creates a strong but not stiff dough, which allows the final product to not crumble, while also maintaining the right consistency characterised by **crispness and firmness**.  
Ideal for shortcrust pastry, biscuits, tarts, pastry bases (tartlets, etc.), sweet and savoury shortcrust pastry, sponge cake and brisée pastry.

10 kg | 25 Kg

INFO	FROLLA	
FORMAT	10	25
CODE	100957	100808





THANK YOU