

**MULINO**  
**MARINO**

# Three generations of millers

## **We are Millers.**

With passion and craftsmanship we bridge the gap between farmers and those that use our flours. We select the finest grains and transform them in the most natural way. To do this we use either 19th century stone mills that we regularly **hammer by hand**, or the latest roller-milling technology to 'caresses' our flour.

We are a **100% organic mill**, working exclusively with grains from **certified organic sources**. Since our beginnings we have always held a profound love and respect for the highest quality cereals and their producers. That's why we mill our flours slowly, maintaining the tastes, smells and nutritional values of the original grains found in the field.

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Since **1956**



**we are a 100% ORGANIC MILL that uses both modern roller mill technology and traditional natural stone mills**

# Our timeline

1956



*It comes to our father's attention that in Cossano Belbo a small mill, equipped for stone and roller milling, is for sale. Driven by his long-held interest in the milling profession he decides to buy it! He, our mother Ida and our maternal grandparents begin to produce their first flour.*

*Felice Marino falls in love with the trade and decides to expand, buying the rest of the mill which consists of three water-powered millstones.*

1968



*The first roller mill for the production of type "0" and "00" flours is installed. At the same time the traditional stone milling techniques are maintained and developed.*

1975



*The production processes are modernised: pneumatic transport systems are installed to reduce energy consumption and cleaning systems for raw materials are replaced.*

1994



*The mill becomes certified organic. Mulino Marino begins milling certified organic cereals according to EU Regulation 2092/91 with both stone and roller mills.*

1997



*The first common wheat alternatives (spelt, rye, rice, buckwheat) are milled.*

1998



*Following seven years of study and experimental agricultural trials, a new production chain for the ancient cereal Enkir is established.*

**Our MILLING TECHNIQUE is a genuine ART FORM and, like all art forms, requires passion and years of experience.**





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## 2001



Mulino Marino abandons the production of 'conventional' flour and dedicates itself entirely to the stone and roller milling of **certified organic cereals**. This choice leads to some alterations in the milling style due to the greater biodiversity of raw materials produced only with organic farming methods.

## 2016



A new **Bühler Antares roller milling plant** is installed with cutting edge temperature and granulometry controls. From this moment on our type "0" and "00" flours are milled on a surface area twice as large as the previous one, improving their quality.

## 2017



Mulino Marino has **10 natural stone mills** and continues to grow and develop. This number of stone mills facilitates the possibility to mill according to the natural characteristics of many different types of cereal, offering to customers a truly 'artisan' product of the highest quality.

## 2020



Mulino Marino joins the **Italian national innovation project 'Technology 4.0'** and invests in the integration of artisan milling processes and cutting edge data and process management, thus obtaining more precise product information, higher transparency as well as the highest quality flours.



# *Our mission*



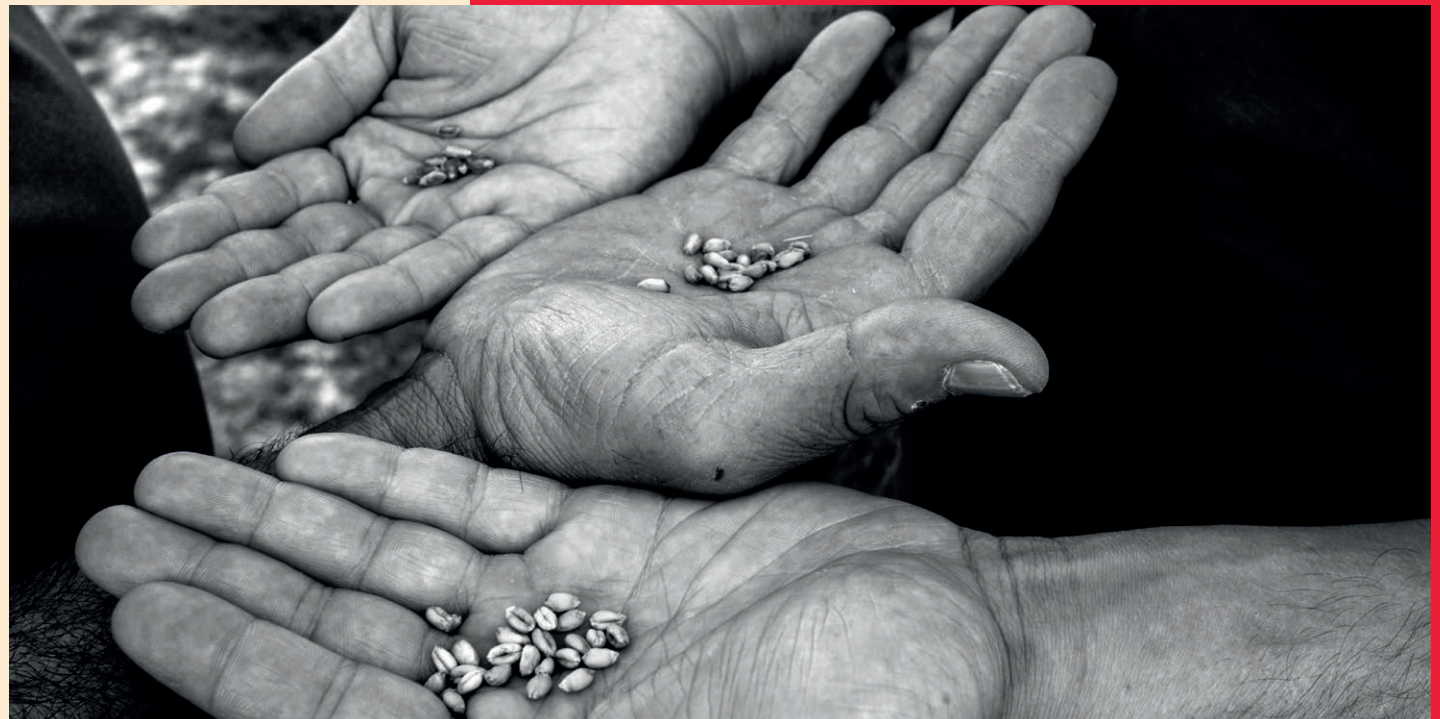
Our mill has grown and developed with one unwavering objective: to produce high quality flours that taste and smell good but are, above all, nutritious and healthy.

**Not only are they good for those that consume them, but also for the environment.**

Our flours are made with grain from producers who are paid in terms of quality, not quantity.

*Our mission is to bring good, nutritious flour to all by working only with and as true artisans who believe in the importance of quality.*

**Our motto is AMORE PER LA QUALITÀ or “Love for Quality”:** for us this means milling our flours slowly in order to respect the tastes, smells and nutritional qualities of the grain.





# Organic



For us **being organic** isn't a final objective, but a **departure point**. Being 100% organic simply allows us to work with raw materials that haven't been treated with pesticides, herbicides or chemical fertilizers and that have grown in soil that has been respected through rotation farming methods. Such practices enrich, instead of 'use', the soil.

The rest is up to us at the mill as we strive to respect and not 'spoil' this precious work done by our farmers in the field.



**Our entire  
production  
is CERTIFIED ORGANIC,  
and 100% ITALIAN.**



***In our mill we  
work only with  
cereals obtained  
through certified  
organic farming.***



# Analyses



When you purchase any Mulino Marino product you can be sure that you're NOT buying:

- pesticides (herbicides, insecticides, fungicides) used on cereals both in farming and in storage;
- chemical plant growth regulators (Chlormequat, Mepiquat) used in farming to improve plant growth;
- phosphine (antiparasite insecticide)
- glyphosate (antiparasite herbicide)
- mycotoxins (aflatoxins, DON)
- levels of microbiological contamination

*We carry out detailed microbiological analyses on every type of cereal and flour, to guarantee a genuinely natural product.*





# Clean grains

It's an aspect of milling that isn't often talked about, but for us the cleaning process of our cereals is one of the most important steps in guaranteeing a quality product to our customers.

Grain comes to us direct from the field and it's the miller's job to ensure the **best selection and cleaning possible**.

We follow a **twelve step cleaning process** that uses air, brushes, grills and finally arrives at our **optical selection machine**. This cutting edge equipment uses four cameras to separate the good grains from the bad (that may have been affected by mould) literally 'separating the wheat from the chaff' to obtain a truly clean product!

**Absolutely no chemicals are used in the cleaning of our workspaces. The entire process is carried out solely using AIR SUCTION.**

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*The ideals that we strive for every day are the taste, smell and above all, digestibility of our flours.*

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# Stone milling

**Stone-ground flours are our “pièce de résistance”.**

After years of experience we have together established certain techniques in the milling process, that render **our flour unique on the world market.**

We **only use natural quarry millstones** made in *La Fertè sous Jouarre* - a small village in France that ceased its production of these masterpieces at the beginning of the twentieth century. These extraordinary stones are famous the world over for their hardness and durability, and therefore for the fact that during milling no stone residue is left in the flour and the grain is not heated.

In addition, we as a family personally **hammer the stones by hand** - a process by which grooves are created and the **surface of the stones is sharpened** to allow a well-milled flour with the required technical characteristics for baking.

**The art of HAMMERING by hand that our grandfather Felice taught us has been passed down through three generations.**

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***Our mill stones need to be periodically hammered by hand to create the right surface for milling each type of cereal.***

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since

# 1956

**our family has been using these stones. In these 60 years of experience we've learned a lot, and we continue to learn and understand more about our trade every day.**

We have **mill stones dedicated to each type of cereal**. For example we mill soft wheat, durum wheat or wheat alternatives such as spelt, rye, Enkir etc., separately.

Natural stone milling allows us to obtain flour in just one 'milling passage', so that the grain is put under the least pressure possible during its transformation into flour.

Only through the **technique of hand-hammering our millstones**, an art taught to us by our grandfather Felice and passed down three generations, is it possible to create different flours for each type of cereal, without standardising our milling process. This is why we have **ten stone mills, each one different from the next**.





# Roller milling

In **2016** we **doubled the milling surface area** of our roller mills, in order to maintain our production quantity whilst improving the quality of the flours in terms of starch damage and lower milling temperatures.

The **Antares Plus roller mill model** allows the miller to control the milling temperature (to get as close as possible to the low temperatures used in stone milling) and to regulate the granulometric measurements at every step of the process.

**Our roller mill  
is a cutting edge  
piece of BÜHLER  
MILLING TECHNOLOGY.**

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*We advance with  
technology, whilst  
never losing sight  
of our artisanal mission.*

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# Where our cereals come from





# *Together with Azienda Agricola IDA*



*In Montezemolo, within  
a natural reserve at the source  
of the river Belbo, lies IDA Farm.  
There, Mulino Marino carries  
out organic farming trials  
and experimentation to help  
us select the finest cereals.*

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Riserva Naturale  
Sorgenti del Belbo

**IDA Farm is located  
in MONTEZEMOLO,  
entirely within the  
NATURAL RESERVE AT THE  
SOURCE OF THE RIVER BELBO.**

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# *Relationship with farmers*



## **Produce less, but of better quality.**

We work with farmers who believe in this mantra, as well as in **organic, sustainable farming and respect for the land** in which we live.

From the close working relationship that we have with them our flours are born: together we choose the type of cereals to grow according to the geographical area in order to maintain biodiversity and local agricultural traditions.

*We only mill Italian cereals  
and we work with specific  
farmers for every type  
of cereal, because every  
area of Italy has a different  
gift to give!*

We are involved in  
**THE ENKIR® ANCIENT  
GRAIN PROTECTION and  
VALORISATION PROJECT.  
A ØKM ORGANIC  
PRODUCTION CHAIN.**

**100% ITALIAN  
ORGANIC farming.**





## A truly organic cereal.

There are many different 'families' of the **cereal triticum monococcum** in nature, born spontaneously. **ENKIR®** is our selection of seeds from some of these families. It is a 'seed population' that over the past 20 years has adapted to our area, maintaining its natural biodiversity.

It is considered an important species in the origins of modern agriculture. **ENKIR®** doesn't require any form of fertilizer and is naturally resistant to parasites and diseases, thereby creating a low environmental impact.

*We believe that  
in diversity a better,  
more authentic  
product can be  
discovered.*



## The FLOUR.

The flour obtained from **stone milling this cereal has an incredible taste**. It has a high protein content, is low in gluten and contains a high quantity of carotenoids - natural antioxidants.

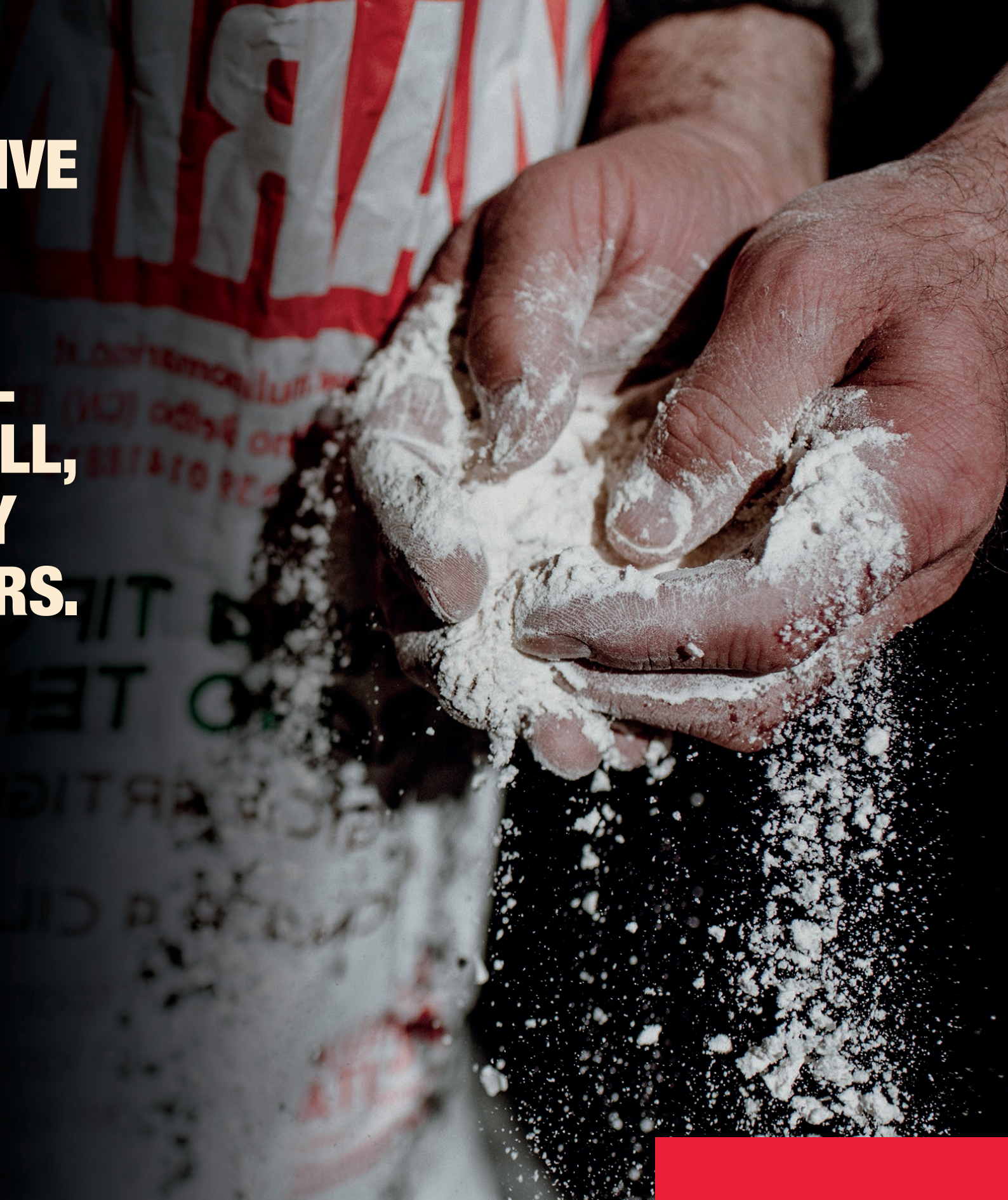
**Stone milling conserves all of the grain's intrinsic qualities**, thereby not altering the work done by nature in the field. This flour is suitable for making sweet and savoury short pastry, biscuits, sponge cakes, bread and focaccia, unleavened breads and fresh pasta.



**THE IDEALS  
THAT WE STRIVE  
FOR EVERY  
DAY ARE THE  
TASTE, SMELL  
AND ABOVE ALL,  
DIGESTIBILITY  
OF OUR FLOURS.**

**Our flour  
MANIFESTO**

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# *We all have a duty.*

The duty to **protect the environment for future generations**, because good health (ours, but above all that of our children and grandchildren) is important. That's why we make organic flour, and it's why we use stone mills.

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*We are proud to be  
artisans, and to make  
artisanal flours - free  
from improvers, not  
standardised and  
therefore slightly  
different at any time  
of the year.*

**Our flour  
MANIFESTO**

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*We produce colours,  
not works of art.  
Our colours are our  
flours, the works of  
art are the bread, the  
pizza, the biscuits,  
cakes, breadsticks  
and pasta made by  
bakers and chefs.*

To make a good painting, the colours must be **good quality** and in the hands of an artist capable of using them to their highest potential.

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**OUR ENERGY  
COMES FROM  
OUR EXPERIENCE  
AND LOVE FOR  
OUR WORK.**

# Our products



## Something for everyone!

### SOFT WHEAT.

We produce **different types of soft wheat flour**, both stone and roller milled.

By stone milling we produce: a truly wholewheat flour, **Macina**, a semi-wholewheat flour, **Setaccio** (we sift out only the biggest pieces of bran, leaving the rest of the caryopsis) and **Buratto**, a type 2 flour. This is the whitest flour that we produce with stone mills, and it contains a small part of fibre and most importantly the living wheat germ.

### DURUM WHEAT.

Our **durum wheat flours** are made from a mixture of organic varieties produced by our farmers in central and southern Italy. We have chosen these varieties because of the tastes and smells that *only the Italian sun can provide!*

With our roller mills we only produce **type 0 and 00 flours**, with different strengths and technical characteristics. These flours range from 180w and go up to 400w, all absolutely without using chemical improvers or added gluten or malt - *we make flour using only wheat!*

We also produce a durum wheat **Semola**, ideal for large-sized breads, pasta and focaccia.

## Spoilt for choice!

**At our mill, BIODIVERSITY is key.**

### ALTERNATIVE CEREALS.

With our natural stone mills we produce **spelt, rye, maize, buckwheat, rice, kamut and Enkir® flours.**

We also have other **wholegrain products** from our farmers such as cannellini and borlotti beans, hulled spelt, hulled Enkir®, chickpeas, hazelnuts and carnaroli rice.





## SPECIAL STONE-MILLED FLOURS

### WHITE SPELT

*Ideal for bread, desserts, fresh pasta, pizza and all other uses.*

### WHOLEGRAIN SPELT

Entirely wholegrain.

*Perfect for wholegrain bread, biscuits, breadsticks.*

### SAPORI ANTICHI

Mix of spelt, rye, kamut and Enkir®

*Ideal for pasta, bread, pizza, desserts and all other uses.*

### ENKIR® (Triticum Monococcum)

The father of all cereals.

*Ideal for all uses. Its characteristics are best highlighted in simple recipes. This flour has a unique, natural yellow tone.*

### WHITE RYE

*Ideal for products with medium rising times.*

### WHOLEWHEAT RYE

*Ideal for dark rye bread, short pastry and biscuits.*

### BUCKWHEAT

*Ideal for pasta (eg. pizzoccheri), polenta, crêpes.*

### RICE

*Perfect for dusting, breading, desserts and rice semolino.*

### KHORASAN KAMUT

*Ideal for bread, pasta and desserts.*

### ORGANIC 'SPEZZATO'

Soft wheat, spelt, rye and durum wheat flour.

*To add to doughs or to refresh sourdough starters.*

## SEEDS, RICE, LEGUMES, GRAINS AND CAKES

**ORGANIC SEEDS** flax, sesame, pumpkin, sunflower and millet.

### BASMATI RICE / WHOLEGRAIN BASMATI RICE

### WHOLEGRAIN RED RICE

**LEGUMES** Piedmontese Borlotti beans, Piedmontese Cannellini beans, chickpeas, Onano lentils.

**WHOLEGRAINS** chickpeas, barley, spelt, lentils, Enkir® (seasonally available).

**PUFFED ENKIR® CAKES** free from salt and yeast - only the vapour-puffed cereal.

**PUFFED MAIZE CAKES** made from wholegrain maize with a pinch of black Sicilian sea salt.

### PUFFED ENKIR® / STEAMED ENKIR® AND LEGUMES

### MUESLI AND CRUNCHY OF ENKIR® WITH SMALL FRUITS

## EIGHT-ROW MAIZE AND OTHER PRIZED VARIETIES

### GRUSERA

Wholegrain, coarse maize flour.

*For slow-cooking polenta (120 minutes).*

### FINE

Wholewheat, fine maize flour.

*For medium cooking polenta (90 minutes). This flour can also be used for breading and for some desserts (meliga biscuits, 'sbrisolona').*

### TARAGNA

Wholewheat maize and buckwheat flour.

*For slow-cooking polenta (120 minutes).*

*Great fried or paired with cheese.*

### WHITE MAIZE

Wholewheat white maize flour.

*For medium-cooking polenta (90 minutes) and for desserts.*

## STONE MILLED WHEAT FLOURS

### SOFT WHEAT

#### MACINA

Entirely wholewheat flour.

*Ideal for bread, sweet and savoury short pastry, biscuits and genuinely wholewheat products.*

#### SETACCIO

Semi-wholewheat flour.

*Ideal for bread, breadsticks and all wholewheat products.*

#### BURATTO

Type 2 soft wheat flour.

*Ideal for bread, pizza, desserts, breadsticks, biscuits, fresh pasta and all other uses.*

#### PANDISEMPRE FLOUR

Mixture of soft wheat, spelt and Enkir®.

*All purpose flour. Great for Ligurian focaccia and for Roman “alla pala” pizza.*

### DURUM WHEAT

#### DURUM WHEAT ‘SFARINATO’

*Ideal for pasta, southern Italian breads and pizza.*

#### “SETTE EFFE”

Mixture of durum wheat ‘sfarinato’, soft wheat, spelt, rye, rice, buckwheat and maize. *Ideal for pasta, sweet and savoury short pastry, biscuits and bread.*

#### “SETTE EFFE” 2.0.

Multigrain and multiseed mix of wholegrain soft wheat, durum wheat, spelt, rye, maize, rice and buckwheat flours with flax, sesame, sunflower, pumpkin and millet seeds.

## OLLER MILLED WHEAT FLOURS PRODUCED WITH BÜHLER ANTARES PLUS TECHNOLOGY

### TYPE 0 AND 00 SOFT WHEAT

*Ideal for all uses - desserts, bread, fresh pasta, pizza.*

#### FURIA ITALIANA

(high gluten content)

*Ideal for sweet, enriched breads (panettone, brioche), puff pastry, croissants, etc...*

#### SOFT WHEAT BRAN

*Suitable for human consumption.*

#### DURUM WHEAT SEMOLA

*Ideal for pasta, semolina, bread, gnocchi.*

### TYPE 0 “DARIO”

*Ideal for breadsticks and shortcrust pastry (available in 5 and 25kg bags).*

### ORGANIC “FRESCA”

Type 00 soft wheat flour

produced with no refining or whitening procedures, only with a specifically adapted roller mill for organic Italian soft wheat varieties with white grains. *Ideal for fresh and filled pasta.*



 **100% ORGANIC**  
**100% ITALIAN**  
**FARMING**

**\* ALL FLOURS**  
**are available in bags of**  
**1-5-10-25 kg**



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# the pasta

is here





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# the pasta

is here

In 8 different shapes, we are proud to present a new gastronomic speciality. **Produced in Gragnano, Naples** and made from organic, **Italian stone-milled durum wheat from our farmers.**

**Digestibility**, thanks to the presence of the living wheat germ along with a low gluten content and slow-drying process, is the principal characteristic of this new, unique product.

## Why choose our pasta?

### Here are six good reasons:

- 1 the flour used to make the pasta is stone ground, and contains the living wheat germ
- 2 the durum wheat used to make the flour is Italian, and produced by our farmers
- 3 it's bronze-drawn
- 4 it's slow-dried
- 5 it's certified organic
- 6 it's made in Gragnano with water from the source of the Lattari mountains



our flour takes

# form

penne, mista, tortiglioni, linguine, spaghetti, ziti, eliche giganti, rigatoni and pasta of Enkir® in formats of sedanini, pennette and tajarin

All of our pasta production is **CERTIFIED ORGANIC** and **100% ITALIAN ORIGIN**





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**MARINO**

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*> shop online o presso il nostro mulino <*

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