

Gluten-free by nature



MOLINO
FILIPPINI

Che gusto la vita

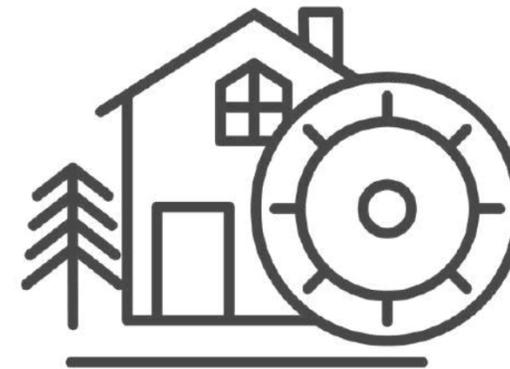


Gluten-free by nature

Molino Filippini

A story of passion in transforming the grains of healthy living

The company produces special flours, polenta, grains, couscous, mix for sweet and savory dishes, flakes for breakfast. Our products are gluten-free, conventional and organic.



1 Mill
2 Gluten-free
Production sites



From the field to the plate

We control our raw material from field to finished product



Supply chain contracts

We establish 100% Italian supply chain contracts with farmers to ensure increasingly sustainable supplies



Recyclable packaging

We work on packaging innovation to make it mono-material and recyclable, reducing the environmental impact



Organic products

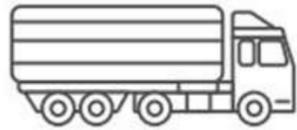
We have been producing organically for over 30 years to offer our consumers healthy products from sustainable agriculture



Gluten-free by nature

Molino Filippini

We work for:



Wholesale, Industries

We produce semi-finished products such as flour, cereals, mixes for Italian and international companies, professional bakers, pasta factories and more.

We collaborate with our customers to provide maximum product customization.



Retail distribution, Specialty stores

We offer a wide range of products with Molino Filippini brand, from traditional to innovative ones that follow new food trends. We invest in R&D to produce our best products for increasingly demanding customers.



Private label

We work in private label by offering our best products with the highest customization. We satisfy customer needs by making available our specialist expertise and experience acquired over many years in a number of projects.



Gluten-free by nature

Molino Filippini

In numbers:



30

30 years of
organic
choices



3

1 mill
2 gluten-free
factories



40

A growing team



3000

kg buckwheat
milled per hour



Gluten-free by nature

Buckwheat

Our main raw material

We have been working buckwheat for three generations according to the teachings of our tradition. We innovate by developing new products that have this precious raw material as an ingredient and offer a complete range of gluten-free products.



It is highly digestible

A food particularly suitable for the diet of people with digestive difficulties



More minerals

Iron, phosphorus, potassium, calcium, magnesium, tin and silicic acid are all components of buckwheat



Triple lysine

Lysine is an essential amino acid for bone development and buckwheat contains three times more than wheat does



Gluten-free

Naturally gluten-free, Buckwheat is also suitable for those suffering from celiac disease



Gluten-free by nature

Lines of products



Special flours



Mixes



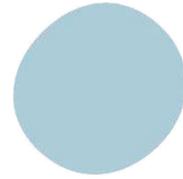
Polente



Grains



Cous Cous



Breakfast



Gluten-free by nature

Special flours

Healthy flours naturally gluten-free.

A range of naturally gluten-free flours: highly digestible, healthy, for conscious food and taste choices. For current consumption trends, without sacrificing taste.



- **Buckwheat**
- **Rice & Corn**
- **Oat & Chickpeas**
- **Ancient grains**



Gluten-free



Organic and
conventional products



Healthy and highly
digestible



Special flours

Buckwheat

The crop we have always been working with. Taste our flour with a unique and rich taste, ideal for traditional dishes or innovative sweet and savory recipes. Perfect for gluten-free bread, cakes and leavened products.



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Buckwheat flour
1000 g



Buckwheat flour
500 g



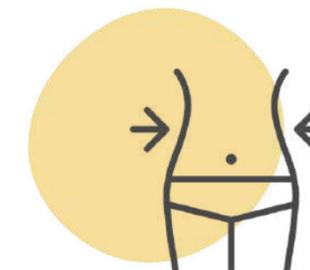
Organic Buckwheat flour
500 g



Gluten-free



Organic and conventional products



Source of fiber



Special flours

Rice & Corn

Organic, gluten-free and highly digestible flours.
Ideal for fresh pasta, sweet and savory doughs.

Gluten-free by nature



✓ Highly digestible

✓ Finest grind

✓ Source of fiber

✓ Finest grind



**Conventional
Rice Flour**
500 g



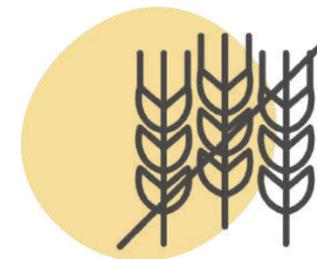
**Organic extra
fine Rice Flour**
375 g



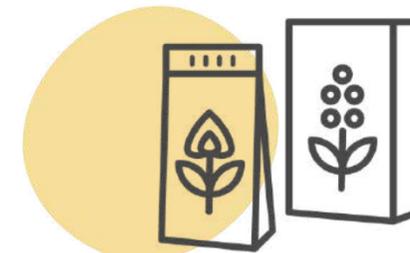
**Organic
wholemeal
Rice Flour**
375 g



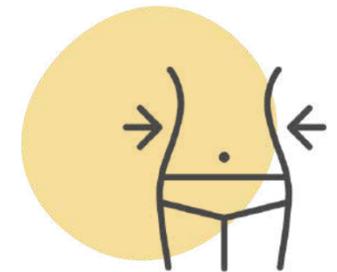
**Organic
"Fumetto" extra
fine Corn Flour**
375 g



Gluten-free



Organic and
conventional products



Source of fiber



Special flours

Oat & Chickpeas flours

Rich in protein, ideal for creating many sweet and savory recipes.

Gluten-free by nature



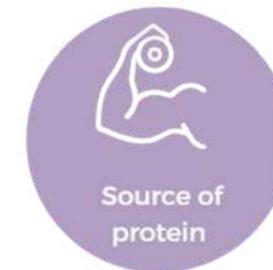
Oat flour 500 g



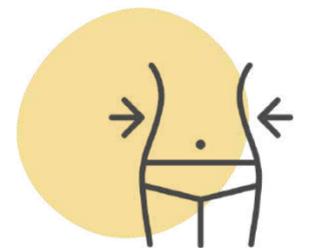
Oat flour 375 g
Gluten Free



Chickpeas flour 500 g
Gluten Free



Source of protein



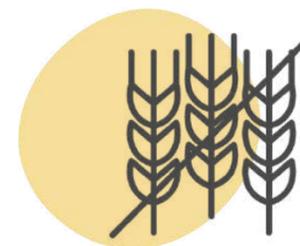
Source of fiber



Special flours

Ancient grains

Organic, gluten-free and highly digestible ancient grain flours. Ideal for sweet and savory doughs.



Gluten-free



Organic and conventional products



Source of fiber

Gluten-free by nature

✓ high in fiber



Organic wholemeal Millet flour
375 g

✓ source of protein



Organic wholemeal Amaranth flour
375 g

✓ source of protein



Organic Quinoa flour
375 g

✓ high in fiber



Organic wholemeal Teff flour
375 g

✓ high in fiber



Organic wholemeal Sorghum flour
375 g



Mixes

Our mixes are made with rice and buckwheat, optimized to obtain high performance on alternative preparations to traditional ones with gluten.

Gluten-free by nature



With rice
flour



**Mix for
gluten-free
bread**
500 g

With rice
flour



**Mix for
gluten-free
desserts**
500 g

With rice
and
buckwheat
flour



**Mix for Bread
with
Organic
Buckwheat**
500 g

With rice
and
buckwheat
flour



**Mix for Sweets
with
Organic
Buckwheat**
500 g

With rice
flour



**Mix for
Organic Bread**
500 g



Gluten-free



Organic and
conventional products



Source of fibers



Gluten-free by nature

New product: Corn breading

Deliciousness and taste for creative recipes!

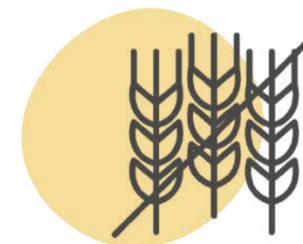


Crunchy corn breading
No salt added
Gluten-free
375 g



Good for:

- **Fries**
- **Gratins**
- **Stuffed preparations**



Gluten free



Gluten-free by nature

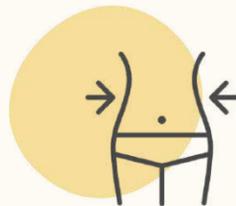
Molino Filippini news: polenta 100% Italian supply chain

From field to table: polenta with
corn and buckwheat
100% from Italian crops

Direct relationships with farmers aimed at
reducing the environmental impact of production,
to offer safe products from a sustainable supply
chain.



GLUTEN-FREE



+ FIBER



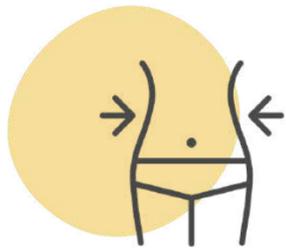
Gluten-free by nature

Instant Polenta

Steamed flours, ready in 5 minutes!



Gluten-free



Source of fiber



Flour for instant polenta taragna
500 g



Flour for instant white polenta
500 g



Flour for instant yellow polenta
500 g



Organic flour for instant taragna polenta
500 g



Organic flour for instant yellow polenta
500 g



Gluten-free by nature

Instant polenta Taragna

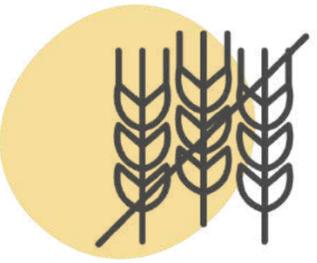
Corn and buckwheat flour for an authentic polenta

New!

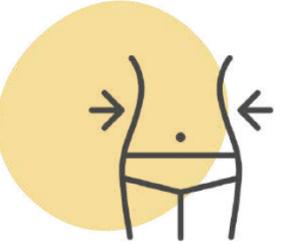


Flour for instant polenta taragna
190 g

Instant polenta for 2!



Gluten-free



Source of fiber



Grains

Starting from buckwheat, our king-ingredient in its original form, we offer grains full of health, ideal for both, hot dishes and cold salads. Explore a complete range of highly digestible, gluten-free grains, rich in fiber and mineral salts.

Gluten-free by nature



Buckwheat
500 g



Organic Buckwheat
375 g



Organic Sorghum
375 g



Organic Teff
375 g



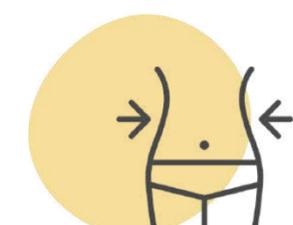
Organic yellow millet
375 g



GLUTEN-FREE



ORGANIC AND
CONVENTIONAL PRODUCTS



SOURCE OF FIBERS



Gluten-free by nature

Cous Cous

Tired of pasta and rice?
Our Cous Cous is a valid "third main course" made with the flours of wellbeing. **Ready in 5 minutes and naturally gluten-free.**



**New packaging,
100% recyclable paper**

- A new interpretation of couscous that comes from the expertise in processing gluten-free grains
- An alternative to pasta and rice, a complete dish made with innovative flours
- **RICH IN:** fibers, vegetable proteins, mineral salts, iron
- **FREE FROM:** gluten
- **PLANT BASED**
- **READY IN 5 MINUTES**



Gluten-free by nature

Taste & Wellness line



Buckwheat



- Highly digestible
- Source of fiber
- Source of iron, phosphorus, potassium, calcium
- Triple lysine (compared to wheat)

Corn and Rice



- Highly digestible
- Source of mineral salts
- Source of fiber
- B vitamins

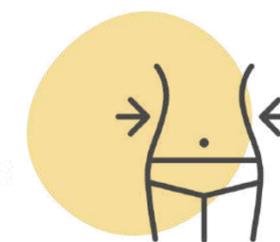
White and Yellow Corn



- Highly digestible
- Source of fiber
- B vitamins



Gluten-free



Source of Fiber

Protein line:

Enriched with pea protein



Gluten-free by nature

Prote+in Legumes

Prote+in Oat



Gluten-free

- 30% protein**
Cous Cous with:
- Lentils
 - Chickpeas
 - Peas
 - pea protein powder



250 g



250 g

- 23% protein**
Cous Cous:
- 60% Oat
 - 25% Corn
 - 16% pea protein powder



Gluten-free by nature

Cous Cous Cup

Our most popular Corn & Rice Cous Cous: delicious premixed recipes ready in just **3 minutes** 

Caprese

(Tomato, Mozzarella, Oregano)



Arrabbiata

(Spicy tomato)



Turmeric & Ginger

(Turmeric, Zucchini and Ginger sauce)



Conv | 70 g 18 months

Org | 70 g



100% RECYCLABLE PAPER



Just add a little quantity of water

Less waste

Less energy

- Conventional
- Organic
- Gluten-free
- Ready to eat



Breakfast

Flakes and puffed products, perfect for breakfasts and sweet preparations.

Gluten-free by nature

✓ High in fibers



Oat flakes
Gluten Free
400 g



Gluten free

✓ High in fibers



Oat flakes
500 g

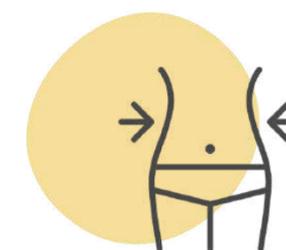


Organic and
conventional products

✓ Ideal for desserts
and breakfasts



Puffed rice
Gluten Free
125 g

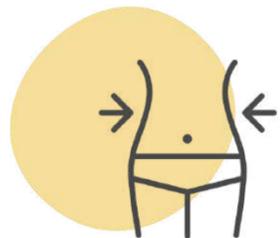


Healthy and highly
digestible



Gluten-free by nature

Breakfast



Source of Fiber



Gluten free

PORRIDGE

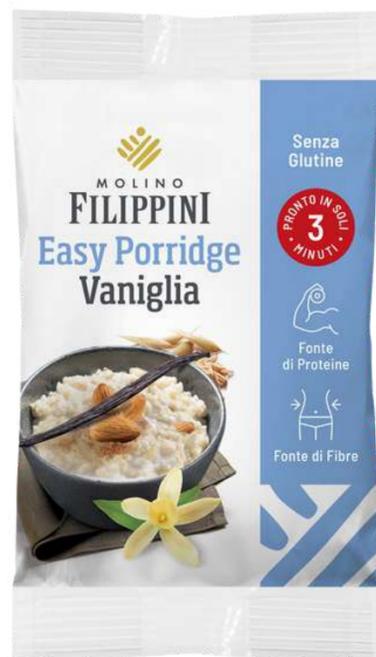
Single portion
50 g



Ready in **3 minutes!**



Source of protein



Vanilla Porridge
Gluten Free 50 g



Chocolate Porridge
Gluten Free 50 g



Red Fruit Porridge
Gluten Free 50 g



Flakes

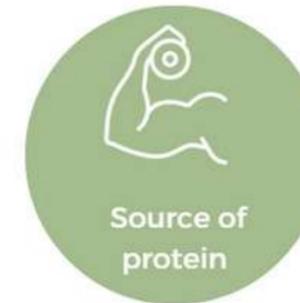
BIO & CONVENTIONAL



- ✓ Buckwheat flakes
- ✓ Oat flakes
- ✓ Red lentils flakes
- ✓ Sorghum flakes
- ✓ Teff flakes
- ✓ Chickpeas flakes
- ✓ Peas flakes
- ✓ Amaranth flakes
- ✓ Millet flakes
- ✓ Quinoa flakes
- ✓ Black rice flakes
- ✓ Brown rice flakes



Gluten-free by nature



✓ Ideal for breakfast, salads and soups



Gluten-free by nature



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FILIPPINI
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