



Our flours, your passion

WWW.PROGEOMOLINI.IT



About us

The Company

Progeo Molini is located in Italy, near the city of Modena, and is a fundamental part of the Progeo Sca group, the largest service company in the Italian agri-food sector, who are mostly the same local farmers supplying wheat. Founded in 1992, it has been producing high-quality soft wheat flours for over thirty years, in a transparent, genuine, and responsible way, with attention to the territory.

900.000

quintals of **wheat**
milled annually

700.000

quintals of **flour**
produced annually

26

collection
centers

1500

members



We create flours that preserve
the authentic flavor of our territories
through the deep liaison with our local farmers

OUR MISSION

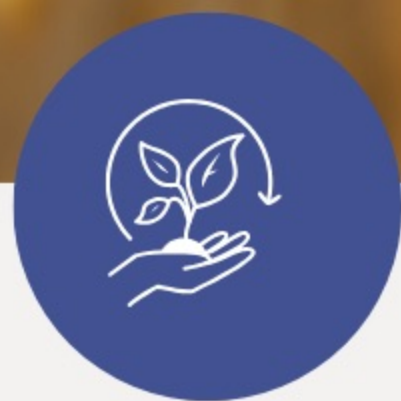
- 01. SUPERIOR QUALITY AND FOOD SAFETY**
We produce flours of the highest quality, using selected grains and following rigorous production processes to guarantee a safe and genuine product.
- 02. CONTROLLED AND SUSTAINABLE SUPPLY CHAIN**
Our corporate structure allows us to have an integrated production chain that controls the entire process, from wheat cultivation to milling, guaranteeing environmental and social sustainability.
- 03. PASSION FOR TRADITION AND TECHNOLOGICAL INNOVATION**
We combine a passion for traditional milling with the use of advanced technologies to offer innovative products in line with customer needs.



Our values



**Technological
Innovation**



Sustainability



Quality



Certifications



Innovation and Technology

We are at the forefront in the adoption of innovative technologies to improve the performance and efficiency of our products. We constantly invest in research and development to keep up with market demands. This allows us to offer increasingly competitive flours that guarantee excellent processing.

Sustainability

Our approach to sustainability is rooted in our deep attachment to the land and respect for man and nature. The protection of biodiversity is an important aspect for Progeo Molini, which was the first in Italy to present a line of organic flours, also contributing to the foundation of the Consortium for the Control of Organic Products (CCPB). The entry into the EEM (Energy Efficiency Movement) and the creation of the Mill Park also demonstrate the importance of biodiversity for us.





Quality

Quality is the central element in everything we do. Our flours are made from selected grains and through rigorous production standards. The quality of our products is recognized by national and international specialized bodies, from which we have obtained the relative certifications of suitability.

Certifications

FSSC 22000

BRC CERTIFICATE

IFS CERTIFICATE

ISO 9001

ORGANIC (BIO CE code A371)

QC CERTIFICATION

KOSHER CERTIFICATION

ISO 2000

ISO 45001

ISO 14001



A close-up, shallow depth-of-field photograph of a person's hands kneading a piece of yellow dough on a white, heavily floured surface. The hands are positioned in the lower-left and center of the frame. In the background, a wooden rolling pin lies horizontally, and a small white square dish containing a yellow liquid is visible on the right. The overall scene suggests a traditional Italian kitchen environment.

With Progeo we bring the taste
of true *Italian tradition* to the world

OUR *Professional Flours*

A wide range that harmonizes tradition and innovation with flours ideal for every type of processing, created thanks to the constant comparison with professionals in the sector. Pizza, bread, pasta and desserts, excellent references for every production. Conventional or organic, 100% Italian or Emilia Romagna, Progeo Molini flours enhance our territory.

Pizza



Pasta



Desserts



Bread



Speciality



Panè



Organic



Integral



Semola



OUR *Flours for home use*

Flours designed to enhance skill and imagination in the kitchen, guaranteeing safety and peace of mind at the table. A versatile range suitable for the most diverse preparations: bread, piadine, puff pastry, pizzas and desserts.



Classic Flours

100% Italian
wheat



Organic Flours

100% Italian
wheat



Special Flours



Ground Semolina





Legal and administrative site:

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Production site:

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