

## Our Chef's Recommendations



### The perfect homemade pizza?

What does it take:

*Farchioni 0 Special Flour* for pizza, brewer's yeast, EVO oil, salt, fiordilatte mozzarella and San Marzano tomato. A good oven and lots of love.



### Preparing homemade dry pasta is very fast:

20 minutes of dough with *Farchioni Special 00 Flour* for cooking, 30 minutes of rest in a cool, dry place and 15 minutes to roll out and work the dough.



### Two secrets for creating a tart that is different from the usual:

Cooking it "plain", i.e. adding the jam later to make the pastry crunchy; and using *Farchioni 1 Special Flour* for bread and desserts, rich in aromas and with an unmistakable flavour.



Since 1780

# FLOURS SPECIAL



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Since 1780

# FLOURS SPECIAL



For all the "homemade" Chefs

THE STORY

*The big family of taste.*

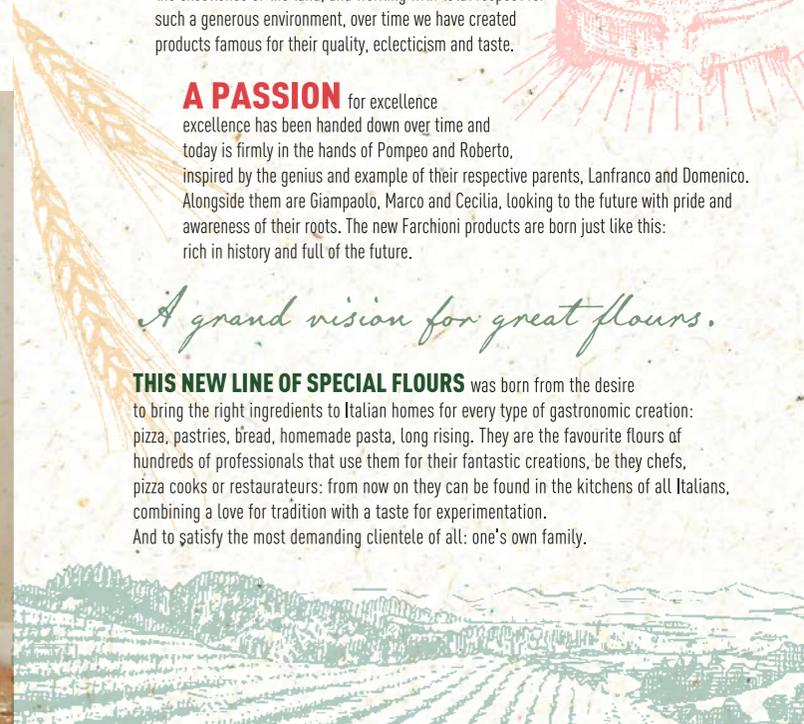
**A DREAM** is like a house: for it to be strong and robust it must have solid foundations. For us, everything began when a small stone mill, with the first turn of the millstone, started the production of our family's first flours. It was 1780, and the dream was taking shape.

**UMBRIA** is the place we love, and grains (together with the olive tree and the vine) are our natural element. Thanks to the unique climate and the excellence of the land, and working with total respect for such a generous environment, over time we have created products famous for their quality, eclecticism and taste.

**A PASSION** for excellence excellence has been handed down over time and today is firmly in the hands of Pompeo and Roberto, inspired by the genius and example of their respective parents, Lanfranco and Domenico. Alongside them are Giampaolo, Marco and Cecilia, looking to the future with pride and awareness of their roots. The new Farchioni products are born just like this: rich in history and full of the future.

*A grand vision for great flours.*

**THIS NEW LINE OF SPECIAL FLOURS** was born from the desire to bring the right ingredients to Italian homes for every type of gastronomic creation: pizza, pastries, bread, homemade pasta, long rising. They are the favourite flours of hundreds of professionals that use them for their fantastic creations, be they chefs, pizza cooks or restaurateurs: from now on they can be found in the kitchens of all Italians, combining a love for tradition with a taste for experimentation. And to satisfy the most demanding clientele of all: one's own family.



SPECIAL FOR COOKING

Flour obtained by milling mainly wheat grown in Umbria

W	220-240
P/L	0,5-0,65
Min. Protein	11%



**WHEAT FLOUR TYPE "00" FRESH PASTA AND GNOCCHI**

for traditional bread making and simple pastry

ITALIAN WHEAT

SPECIAL FOR LONG RISING

Flour obtained by milling mainly strong wheat grown in Umbria

W	280-320
P/L	0,5-0,65
Min. Protein	12%



**WHEAT FLOUR TYPE "0" LONG RISING**

Special for focaccia

ITALIAN WHEAT

SPECIAL FLOURS

**SPECIAL FOR PIZZAS TYPE "0" WHEAT FLOUR FOR PIZZA**  
for natural yeasts and long-life products



100% UMBRIAN WHEAT

Flour obtained by milling strong wheat grown in Umbria

W	280-320
P/L	0,5-0,65
Min. Protein	12%

SPECIALE PER PIZZE

**WHEAT FLOUR TYPE "00" WHITE BREAD**

Special for long leavening rosettes



ITALIAN WHEAT

Flour obtained by milling mainly strong wheat grown in Umbria

W	220-240
P/L	0,5-0,65
Min. Protein	11%

SPECIAL FOR WHITE BREAD

**WHEAT FLOUR TYPE "0" SPECIAL FOR PASTRIES**

for natural yeasts and long-life products



PROTEIN WHEAT

Product obtained from slow milling and the best protein wheat

W	390-430
P/L	0,45-0,60
Min. Protein	12%

SPECIAL FOR PASTRIES



SPECIALE PER PANE E DOLCI

Flour obtained from a slow and direct milling process of Umbrian wheat from the supply chain. A darker coloured flour as it contains the outermost part of the grain. The grains are subject to traditional cleaning and washing

W	280-320
P/L	0,5-0,65
Min. Protein	12%



ITALIAN WHEAT

**WHEAT FLOUR TYPE "1" BREAD AND PASTRIES**

Ideal for the production of long-life breads