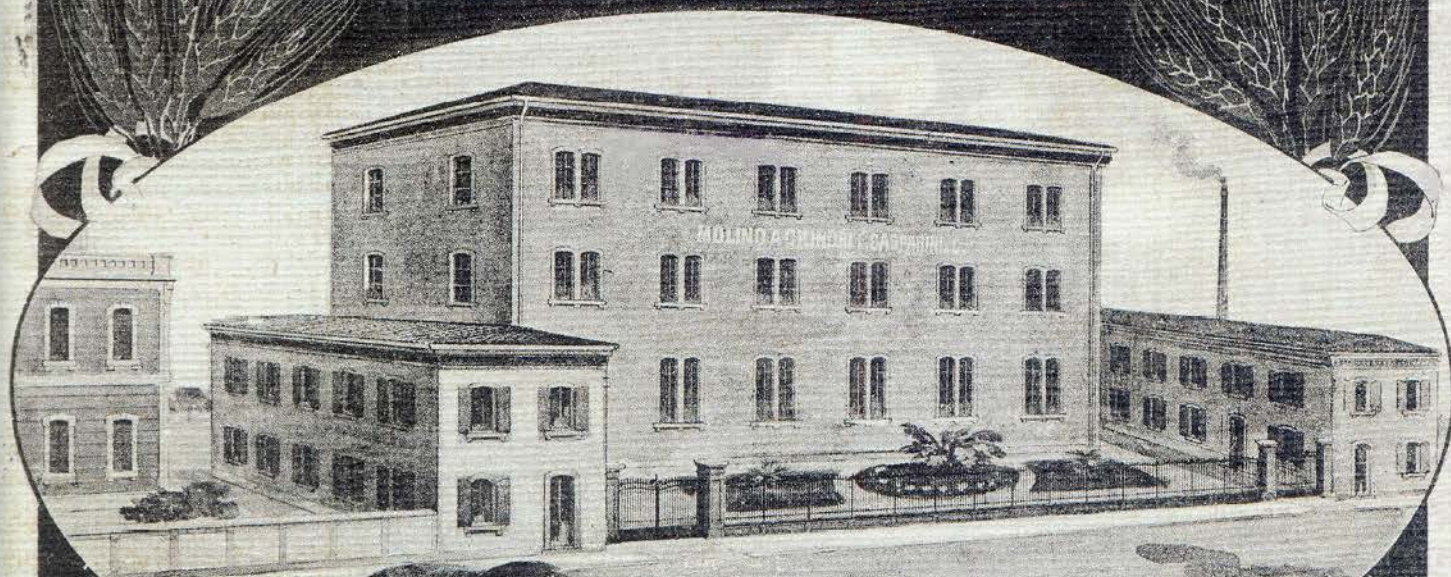




MOLINO ELETTRICO A CILINDRI E. GASPARINI & C. LENDINARA (ROVIGO)





OUR PRODUCTS CONTAIN THE VERY SOUL OF THE GRAIN



ABOUT US

Macinazione Lendinara was founded in **1937** in a small town in the **Po Valley**, between the Adige and the Po. Owned by the Cavallari family for three generations, our company preserves the **values of Italian milling tradition** while combining them with an innovative drive in line with the contemporary needs of master bakers and businesses in the agri-food sector.

The **production** and **storage capacity** of our facility, the **expertise** of our mill technicians, the **professionalism** and **precision** of our internal analysis and quality laboratory, and the **passion** and professionalism of our research and development department enable our company to offer the market excellent wheat flour and blends for **baking, pizza, fresh pasta, pastries, and leavened products**.

PRODUCTS



CUSTOMERS

Since 1937, we have been serving **master bakers** by offering high-quality **flours**. Over the years, our audience has expanded, and today we are proud to serve the HoReCa channel, with a particular focus on **pizzerias, catering, and restaurants**. A part of our daily work is dedicated to the best **bakery** and pastry companies, as well as to the internal production departments of **large-scale retail chains**.

ANIMA DI PANE®

OUR ORIGINS
SINCE 1937

WHERE DOES OUR SOUL COME FROM?

1

The baking line **is the oldest part of our mill**, founded in a historically difficult period, between the two World Wars. Our roots are deeply grounded in a tradition of men and women working the fields, of grain-filled courtyards at sunset, of water blending with flour, and warm doughs quietly rising in secret. **Today, everything has changed, except for the joy of breaking warm, fragrant bread** between our hands and sharing it with family and friends.

HOW DID WE GROW?

2

Today, after more than **80 years of family-run history**, our mill is able to **meet all the needs of the bakery sector**, with a range of products from basic flours to strong flours suitable for large leavened products. The range of our offering meets both the direct and indirect processing needs, providing the ideal solution for every type of regional wheat-based bread.

WHAT DO WE WANT TO DO "WHEN WE GROW UP"?

3

We want to continue to grow together with our customers. For this reason, we pair our flours with expert advice from our baking technologists, along with the organisation of training sessions for artisans and informative events for the public, aimed at promoting one of the cornerstones of our diet and culture: good artisanal bread.

OUR BREADS FLOUR



TYPE "O"
AND "OO"
W 200-240



TYPE "O"
AND "OO"
W 250-260



TYPE "O"
AND "OO"
W 300



TYPE "O"
AND "OO"
W 340-360



TYPE "O"
AND "OO"
> 400



RE-MILLED
SEMOLINA

ANIMA PIZZA

*Choose the pizza you want,
we'll provide
the right flour to make it!*

- **A complete range of references to find the right balance between tradition, taste and creativity.** Pizza is part of our history, but it's also a staple of our present. Tradition goes hand in hand with experimentation, fusion, and the revival of techniques lost over the years.

What do all the flours in our Anima di Pizza line have in common?

Two essential features: extensibility and ease of handling.

Pizza flours need to be "gentle", easy to work with, and extensible.

Whether for direct or indirect doughs, short or long fermentation, or any type of yeast

- used, one key word remains: extensibility.
Give it a go!

We put our heart and soul into our flours!

What could be more Italian and more delicious than pizza?

Pizza is the most famous Italian dish in the world—so beloved that Neapolitan pizzaiolos have been recognised as a UNESCO Intangible Cultural Heritage.

But pizza is not just Neapolitan, as our creativity has managed to invent dozens of variations, all wonderful, all worth trying.



Delicata
W 250-270



Manitoba
W 400-420



Partenope
W 290-310



Luna Romana
W 340-360



ANIMA DI PASTICCERIA

FLOURS FOR MASTERS

OUR FLOUR AT THE SERVICE OF MASTER PASTRY CHEFS

Every sweet treat has a soul.

— AND EVERY SOUL HAS ITS OWN COLOUR! —

Our line of pastry flours includes **six different varieties**, specifically balanced for various uses, all of excellent quality to ensure **the highest performance** in support of the maître pâtissier's creativity.

— THE FLOUR AT THE BASE OF EVERY MASTERPIECE —

Most pastries are built on **base doughs that must be flawless**, as they are the foundation of the masterpiece: from the delicate and flaky millefeuille that holds and enhances the cream, to the soft and airy sponge cake, easy to slice, to the leavened dough that rises lightly with its treasures and fillings.

— ENDING ON A SWEET NOTE —

Dessert is typically eaten at the end of a meal: for this reason, **its quality must be exceptionally high**, as it is almost always consumed without appetite but with great expectations. The dessert is the hallmark of the entire menu; it should never be absent and **must always live up to expectations. Just like its flour.**

LIEVITATI
W
400-420



FROLLA
W
190-210



GRAN RISERVA DELLE FESTE
W
440-450



BISCOTTI
W
120-140

CORNETTO
W
340-370



SFOGLIA
W
290-310

OUR LINE OF SOFT WHEAT FLOURS

ANIMA DI

PASTA



EXTRACTION FROM
SELECTED GRAINS



SUITABLE
PROTEIN CONTENT

WITH
LOW ASH
CONTENT



DIFFERENT TYPES OF
GRAIN SIZE
TO MEET EVERY NEED



Mixture for **FRYING AND BATTER**

**CRISPNESS
AND LIGHTNESS
WITH LESS WASTE!**

**30% LESS
MIXTURE**

compared to the average
of other frying products



**LESS
OIL**

**LESS
COSTS**

Why does our mixture GIVE YOU A BETTER FRYING RESULT?



- 1** **Rice flour** lends crispiness.
- 2** **Potato starch**, thanks to its absorbent properties, keeps the product dry.
- 3** **This particular combination of flours** reduces product waste by about 30% compared to classic "00" flour.
- 4** **Thanks to the lower use of the mixture**, the frying oil gets less dirty, allowing it to be used for a longer time, reducing consumption and lowering the costs of disposing of used oil.
- 5** **The fried product, when reheated at home, tastes better:** the batter doesn't crumble and doesn't expel oil.

ANIMA DI GRANO[®]

A RANGE OF FLOURS TO MAKE YOU FEEL SPECIAL!

ANIMA DI GRANO VERDE WHEAT FIBRE, JUST THE WAY YOU WANT IT

Our eating habits are returning to their roots, when tastes were more rustic and richer in fibres. Anima di grano offers a complete range of products: soft wheat flour **type "1", type "2", wholemeal, wholemeal "strong" flour**, and **Granè** with **cracked wheat**.

TYPE "1"
W 250-270
W 340-360
W 460-480

TYPE "2"
W 220-240
W 320-350



WHOLEMEAL
W 180-200
W 260-280
W 270-300
W 430-460

GRANÈ 1
GRANÈ 2
GRANÈ 3
W 340-370

Granè is a mixture of soft wheat flours (strength **W 340-370**) with **broken wheat**.

A unique product that innovatively brings together the basic components of the grain to enhance the organoleptic characteristics and nutritional principles of the cereal to the fullest.

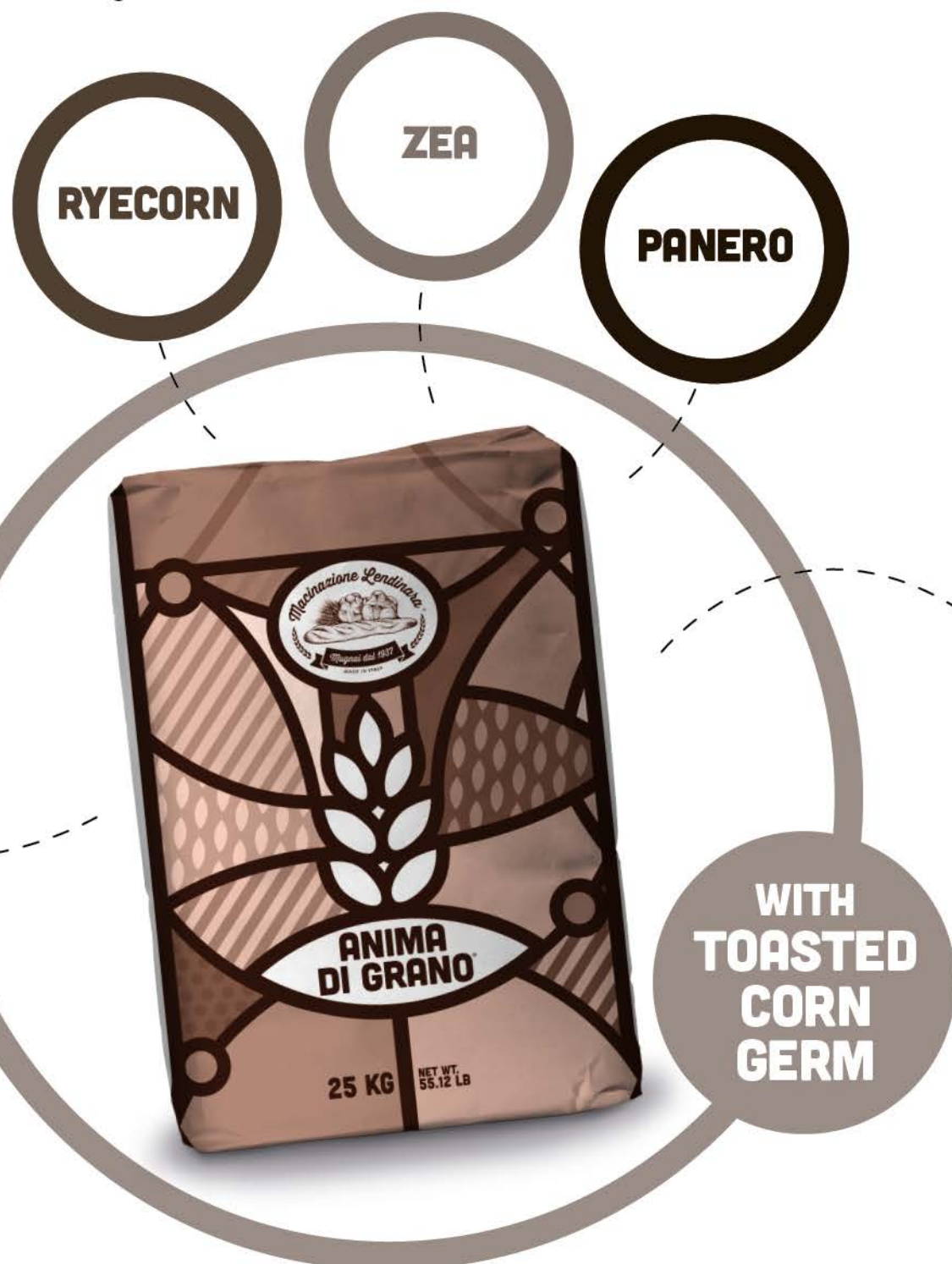
ANIMA DI GRANO MARRONE: WHEN WHEAT MEETS CORN GERM

Corn is a typical crop of the Po Valley, just like wheat: from this historic connection our new special blends are born.

Ryecorn: soft wheat flour type "1", rye flour and toasted corn germ.

Zea: soft wheat flour type "1", toasted corn germ and sourdough starter.

Panero: mixture for dark bread with flour type "0", chopped flax, pumpkin and sunflower seeds, malt and toasted corn germ.



Anima 3 Colori®

OUR 100% ITALIAN WHEAT FLOUR

Our company is built on a **deep connection to the land**, with the care of the supply chain being a core commitment. This begins with selecting **certified suppliers**, is upheld through **stringent controls** by our internal laboratories, and is driven by ongoing research to balance the preservation of our rich culinary heritage with the desire to discover new ways of utilising and expressing it. **Our 100% Italian product is a soul of three colours:** green, like our Po Valley; white, like our flour; and red, like the passion we put into our work every day.



ANIMA 3COLORI IS ALSO AVAILABLE IN 1 KG PACKAGES



FOR PIZZA AND BREAD W 250-270

Flour of medium strength with the right percentage of proteins to prepare a wide variety of breads, from rustic loaves to baguettes to soft, seasoned rolls. Also suitable for making sheet-pan pizza, focaccia, piadina, and tigelle. Ideal for medium leavening, also suitable for bread machines.

FOR DESSERTS W 190-210

Base flour for preparing most of the classic cakes, from shortcrust to sponge cake, from bundt cakes to plum cakes. Ideal for doughs that don't require rising or for short fermentations, suitable for both hand mixing and use with a stand mixer.



FOR PASTA

Flour designed for making fresh pasta dough, elastic and easy to work with, it maintains its colour without oxidising. Ideal for both water and egg-based doughs. Suitable for both hand kneading with a rolling pin and for the pasta machine.



LINE FROM 1KG

OUR FLOUR FOR EVERYONE!

ORGANIC LINE

FOR THOSE WHO WANT TO CHOOSE
PRODUCTS OF EXCELLENT QUALITY
WHILE FULLY RESPECTING NATURE.

Our organic line caters to the continuous pursuit of well-being and the desire to bring the quality of professional flour into your kitchen, selected by the top artisans across our Peninsula.



W 330-360



W 90-140



W 290-310

W 250-270



W 190-210



TRADITIONAL LINE

FOR THOSE WHO LOVE THE TRADITION OF THE ITALIAN WHITE ART AND WANT TO BRING THE SOUL OF WHEAT INTO THEIR HOME.

Our range of flours for basic preparations is our standout product, designed to win over the kitchens of all dough lovers. Once you experience excellence, you'll never go back!

We put our experience and technical knowledge within reach of every kitchen: excellent professional-grade flours adapted for home use to achieve the best results, even with a home oven. Flours made from a blend of carefully selected and balanced grains, available in both traditional and organic versions.

A complete line that includes blends suitable for pizza in its many forms – traditional, Neapolitan, thick and soft – rustic and homemade bread, as well as all types of baked goods, from tarts and biscuits to bundt cakes. We also offer the perfect reference for making fresh and filled pasta.



Tutta l'Anima del Grano



SCUOLA DI FARINE ED IMPASTO

**COURSES FOR PROFESSIONALS
IN THE BAKER'S ART**

COURSES FOR INDIVIDUALS

**INITIATIVES AND EVENTS
FOR COMPANIES**

EXPERIENTIAL TOURISM

follow us on



via Padovana 123, Arcole (Vr)



Tutta l'Anima del Grano

OUR GUIDE TO GOOD FLOUR

1

SELECTION OF THE RAW MATERIALS

The miller's first task is to choose the best grains for the different types of flour we want to obtain. There are no universally best grains; rather, there are grains that are ideal for each specific use.

2

QUALITY CONTROL AND SAFETY

After the wheat has been selected in the field, it is time for a laboratory test: before processing, the wheat grains are subjected to a sample check, to guarantee quality and safety.

3

CLEANING AND STORAGE

Choosing an excellent wheat is not enough, an adequate cleaning and storage process must also be guaranteed. Having numerous storage silos, as in our case, helps to maintain the excellent quality of the raw material.

4

SLOW GRINDING

Wheat is a living ingredient and must be handled with care: our rollers are calibrated to grind slowly and gradually, through numerous stages, ensuring the highest level of quality and safety at each step.

5

MIXING

This is the magical moment, when all the miller's experience comes to the fore: blending the different ground varieties is a delicate process that results, every day, in the flour we need.

6

RESTING

After all the effort, it's time to allow the flour to rest properly: a sufficient resting period is essential for it to become stable and fully ready for use.

7

PARAMETER CONTROL

Before entering the world of baking, the flour must undergo further checks and verification of its strength, extensibility, stability, and falling number index, according to the verified technical data sheet.

8

BAGGING

The quality of the bag and palletisation is fundamental for good product maintenance and is an essential condition for correct transport.

9

TRANSPORT

Transport times and methods are also a crucial stage for maintaining the integrity and conditions of the goods, which must always be protected from heat and humidity.

10

STORAGE

After delivery, our storage warehouses and distribution centres are responsible for ensuring clean, well-ventilated environments that are regularly inspected and sanitised.



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