



# Our story belongs to land



We are in **Gravina In Puglia**, in the largest Italian territory dedicated to the cultivation of ancient **grains**, **legumes and oats**. It is right here that the legumes - **100% Italian** - of the Lofrese chain are produced.

## **Certified Production Chain**



# IL MOLINO DI LOFRESE \*

GRAVINA IN PUGLIA, ITALIA



Naturally GLUTEN-FREE



HIGH PROTEIN content



High in FIBER and MINERAL SALTS



Suitable for ATHLETE's diet, CELIACS, VEGETARIANS and VEGANS











# We are **good** because...

The ancient lands of Southern Italy generate products with an authentic taste.



We follow the product throughout the whole cycle: from the sowing (we provide the farmers with carefully selected seeds, choosing the best varieties of legumes) up to the milling of excellent legumes for our flours.

We guarantee safety and quality throughout the entire production process.

We use a high temperature pre-cooking in order to obtain a greater improvement in production yeald and a high resistance to the microbial flora.







## The raw materials

## Organic or conventional, Italian, sustainable

### Harvesting:

we harvest our legumes with the most advanced equipment in order to avoid any cross-contamination from gluten.

## Cleaning:

we thoroughly clean the product by eliminating any trace of impurities thanks to a sieving and dust extraction process.

## **Optical selection of grain:**

we select only whole and healthy grains, to prevent the formation of mold, bacteria and mycotoxins, harmful to the organism.

#### decortication:

we use stone hulling without the employment of chemical substances to decorticate our legumes and cereals.

#### **PREGEL FLOUR**

#### **Heat treatment:**

we steam legumes and cereals at high temperatures.

## Flacking:

after cooking the legumes we proceed with the lamination and then with the drying. The flakes are thus generated and they can be used as they are or employed for the milling.

## Milling:

we grind the flakes so that they become flour.

#### **RAW FLOUR**

### Milling:

after optical sorting and before grinding, we carry out a further cleaning and brushing of the grains, for a flawless grain and ready to be transformed into flour.



GREEN PEAS	100	ORGANIC	NATIVE - PREGEL	FLOUR - FLAKES	12,5 KG - 25 KG
YELLOW PEAS		CONVENTIONAL	NATIVE - PREGEL	FLOUR - FLAKES	12,5 KG - 25 KG
		ORGANIC			
RED LENTILS		CONVENTIONAL	NATIVE - PREGEL	FLOUR - FLAKES	12,5 KG - 25 KG
		ORGANIC			
YELLOW LENTILS		CONVENTIONAL	NATIVE - PREGEL	FLOUR - FLAKES	12,5 KG - 25 KG
		ORGANIC			
CANNELLINI BEANS		CONVENTIONAL	NATIVE - PREGEL	FLOUR - FLAKES	12,5 KG - 25 KG
		ORGANIC			
BORLOTTI BEANS		CONVENTIONAL	NATIVE - PREGEL	FLOUR - FLAKES	12,5 KG - 25 KG
		ORGANIC			
CHICKPEAS		CONVENTIONAL	NATIVE - PREGEL	FLOUR - FLAKES	12,5 KG - 25 KG
		ORGANIC			

NATIVE - PREGEL

NATIVE - PREGEL

**TYPE** 

**PROCESSING** 

FLOUR - FLAKES

FLOUR - FLAKES

**PACKAGING** 

12,5 KG - 25 KG

12,5 KG - 25 KG

**AGRICULTURE** 

CONVENTIONAL

CONVENTIONAL

**ORGANIC** 

CONVENTIONAL

**ORGANIC** 

RICE

OAT

PALLET KG 12,5	PALLET KG 25	BIG BAG
6 SACKS x 10	4 SACKS x 10	1.000 KG
6 SACKS x 10	4 SACKS x 10	1.000 KG
6 SACKS x 10	4 SACKS x 10	1.000 KG
6 SACKS x 10	4 SACKS x 10	1.000 KG
6 SACKS x 10	4 SACKS x 10	1.000 KG
6 SACKS x 10	4 SACKS x 10	1.000 KG
6 SACKS x 10	4 SACKS x 10	≥ 800 KG
6 SACKS x 10	4 SACKS x 10	1.000 KG
6 SACKS x 10	4 SACKS x 10	≥ 800 KG





**GLUTEN FREE** 



**SOIA FREE** 



OGM FREE



## **15.000 Tons**

of raw materials turned into flours or flakes in one year



Thanks to the multiple technologies used, we are able to produce flours, flakes and grits exclusively from glutenfree legumes and cereals.



Our mission is to meet the needs of all customers by providing our R&D for the customization of recipes for new projects.



### **Production:**

- ·1 Ton Big Bag
- · 25 kg sacks
- · 12,5 Kg sacks

## **OUR CERTIFICATIONS**



#### IFS - INTERNATIONAL FOOD STANDARD

is a process certification that has obtained full recognition in the GFSI field. IFS Food is particularly attentive to Food Defense, with an approach based on the analysis of hazards and the assessment of the risks associated with the protection and safeguarding of the food itself.



#### **BRC - BRITISH RETAIL CONSORTIUM**

This voluntary process of certification is aimed at companies operating in the food sector. The high standards of compliance concern aspects of product quality, hygiene and safety.



#### **CSQA**

guarantees the correct identification of each batch of raw materials used and certifies that LOFRESE Spa complies with the UNI EN ISO 22005: 2008 standard



## **ORGANIC PRODUCTS (EC REG. 834/2007 AND EC REG. 889/2008**

It guarantees a cultivation method that, in every phase, excludes the use of pesticides and synthetic substances, using only natural systems that respect the environment.



#### **BADATZ KOSHER**

It is the Kosher certification preferred especially by some religious groups living in Israel. Most devout Jews use Badatz Kosher products during religious holidays.



#### **EATALL HALAL**

certifies the food products allowed in the Islamic tradition.









