

IL MOLINO
LOFRESE[®]
GLUTEN FREE FLOURS

PROFESSIONAL LINE

Industry & Ho.Re.Ca.



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OUR STORY BEGINS WITH THE LAND

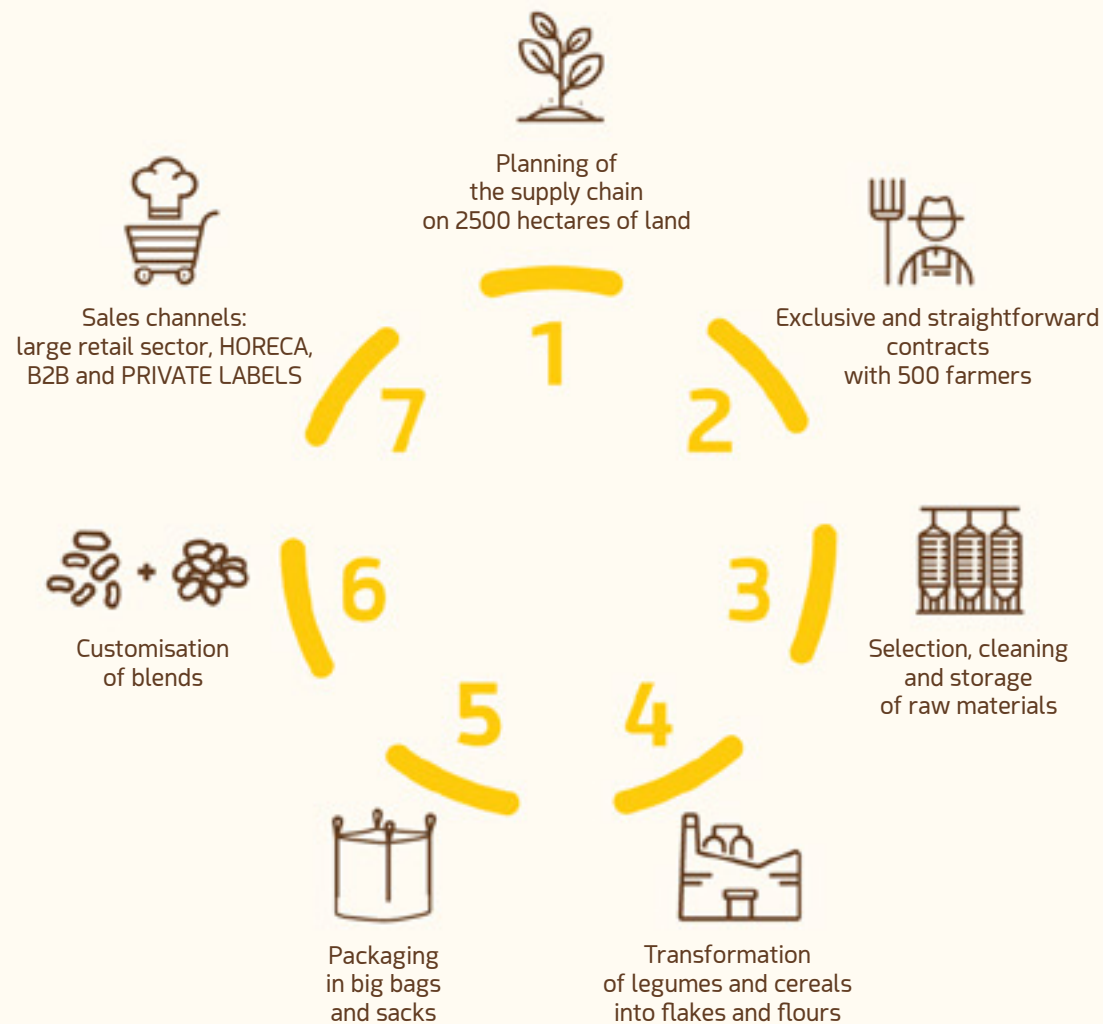
We are based in **Gravina in Puglia**, in the largest Italian area dedicated to the cultivation of ancient grains, legumes, and oats. We process **gluten free legumes and cereals** with passion and love for our land and agriculture, preserving the environment and our ancient farming tradition.



PRODUCTION CHAIN

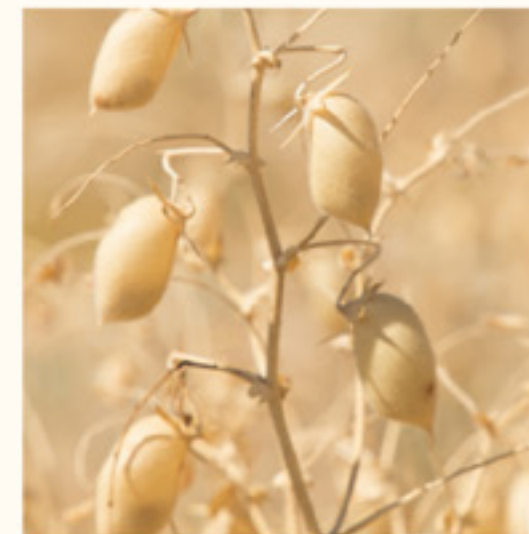
Today, we are among the few companies in Italy that can boast **a vertically integrated supply chain**. We carefully select our partners from the most suitable regions for the cultivation of gluten free legumes and cereals. We sign agreements that allow us to follow the product from sowing to harvest, from quality control to storage, and finally to packaging and milling.

This is how all our **gluten free products** are born.



INNOVATION DRIVES OUR EVERY MOVE

Aware that the food industry needs original ideas to catch new trends and serve emerging markets, we at Lofrese S.p.A. promote the development of a generation of "contemporary" products without ever distorting the raw material: **the legume and its proteins.**



Alongside legumes, we have introduced the processing of most gluten free cereals such as **oats, rice, and maize**, thus becoming a multi-grain gluten free mill.

The line dedicated to experts includes both flours and professional mixes, highly performing and naturally gluten free.



For those seeking **tailor-made** solutions for a **private label** project, we offer our R&D department to **customize blends and granulometries**. We offer a complete service, providing our technologists to companies and industry experts for demonstrations and technical training.



OUR RETAIL CHANNELS



GD-DO



HO.RE.CA.



FOOD SERVICE



B2B



EXPORT



PRIVATE LABEL

GREEN APPROACH



ENERGY SAVINGS

Our production facilities are mainly powered by energy from renewable sources.



NO USE OF SYNTHETIC CHEMICAL SUBSTANCES

The nitrogen present in the roots of legumes enriches the soil with nutrients, reducing the need for pest control treatments.



WATER SAVINGS

Thanks to their tapering roots, legumes require little water.



100% RECYCLABLE PACKAGING

We ensure complete recyclability of our packaging using FSC-certified paper and PP 05 plastic.

OUR CERTIFICATIONS

SYSTEM CERTIFICATIONS



IFS
INTERNATIONAL
FOOD STANDARD



BRC
BRITISH RETAIL
CONSORTIUM

PRODUCT CERTIFICATIONS



BADATZ
KOSHER



ORGANIC
PRODUCTS

IL MOLINO
LOFRESE
GLUTEN FREE FLOURS

IL MOLINO
LOFRESE
GLUTEN FREE FLOURS

OUR MILLING PROCESS

HARVESTING

WE HARVEST OUR LEGUMES AND CEREALS WITH CUTTING EDGE EQUIPMENT.

CLEANING

WE THOROUGHLY CLEAN THE PRODUCT, REMOVING ALL IMPURITIES THROUGH A SIEVING AND DUST EXTRACTION PROCESS.

GRAIN SELECTION

WE ONLY SELECT WHOLE GRAINS, TO PREVENT MOLDING, FORMATION OF BACTERIA AND MYCOTOXINS, WHICH ARE HARMFUL TO THE BODY.

HULLING

WE HULL OUR LEGUMES AND CEREALS WITH STONE MILLING, WITHOUT USING CHEMICALS.

MILLING STAGE

BEFORE MILLING, WE PERFORM QUALITY CHECKS ON INCOMING RAW MATERIALS. USING LABORATORY KITS, WE TEST FOR ALLERGENS AND FOREIGN BODIES.

PREGEL FLOUR

THERMAL TREATMENT:

WE STEAMCOOK LEGUMES AND CEREALS AT HIGH TEMPERATURE.

FLAKING:

AFTER COOKING, WE LAMINATE AND THEN DRY THE LEGUMES AND GRAINS TO PRODUCE FLAKES. THESE FLAKES CAN BE USED AS-IS OR FURTHER MILLED.

MILLING:

WE GRIND THE FLAKES INTO FLOUR. USING MILLING ROLLERS AND SPECIAL SIEVES, WE PRODUCE FLOURS WITH SPECIFIC GRANULATIONS.

RAW FLOUR

MILLING:

LEGUMES AND GRAINS ARE READY TO BE TRANSFORMED INTO FLOUR. USING MILLING ROLLERS AND SPECIAL SIEVES, WE PRODUCE FLOURS WITH SPECIFIC GRANULATIONS.

THE MOLINO GOOD FOR EVERYONE

It has been estimated that in Italy about 600.000 people have celiac disease, a chronic inflammation of the intestines caused by consumption of gluten. However, the people sensitive to gluten are way more.

*Compared to celiacs who have to scrupulously follow a gluten free diet throughout their life, those who are intolerant, on the other hand, can avoid consumption of gluten for a period, and then reintroduce it gradually. Even though you are not intolerant, it can be useful to reduce gluten in your diet, in order to have a **varied and balanced diet** and to avoid the risk to become sensitive to it.*

*What to do then? Start with replacing wheat flour with gluten free flours. Choose sustainably and **discover the world of gluten free flours and blends by "Il Molino Lofrese"**.*



LEGUME AND OAT FLAKES

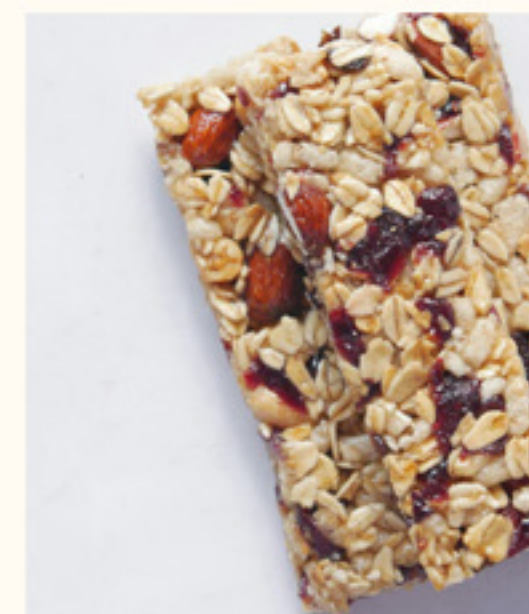
Gluten Free

Our gluten free flakes, available in **chickpeas, peas, red lentils, yellow lentils, and oats**, are high in protein and suitable for diets requiring high energy intake. They are naturally rich in fibre, vegan friendly, and versatile for various uses such as snacks or to enrich your yogurt, soups, and savoury pies with their crunchiness and strong flavour.



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We customize the size and thickness of our flakes to offer a wide range of applications: porridge, baked goods, muesli, protein bars, and beverages.



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LEGUME FLOURS

Gluten Free

Legume flours are **rich in protein**, containing up to 25%, making them ideal for pasta and baked goods or for blending with other gluten free flours. They are **excellent for celiacs**, those with **gluten intolerance**, or anyone seeking a **varied and balanced diet** to avoid becoming sensitive.

CEREAL FLOURS

Gluten Free

Gluten free cereals can be turned into excellent flours for single use or blending for making gluten free baked goods, pasta, sweets, and biscuits. **Gluten free flours like oats, rice, and corn** are ideal for not giving up on pasta, bread, pizza, and sweets.



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Chickpea flour

Chickpea flour is rich in nutrients and a great **source of fibre**. It has a sweet taste but pairs well with savoury recipes too. It is used to make farinata (savoury chickpea pancake), meatballs, panelle (chickpea fritters), vegan omelettes, or as a thickener for sauces and gravies.



Pea flour

Pea flour retains all the beneficial properties of the legume, offering a **good protein content** unlike grain flours. Traditionally used for soups, it is now also used in bread and pasta recipes, vegan foods, and diet foods.

Lentil flour

Lentil flour has a high protein content, retaining the benefits of the legume from which it is made. It adds vegetable proteins, iron, and minerals to doughs, with **low glycaemic carbohydrates and is rich in fibre**. It is used for crêpes, flatbreads, pasta, and baked goods, and is also a good thickener for creams and soups.



Rice flour

Rice flour can be used in various ways. **Its fine, powdery texture** makes it a good substitute for wheat flour in cakes, biscuits, and baked goods. It is common in Asian cuisine and works as a thickener for soups, sauces, puddings, and batters.



Oat flour

Oat flour is a great source of carbohydrates, fibre, proteins, and fats, **rich in micronutrients like vitamins, minerals and lecithin**. It is used to make various food products, from appetizers to desserts: bread, pizza, pasta, savoury pies, sweet cakes, and sweet-savoury treats.

Corn flour

Corn flour is gluten free and suitable for those with gluten intolerance and celiac disease. **Finely ground** corn flour is commonly used for polenta, a dish of boiled cornmeal. Depending on the grind, corn flour comes in **different granulometries**. It is also used for making casseroles, bread, tortillas, crêpes, pasta, sweets, and breading.



LEGUME AND CEREAL FLOUR MIXES

Gluten Free

LOFRESE

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GLUTEN FREE FLOURS



All-purpose Mix

Shortcrust Pastry and Cakes Mix

Four different flour mixes based on **gluten free legumes and cereals, wheat free, and naturally lactose free.**
Blends designed for every dough, ensuring excellent results in various recipes.

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Pizza and Focaccia Mix

Fresh Homemade Pasta Mix

Suitable for celiacs and those mindful of conscious nutrition.
The entire line is available in **8 Kg, 1 Kg and 500 g** size.

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ALL-PURPOSE MIX

The most versatile blend, **ideal for all sweet and savoury recipes**. This mix is suitable for making sandwich bread, cakes, biscuits, and also for breading or thickening sauces and creams.



Art. **F16111**
EAN **8056446544532**
8 Kg

Art. **F16011**
EAN **8056446544570**
1 Kg

Nutritional facts 100 gr.	
Energy	1498 kJ 353 kcal
Fat of which saturates	1,1 gr. 0,2 gr.
Carbohydrates of which sugars	79 gr. 5,9 gr.
Fiber	4,9 gr.
Protein	4,4 gr.
Salt	0,03 gr.

Art. **F16001**
EAN **8056446544136**
500 gr.

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GLUTEN FREE FLOURS

INGREDIENTS

Corn starch, chickpea flour 8%, red lentil flour 5%, rice flour, plant fibre (psyllium), corn fibre, thickening agents: E464, E412, dextrose, aroma, enzyme.

SUGGESTED RECIPE FOR BREAD

500 gr. ALL-PURPOSE MIX, 450 gr. room temperature water, 20 gr. brewer's yeast, 75 gr. salt, 30 gr. olive oil.

TIP ON HOW TO USE

Remember to shake the package well before use to ensure the mix components are thoroughly blended together.



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TECHNOLOGICAL BENEFITS

YIELD

Thanks to the legumes in the mixture, the dough absorbs between 90% and 120% of water, resulting in a very high yield. From 1 kg of mix, you can obtain approximately 2.2 kg of dough.

BAKING CHARACTERISTICS

The dough retains water longer and releases it slowly thanks to the fibres present in the legumes. This means the final product stays soft for longer.

DIGESTIBILITY

Products made from our mixes are highly digestible, thanks to the fibres, which help the dough absorb a significant amount of water.

DIFFERENCE WITH SIMILAR PRODUCTS ON THE MARKET

Our mixes are currently the only ones available on the market that contain Italian legume flours. These blends are enriched with plant-based proteins and natural fibres, which help significantly reduce the glycaemic index of the finished product.



DOUGH WORKABILITY

Our mixes are easy to use, even with a standard mixer. The dough is extremely workable due to its water absorption – from 90% to 120% – making it exceptionally soft.



Click on the links below and discover video recipes



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SHORTCRUST PASTRY AND CAKES MIX

This mix allows you to **successfully bake all types of desserts**: from crisp tarts and shortcrust pastries to soft cakes and sponge cakes.



Art. F16112
EAN 8056446544549
8 Kg

Art. F16012
EAN 8056446544587
1 Kg

Nutritional facts 100 gr.	
Energy	1552 kJ 366 kcal
Fat	0,9 gr.
of which saturates	0,2 gr.
Carbohydrates	83 gr.
of which sugars	26 gr.
Fiber	2,0 gr.
Protein	5,4 gr.
Salt	1,7 gr.

Art. F16002
EAN 8056446544143
500 gr.



WITH
RICE, CORN,
CHICKPEAS
AND RED LENTILS



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INGREDIENTS



Rice flour 35%, sugar, corn starch, red lentil flour 4%, chickpea flour 4%, potato starch, thickener: E466; corn flour 17%, salt, pea proteins, raising agents: E450, E500; flavouring.

SUGGESTED RECIPE FOR SHORTCRUST PASTRY

500 gr. SHORTCRUST PASTRY AND CAKES MIX, 200 gr. of lactose-free butter, 100 gr. of whole eggs, 50 gr. of egg yolk.

TIP ON HOW TO USE



Remember to shake the package well before use to ensure the mix components are thoroughly blended together.



TECHNOLOGICAL BENEFITS



DOUGH WORKABILITY

Our shortcrust pastry and cake mix is easy to use even with a standard mixer. The dough is extremely elastic, easy to roll out, and resistant to cracking. Additionally, our mix can be used without eggs to make vegan shortcrust pastry.



Click on the links below and discover video recipes



YIELD

The dough, enriched with legumes in the mix, absorbs 200 gr. of whole eggs, 100 gr. of egg yolk, and 400 gr. of lactose-free butter, resulting in a very high yield. With 1kg of mix, you can get a dough of about 1700 gr. of shortcrust pastry dough.

BAKING CHARACTERISTICS

The pastry made with our shortcrust pastry and cake mix is compact and firm, with excellent baking stability, comparable to traditional pastry shortcrust. This mix is also suitable for producing frozen cakes or packaged products with a long shelf life.

DIGESTIBILITY

Products made from our shortcrust pastry and cake mix are highly digestible thanks to the fibre content.

DIFFERENCE WITH SIMILAR PRODUCTS ON THE MARKET

Currently, our mixes are the only ones available on the market that use Italian legume flours. These blends are enriched with plant-based proteins and natural fibres, which significantly reduce the glycemic index of the finished product.

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PIZZA AND FOCACCIA MIX

This mix is the best to make pizza, stirata and focaccia in just a few simple steps. Let yourselves be tempted by its **excellent taste** and **the ease of preparation**.



Art. F16113
EAN 8056446544563
8 Kg

Art. F16013
EAN 8056446544600
1 Kg

Nutritional facts 100 gr.	
Energy	1496 kJ 353 kcal
Fat	1,3 gr.
of which saturates	0,2 gr.
Carbohydrates	79 gr.
of which sugars	0,6 gr.
Fiber	7,0 gr.
Protein	2,9 gr.
Salt	0,02 gr.

Art. F16003
EAN 8056446544167
500 gr.

LOFRESE

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GLUTEN FREE FLOURS

INGREDIENTS



Corn starch, rice flour 5.5%, oat flour 4.6%, chickpea flour 2.5%, powdered rice sourdough, plant fibre (psyllium), dextrose, thickening agents: E464, E412, aroma, enzyme.

SUGGESTED RECIPE FOR PIZZA



500 gr. PIZZA AND FOCACCIA MIX, 450 gr. of water, 20 gr. of brewer's yeast, 10 gr. of salt, 40 gr. of olive oil.

TIP ON HOW TO USE



Remember to shake the package well before use to ensure the mix components are thoroughly blended together.

HIGH IN FIBRE



TECHNOLOGICAL BENEFITS

YIELD

The dough, enhanced with legumes in the mix, absorbs 90% to 120% water, resulting in a very high yield. With 1kg of mix, you can get about 2,2 kg of dough.

BAKING CHARACTERISTICS

Thanks to the fibres present in the legumes, the dough retains water longer and releases it slowly. The final product stays soft for longer.

DIGESTIBILITY

Products made from our mixes are highly digestible thanks to the legume fibres. These fibres make the dough absorb a significant amount of water.

DIFFERENCE WITH SIMILAR PRODUCTS ON THE MARKET

Currently, our mixes are the only ones available on the market that include Italian legume flours. These mixes are enriched with plant-based proteins and natural fibres, which help to significantly lower the glycaemic index of the finished product.



DOUGH WORKABILITY

Our mixes are easy to use, even with a standard mixer. The dough is extremely workable, with water absorption rates ranging from 90% to 120%, making it exceptionally soft.



Click on the links below and discover video recipes



WITH
OAT,
CHICKPEAS
AND RICE

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FRESH HOMEMADE PASTA MIX

This mix is ideal for making **elastic and versatile doughs**, resistant to cooking and folding, perfect for all types of pasta: tagliatelle, lasagna, orecchiette, agnolotti (small pieces of flattened pasta dough, folded over with a filling of roasted meat or vegetables), and even tortellini and gnocchi.



Art. **F16114**
EAN **8056446544556**
8 Kg

Art. **F16014**
EAN **8056446544594**
1 Kg

Art. **F16004**
EAN **8056446544150**
500 gr.

Nutritional facts 100 gr.	
Energy	1457 kJ 344 kcal
Fat	0,8 gr.
of which saturates	0,1 gr.
Carbohydrates	78 gr.
of which sugars	< 0,5 gr.
Fiber	6,3 gr.
Protein	3,0 gr.
Salt	0,8 gr.

LOFRESE

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GLUTEN FREE FLOURS

INGREDIENTS



Corn starch, rice flour 15%, potato starch, thickeners: E412, E415, E466; chickpea flour 3%, psyllium fiber, pea protein, salt, food enzyme.

SUGGESTED RECIPE FOR FRESH HOMEMADE PASTA

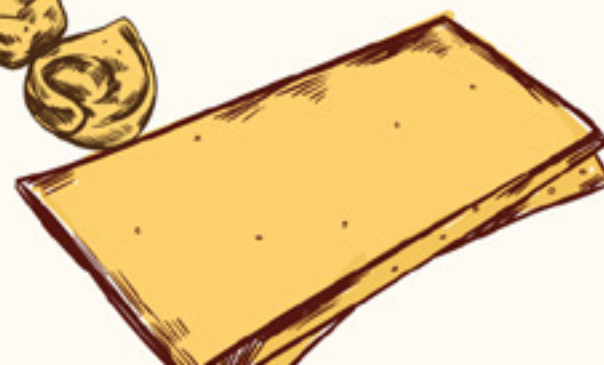


500 gr. FRESH HOMEMADE PASTA MIX, 300 gr. of whole eggs, 25 gr. of water, 5 gr. of salt, 15 gr. of olive oil.

TIP ON HOW TO USE



Remember to shake the package well before use to ensure the mix components are thoroughly blended together.



SHELF LIFE
30 months

IL MOLINO
LOFRESE
GLUTEN FREE FLOURS

WITH
**CHICKPEAS
AND RICE**

TECHNOLOGICAL BENEFITS

YIELD

Thanks to the legumes in the mix, the dough can absorb 600 gr. of whole eggs and 50 gr. of water, resulting in a very high yield. With 1 Kg of mix, you can get about 1700 gr. of fresh pasta.

COOKING CHARACTERISTICS

Pasta made from our fresh homemade pasta mix is compact and firm, with excellent cooking stability, comparable to traditional pasta. It can be easily pasteurised for a professional use or frozen.

DIGESTIBILITY

Products made from our fresh pasta mix are highly digestible thanks to the fibres contained in the mix.

DIFFERENCE WITH SIMILAR PRODUCTS ON THE MARKET

Currently, our mixes are the only ones available on the market that include Italian legume flours. These mixes are enriched with plant-based proteins and natural fibres, which help to significantly lower the glycaemic index of the finished product.



DOUGH WORKABILITY

Our fresh homemade pasta mix is easy to use, even with a standard mixer. The dough is in fact extremely elastic, easy to roll out, and resistant to folding. One kilogram of mix can absorb 600 gr. of whole eggs and 50 gr. of water.



Click on the links below and discover video recipes

Stuffed tortelli

Tagliatelle with tomato, grana cheese and basil

IL MOLINO
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GLUTEN FREE FLOURS

A SHORT GUIDE TO OUR FLOUR MIXES



Gluten Free

Everything you need to know about our gluten free mixes, from production to use, and their organoleptic properties

The gluten free mixes by "Il Molino Lofrese" are blends of naturally gluten free ingredients. They include flours from chickpeas, red lentils, oats, corn, and rice, enhanced with fibres and high quality flours to optimize functional and sensory characteristics.

How is gluten free flour mix produced?

Ensuring **continuous innovation** in both products and processes, a recipe is developed to find **the best combination of ingredients**, suitable for creating the desired end product (bread, biscuits, cakes, etc.). The product is then brought to the production line. The process is relatively straightforward, involving the mixing of various components and then packaging in 8 kg and 1 kg sacks. All essential steps to ensure food quality are carried out during the process.

What are the nutritional characteristics of these flours compared to "standard" wheat flour?

These are **natural products** primarily

featuring the green content of **legumes, plant proteins, and easily digestible fibres** beneficial to our bodies. During product development, the nutritional profile is assessed to closely match that of wheat flour, selecting a mix of ingredients that provide fibres, proteins, and nutrients in a balanced manner.

What are the organoleptic and yield characteristics of this flour compared to others?

The various gluten free mixes offered by "Il Molino Lofrese" are developed to meet specific end-product needs. As such, the organoleptic characteristics of the finished products are very similar to those made with wheat flour. The development and recipe creation involve regular comparisons with gluten-containing products to select the most suitable blend of ingredients. **Our mixes have a very**

high yield since they absorb a large amount of water—between 90% and 130%, depending on the process. This characteristic makes our **products crispy and golden on the outside**.

Can gluten free flour be used in the same way as "standard" wheat flour in cooking, or are there special instructions to follow?

Generally, the aim is to use the same recipes as for traditional products. However, it is advisable to follow recipes specifically designed for gluten free baking, as balancing the proportions of other ingredients can be crucial for certain more delicate products. For example, gluten free flours are known to have different water absorption properties due to the **absence of gluten** and the **presence of fibres**, which should be considered to achieve the right dough consistency.

Can long fermentation be done with gluten free doughs using little yeast?

Yes, our mixes can support **long fermentation** using the 72/96-hour technique. With just 1 gram of yeast per kilogram of mix, you can achieve high quality bread or pizza.

Can gluten free flour mixes be used

for different applications than those they were formulated for?

Yes, they can be used for other recipes. For example, the shortcrust mix can be used to make "lingue di gatto" (thin and crispy Italian biscuits) or sponge cake, while the universal mix can be applied to various baked goods like "panzerotto" (a savoury dough pouch that is filled and fried) or "rustico leccese" (two layers of puff pastry with a filling in between).

How long can products made with Lofrese mixes be stored?

The products should be consumed based on their packaging: fresh products within 5 days, and packaged products in PP within 10 days.

Can the products be frozen?

Yes, all products can be pre-cooked and then frozen, or cooked and then frozen, with a shelf-life of 9 to 12 months.

For gluten free doughs, is it better to use a static or convection oven?

The quality of the oven technology is crucial for all products. For bread and pizzas, a static oven with a stone base is recommended, while for pastries, a ventilated rotary oven is preferred.

FLAKES PALLETISING

REFERENCE	PALLETISING EPAL 80X120		
	weight	measurements	n. of sacks
CHICKPEA FLAKES IN 15 KG. SACKS	300 KG.	H 160	4X5=20
YELLOW/RED LENTIL FLAKES IN 10 KG. SACKS	200 KG.	H 160	4X5=20
GREEN/YELLOW PEA FLAKES IN 12.5 KG. SACKS	250 KG.	H 160	4X5=20
JUMBO OAT FLAKES IN BIG BAGS	600 KG.	H 170	-
JUMBO OAT FLAKES IN 15 KG. SACKS	300 KG.	H 160	4X5=20



FLOURS PALLETISING

REFERENCE	PALLETISING EPAL 80X120		
	weight	measurements	n. of sacks
CHICKPEA FLOUR IN BIG BAGS	850 KG.	H 170	-
RAW CHICKPEA FLOUR IN 20 KG. SACKS	800 KG.	H 145	4X10=40
PREGEL CHICKPEA FLOUR IN 20 KG. SACKS	800 KG.	H 160	4X10=40
YELLOW LENTIL FLOUR IN BIG BAGS	950 KG.	H 170	-
RAW YELLOW LENTIL FLOUR IN 25 KG. SACKS	800 KG.	H 125	4X8=32
PREGEL YELLOW LENTIL FLOUR IN 25 KG. SACKS	800 KG.	H 125	4X8=32
RED LENTIL FLOUR IN BIG BAGS	950 KG.	H 170	-
RAW RED LENTIL FLOUR IN 25 KG. SACKS	800 KG.	H 125	4X8=32
PREGEL RED LENTIL FLOUR IN 25 KG. SACKS	800 KG.	H 125	4X8=32
YELLOW PEA FLOUR IN BIG BAGS	950 KG.	H 170	-
RAW YELLOW PEA FLOUR IN 25 KG. SACKS	800 KG.	H 125	4X8=32
PREGEL YELLOW PEA FLOUR IN 25 KG. SACKS	800 KG.	H 125	4X8=32
GREEN PEA FLOUR IN BIG BAGS	950 KG.	H 170	-
RAW GREEN PEA FLOUR IN 25 KG. SACKS	800 KG.	H 125	4X8=32
PREGEL GREEN PEA FLOUR IN 25 KG. SACKS	800 KG.	H 125	4X8=32
WHITE RICE FLOUR IN BIG BAGS	950 KG.	H 170	-
RAW WHITE RICE FLOUR IN 25 KG. SACKS	800 KG.	H 125	4X8=32
PREGEL WHITE RICE FLOUR IN 20 KG. SACKS	800 KG.	H 160	4X10=40
BROWN RICE FLOUR IN BIG BAGS	850 KG.	H 170	-
RAW BROWN RICE FLOUR IN 25 KG. SACKS	800 KG.	H 125	4X8=32
PREGEL BROWN RICE FLOUR IN 20 KG. SACKS	800 KG.	H 160	4X10=40
PREGEL OAT FLOUR IN BIG BAGS	850 KG.	H 170	-
PREGEL OAT FLOUR IN 20 KG. SACKS	800 KG.	H 160	4X10=40

FLOUR MIX PALLETISING

REFERENCE	PALLETISING EPAL 80X120		
	weight	measurements	n. of sacks
FRESH HOMEMADE PASTA MIX IN 8 KG. SACKS, <i>large pallet</i>	528 KG.	H 135	6X11=66
SHORTCRUST PASTRY AND CAKES MIX IN 8 KG. SACKS, <i>large pallet</i>	528 KG.	H 135	6X11=66
ALL-PURPOSE MIX IN 8 KG. SACKS, <i>large pallet</i>	528 KG.	H 135	6X11=66
PIZZA AND FOCACCIA MIX IN 8 KG. SACKS, <i>large pallet</i>	528 KG.	H 135	6X11=66
FRESH HOMEMADE PASTA MIX IN 8 KG. SACKS, <i>small pallet</i>	336 KG.	H 92	6X7=42
SHORTCRUST PASTRY AND CAKES MIX IN 8 KG. SACKS, <i>small pallet</i>	336 KG.	H 92	6X7=42
ALL-PURPOSE MIX IN 8 KG. SACKS, <i>small pallet</i>	336 KG.	H 92	6X7=42
PIZZA AND FOCACCIA MIX IN 8 KG. SACKS, <i>small pallet</i>	336 KG.	H 92	6X7=42

FLOUR MIX PALLETISING 1 Kg. and 500 gr.

Weight per unit	Total weight pallet included	Total height pallet included	Packs per box	Boxes per layer	Layers	Boxes per pallet	Packs per pallet
1 Kg. e	790 Kg.	195 cm	8	9	10	90	720
1 Kg. e	408 Kg.	105 cm	8	9	5	45	360
500 gr. e	660 Kg.	183 cm	6	14	14	196	1176

LOFRESE S.p.A.

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