



FOOD CATALOGUE 2008/2009

# MULINO SOBRINO, La Morra, Italy



No genetically modified products are used. No chemical and additives are added to the flours

The flour mill Sobrino, run by the Sobrino family, produces still in an old traditional mill.

Here quality and tradition converge in the research and valorization of forgotten products and traditional production method that will exalt the quality of the organic flours produced, perfect for professional and domestic use.

Molino Sobrino buys cereals produced locally and therefore they are able to guarantee that all the raw materials used are NON-

GENETICALLY MODIFIED. The different flours produced do not contain enzymes other than the one naturally present in flours. They don't contain lactose, acidifying agents, anti-fungal agent, thickening agents, stabilizers or any other chemical and additives products often used to preserve and improve the quality of flours.

All the raw materials are stored exclusively in sacks, instead of the today most commonly used tanks. This allows to know exactly the type of cereal used and

most importantly the farm it comes from. Where the common tanks are used this traceability is lost as production of different farms get mixed together.

The milling is done with traditional large Italian stone grinders that move very slowly and ensure the best possible quality product.

***We carry different types of flours produced by Molino Sobrino. For more information please contact us directly.***



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