



*Castello
Di Stabia*


**MOLINI
AMBROSIO**
NAPOLI - 1884


CESTO
pasta di semola



OPERA
UN'ORCHESTRA DI NUOVI SAPORI

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Opera is the product line for bakery designed to meet new customer tastes: **a healthier lifestyle, different and unconventional tastes**. The sought-after raw material is a guarantee of high quality standards and a repository of significant **nutritional benefits**, such as low gluten content and high fiber and vitamin content. Another strength lies in **the ease of use** that allows the artisan to express his **creativity**.

Il Mattino LIGHT CEREAL MIX

Mix for the production of **light cereal bread with seed**.

The flour is enriched with soy gritz and linseed with the presence of barley and oat flakes. It allows the creation of products with high energy value and particularly digestible.

Composition: wheat flour, rye, whole wheat, barley, corn, oats; flaxseed; soy gritz; barley and oat flakes.

Il Notturmo DARK CEREAL MIX

Mix for the production of **dark cereal bread with seed**.

Ideal for making bread, savory and sweet toasted products and peeled products (croissants). Characterized by a high percentage of flaxseed, sunflower seed and sesame seed that give the final product a characteristic color and a toasted flavor and aroma.

Composition: wheat flour; wholemeal rye flour; flaxseed; sunflower seed; sesame seed.

Odissea BARLEY AND OAT MIX

Mix for bread-making based on **barley and oats**.

The flour is enriched with sunflower and sesame seed, with the presence of barley and oat flakes. Thanks to the intrinsic properties of these ancient cereals, it's the right mix to make nutritious, energetic, easily digestible and low glycemic index products.

Composition: wheat flour; flakes and barley flour; flakes and oatmeal; sunflower and sesame seed.

Rigoletto RYE MIX

Rye mix designed for making **rye** bread and baked goods, rich of fibers and mineral substances that limit fat intake and improve the normal functioning of the metabolism.

Composition: wheat flour; rye flour.

Tosca SOY MIX

Mix characterized by the presence of seed and toasted **soy flour**, ideal for obtaining a product rich in vegetable protein with a crunchy consistency. Soy is a complete and easily digestible food, a tonic for bones, muscles, nerves and cellular balancing.

Composition: wheat flour; seed and toasted soy flour.

Violetta NATURAL YEAST

Natural yeast for pizza able to give to the product the same taste and aroma of the sourdough, optimizing leavening, processing and cooking. Its characteristics make possible to obtain a highly digestible finished product.

Composition: sourdough; yeast

Camelia INACTIVE NATURAL YEAST

Inactive dried sourdough for pizza able to give to the product the same taste and aroma of the fresh sourdough. Its characteristics make possible to obtain a highly digestible finished product. Moreover, the pizza maker has the possibility of independently managing the leavening by making the dough with the most congenial amount of yeast.

Composition: sourdough.

don Giovanni DRY YEAST

The **dry yeast** entirely from the Saccharomyces Cerevisiae strain. The powder format determines important advantages such as ease of use in defining the dosages and a greater shelf life maintaining, at the same time its high fermentative power.