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SEMOLA  
DI GRANO  
DURO  
**GIALLO  
ORO**  
RIMACINATA

  
**MOLINI  
AMBROSIO**  
NAPOLI - 1886

Made in Italy  




The GialloOro remilled semolina products are obtained from a careful selection and treatment of durum wheat. All stages of production are performed with excellence. **Cleaning and optical color sorting** remove any elements unrelated to wheat and imperfect grains. The slow milling with **three decortication steps always processes the product at low temperature**, preserving starches and proteins and guarantees an optimal and constant calibration of the particle size. The result is a bakery product with **excellent color and hydration**, typical of the best durum wheat, and at the same time with the **workability of the best soft wheat flours**.

## REMILLED SEMOLINA

13-R-25



Ideal product for the production of baked products and, in particular, the **yellow bread of the Southern Italian tradition** (for example "Altamura" bread). The high quality of gluten guarantees **high absorption and great elasticity of the dough**.

14-R-28



Ideal product for the production of **leavened bakery products**. Unlike the "common" remilled semolina, this product is ideal for pizzas, flat bread and "ciabatta" bread, giving the product a high fragrance, crunchiness and large bubbles. Ideal for long leavening in cold cell.



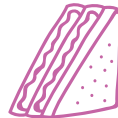
## 100% MADE IN ITALY REMILLED SEMOLINA



ITA-13-R-25



Made with **100% Italian durum wheat**. Ideal product for the production of baked products and, in particular, the **yellow bread of the Southern Italian tradition** (for example "Altamura" bread). The high quality of gluten guarantees **high absorption and great elasticity of the dough**.



## WHOLEMEAL REMILLED SEMOLINA

14-RI



Wholemeal remilled semolina, ideal for the production of rustic-looking breads. Characterized by a high quantity of fibers and noble wheat proteins, which guarantee absorption and an excellent product yield.

