

»» LA PIZZA ««
FARINE SPECIALI DI NAPOLI

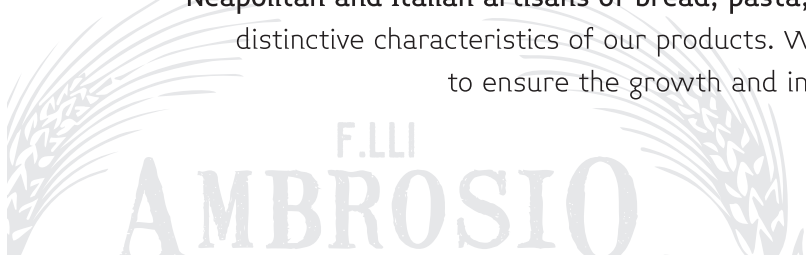


MOLINI
AMBROSIO
NAPOLI • 1886

CAPOLAVORO
FARINE DI ALTA QUALITÀ

A JOURNEY OF 5 GENERATIONS

All began from an idea of the Ambrosio brothers **in Naples in 1886**. Molini Ambrosio has been contributing to the development of the “white art” and the cereal sector for 5 generations – growing on the slopes of Vesuvius, overlooking the Gulf of Naples. The **passion for the product and the secrets of the grains processing** have been constantly handed down, never interrupting the link between our family to the milling art. The proximity of our company to the know-how of **Neapolitan and Italian artisans of bread, pasta, pizza and pastry** has always been reflected in the distinctive characteristics of our products. We have been working and will continue to work to ensure the growth and improvement of the “white art”.



BUSINESS PROCESSES AND INFORMATION TRANSPARENCY

Our flours are obtained from an **accurate raw material selection**. Wheat is **carefully treated in all processing stages**: cleaning, optical sorting and conditioning to eliminate impurities and traditional milling to preserve the organoleptic properties. In fact, the traditional milling with hardened cast iron cylinders processes the product at low temperatures preserving starch, proteins and fibers. For these reasons we can **always guarantee constant product characteristics and high standards of quality**. We don't ride nowadays trend to communicate the value of our products. Our communication aims at **transferring** to our clients the **real knowledge** and information about the product and its processing.



CONSTANT INNOVATION AND LONGSTANDING PARTNERSHIPS

Our flours are designed to **serve a product of excellence at the table of the consumer**. Our R&D department pursues the objective of workability, taste, aroma and digestibility of the finished product. Our commitment is two-fold. On the one hand, our team of technicians and artisans, internal and external to the company, aims to always sustain a constant product development to improve flour organoleptic and processing characteristics. On the other hand, **our technical consultants support our clients every day**, investing in their know-how. The objective is to enable them to make the best and informed use of our products. This is paramount when dealing with such an elementary and yet so complex product.



Molini Ambrosio Domenico srl
traversa Varo 2 • Castellammare di Stabia / Napoli / Italy
📞 www.moliniambrosio.com • info@moliniambrosio.com • info (+39) 081 5391685

