

Special Flours for the Originals

Tipo 00 Classica, Tipo 00 Superiore,
Tipo 1 Speciale and Sole Giallo Rimacinata



**The right flour for
every speciality**



Bindewald Gutting
MÜHLENGRUPPE

**TIPO 00
CLASSICA**

DI GRANO TENERO

HERGESTELLT IN DEUTSCHLAND

Bindewald Gutting
MÜHLENGRUPPE

**TIPO 00
SUPERIORE**

DI GRANO TENERO

HERGESTELLT IN DEUTSCHLAND

Take advantage of our many years of experience in the production of high-quality special flours and use them to produce your Italian specialties.

Our various high-quality flours are finely tuned to the needs of the food service sector and meet their requirements.

From Tipo 00 Classica for standard applications to our Tipo 00 Superiore with a very high protein content and stable dough properties for especially long fermentation times through to the painstakingly produced Rimacinata. With its intense yellow colour and outstanding baking and cooking properties, our Rimacinata will impress you.

By using our branded products, you're supporting regional business cycles and making a direct contribution to sustainability.



Bindewald Gutting
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**SOLE GIALLO
RIMACINATA**

SEMOLA DI GRANO DURO

Bindewald Gutting
MÜHLENGRUPPE

**TIPO 1
SPECIALE**

DI GRANO TENERO

HERGESTELLT IN DEUTSCHLAND

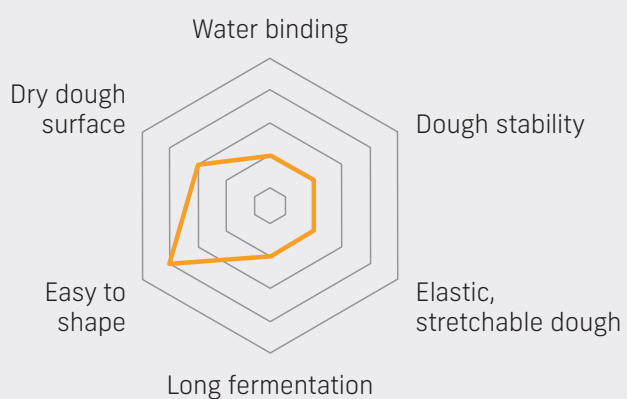
Tipo 00 Classica

Di Grano Tenero

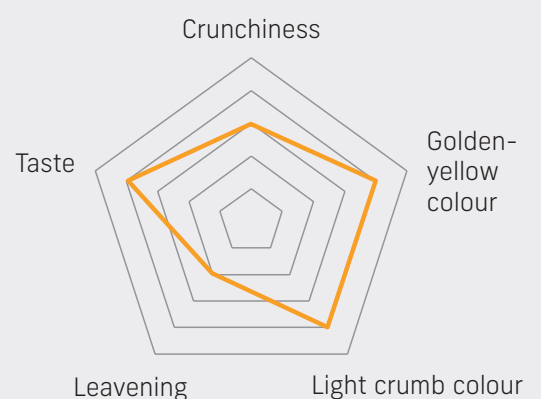
Our entry-level product – a reliable, well-balanced wheat flour with good dough properties for easy processing.



Dough properties



Product features



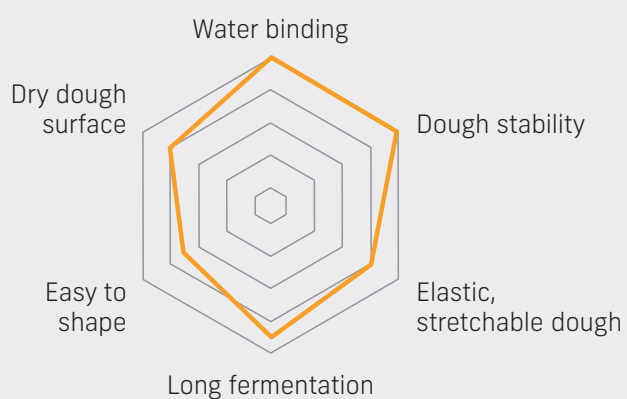
Tipo 00 Superiore

Di Grano Tenero

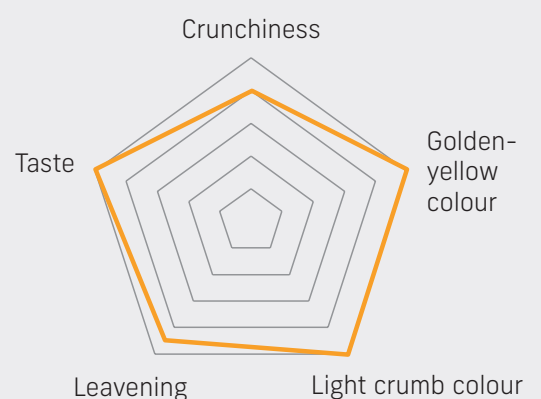
Our premium flour made of especially strong wheat varieties for especially long fermentation times with stretchable, elastic gluten.



Dough properties



Product features



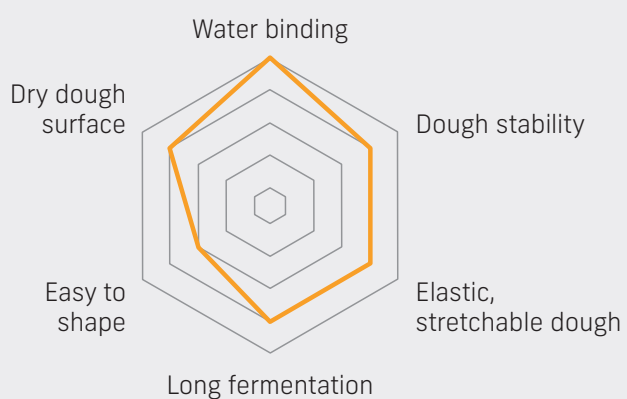
Tipo 1 Speciale

Di Grano Tenero

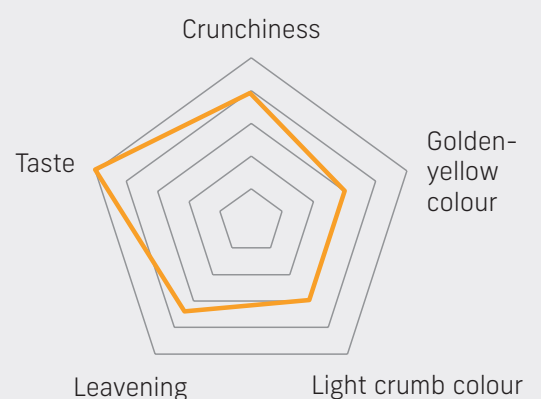
The ideal flour with a high protein content for baking a variety of different Italian bread and bun specialities with a distinctive taste profile.



Dough properties



Product features



Sole Giallo Rimacinata

Semola di Grano Duro

Our painstakingly double-milled speciality with calibrated granulation and intense yellow colour. Suitable for dusting, working and shaping, as a dough ingredient and for pasta production.



Rimacinata quality

Intense yellow colour



High protein value

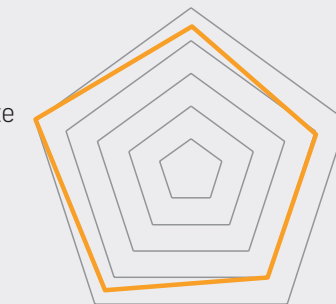
Calibrated granulation

Product features

Cooking firmness

Taste

Dough formation



Leavening

Dough texture

