



**IF&B MALAYSIA is excited to bring you Molino Paolo Mariani flour, the perfect choice for making fresh pizza, pasta, bread, and cakes.**

**This flour comes from a fourth-generation Italian mill with deep roots in tradition, dating back to the early 1900s.**

**Over the decades, the mill evolved, yet it remains dedicated to its heritage of producing premium flours.**

**Ideal for both professional and home kitchens, this flour ensures an authentic taste and perfect texture in every bite, honoring a legacy of quality and craftsmanship.**





**TYPE '0'**  
**MANITALY**

25 KG/BAG  
MMA12



W 350 - 380



P/L 0.65 - 0.75



Protein 15.5%

The only Manitoba flour made from 100% Italian wheats from Le Marche. MANITALY embodies health, environment, and quality, reflecting the Molino Paolo Mariani family's commitment and constant attention.

**Recommended for:** doughs requiring long rising times.



**URBANO**  
**TYPE '1'**  
**BASE**

25 KG/BAG  
MMA31



W 230 - 250



P/L 0.55 - 0.65



Protein: 13.0%

Flour made from the best white Italian wheats. It is ideal for those who are looking for more taste and more fibre without changing the product appearance when compared to the typical white flours.

**Recommended for:** characterized by a fermentations with natural leavening processes, medium rising times and by a more intense taste





**LE FAVOLOSE  
TYPE '00'  
RINFORZATA  
PIZZA**

25 KG/BAG  
MMA03

- 📍 W 280 - 300
- 📍 P/L 0.60 - 0.70
- 📍 Protein 14.0%

This flour is made from high-protein and high-quality wheats coming from both Emilia-Romagna and Le Marche regions. This flour ensures a dough with distinct features: it is easily extensible and kneadable.

**Recommended for:** doughs requiring medium rising times.



**LE FAVOLOSE  
TYPE '0'  
BREAD & PIZZA**

1 KG/BAG  
MMA01

- 📍 W 200 - 220
- 📍 P/L 0.50 - 0.60
- 📍 Protein 12.0%

This flour is finely balanced with high stability and superior aromatic qualities. Ideal for traditional pizza or light bread, it ensures excellent texture, natural ingredients, and exceptional baking performance.

**Recommended for:** doughs requiring long and medium rising times like pizza and bread



**LE FAVOLOSE  
TYPE '00'  
FRESH PASTA**

1 KG/BAG  
MMA05

- 📍 Protein 12.0%

This flour, created by Molino Mariani's founder, Urbano, in the 1980s, uses a unique milling method. It has a distinctive grainy texture, low ash content, and preserves the pasta's light color, even when frozen, for consistent quality.

**Recommended for:** all types of fresh pasta, excellent for gnocchi and to give surface roughness to any type of pasta dressed with sauces.



**LE FAVOLOSE  
TYPE '00'  
PASTRY**

1 KG/BAG  
MMA06

- 📍 W 150 - 170
- 📍 P/L 0.40 - 0.45
- 📍 Protein 11.0%

This very soft flour is obtained from the milling of an extraordinary wheat variety coming from our Le Marche region, characterized by a unique starch able to easily absorb the fats of the dough and to make products (dry, friable or soft) with a great aroma.

**Recommended for:** cakes, doughnuts, sponge cakes and biscuits.





## MONOCULTIVAR WHOLE WHEAT FLOUR GAMMA

12.5 KG/BAG  
MMA30



W 340 - 360



P/L 0.55 - 0.65



Protein: 14.0%

The Monocultivar Gamma is a premium Italian flour made exclusively from a single wheat variety. Carefully selected and milled, it ensures consistent quality and flavor, ideal for artisanal bread and pizza, offering a pure expression of the wheat's natural characteristics.

### Recommended for:

artisanal bread and pizza, highlighting the pure, distinct flavor of a single wheat variety.



## COARSE BRAN WHOLE RYE FLOUR

25 KG/BAG  
MMA29

Eurysace whole rye flour is a high-quality whole rye flour that retains the grain's natural nutrients and flavor. Ideal for hearty breads and baked goods, it offers a rich, robust taste and excellent texture for artisanal baking.

### Recommended for:

hearty loaves and pastries, delivering a deep, full-bodied flavor and excellent texture for premium baking.





# CONTACTS

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