



MOLINO VIGEVANO 1936

Natural flour producers since 1936



ASSOLOMBARDA
Filiera Agroalimentare

Who we are

Since 1936 Molino Vigevano has been a market leader in flour sector, as well as the first to create dedicated lines for both **professional** and **home use**. Molino Vigevano HQ is at Torre d'Isola (Pavia): a specialised production centre, administrative, commercial, marketing and management offices, a warehouse of about 3000 square metres. Molino Vigevano 1936 was acquired in 2013 by the Lo Conte Group, a top player in the specialist flours sector since 1980, with the Farine Magiche and Decorì Brands. All Molino Vigevano flours range contain the "vital wheat germ", obtained through a cold extraction and stone milling, an exclusive patent process for preserving the wheatgerm vitality and active ingredients.

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Products

Molino Vigevano produces both for Horeca and Retail markets, with a dedicated range of products for any needs. In retail market is present with an organic range, ready to use mixes (with yeas inside), products with important healthy benefits and dedicated flours for specified final application (eg "Vesuvio" to make Neapolitan pizza)

In Horeca channel Molino Vigevano has a complete range of flours for different final products (pizza, neapolitan pizza, focaccia, bread, pastry products, panettone and viennoiserie)

Molino Vigevano also has a range of natural sourdough based on Risciola grain, a traditional variety of soft wheat which has been cultivated in Italy since 1500, mainly in Molise, Campania and Basilicata.

Molino Vigevano it is also present on foreign markets both in retail and professional channels

www.molinovigevano.com