

MOLINO BONGIOVANNI

PANE



PIZZA



www.molinobongiovanni.com



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PANE PIZZA

Organic blend
for pane, pizza and focaccia



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The product line **Bongiovanni Bread and Pizza** is made exclusively with stone-ground flours, without preservatives or colorings or additives.

Dedicated to those who love tasty and colorful dough, without renouncing to the goodness and the true Italian tradition

SIMPLE AND QUICK!



Mix with yeast



Mix with Water



Leaven



Cook and enjoy!

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VERDE MIX
with spirulina
for green mixture

CEREALI MIX
with cereal
for country mixture

SPINACI MIX
with spinac
for green mixture

BIETOLA MIX
with beetroot
for red mixture

CURCUMA MIX
with curcuma
for yellow mixture

CANAPA MIX
with canapa
for green mixture

BIO-SOFIA

LA NOSTRA VISIONE DI UN MONDO INTEGRALE

Baked products for a simple and quick Mediterranean diet.

Molino Bongiovanni is a small mill that, for over a century, has produced over 90 different types of flour.
We are in Piedmont (Italy), on the border with the Maritime Alps.

140% RENEWABLE ENERGY • 100% GREEN BUILDING
100% SUSTAINABLE • 100% NATURAL



BONGIOVANNI SRL

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