VERDE MIX
with spirulina
for green mixture

SPINACI MIX
with spinach
for green mixture

BIETOLA MIX
with beetroot
for red mixture

CURCUMA MIX
with curcuma
for yellow mixture

CANAPA MIX
with canapa
for green mixture

CEREALI MIX
with cereal
for country mixture

PANE PIZZA
MOLINO BONGIOVANNI

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!

1. Mix with yeast
2. Mix with water
3. Leaven
4. Cook and enjoy!

100% NATURALE

www.molinobongiovanni.com
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