

 **LATINA**
PASSION FOR CEREALS SINCE 1970



Catalogue Flours 2023

Founded in 1970, Molino Latina is one of the most active mills in Sicily in the production and manufacture of high quality cereals and flours.



Grain and small cereals at the base of our products are cultivated in Sicily and come exclusively from certified organic farming.

CONTROLLED OPERATOR No. R84L

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ORGANIC STONEGROUND WHOLEMEAL FLOURS





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ORGANIC STONEGROUND WHOLEMEAL FLOURS

Timilia Ancient Durum Wheat

ORGANIC ANCIENT DURUM WHEAT WHOLEMEAL FLOUR



PRODUCT

Ancient durum
wholegrain flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Durum wheat wholegrain flour, 100% ancient sicilian wheat, grown, harvested and packaged in Sicily. Although this flour is rich of nutritious fibre, it is perfect for a wide range of kneading methods: soft dough bread, pizza, focaccia, biscuits, fresh and dry pasta.



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ORGANIC STONEGROUND WHOLEMEAL FLOURS

Perciasacchi Ancient Durum Wheat

ANCIENT SICILIAN DURUM WHOLEGRAIN FLOUR



PRODUCT

Ancient durum
wholegrain flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Durum wheat wholegrain flour, stone-grounded and packaged in Sicily. This flour is rich of nutritious fibre and it is perfect for a wide range of kneading methods: typical apulian bread, pizza, focaccia, biscuits.



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ORGANIC STONEGROUND WHOLEMEAL FLOURS

Senatore Cappelli Ancient Durum Wheat

ANCIENT SICILIAN DURUM WHOLEGRAIN FLOUR



PRODUCT

Ancient durum
wholegrain flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Durum wheat wholegrain flour, stone-grounded and packaged in Sicily. This flour is rich of nutritious fibre and it is perfect for a wide range of kneading methods: typical apulian bread, pizza, focaccia, biscuits.



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ORGANIC STONEGROUND WHOLEMEAL FLOURS

Russello Ancient Durum Wheat

ANCIENT SICILIAN DURUM WHOLEGRAIN FLOUR



PRODUCT

Ancient durum
wholegrain flour



ORIGIN

Sicily, Ragusa



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Durum wheat wholegrain flour, 100% ancient sicilian wheat, grown in Ragusa's plateau, harvested and packaged in Sicily. This flour is rich of nutritious fibre and it is perfect for a wide range of kneading methods: hard dough bread, pizza, focaccia, biscuits, fresh and dry pasta.



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ORGANIC STONEGROUND WHOLEMEAL FLOURS

Margherito Ancient Durum Wheat

ANCIENT SICILIAN DURUM WHEAT WHOLEGRAIN FLOUR



PRODUCT

Durum wheat wholegrain
flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



100% ancient Sicilian durum wheat wholegrain flour, grown, harvested and packaged in Sicily. This flour is rich of nutritious fibre and it is perfect for a wide range of kneading methods: dry and fresh pasta, pizza, soft dough bread, biscuits, focaccia.



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ORGANIC STONEGROUND WHOLEMEAL FLOURS

Maiorca Ancient Soft Wheat

ANCIENT SICILIAN SOFT WHOLEGRAIN FLOUR



PRODUCT

Ancient soft wholegrain
flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Ancient soft wheat wholegrain flour, stone-grounded and packaged in Sicily. This flour is rich of nutritious fibre and it is perfect for a wide range of kneading methods: bread, sandwiches, mafaldine, pizza, focaccia, biscuits.



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ORGANIC STONEGROUND WHOLEMEAL FLOURS

Le Madonie Soft Wheat

SICILIAN SOFT WHOLEGRAIN FLOUR



PRODUCT

Soft wholegrain flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Soft 100% Sicilian wheat wholegrain flour, grown near Palermo, stone ground and packaged in Sicily. This flour is rich of nutritious fibre and it is perfect for a wide range of kneading methods: bread, sandwiches, mafaldine, pizza, focaccia, biscuits.



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ORGANIC STONEGROUND WHOLEMEAL FLOURS

Spelt (Monococcum)

SICILIAN TRITICUM MONOCOCCUM WHOLEGRAIN FLOUR



PRODUCT

Triticum Monococcum
wholegrain flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Durum wheat wholegrain flour, stone-grounded and packaged in Sicily. This flour is rich of nutritious fibre and it is perfect for a wide range of kneading methods: typical apulian bread, pizza, focaccia, biscuits.



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ORGANIC STONEGROUND WHOLEMEAL FLOURS

Spelt (Dicoccum)

ORGANIC WHOLEMEAL SPELT FLOUR

 **PRODUCT**
Spelt

 **ORIGIN**
Sicily

 **CULTIVATION**
Organic

 **PROCESS**
Stone grinding

 **PACK SIZE**
1Kg - 5Kg - 25Kg



Wholemeal spelt flour, cultivated, stone-milled and packaged entirely in Sicily. It is characterized by the presence of bran and it has a low gluten index, allowing you to prepare more leavened products with a lighter flavor. Ideal for bread, pizza, biscuits and pasta, with a lighter flavor.



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ORGANIC STONEGROUND WHOLEMEAL FLOURS

Oat

ORGANIC OAT WHOLEGRAIN FLOUR



PRODOTTO

Oat flour



ORIGINE

Sicily



COLTIVAZIONE

Organic



LAVORAZIONE

Stone grinding



CONFEZIONE

500 g - 5 Kg



Oat flour, cultivated, stone-ground milled and packaged entirely in Sicily. Oat flour, mixed with durum or soft wheat flour, can be used to prepare bread with a particular sweet flavor, but it can also be used to prepare cakes, biscuits, focaccia and pizza.



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ORGANIC STONEGROUND WHOLEMEAL FLOURS

Rye

ORGANIC RYE WHOLEGRAIN FLOUR

 **PRODUCT**
Rye flour

 **ORIGIN**
Sicily

 **CULTIVATION**
Organic

 **PROCESS**
Stone grinding

 **PACK SIZE**
500 g - 5 Kg



Rye wholegrain flour, cultivated, stone-grounded and packaged entirely in Sicily. The rye flour, mixed with hard or soft wheat flour, to prepare a very dark bread with a particular flavour, but it can also be used to prepare desserts, biscuits, pasta, focaccia and pizzas.

ORGANIC STONEGROUND SIVIED FLOURS





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ORGANIC STONEGROUND SIVIED FLOURS

Timilia Ancient Durum Wheat

ANCIENT SICILIAN DURUM FLOUR



PRODUCT

Ancient durum flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Durum wheat flour, 100% ancient sicilian wheat, grown, harvested and packaged in Sicily. This flour is characterised by a minor presence of bran, compared to the wholegrain Timilia flour: it means this flour preserves all the benefits of the ancient Sicilian wheats and, at the same time, it allows to prepare products with a less strong taste.



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ORGANIC STONEGROUND SIVIED FLOURS

Perciasacchi Ancient Durum Wheat

ANCIENT SICILIAN DURUM FLOUR

 **PRODUCT**
Ancient durum flour

 **ORIGIN**
Sicily

 **CULTIVATION**
Organic

 **PROCESS**
Stone grinding

 **PACK SIZE**
1Kg - 5Kg - 25Kg



Durum wheat flour, 100% ancient sicilian wheat, grown, harvested and packaged in Sicily. This flour is characterised by a minor presence of bran, compared to the wholegrain Perciasacchi flour: it means this flour preserves all the benefits of the ancient Sicilian wheats and, at the same time, it allows to prepare products with a less strong taste.



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ORGANIC STONEGROUND SIVIED FLOURS

Senatore Cappelli Ancient Durum Wheat

ANCIENT SICILIAN DURUM FLOUR



PRODUCT

Ancient durum flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Durum wheat flour, ancient wheat, grown, harvested and packaged in Sicily. This flour is characterised by a minor presence of bran, compared to the wholegrain Senatore Cappelli flour: it means this flour preserves all the benefits of the ancient Sicilian wheats and, at the same time, it allows to prepare products with a less strong taste.



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ORGANIC STONEGROUND SIVIED FLOURS

Russello Ancient Durum Wheat

ANCIENT SICILIAN DURUM FLOUR



PRODUCT

Ancient durum flour



ORIGIN

Sicily, Ragusa



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Durum wheat flour, 100% ancient sicilian wheat, grown, harvested and packaged upon the Ragusa's plateau, in Sicily. This flour is characterised by a minor presence of bran, compared to the wholegrain Russello flour: it means this flour preserves all the benefits of the ancient Sicilian wheats and, at the same time, it allows to prepare products with a less strong taste.



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ORGANIC STONEGROUND SIVIED FLOURS

Maiorca Ancient Soft Wheat

ANCIENT SICILIAN SOFT TYPE 1 FLOUR



PRODUCT

Ancient soft type 1 flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Soft wheat flour, ancient sicilian wheat, grown, harvested and packaged in Sicily. This flour is characterised by a minor presence of bran, compared to the wholegrain Maiorca flour: it means this flour preserves all the benefits of the ancient Sicilian wheats and, at the same time, it allows to prepare products with a less strong taste.



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ORGANIC STONEGROUND SIVIED FLOURS

Evolutivo Type 1 Soft Wheat

SICILIAN SOFT TYPE 1 EVOLUTIVO FLOUR



PRODUCT

Soft Type 1 flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



This 100% organic flour is born from the milling of a wheat which “evolves” in time, because it is the result of the sowing of different kinds of wheats, “naturally” selected according to their resistance towards our territory’s weather conditions and typical pests; in this way it eliminates the need of using pesticides during the cultivation.



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ORGANIC STONEGROUND SIVIED FLOURS

Evolutivo Type 2 Soft Wheat

SICILIAN SOFT TYPE 2 EVOLUTIVO FLOUR

 **PRODUCT**
Soft Type 2 flour

 **ORIGIN**
Sicily

 **CULTIVATION**
Organic

 **PROCESS**
Stone grinding

 **PACK SIZE**
1Kg - 5Kg - 25Kg



This 100% organic flour is born from the milling (that preserves a part of bran) of a wheat which “evolves” in time, because it is the result of the sowing of different kinds of wheats, “naturally” selected according to their resistance towards our territory’s weather conditions and typical pests; in this way it eliminates the need of using pesticides during the cultivation.



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ORGANIC STONEGROUND SIVIED FLOURS

Le Madonie Type 1 Soft Wheat

SICILIAN SOFT TYPE 1 LE MADONIE FLOUR



PRODUCT

Soft Type 1 flour



ORIGIN

Sicily, Province of Palermo



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Ancient soft 100% Sicilian wheat type 2 flour, grown near Palermo, stone ground and packaged in Sicily. Thanks to its high absorption of liquid and its minimum quantity of fibre, it is perfect for the best yeast-raised products: cakes, sweets, pizza, Sicilian brioche.



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ORGANIC STONEGROUND SIVIED FLOURS

Le Madonie Type 2 Soft Wheat

FARINA DI GRANO TENERO SICILIANO TIPO 2



PRODUCT

Soft Type 2 flour



ORIGIN

Sicily, Province of Palermo



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Ancient soft 100% Sicilian wheat type 2 flour, grown near Palermo, stone ground and packaged in Sicily. It is a flour which, thanks to its very high absorption ability of liquids and a lower quantity of fibers contained in it compared to the wholemeal one, allows to obtain more leavened products compared to the wholemeal flour: pizza, bread, sweets.



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ORGANIC STONEGROUND SIVIED FLOURS

Spelt (Monococcum)

SIVIED TRITICUM MONOCOCCUM FLOUR



PRODUCT

Triticum monococcum
sivied flour



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Sivied triticum flour, cultivated, stone-milled and packaged entirely in Sicily. It is characterized by the lower presence of bran and it has a low gluten index, allowing the preparation of more leavened products with a lighter flavor. Ideal for bread, pizza, biscuits and pasta, with a lighter flavor.



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ORGANIC STONEGROUND SIVIED FLOURS

Spelt (Dicoccum)

ORGANIC SIVIED TRITICUM DICOCCUM FLOUR

 **PRODUCT**
Spelt sived flour

 **ORIGIN**
Sicily

 **CULTIVATION**
Organic

 **PROCESS**
Stone grinding

 **PACK SIZE**
1Kg - 5Kg - 25Kg



Sived Spelt flour, cultivated, stone-milled and packaged entirely in Sicily. It is characterized by the lower presence of bran and it has a low gluten index, allowing the preparation of more leavened products with a lighter flavor. Ideal for bread, pizza, biscuits and pasta, with a lighter flavor.



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ORGANIC STONEGROUND SIVIED FLOURS

Barley

ORGANIC SICILIAN BARLEY FLOUR



PRODUCT

Barley



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

500 g - 5 Kg

This flour is a blend of local barley ecotypes. It can be used during the making of pasta, biscuits and yeast-raised products; for these latter, in order to have a better performance, we propose that this flours be mixed with other Fari products, like durum wheat Fior di Farina semolina or organic soft wheat Type 2 Madonita flour.



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ORGANIC STONEGROUND SIVIED FLOURS

Mix for Pizza - making

DURUM AND SOFT WHEAT FLOUR



PRODUCT

Durum wheat semolina



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Stone grinding



PACK SIZE

1Kg - 5Kg - 25Kg



Our pizza mix is made up of 50% durum wheat semolina, 25% wholemeal durum wheat flour and 25% Type 1 soft wheat flour. The grinding process of wholemeal flour and Type 1 flour preserve part of the bran, rich in fibers, in this way the right compromise is found between the sweetness and crunchiness of the durum wheat and the alveolation and elasticity of the soft wheat, thus obtaining an unparalleled pizza.

ORGANIC RE-MILLED SEMOLINAS





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ORGANIC RE-MILLED SEMOLINAS

Fior di Farina

DURUM SICILIAN WHEAT SEMOLINA



PRODUCT

Durum wheat semolina



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Cylinder milling



PACK SIZE

1Kg - 5Kg - 25Kg



Semolina which is the result of a blend of Sicilian durum wheats which exclusively come from organic Sicilian farmings, milled and packaged in Sicily. It is perfect for a wide range of kneading methods, like for the dough of bread, ciabatta, croutons, pizza, sandwiches, biscuits, dry and fresh pasta. Since it comes from organic farmings, it is an absolutely healthy product, synonym of healthy eating.



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ORGANIC RE-MILLED SEMOLINAS

Senatore Cappelli

ANCIENT DURUM WHEAT SEMOLINA



PRODUCT

Ancient Durum wheat semolina



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Cylinder milling



PACK SIZE

1Kg - 5Kg - 25Kg



Sicilian durum wheat semolina, grown, milled and packaged in Sicily. It is a very versatile flour, so it is perfect for cooking: Sicilian bread, Apulian bread, pizza, biscuits. The characteristics of the products made with this flour will be the fragrance and the excellent shelf life



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ORGANIC RE-MILLED SEMOLINAS

Russello

ANCIENT DURUM WHEAT SEMOLINA



PRODUCT

Durum wheat semolina



ORIGIN

Sicily



CULTIVATION

Organic



PROCESS

Cylinder milling



PACK SIZE

1Kg - 5Kg - 25Kg



Sicilian durum wheat semolina, grown, milled and packaged in Sicily. It is a very versatile flour, so it is perfect for cooking: Sicilian bread, Apulian bread, pizza, biscuits. The characteristics of the products made with this flour will be the fragrance and the excellent shelf life



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