



MOLINO  
**Casillo**  
DAL 1958

**GROWN IN THE HEARTLANDS OF PUGLIA AND CRAFTED WITH  
TIME-HONOURED TRADITIONS, CASILLO 'FARINA' IS MUCH LOVED  
BY AUTHENTIC CRAFTSMEN**





Experience the legacy of Casillo Flour - where tradition meets innovation

Founded in 1958 Vincenzo Casillo took charge of a modest milling plant in Corato, Puglia. Molino Casillo, specialize in flour for four key functions: bakery, pasta making, pizzeria, and confectionery.

The story began with a commitment to excellence in flour production. At Molino Casillo, the journey is a testament to innovation, tradition, and a deep-rooted passion for quality, all intertwined with the love for the land and a relentless drive for innovation. These values not only shape our business but also inspire the Casillo Foundation, which supports cultural initiatives that enrich the local community in Corato.

Over the years, Molino Casillo's activities have grown and diversified: from trading cereals to logistics, from the development of training projects and systems for generating renewable energy to the production and marketing of our Molino Casillo branded products along with development of real estate projects within Puglia.

Today, The Casillo Group is a world leading Food Company in the processing and distribution of durum wheat, and one of the major players in the soft wheat market.



## KEY FUNCTIONS OF FLOUR



PIZZA



BREAD



PASTA

## SOFT WHEAT FLOUR TYPE "0" LA 8 PLUS

"LA 8 PLUS" flour with wheat germ is ideal and a popular choice for making bread and pizza dough. Due to its maillard process; the best hard wheat grains are milled slowly and gently resulting in a distinctive stability and smooth texture dough and when cooked, gives a strong aroma and distinctive crust, elevating its taste and aromatic, with a distinct scent and more uniform browning.

**LA 8 PLUS flour is recommended for dough with high hydration and long leavening times 48 hours and more.**

**Ingredient: Wheat flour 98%, Wheat germ 2%**



PRODUCT CODE: BMB%0160

PACKING SIZE: 12.5 KG X 1 BG

ORIGIN: PUGLIA, ITALY



## SOFT WHEAT FLOUR TYPE "0" M (W 290)

"ZERO M" flour is indeed a favourite among true pizzaioli! Its high protein content and unique composition, derived from a careful selection of high-quality grains, allows for excellent hydration and fermentation. The balance of tenacity and extensibility makes it versatile for various dough techniques, perfect for making pizzas and focaccia that needs a medium leavening time.

**M = Medium Maturation 12/20 hours**

**Ingredient: Soft wheat flour 100%**



PRODUCT CODE: BMB%0156

PACKING SIZE: 12.5 KG X 1 BG

ORIGIN: PUGLIA, ITALY

## SOFT WHEAT FLOUR TYPE "0" L (W 340)

"ZERO L" flour is crafted to deliver high performance and excellent hydration. Its perfect balance of tenacity and extensibility ensures optimal fermentation during processing and leavening, resulting in a finished product with exceptional digestibility and a delightful aroma. It is ideal for medium to long leavening times.

**L = Long maturation 48/72 hours**

**Ingredient: Soft wheat flour 100%**



PRODUCT CODE: BMB%0157

PACKING SIZE: 12.5 KG X 1 BG

ORIGIN: PUGLIA, ITALY



## REMILLED DURUM WHEAT SEMOLINA

A double-milled semolina derived from durum wheat, with its bright yellow colour and distinct aroma make it ideal for traditional bread, and pastries.

**Ingredient: Semolina wheat flour 100%**



PRODUCT CODE: BMB%0159

PACKING SIZE: 12.5 KG X 1 BG

ORIGIN: PUGLIA, ITALY

## SOFT WHEAT FLOUR TYPE "00" FOR PASTA

La Semola durum wheat semolina is made from 100% Italian durum wheat, sourced and milled entirely in Italy. Its distinctive grain size and elastic gluten make it perfect for crafting both fresh and dried pastas, delivering authentic Italian flavours and aromas.

**Ingredient: 00 Soft wheat flour 100%**



PRODUCT CODE: BMB%0158

PACKING SIZE: 12.5 KG X 1 BG

ORIGIN: PUGLIA, ITALY



## DURUM WHEAT SEMOLINA - LA PASTA - EXTRA ARANCIO

EXTRA ARANCIO semolina from Molino Casillo is ideal and a premium choice for making traditional Italian pasta in professional kitchens and pizzerias. Carefully selected durum wheat is milled to a coarse, whole texture that ensures structure, shape, and bite, without the need for egg yolks - ideal for extruded and hand-shaped pasta like spaghetti, fusilli, orecchiette, and trofie.

**Ingredient: Durum wheat semolina flour 100%**



PRODUCT CODE: BMB%6194

PACKING SIZE: 12.5 KG X 1 BG

ORIGIN: PUGLIA, ITALY

