

MOLINO PEILA

*corn rice legumes
superfood*



SINCE 1924 ON YOUR TABLE

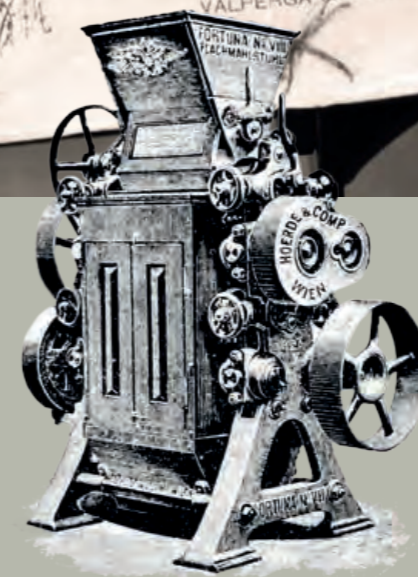




100

100 YEARS. HISTORY. FAMILY. INNOVATION.

Molino Peila turns gluten-free cereals into flour and semi-finished ingredients to offer the best products for the customers. Since 2020, in the new rice mill, a wide range of rice and rice flour is produced.



our history



Founded in 1924 and since then owned by Peila's family, the company has been able to evolve from a craft mill into a *major industrial market leader for gluten-free raw materials*. Molino Peila is now able to satisfy all the needs of the most important national and international customers.



In addition to corn and rice products, core-business of the company, Molino Peila manufactures flours and semolinas from legumes and superfoods, a wide range of custom-made mixes and stone-milled flours, all Gluten-free guaranteed. Our goal is to keep growing in order to provide customers with full-service and products always adjusted to consumer demands.




*corn rice legumes
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our figures

70.000.000
euro of turnover

market leader, Molino Peila's turnover is constantly rising.

export **40%** of turnover



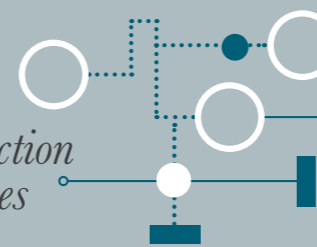
and more is now represented by export trade. Molino Peila exports in 50 countries all over the world.

120.000
tons



of *GLUTEN-FREE* raw materials processed per year.

10 production processes

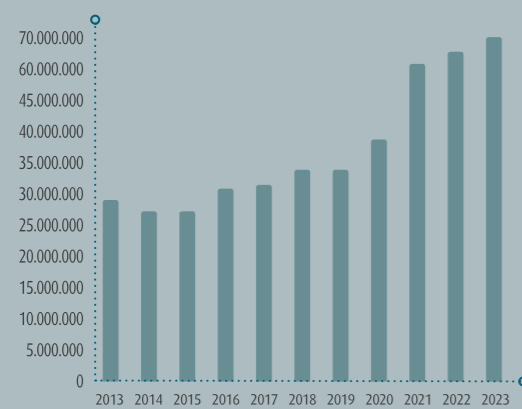


fulfilling more and more market demands.

100 formulae

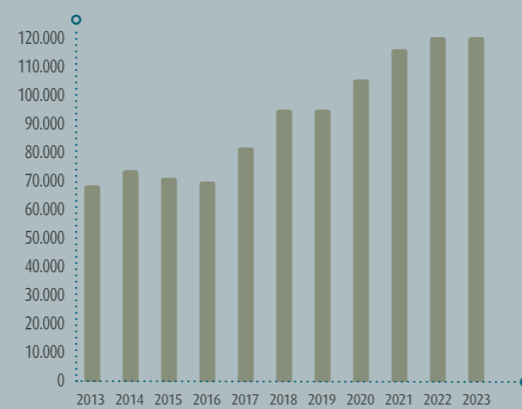


more than 100 recipes developed for our customers.



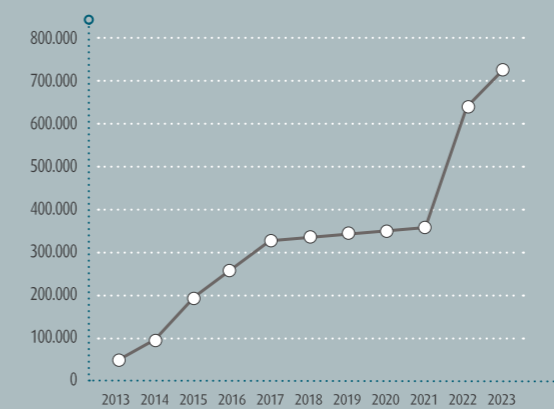
Turnover

● euro



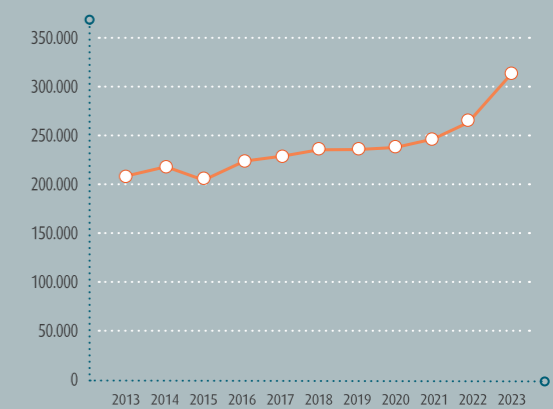
Production

● tons



Research & Development

● euro



Analyses

● euro

our products

corn, rice,

legumes, superfood

conventional

and organic



gluten-free

gmo-free

allergen-free

veganok

kosher

organic
BIOSUISSE

demeter

halal



corn

Full range of Gluten-free flours, semolinas, grits and splits for the food industry.

rice

Rice suitable for all usage in traditional and modern recipes.

legumes and superfood

New products: Gluten-free flours and ready-to-use mixes for market demands.



Yellow corn

Dry *degermination* process flours and semolinas, both raw and precooked



CORN IN GRAINS



CORN SPLITS



CORN GRITS



CORN SEMOLINA



RAW/HEAT-TREATED
CORN FLOUR FUMETTO



INSTANT POLENTA



PRECOOKED YELLOW CORN
FLOUR FOR AREPAS



CORN FLAKES



CORN GERMS



TOASTED CORN GERMS



FLOUR FOR ANIMAL FEEDING



Yellow corn
Wet *degermination* process



HOMINY GRITS (COARSE-SIZE)



HOMINY GRITS (MEDIUM-SIZE)



HOMINY GRITS (FINE-SIZE)



CORN GERMS



FLOUR FOR ANIMAL FEEDING



STABILIZED CORN BRAN

**White
corn**

Dry and wet *degermination* process
Flours and semolinas: raw and precooked



WHITE CORN IN GRAINS



WHITE HOMINY GRITS



WHITE CORN GRITS



WHITE CORN SEMOLINA BRAMATA



RAW/HEAT-TREATED
WHITE CORN FLOUR FUMETTO



WHITE INSTANT POLENTA



PRECOOKED WHITE CORN FLOUR
FOR AREPAS



CORN FLAKES



MÈLIA RÉAL
RED CORN



MÈLIA RÉAL
RED CORN FLOUR



BLACK CORN



BLACK CORN FLOUR

**Ancient
corn**

rice

Flours and semolinas:
raw, heat-treated and pregel



Special *rice*



GLUTINOUS RICE



GLUTINOUS RICE FLOUR



RED RICE



RED RICE FLOUR



BLACK RICE



BLACK RICE FLOUR

for Risottos



CARNAROLI RICE



ARBORIO RICE



BALDO RICE



ROMA RICE

Round rice



SELENIO RICE



BROWN SELENIO RICE

Long A rice



RIBE RICE



BROWN RIBE RICE

Long B rice



WHITE RICE



BROWN RICE

Sushi



SUSHI RICE



legumes

Flours and semolinas:
raw, toasted and pregel, grits and splits



GREEN PEA



GREEN PEA SEMOLINA



RAW/TOASTED/PREGEL
GREEN PEA FLOUR



GREEN PEA BRAN



YELLOW PEA SPLITS



RAW/TOASTED/PREGEL
YELLOW PEA FLOUR



RED LENTIL



RED LENTIL SEMOLINA



RAW/TOASTED/PREGEL
RED LENTIL FLOUR



YELLOW LENTIL



YELLOW LENTIL SEMOLINA



RAW/TOASTED/PREGEL
YELLOW LENTIL FLOUR



CHICKPEA



CHICKPEA SEMOLINA



RAW/TOASTED/PREGEL
CHICKPEA FLOUR



CHICKPEA BRAN



WHITE CANNELLINI BEANS



WHITE CANNELLINI BEANS SEMOLINA



RAW/TOASTED/PREGEL
WHITE CANNELLINI BEANS FLOUR



BLACK BEANS



BLACK BEANS SEMOLINA



RAW/TOASTED/PREGEL
BLACK BEANS FLOUR



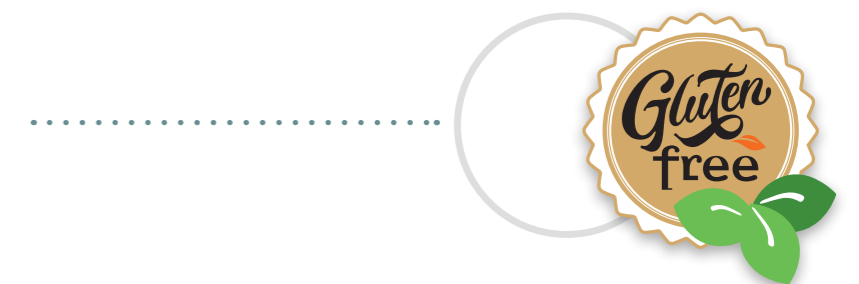
BEANS



BEANS SEMOLINA



RAW/TOASTED/PREGEL
BEANS FLOUR





superfood

Flours and semolinas:
raw, toasted and pregel



QUINOA



RAW/TOASTED/PREGEL
QUINOA FLOUR



AMARANTH



RAW/TOASTED/PREGEL
AMARANTH FLOUR



MILLET



RAW/TOASTED/PREGEL
MILLET FLOUR



SORGHUM



RAW/TOASTED/PREGEL
SORGHUM FLOUR



TEFF



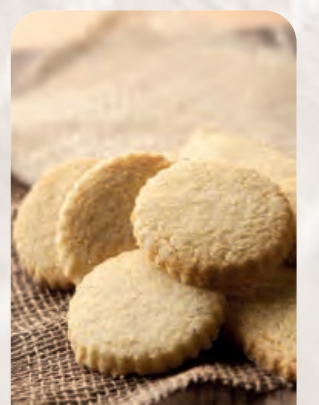
RAW/TOASTED/PREGEL
TEFF FLOUR

our plant-based mixes



Molino Peila produces customised mixes for the steadily growing market of plant-based alternatives. Mixes for bread, pizza, pasta, sweet and savoury bakery products, protein preparations and plant-based ice cream.

Products dedicated to customers who are always more attentive to the nutritional values of foods, their taste and their sustainability.





mixes

Customised mixes

Raw, heat-treated and pregel for pasta, bread, pizza, sweet and savoury bakery products, protein preparations and plant-based ice cream.



LEGUMES FLOUR MIX

MULTIUSE



MIX FOR BREAD



MIX FOR PIZZA



PLANT-BASED MIX



BAKERY PRODUCTS MIX

SWEET AND SAVOURY



MIX FOR LEAVENED CAKES



MIX FOR SOFT CAKES



MIX FOR SHORTBREAD PASTRY



ALL-PURPOSE BAKING MIX



MIX FOR BISCUITS

SUGAR-FREE



MIX FOR PANCAKES/CRÊPES



MIX FOR VEGGIE BURGERS



PROTEIN MIXES

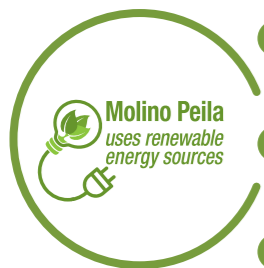


MIX FOR ICE CREAM

PLANT-BASED

our strenght...

- High-quality standards
- Fast order, production and product managing
- Full traceability system and controlled chain from raw material to finished milled product
- Careful raw materials and suppliers selection
- Certified quality system
- Use of renewable sources of energy
- Advanced equipments
- Wide range of packaging:
bulk - big bag - paper bag 25-20-10-5 kg
polypropylene bag 50-25 kg
retail 5-2-1 kg - 500-375 gr
- Constant research and development of new products
- All-around sustainability (supply chain and alternative energy sources)





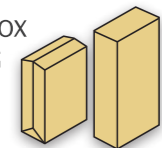
your brand

Molino Peila packs
in PRIVATE LABEL its entire
flour and semi-finished
ingredients production
for all its customers,
in different packaging types.

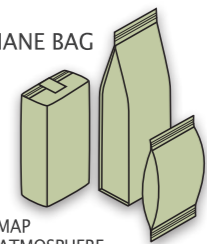
Products for industrial
consumption, HORECA,
retail with a high-quality
guarantee and a punctual
and accurate service.



CARTON BOX
PAPER BAG

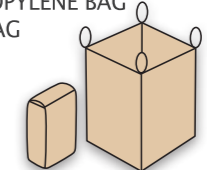


CELLOPHANE BAG



OPTIONAL MAP
(MODIFIED ATMOSPHERE
PACKAGING)

POLYPROPYLENE BAG
PAPER BAG
BIG BAG



our certifications



PROCESSING PLANT
Fraz. Gallenca, 30 - Valperga



IT/CT/20130548; STP: 005/1
NO GMO and derivatives
Use of non-genetically modified raw materials (against the registered GMOs in EU).
Vegetable species: maize.



IT/CT 20130550 DTS.P 005/4
GLUTEN-FREE



our partners



MOLINO



Molino Peila S.p.A.

CORN, LEGUMES AND
SUPERFOOD PROCESSING PLANT
Fraz. Gallenca, 30
10087 VALPERGA (TO) - Italy

RICE PROCESSING PLANT
Borgata Braidacroce, 114
10087 VALPERGA (TO) - Italy

PRODUCTION LABORATORY
SWEET AND SAVORY PRODUCTS
Fraz. Gallenca, 27
10087 VALPERGA (TO) - ITALY

C.F. e P. IVA 00476350012
Reg. Imp. Torino n° 00476350012 - R.E.A.: 238048
Cap. sociale € 2.160.000,00 int.vers.

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