



MLINOTEST

— 1867 —



Carefully
checked
QUALITY

Flour milling is the cradle of our rich tradition and has long been one of the most important pillars of Mlinotest. It also enabled the development of other related groups of products and, thus, the development of Mlinotest. The careful selection of the best ingredients and comprehensive control of the production process enable the consumers to use high-quality flour of different cereals in baking and cooking, and also create the best cooking specialities.





Wheat flour can be used in many ways and has, therefore, been indispensable in our diet for centuries. Wheat flour is made by milling wheat grain, which can come in various grain sizes (granulations) and types.



White wheat flour type 500	
1 kg	10088
4 x 1 kg	10908
5 kg	10086



Semi-white wheat flour type 850	
5 kg	10096

Flour types are defined according to the content of mineral substances (ashes). The purest flour ground from wheat kernel has the lowest type, with semi-white and dark marked as type 850 or 1100, and wholemeal containing ground whole wheat grains.



Wholemeal wheat flour	
1 kg	10220



Dark wheat flour	
1 kg	10095



ORGANIC white wheat flour	
1 kg	10916

Different types of special flour differ from each other in terms of their baking characteristics, making them more or less suitable for a certain type of pastry. This means that a suitable raw material - wheat with the required characteristics, needs to be selected for each flour type as well. Some wheat varieties contain more and others less proteins, or have other characteristics which can affect the baking success.



Primorska special white flour

1 kg	10048
4 x 1 kg	10047



Golden flour

1 kg	10955
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Coarse flour

1 kg	10058
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The Manitoba Flour, from wheat of the highest quality, gives the dough excellent elasticity and flexibility, thus enabling the production of risen products of the highest quality. It is particularly suitable for the most demanding bakery wares, such as bread, bread made from old dough, pizza, potica and other demanding desserts.



Manitoba flour type "0"	
1 kg	10292



Manitoba flour type "00"	
1 kg	10321
5 kg	10322



The re-milled durum wheat Semola is re-milled flour from the highest quality durum wheat. It is characterized by its yellow color, and gives the dough excellent elasticity and stability. It is ideal for making home-made pasta that maintains its firmness when cooked, and for making leavened products, such as focaccia, pizza and rustic bread, especially when you want them to be deliciously crunchy. It can also be used in the preparation of the dough by using old dough.



Re-milled durum wheat Semola	
1 kg	10359

Our types of special flour are made to meet the specific requirements of individual pastry types. Thus, the use of special flour enables even less experienced home cooks to achieve superior quality of various home-made pastries.



Special home-baking pastry flour
1 kg 10068



Special flour for potica
1 kg 10049



Special doughnut flour
1 kg 10055



Special pizza flour
1 kg 10065



Flour from other cereals: Spelt, maize, buckwheat and rye, is also milled in our mill.
 Flour from various cereals can be used for multiple purposes, and the end products made from this flour or their interesting combinations have an excellent taste.



White spelt flour	
1 kg	10000



Maize flour	
1 kg	10155



Wholemeal spelt flour	
1 kg	10219



Buckwheat flour	
1 kg	10185

WHEAT FLOUR

EAN CODE OF THE PRODUCT	CIPHER	NAME OF THE PRODUCT	WEIGHT OF THE PRODUCT (g)	DIMENSION OF THE PRODUCT (mm)	NUMBER OF PIECES IN A PACKAGE	EAN CODE OF THE TRANSPORT PACKAGE	WEIGHT OF TRANSPORT PACKAGE (kg)	DIMENSION OF THE TRANSPORT PACKAGE (mm)	NUMBER OF PRODUCTS ON THE PALLET	NUMBER OF CARTONS ON THE PALLET	SHELF LIFE
3831001801016	10088	White wheat flour type 500	1000	100 x 80 x 150	10	3831001862444	10.00	200 x 400 x 150	720	72	2 years
3831001862307	10908	White wheat flour type 500 4 x 1kg	4000	200 x 160 x 150	1		4.00	200 x 160 x 150	156	156	2 years
3831001801030	10086	White wheat flour type 500	5000	220 x 100 x 300	1		5.00	220 x 100 x 300	150	150	2 years
3831001801054	10096	Semi-white wheat flour type 850	5000	220 x 100 x 300	1		5.00	220 x 100 x 300	150	150	2 years
3831001824206	10220	Wholemeal wheat flour	1000	100 x 80 x 160	10	3831001862529	10.00	200 x 400 x 160	720	72	1 year
3831001824299	10095	Dark wheat flour	1000	100 x 80 x 160	10	3831001862604	10.00	200 x 400 x 160	720	72	2 years
3831001824282	10916	ORGANIC white wheat flour	1000	100 x 80 x 150	10	3831001862598	10.00	200 x 400 x 150	720	72	2 years

SPECIAL FLOUR

EAN CODE OF THE PRODUCT	CIPHER	NAME OF THE PRODUCT	WEIGHT OF THE PRODUCT (g)	DIMENSION OF THE PRODUCT (mm)	NUMBER OF PIECES IN A PACKAGE	EAN CODE OF THE TRANSPORT PACKAGE	WEIGHT OF TRANSPORT PACKAGE (kg)	DIMENSION OF THE TRANSPORT PACKAGE (mm)	NUMBER OF PRODUCTS ON THE PALLET	NUMBER OF CARTONS ON THE PALLET	SHELF LIFE
3831001801078	10048	Primorska special white flour	1000	100 x 80 x 150	10	3831001862024	10.00	200 x 400 x 150	720	72	2 years
3831001862291	10047	Primorska special white flour 4 x 1kg	4000	200 x 160 x 150	1		4.00	200 x 160 x 150	156	156	2 years
3831001824893	10955	Golden flour	1000	100 x 80 x 150	10	3831001862802	10.00	200 x 400 x 150	720	72	2 years
3831001801085	10058	Coarse flour	1000	100 x 80 x 150	10	3831001862031	10.00	200 x 400 x 150	720	72	2 years
3831001818250	10292	Manitoba flour type "0"	1000	100 x 80 x 150	10	3831001863007	10.00	200 x 400 x 150	720	72	2 years
3831001818274	10321	Moka Manitoba tip "00"	1000	100 x 80 x 150	10	3831001863038	10.00	200 x 400 x 150	720	72	2 years
3831001818281	10322	Manitoba flour type "00"	5000	220 x 100 x 300	1		5.00	220 x 100 x 300	150	150	2 years
3831001818441	10359	Re-milled durum wheat Semola	1000	100 x 80 x 150	10	3831001863144	10.00	200 x 400 x 150	720	72	1 year
3831001801061	10068	Special home-baking pastry flour	1000	100 x 80 x 150	10	3831001862017	10.00	200 x 400 x 150	720	72	2 years
3831001824558	10049	Special flour for potica	1000	100 x 80 x 150	10	3831001862659	10.00	200 x 400 x 150	720	72	2 years
3831001801344	10055	Special doughnut flour	1000	100 x 80 x 150	10	3831001862161	10.00	200 x 400 x 150	720	72	2 years
3831001801351	10065	Special pizza flour	1000	100 x 80 x 150	10	3831001862178	10.00	200 x 400 x 150	720	72	2 years

FLOUR FROM OTHER CEREALS

EAN CODE OF THE PRODUCT	CIPHER	NAME OF THE PRODUCT	WEIGHT OF THE PRODUCT (g)	DIMENSION OF THE PRODUCT (mm)	NUMBER OF PIECES IN A PACKAGE	EAN CODE OF THE TRANSPORT PACKAGE	WEIGHT OF TRANSPORT PACKAGE (kg)	DIMENSION OF THE TRANSPORT PACKAGE (mm)	NUMBER OF PRODUCTS ON THE PALLET	NUMBER OF CARTONS ON THE PALLET	SHELF LIFE
3831001824770	10000	White spelt flour	1000	100 x 80 x 160	10	3831001862758	10.00	200 x 400 x 160	720	72	2 years
3831001824213	10219	Wholemeal spelt flour	1000	100 x 80 x 160	10	3831001862536	10.00	200 x 400 x 160	720	72	1 year
3831001801153	10155	Maize flour	1000	100 x 80 x 160	10	3831001862109	10.00	200 x 400 x 160	720	72	1 year
3831001801184	10185	Buckwheat flour	1000	100 x 80 x 160	10	3831001862130	10.00	200 x 400 x 160	720	72	1 year






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