

COMPANY PROFILE



MOLINO
BONGERMINO

ENGLISH

APULIA

In this ancient sun-kissed land, time slowly marks the rhythm of the seasons and the history of long traditions





QUALITY IS OUR NATURE



Our roots lie in this territory, the Apulia region, rich in history, scents and deep traditions.

From love and respect for nature, arises a great challenge: combining tradition and innovation and at the same time pay close attention to territory, quality and wholesomeness of the products.

In 2012, we opened the door of Molino Bongermino and our dream became true.

Pasquale Carbone

M. Bongermino

OUR JOURNEY

2012

7 October 2012 was founded Molino Bongermino

2016

- Organic Certification
- Stone Mill
- Creation of a new special flours line

2020

- Filiera Punto Zero obtains a new chain traceability platform (more transparency)

2022

- Launch of new Pasta and Legumes Line
- Installation of Photovoltaic System

2014

ISO22005:2007
Certification of Agri-Food supply chain traceability

2019

Filiera Punto Zero Project is launched

2021

- The new retail line is entirely redesigned and fully paper recyclable

2023

Today Molino Bongermino is an efficient and well structured company and boasts a wide range of products with the aim to develop new national and international commercial partnerships





MISSION

We are forever dreamers, travelling through time to preserve ancient recipes and to innovate and redefine a new culinary scene



VISION

We strive to transmit food awareness through human and environmental respect and to pass on this great value to future generations

VALUES



Just for you

The right solution for you :

- Customized flours recipes
- Work on consignment basis
- Private Label
- Customer Care Service



Transparency

Filiera Punto Zero:
Full transparency thanks to
the Blockchain Technology



100% Made in Italy

The best italian raw materials,
additives and GMO free



Environmental Sustainability

- Renewable Energy
- Sustainable Packaging
- Use of recyclable materials



JUST FOR YOU

"Just for You" represents a wide range of services able to meet any customer's need.



Customized Flours Recipes: All the know-how of our qualified team is able to create customized flours for the experts in "Art of Baking".



Private Label: Automated processing and packaging (MAP) system; Consulting Service: giving a unique identity to your product



Consulting: Our experienced team takes care to satisfy every single customer's needs.



FILIERA PUNTO ZERO

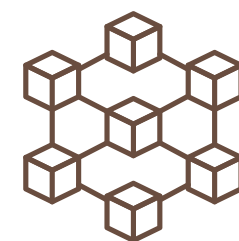
Filiera Punto Zero project aims to ensure the highest quality and transparency of the whole production supply chain.



Sustainable agriculture and local production with a consequent decrease in consumption of CO₂ and pesticides in the environment



The agreement with the cereal growers to select and grow only the best cereals and legumes varieties



Transparent supply chain by recording every single step to ensure the full traceability of products through a Blockchain Technology



100% MADE IN ITALY

Exclusively selected italian raw materials coming mainly from Apulia and Basilicata, from certified and controlled supply chain, without pesticides and chemical fertilizers

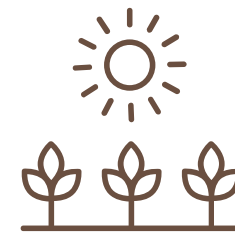
An aerial photograph of a tractor plowing a vast, golden-brown field. The tractor is positioned in the lower right quadrant, moving from right to left, and is kicking up a thick, billowing cloud of dust that trails behind it. The field is marked with numerous parallel furrows, creating a rhythmic pattern across the landscape. In the upper left quadrant, another tractor is visible, moving away from the viewer. The overall scene conveys a sense of agricultural activity and the raw power of the land.

**EVERYTHING
COMES
FROM THE LAND**



EVERYTHING COMES FROM THE LAND

We firmly believe in a sustainable and circular economy by combining the well-being of local communities with the preservation of biodiversity



We work the land in full respect of nature, following its natural seasonal cycle



The use of renewable energy and social respect matters represent our continuous efforts towards future generations



Starting from 2022 we have set up a photovoltaic plant and use 100% of renewable energy



We choose to use fully recyclable materials for our packaging while respecting the environment.

PRODUCTS



FLOURS

LEGUMES



PASTA





FLOURS

Molino Bongერmino's classic and special line comes from the selection of the finest cereals grown and milled in Italy.

The special line is completed by organic flours and semolina, milled according to the traditional or stone grinding method.

All the 100% italian raw materials derive from certified and controlled supply chain.



LEGUMES

Conventional and Organic line

A wide varieties of legumes sourced from sustainable agriculture and selected apulian suppliers.

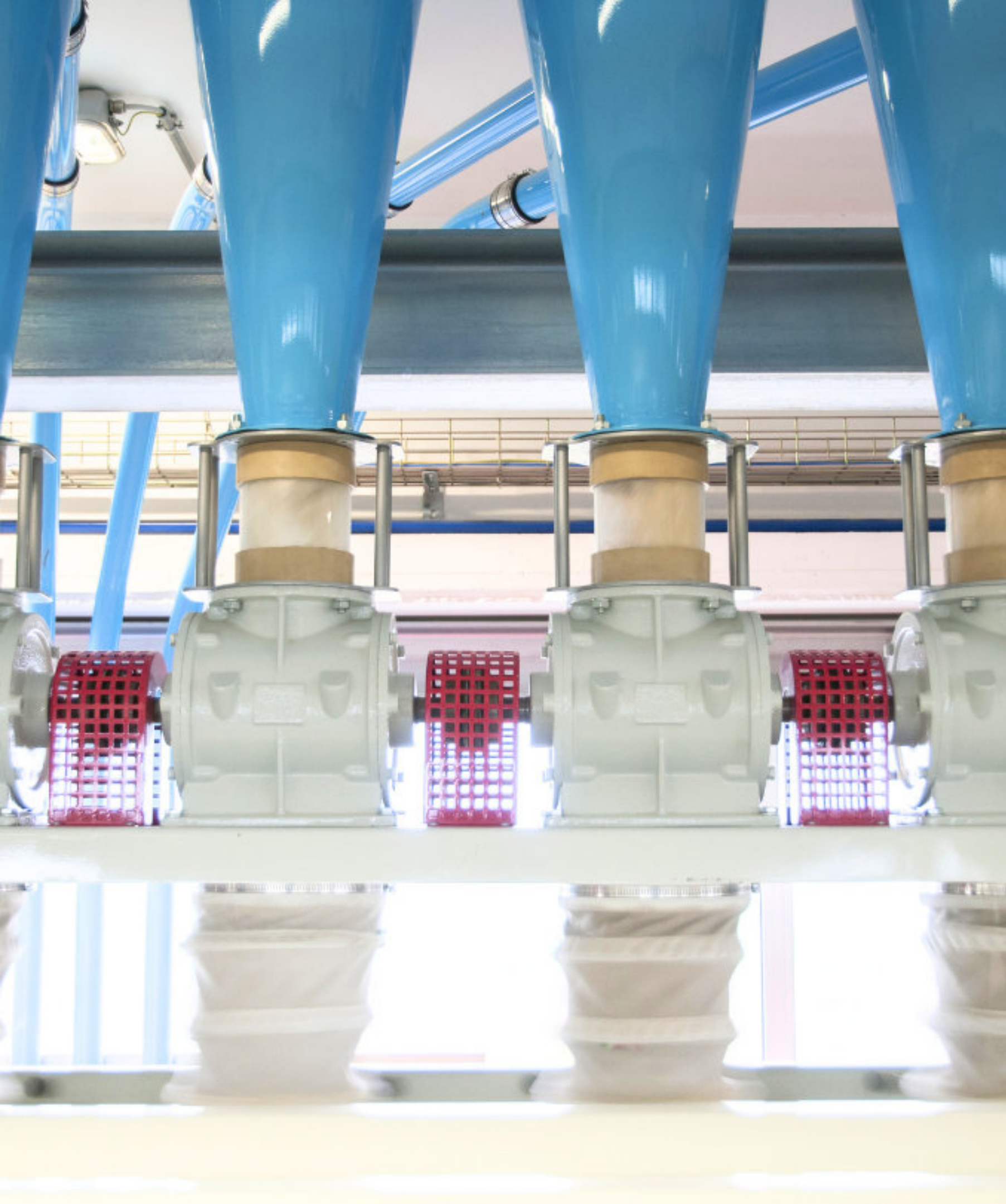




Conventional and Organic line

PASTA

Top quality pasta featuring the selection of the best 100% Italian wheat. Bronze drawn to ensure a porous texture and slowly dried at low temperature to preserve all the organoleptic property of the wheat giving an intense and “al dente” flavour.



THE COMPANY

The company has a fully automated state-of-the-art and energy-efficient cylinder milling plant that enables to produce semolina and flour with a low bacterial content and a high hygienic-sanitary standards.

The stone mill instead allows us to make flour according to the ancient milling technique while keeping the organoleptic and nutritional properties of the wheat germ so to obtain a not reconstituted wholemeal flours and semolina.

Certificazioni





TEAM

Today the Company boasts a highly professional and qualified management with a high degree of production flexibility crafting new flours based on customized recipes according to the customers' needs.

Quality and microbiological safety are constantly checked and guaranteed by specialized technicians working in our laboratory.

A dedicated customer care service with multilingual support (english / german).

Sales training and support for our business partners to meet their specific needs with expertise and flexibility.





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