

Molino Stenca S.r.l.



> Food & Beverage

Distribution channel / Flour, polenta / Ho.re.ca. / Food service /
Ingredients



> More about Molino Stenca S.r.l.

Molino Stenca has been producing flours for bread, pastries and fresh dough since 1959. Originally born as a traditional water mill, Molino Stenca has been a landmark for over sixty years and four generations in the field of soft wheat milling to produce edible flour, as well as to extract zootechnical by-products. We produce different kinds of high quality flour, carefully selecting our suppliers. The mill produces different types of high quality flours to produce bread, fresh dough, typical pizza and focaccia dough, as well as whole-wheat flours, flours of type 1 and 2, and stone-ground flours (whole-wheat, type 1, type 2, whole-wheat rye, whole-wheat spelt, whole-wheat corn).

Molino Stenca S.r.l.



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Spoken Languages English, Italian

