



Danny Mariani

Sales Manager

MOLINO PAOLO MARIANI

<http://www.molinomarianipaolo.com>

Bilateral Meetings

- 02:00 pm - 06:30 pm

Description

Our family company Molino Mariani Paolo, located in Central Italy, has been specializing in the production of the highest quality flours for already 4 generations. For our products we use exclusively Italian wheat from the regions of Marche and Emilia-Romagna.

Molino Mariani Paolo is pleased to offer you a range of flours tailor-made for various purposes (special flours for bread, pizza, pastry or pasta making).

All of our products are analyzed and tested in our own baking laboratory La Casa Del Fornaio (The Baker's House) under close control of the famous master baker Giuliano Pediconi, who is considered to be one of the best baking technologists in Europe.

In case you are interested, we can also offer you the service of consultancy by Mr. Pediconi at your company in order to provide special trainings or courses (related to baking, pizza or pastry making and many more others) for your customers. Courses like these have already been successfully conducted for some prestigious customers, like the Italian chef Umberto Bombana in both Beijing and Hong Kong; or for the most famous Italian restaurants of the Terroni Group in Toronto, Canada.

I would like to underscore that our company has always been an established business with an excellent track record for the best customer satisfaction and good reputation, and we are proud to inform that we are vastly present and successfully working at the international markets, such as China (Hong Kong, Beijing, Shanghai), Canada, Dubai, Bahrain, Montenegro and Russia.

Should you need any further information about the products or services that our company, Molino Mariani Paolo, provides or in case you have any questions, please do not hesitate to contact me.

Yours faithfully,

Danny Mariani.

Organization Type

SMEs

Organization Size

1-10

Founding Year

1905

[Download document](#)

Areas of Activities

Agro-food manufacturing

Business Offer

Developing of new food concept start-up

We can develop new food concept start-up about baking products (pizza, bread and pastry)

Cooperation Offered

1. Sales / Distribution
2. Technical co-operation
3. Outsourcing co-operation

Cooperation Requested

1. Investment/Financing
2. Sales / Distribution
3. Outsourcing co-operation

Business Offer

Looking for importer/distributor of soft wheat flour and durum wheat semolina

We can offer a range of flours tailor-made for various purposes (special flours for bread, pizza, pastry or pasta making).
All our products are produced by using 100% Italian wheat.

Cooperation Offered

1. Manufacturing agreement
2. Technical co-operation
3. Outsourcing co-operation

Cooperation Requested

1. Investment/Financing
2. Sales / Distribution
3. License agreement
4. Outsourcing co-operation