



Flours



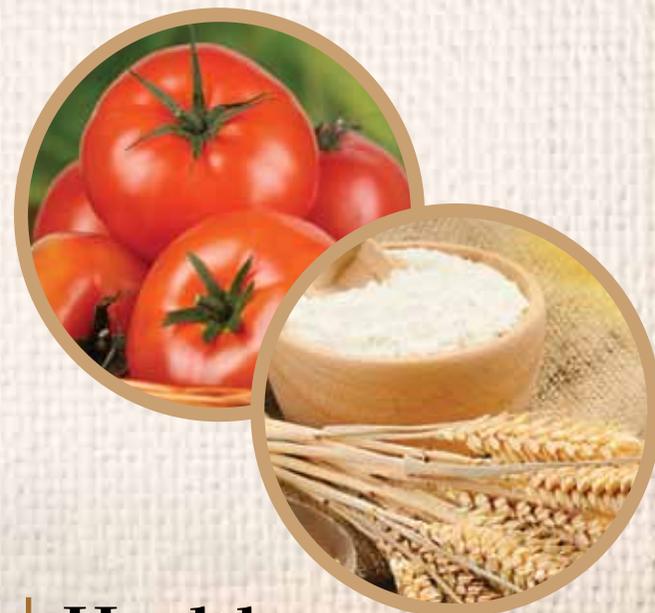
The whole quality of Our Wheat

- **FLOURTYPE 0:** produced by the semolina, it's rich in gluten, mineral salts, starch and cellulose. Since it conserves a little amount of bran, it's perfect for the preparation of bread and focaccia.
- **FLOUR TYPE 00:** It's the classical flour, inevitable in any kitchen. Refined and soft, it's maybe the most used flour by all the grandmothers. It's ideal for batters, desserts and homemade pasta.
- **WHOLE WHEAT FLOUR:** the most nutritious flour ever. It contains the whole grain, all its parts: starch (simple sugar) and bran, that's fiber and wheat germ. Its features make it a health and complete food.
- **PIZZA FLOUR:** it's a mix of different flours, specifically studied for the preparation of this amazing Italian dish.

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Healthy,
tradition,
innovation...



Who we are?

La San Mauro...our family's story

La San Mauro is our Family farm, that was born in 1967 but who really has made the biggest and better change is Fabio in 1999

Looking to the future, with the intent to increase production and improve quality, he has opted for an healthy and innovative agriculture, but always respecting the environment, the ecosystem and the traditions.

Today, La San Mauro is a Farm out of time, where tradition and innovation meet each other. The production techniques are the most advanced. The purpose is to ensure the best quality ever, respecting the environment with an eternal breath of our history.

Today, we want to enhance and promote the La San Mauro products, through their direct processing to give everyone a piece of our life

Our philosophy

Back to the origins

Healthy, tradition, innovation.

Through a direct and exclusive processing of its products, **La San Mauro guarantees health and tradition**, joined by the **innovative production techniques**. It's a modern return to those lost values and traditions, when men worked and produced in harmony with nature, by protecting it to enjoy its fruits.

The idea is to find again the value of the "family table", when cooking and eating together were special moments of happiness and hangout, complete expression of love.



Products

La San Mauro is located in the hearth of the Po Valley, just at the foot of the Apennines. This is the land of two principal cultures, closely linked by a silent exchange: **tomato and wheat.**

La San Mauro has made these two products his treasure. We safeguard their history by following them step by step from seed to harvest. Then, we turn them into what everyone puts on their table every day: **tomato preserves and flour.**

Tomato preserves

Only ingredient our tomato, with just natural preservatives



● **TOMATO SAUCE:** it's a classical tomato puree, with a fresh taste and creamy. In a few moments it makes anyone able to prepare tasty courses. Even in the frenzy of our modern life, it definitively give you a great moments of tranquility as the usual countryside's ones.

● **FINELY CHOPPED TOMATO:** any taste bring you back to the past. It's the "grandma's pulp", the coarse one, slowly cooked. It releases the whole fragrance of the rural tradition, the one of the family finally reunited around the table in a feast day.

● **CHOPPED TOMATO:** the whole taste of fresh tomatoes, ripened in the sun. It's the Mediterranean cuisine's queen, used for any recipe all around the world. Taste it is a real dive in the warm and bright summer. It's like walking through the vegetable gardens getting lost in the nature's smells.