



Italian

Looking into the Italian history of the milling tradition, our attention must for sure be attracted by the two families Agugiaro from Padova and Figna from Parma, nowadays more than 150 years old in this branch. 2003 these two companies became an only group, the second milling reality in Italy. The Group Agugiaro & Figna

for; top quality production which starts from a professional selection of wheats coming from the best world crops, passing through their special mixing processes and having as a result the excellent blending and savour of the best tradition. All around the world, the international brand le Cinque Stagioni is synonymous of high-quality flour

for pizza, with its very specialized flours and semi-finished products, le Cinque Stagioni is the Italian Leader for the most exigent pizzaiolo. The brand is also well sold all over Europe and in many overseas countries, being recognized for its peculiar and unique characteristics. The commercial support for domestic and foreign distributors is followed by the technical and specialized help of trained technicians who are working



Mills proposes a large range of soft wheat flours and semi-finished products, able to satisfy the different needs of the most exigent professionals. Starting from small bakeries to the most trendy pizzeria, from the sophisticated pastry shops to the big Italian and International industries, Agugiaro & Figna mills can give an answer to all the most peculiar requests, counting on many standard items specific for each purpose as well as on specifically developed products. Innovation, Research, Development, Technology: these are the main focuses which enable the company to reach the top quality production it is famous

side by side with the customers to obtain the best results out of their own recipes. The special blending and savours of the flours, combined with this cooperation between the different departments of the company and the final consumer, is the guarantee of a first-rate result of the final product. The offer of Agugiaro & Figna counts a big variety of brands and special items for all needs: le Sinfonie, special range dedicated to the production of handmade pastry; ranges Molini Figna and Molino Agugiaro, for the best perfumed breads and bakery products; Mag 98, with its wide variety of bread mixes in

Leader

the great Italian tradition and of semi-finished products to improve the results of bread and pastry makers. The two Research and Development centres of the Group are constantly looking for the fine tuning of new products, trying to reach the top level in terms of service, proposals, renewal and competence. In this spirit, and thanks to the

joint venture with the Departments of Genetics and Biology of Microorganism of the University in Parma, the different proposals of dried Mother Yeast Powder Naturkraft have been developed. Naturkraft Pizza, Naturkraft Pane (for bread), Naturkraft Brown (all-wheat), Naturkraft Bio, Naturkraft Farro (Spelt) and Naturkraft Pasticceria (for pastry) are

the different proposals in order to obtain an unforgettable result, combining the newest techniques with the research of a traditional flavour. Le Cinque Stagioni is constantly winning the approval of many Associations all over the world: Le Cinque Stagioni – Pizza Napoletana, for instance, for its rheological characteristics, has been approved by the Associazione Verace Napoletana. The products Le Cinque Stagioni can be found all over the world, not only on the Italian market: European countries as well as overseas ones are enjoying the Italian flavours of the best tradition.

Le 5 stagioni: the best choice in the world for the most

careful pizzaiolo with the widest range to satisfy the most demanding tastes !!!

Proud partner of "Scuola Italiana Pizzaioli"
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ITALIAN LEADER

Nicola Demo has been working side by side with many pizzaiolos for more than 20 years now as to improve the quality of our flours LE 5 STAGIONI.

For your activity, just choose the flours and the semifinished products specific for pizza LE 5 STAGIONI and its distributors and wholesalers! Innovative technologies constantly guarantee a superior standard level: two centers of Research and Development; certified productive procedures; a young technical and commercial team at disposal of our clients!



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