

MOLINO
FILIPPINI

All Ways Mixes

ALWAYS EASY.
ALWAYS DELICIOUS.

For sweet and savory creations,
Gluten-free blends that perform like traditional flours



Concept & Philosophy

AllWays Mixes was developed to make gluten-free preparation simple, reliable, and truly enjoyable – both for professional use and home baking.

Crafted from carefully selected **gluten-free flours**, each blend delivers consistent performance, excellent workability, and superior taste.

Light in texture, neutral in flavor and easy to customize, our mixes allow every recipe – from soft bread to golden pizza, tender cakes to crisp cookies – to reach its best result effortlessly.

Drawing on decades of expertise in processing naturally gluten-free grains and flours, **Molino Filippini** has created premium blends that combine authentic taste, reliable performance, and convenience.

Designed and produced in Italy, AllWays Mixes combines innovation and quality to bring authentic gluten-free excellence to every kitchen.



The New Standard in Gluten-Free Baking

Discover our certified gluten-free baking mixes – a complete, **ready-to-use** range designed to meet the growing demand for high-quality, allergen-safe products.

Developed with Italian milling expertise and modern gluten-free innovation, each blend guarantees consistent results, excellent workability, and naturally delicious taste.

Our premium gluten-free baking blends are crafted to deliver professional results with minimum effort – whether you are an artisan baker, a café owner, or simply a passionate home cook.

Naturally versatile. Designed to inspire. Engineered to perform.

Our range includes:

- ✓ **Pizza & Focaccia** – Light, crispy and easy to shape. Perfect texture and color in every bake.
- ✓ **Bread** – Excellent rise, authentic aroma, and artisan-style crumb.
- ✓ **Sweets** – Soft, moist, and stable in structure – ideal for cakes and cookies.
- ✓ **Pancakes** – Fluffy and uniform every time, ready in minutes.



Bread Mix - 500 g

Ingredients

Corn starch, tapioca starch, rice flour, sugar, emulsifier: hypromellose (E464), salt.

Description

A clean-label blend designed for consistent gluten-free performance. Easy to work and ideal for both artisan and industrial baking.

Applications:

- ✓ Loaves and rolls - uniform crumb, golden crust, and excellent oven rise.
- ✓ Sandwich bread - soft texture, ideal for slicing and toasting.
- ✓ Bagels and buns - elastic dough, easy to shape, light and aromatic.
- ✓ Rustic baguettes or ciabatta - authentic artisan look with a crunchy crust.
- ✓ Flatbreads and focaccias - fluffy, fragrant, and stable after baking.
- ✓ Savory variations - customize with seeds, olives, or herbs for premium recipes.

Performance: reliable results, easy shaping, and balanced hydration for flawless gluten-free baking.



EAN
8000454000009

ITF14
18000454000006

HS CODE
1901200000



Bread Mix – 500 g

RECIPE



Ingredients

For one loaf of approximately 400 g (baked weight): 250 g gluten-free bread mix Molino Filippini, 6 g fresh brewer's yeast, 200 g water, 8 g extra virgin olive oil, 6 g salt

Method

1. Dissolve yeast in 150 g water and mix with the flour. Knead (stand mixer or by hand), gradually adding remaining water; add salt before the last portion. Slowly incorporate oil. Dough will be very sticky – normal. Cover and let rise ~2 h until doubled.
2. Flour surface, shape dough into a round, place in lightly oiled tin, cover, and let rise ~2 h.
3. Preheat oven: 200 °C steam or 230 °C static with water bowl. Score top.
4. Bake on middle rack: 25 min at 200 °C (steam) + 10 min at 180 °C. Remove water bowl after 25 min if using static mode. Bread is ready when golden and pulls from tin.
5. Cool slightly, then remove from tin.



Pizza & Focaccia Mix – 500 g

Ingredients

Corn starch, rice flour, tapioca starch, sugar, emulsifier: hydroxypropyl methylcellulose (E464), salt.

Description

Developed to replicate the authentic taste and texture of Italian pizza in a naturally gluten-free version.

Made with selected gluten-free flours and natural ingredients, this blend guarantees excellent dough elasticity, balanced hydration, and a light, crispy crust with authentic aroma.

Applications:

- ✓ Classic Italian pizza – thin, golden, and perfectly crisp.
- ✓ Soft focaccia – fluffy crumb, slightly crunchy surface, ideal with olive oil and herbs.
- ✓ Rustic flatbreads – easy to shape, perfect as appetizers or side dishes.
- ✓ Stuffed focaccias or pan pizzas – rich in flavor, stable in baking, and highly versatile.

Performance: consistent results, excellent workability, and authentic Italian taste – ideal for both professional and retail gluten-free production.

EAN

8000454000016

ITF14

18000454000013

HS CODE

1901200000



Pizza & Focaccia Mix – 500 g

RECIPE

Ingredients

500g pizza mix, 8g yeast, 500g water (16–20 °C), 30g oil, 14g salt, rice flour (for dusting)

Method

1. Dissolve the yeast in water at 16–20 °C. Place the pizza mix in a stand mixer with the paddle attachment and mix at speed 1 for 2 minutes. Gradually add the water and knead at speed 2 for about 4 minutes. Add the oil and salt, then continue kneading at speed 3 for 1 minute.
2. Remove the dough from the mixer and shape into balls. Dust with rice flour and cover with cling film. Place in a container or tray and let rise for at least 16 hours, up to a maximum of 24 hours.
3. Before shaping, take the dough out of the fridge at least 30–45 minutes in advance. Dust with rice flour, shape, and bake in an oven preheated to 330 °C. Bake for 3 minutes and 45 seconds for a Margherita pizza; adjust baking time if adding additional toppings.



Sweet Mix - 500 g

Ingredients

Sugar, rice flour, potato flour, raising agent (sodium acid pyrophosphate, sodium bicarbonate, potato starch), flavour.

Description

A versatile gluten-free blend designed for consistently light, moist, and perfectly risen sweet creations. Balanced formulation ensures excellent structure, stable crumb, and superior taste – ideal for both artisanal and industrial production.

Applications:

- ✓ Cakes and muffins – fluffy texture, excellent moisture retention, full of flavor.
- ✓ Cookies and biscuits – golden color, crisp edges, and perfect bite.
- ✓ Tarts and shortcrust bases – stable, easy to roll and bake, ideal for fillings.
- ✓ Brownies and sponge cakes – soft, rich, and indulgent texture.
- ✓ Pancakes and waffles – light and uniform, ready in minutes.
- ✓ Doughnuts or sweet breads – soft and aromatic, perfect for breakfast.

Performance: reliable rise, uniform texture, and clean flavor – delivering professional gluten-free results every time.

EAN

8000454000023

ITF14

18000454000020

HS CODE

1901200000



Sweet Mix - 500 g

RECIPE



Ingredients

360 g cake mix @molinoFilippini, 1 egg, 300 g pumpkin purée, 40 g seed oil, 120 g water, a pinch of baking soda, a pinch of salt, 1 sachet of baking powder or cream of tartar, walnuts (optional)

Method

1. Beat the egg in a bowl using a whisk.
2. Add the oil, pumpkin purée, and water.
3. Gradually mix in the cake mix, salt, baking soda, and baking powder until smooth and well combined.
4. Pour the batter into a loaf tin lined with baking paper, add a few walnuts on top, and bake in a conventional oven at 180°C (350°F) for 45-50 minutes.
5. Serve with chocolate-hazelnut spread or almond butter.



Oat Pancakes Mix – 300 g

Ingredients

Oat flour (40%), rice flour, corn starch, tapioca starch, buckwheat flour, baking bitartrate potassium E336, acid sodium carbonate E500.

Description

A wholesome gluten-free blend that combines the natural goodness of oats with the convenience of a ready-to-use mix.

Developed for soft, fluffy pancakes with excellent structure and a naturally mild flavor, it delivers consistent results in just a few minutes.

Applications:

- ✓ Classic Pancakes – light, uniform, and perfectly golden.
- ✓ Waffles – crisp outside, tender inside, ideal for breakfast or desserts.
- ✓ Mini Pancakes & Snack Portions – fast preparation, perfect texture, stable over time.
- ✓ Protein or Fiber Variations – can be customized with fruit, nuts, or seeds for premium recipes.

Performance: easy to prepare, naturally nutritious and stable in cooking – ideal for both retail and foodservice gluten-free lines.

EAN

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ITF14

180004540071529

HS CODE

1901200000



Oat Pancakes Mix – 300 g

RECIPE



Ingredients

300g dry mix with Oat Molino Filippini, 2 eggs, 170g cold water, 65g milk or plant-based beverage, sweetener to taste.

Method

Mix the ingredients until smooth and creamy.

Pour a small amount of oil into a non-stick pan and heat.

Pour in the batter (about 100g) and cook both sides over medium heat.

Serve enriched with seasonal fruit or with honey, hazelnut spread or cocoa cream as desired.



ALWAYS MIXES

ORGANIC VERSION WITH BUCKWHEAT




Organic Mixes – Rooted in Buckwheat Expertise

Molino Filippini offers a dedicated line of organic gluten-free mixes for bread and sweet baked goods, all formulated with buckwheat as a key ingredient.

A pioneer in organic production for over 40 years, the company has built its identity around buckwheat – a naturally gluten-free grain and trending superfood, appreciated for its nutritional value and distinctive flavor.

Buckwheat is the ingredient from which Molino Filippini developed its core know-how, expertise that today is applied to other raw materials and innovative gluten-free solutions, while staying true to its origins.



Recipe made with Molino Filippini's organic sweet mix with buckwheat.



Organic Bread Mix with Buckwheat – 500 g

Ingredients

Buckwheat flour * (47%), Rice flour *, tapioca starch *, brown sugar *, salt, acidity regulator: E330 citric acid, thickener: E415 xanthan gum, raising agent: E500(ii) sodium bicarbonate. *organic product

Description

A premium gluten-free mix made with organic buckwheat, perfect for creating light, soft breads with a naturally rustic flavor. The distinctive taste of buckwheat adds depth and character, while the carefully balanced formula ensures a stable crumb, excellent rise, and consistent results – ideal for both artisanal and industrial baking.

Applications:

- ✓ Loaves and rolls – uniform crumb, golden crust, and excellent oven rise.
- ✓ Sandwich bread – soft texture, ideal for slicing and toasting.
- ✓ Bagels and buns – elastic dough, easy to shape, light and aromatic.
- ✓ Rustic baguettes or ciabatta – authentic artisan look with a crunchy crust.
- ✓ Flatbreads and focaccias – fluffy, fragrant, and stable after baking.
- ✓ Savory variations – customize with seeds, olives, or herbs for premium recipes.

Performance: reliable rise, uniform texture, and clean flavor – delivering professional gluten-free results every time.

EAN

8000454400168

ITF14

18000454400165

HS CODE

1901200000



Organic Bread Mix with Buckwheat – 500 g

RECIPE



Ingredients

250 g bread mix, 190 g lukewarm water, 25 g extra virgin olive oil, 25 g fresh yeast, 2 g sugar

Method

1. Dissolve the yeast in part of the lukewarm water, add the sugar, mix, and let it rest for 5 minutes. Add the dissolved yeast, the oil, and the remaining water to the mix, kneading vigorously until a smooth and homogeneous dough is obtained.
2. Transfer the dough into a 20 × 10 cm rectangular loaf pan, using a spatula to smooth the surface. Cover with lightly oiled plastic wrap and let it rise for 35 minutes in a warm place.
3. Bake at 200°C for 60 minutes.



Organic Sweet Mix with Buckwheat – 500 g

Ingredients

Tapioca starch*, buckwheat flour* (24%), corn starch*, rice flour*, corn starch*
raising agent: E500 (ii) baking soda, acidity regulator: E330 citric acid, thickener:
E415 xanthan gum. *Organic product

Description

A versatile gluten-free mix made with organic buckwheat, ideal for preparing tender, moist, and flavorful sweet treats. Its naturally rustic and slightly nutty flavor brings character to cakes, muffins, and other desserts, while the carefully balanced formula guarantees a soft crumb, perfect rise, and consistently delicious results – suitable for both artisanal and industrial production.

Applications:

- ✓ Cakes and muffins – fluffy texture, excellent moisture retention, full of flavor.
- ✓ Cookies and biscuits – golden color, crisp edges, and perfect bite.
- ✓ Tarts and shortcrust bases – stable, easy to roll and bake, ideal for fillings.
- ✓ Brownies and sponge cakes – soft, rich, and indulgent texture.
- ✓ Pancakes and waffles – light and uniform, ready in minutes.
- ✓ Doughnuts or sweet breads – soft and aromatic, perfect for breakfast.

Performance: reliable rise, uniform texture, and clean flavor – delivering professional gluten-free results every time.

EAN
8000454400137

ITF14
18000454400134

HS CODE
1901200000



Organic Sweet Mix with Buckwheat – 500 g

RECIPE



Ingredients







100g Molino Filippini Organic Sweet Mix with Buckwheat, 30g melted coconut oil, 1 tablespoon sugar, 1 egg, 100g diced apple, 30 ml water

Method

1. In a bowl, combine the sweet mix, melted coconut oil, sugar, egg, diced apple, and water.
2. Mix well until you get a smooth, homogeneous batter.
3. Preheat the air fryer to 180 °C (350 °F) for about 5 minutes.
4. Pour the batter into an air-fryer-safe dish (you can use a silicone mold or small baking pan).
5. Cook at 180 °C (350 °F) for about 15–20 minutes, checking doneness with a toothpick: it should come out clean when inserted in the center.
6. Once baked, let the sweet cool for a few minutes before serving.



Logistics

| ITEM CODE | PRODUCT IMAGE | PRODUCT DESCRIPTION | WEIGHT | UNITS PER CARTON | PACKAGE DIMENSIONS in mm | CARTON DIMENSIONS in cm | CARTONS PER PALLET | PALLET DIMENSIONS (with base) | EAN CODE | SHELF LIFE |
|-----------|---|--|--------|------------------|--------------------------|-------------------------|--------------------|-------------------------------|---------------|------------|
| 11220059 |  | BREAD MIX GLUTEN FREE | 500 g | 12 | 90x50x210h | 29x24x22h | 60 / 12x5 | 80x120x125 | 8000454000009 | 18 MONTHS |
| 11220148 |  | PIZZA & FOCACCIA MIX GLUTEN FREE | 500 g | 12 | 90x50x210h | 29X24X22h | 60 / 12x5 | 80x120x125 | 8000454000016 | 18 MONTHS |
| 11220058 |  | SWEET MIX GLUTEN FREE | 500 g | 12 | 90x50x210h | 29X24X22h | 60 / 12x5 | 80x120x125 | 8000454000023 | 18 MONTHS |
| 11220136 |  | PANCAKE MIX WITH OATS GLUTEN FREE | 300 g | 12 | 90x50x210h | 29X24X22h | 60 / 12x5 | 80x120x125 | 8000454007152 | 18 MONTHS |
| 11210042 |  | ORGANIC BREAD MIX WITH BUCKWHEAT GLUTEN FREE | 500 g | 12 | 90x50x210h | 29X24X22h | 60 / 12x5 | 80x120x125 | 8000454400168 | 18 MONTHS |
| 11210019 |  | ORGANIC SWEET MIX WITH BUCKWHEAT GLUTEN FREE | 500 g | 12 | 90x50x210h | 29X24X22h | 60 / 12x5 | 80x120x125 | 8000454400137 | 18 MONTHS |




MOLINO
FILIPPINI

All Ways Mixes

PROFESSIONAL LINE

Ideal for pastry shops, bakeries and HoReCa.



Professional Mix Line

The Gluten-Free **Professional** Mix Line by Molino Filippini is designed specifically for bakeries, pastry shops, and the **Ho.Re.Ca.** channel, offering reliable and high-quality solutions for professional gluten-free production.

Available in a practical **2.5 kg** format, these mixes are easy to use and ensure consistent, dependable results, helping professionals simplify their workflow while maintaining high product quality.

The range includes three versatile solutions: Bread Mix, ideal for fragrant and well-structured loaves; Pizza & Focaccia Mix, developed to create elastic doughs with excellent texture; and Sweet Mix, perfect for soft and delicious baked goods.

This line allows professionals to work efficiently with gluten-free recipes while achieving stable and high-quality results every time.



Bread Mix - 2,5 Kg

Ingredients

Corn starch, deglutinated wheat starch, rice flour, dextrose, lentil flour, psyllium fibre, thickeners: guar gum (E412), hydroxypropyl methylcellulose (E464), pea protein, flavouring.

Description

A clean-label blend designed for consistent gluten-free performance. Easy to work and ideal for both artisan and industrial baking.

Applications:

- ✓ Loaves and rolls - uniform crumb, golden crust, and excellent oven rise.
- ✓ Sandwich bread - soft texture, ideal for slicing and toasting.
- ✓ Bagels and buns - elastic dough, easy to shape, light and aromatic.
- ✓ Rustic baguettes or ciabatta - authentic artisan look with a crunchy crust.
- ✓ Flatbreads and focaccias - fluffy, fragrant, and stable after baking.
- ✓ Savory variations - customize with seeds, olives, or herbs for premium recipes.

Performance: reliable results, easy shaping, and balanced hydration for flawless gluten-free baking.

EAN

8000454600148

ITF14

18000454600145

HS CODE

1901200000



Bread Mix – 2,5 Kg

RECIPE



Ingredients for one bread:

500 g bread mix, 350 g water, 18 g fresh yeast, 30 g olive oil, 8 g salt, rice flour (for dusting)

Method

1. In a bowl, dissolve 18 g of fresh yeast in 350 g of room-temperature water. Add 500 g of bread mix and start kneading. Then add 30 g of oil and 8 g of fine salt and continue kneading until a smooth dough forms.
2. Divide the dough into two equal portions and, using some rice flour for dusting, shape two loaves. Place them on a baking tray lined with baking paper.
3. Leave to proof for 1 hour and 30 minutes at room temperature, covering the dough with plastic wrap or a cloth.
4. After the proofing time, bake in a preheated oven at 180°C for 25–30 minutes.
5. Once baked, remove the loaves from the oven and place them on a wire rack to cool for about 30 minutes.
6. Note: Brush the surface of the dough with a mixture of 100 g water and 50 g sunflower seed oil or extra virgin olive oil.



Pizza & Focaccia Mix – 2,5 Kg

Ingredients

Corn starch, deglutinated wheat starch, rice flour, dextrose, lentil flour, psyllium fibre, thickeners: guar gum (E412), hydroxypropyl methylcellulose (E464), pea protein, flavouring.

Description

Developed to replicate the authentic taste and texture of Italian pizza in a naturally gluten-free version.

Made with selected gluten-free flours and natural ingredients, this blend guarantees excellent dough elasticity, balanced hydration, and a light, crispy crust with authentic aroma.

Applications:

- ✓ Classic Italian pizza – thin, golden, and perfectly crisp.
- ✓ Soft focaccia – fluffy crumb, slightly crunchy surface, ideal with olive oil and herbs.
- ✓ Rustic flatbreads – easy to shape, perfect as appetizers or side dishes.
- ✓ Stuffed focaccias or pan pizzas – rich in flavor, stable in baking, and highly versatile.

Performance: consistent results, excellent workability, and authentic Italian taste – ideal for both professional and retail gluten-free production.

EAN

8000454600155

ITF14

18000454600152

HS CODE

1901200000



Pizza & Focaccia Mix – 2,5 Kg

RECIPE



Ingredients for one pizza:

500 g pizza mix, 500 g water, 8 g yeast, 30 g oil, 14 g salt, rice flour (for dusting).

Method

1. Dissolve 8 g of yeast in 500 g of water at a temperature of 16–20°C. Place 500 g of pizza mix in a planetary mixer with the paddle attachment and mix at speed 1 for 2 minutes. Gradually add the water to the mixer and knead for about 4 minutes at speed 2. Add 30 g of oil and 14 g of salt, then continue kneading at speed 3 for 1 minute.
2. Remove the dough from the mixer and shape into balls weighing 330 g each. Dust with rice flour, cover with plastic wrap, place in a container or tray, and let rise for at least 16 hours and up to 24 hours.
3. Before shaping, take the dough out of the fridge 30–45 minutes in advance, dust with rice flour for rolling, preheat the oven to 330°C, and bake for 3 minutes and 45 seconds for a Margherita pizza. Adjust the baking time if additional toppings are added.



Sweet Mix - 2,5 Kg

Ingredients

Gluten-free wheat starch, corn starch, rice flour, rice protein, pryllium fibre, thickeners: guar gum (E412), hydroxypropyl methylcellulose (E464).

Description

A versatile gluten-free blend designed for consistently light, moist, and perfectly risen sweet creations. Balanced formulation ensures excellent structure, stable crumb, and superior taste – ideal for both artisanal and industrial production.

Applications:

- ✓ Cakes and muffins – fluffy texture, excellent moisture retention, full of flavor.
- ✓ Cookies and biscuits – golden color, crisp edges, and perfect bite.
- ✓ Tarts and shortcrust bases – stable, easy to roll and bake, ideal for fillings.
- ✓ Brownies and sponge cakes – soft, rich, and indulgent texture.
- ✓ Pancakes and waffles – light and uniform, ready in minutes.
- ✓ Doughnuts or sweet breads – soft and aromatic, perfect for breakfast.

Performance: reliable rise, uniform texture, and clean flavor – delivering professional gluten-free results every time.

EAN

8000454600162

ITF14

18000454600169

HS CODE

1901200000



Sweet Mix - 2,5 Kg

RECIPE



Ingredients for one plumcake:




500 g sweet mix, 160 g butter or margarine, 2 large whole eggs, 60 ml milk, 1 tbsp cocoa, 1 tbsp water.

Method

1. Mix the powders for 500 g of ready-to-use mix, then add 160 g of butter (or margarine), 2 large whole eggs, and 60 ml of milk. Beat everything with an electric whisk at medium speed for about 5 minutes.
2. Pour 2/3 of the batter into a previously buttered loaf pan. Mix the remaining batter evenly with 1 tablespoon of cocoa and 1 tablespoon of water. Pour this over the light batter and swirl gently with a fork, using an upward motion.
3. Bake in the oven at 180°C for 45 minutes and allow to cool.



Logistics

| ITEM CODE | PRODUCT IMAGE | PRODUCT DESCRIPTION | WEIGHT | UNITS PER CARTON | PACKAGE DIMENSIONS in mm | CARTON DIMENSIONS in cm | CARTONS PER PALLET | PALLET DIMENSIONS (with base) | EAN CODE | SHELF LIFE |
|-----------|---|---|--------|------------------|--------------------------|-------------------------|--------------------|-------------------------------|---------------|------------|
| 11220059 |  | BREAD MIX GLUTEN FREE | 2,5 Kg | 4 | 150x90x340h | 33,5x24x30h | 128/8x4 | 80x120x125 | 8000454600148 | 18 MONTHS |
| 11220148 |  | PIZZA & FOCACCIA MIX GLUTEN FREE | 2,5 Kg | 4 | 150x90x340h | 33,5x24x30h | 128/8x4 | 80x120x125 | 8000454600155 | 18 MONTHS |
| 11220058 |  | SWEET MIX GLUTEN FREE | 2,5 Kg | 4 | 150x90x340h | 33,5x24x30h | 128/8x4 | 80x120x125 | 8000454600162 | 18 MONTHS |



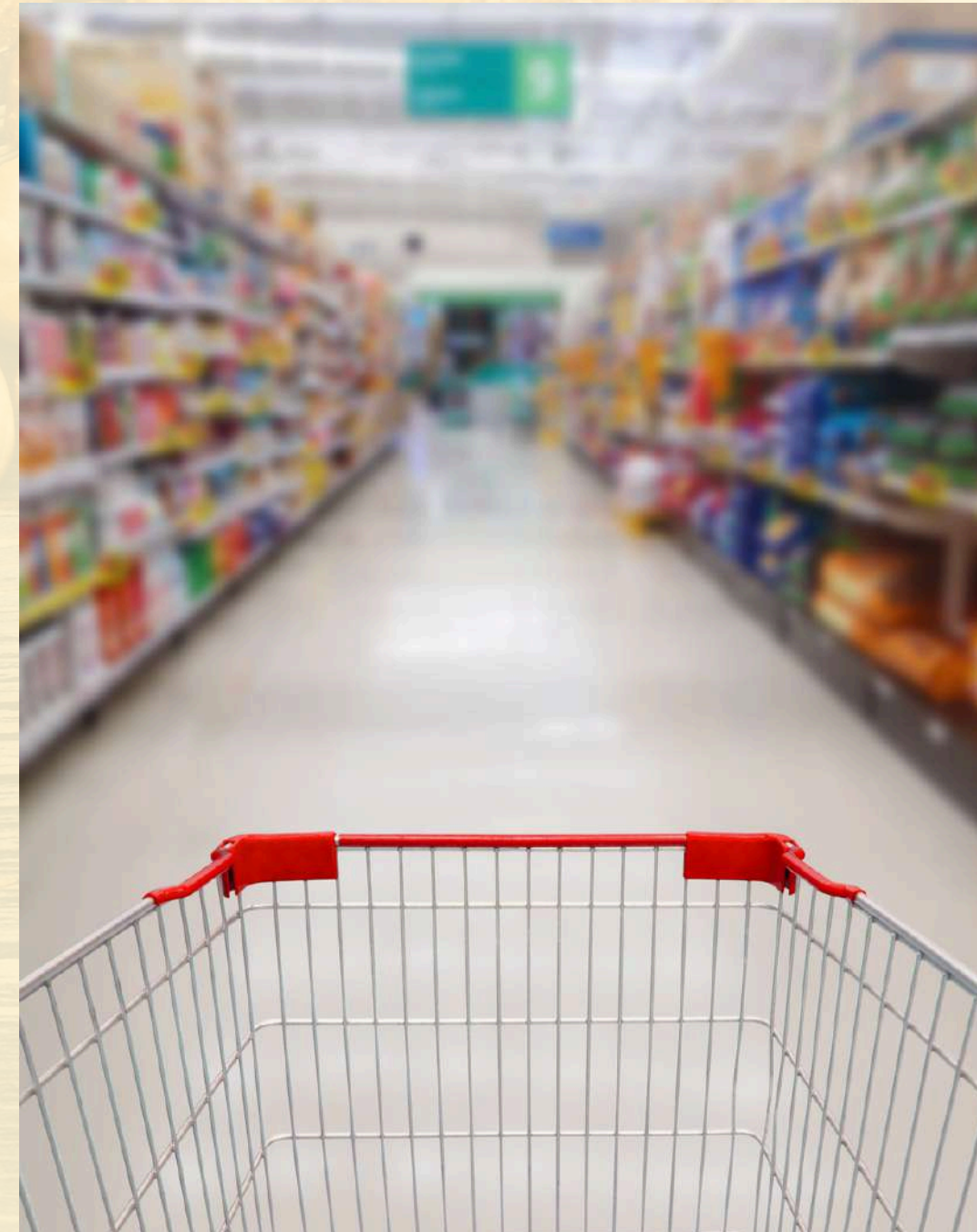
Why Add AllWays Mixes to Your Shelf?

AllWays Mixes brings value, differentiation and growth opportunities to the gluten-free category.

The range combines **quality**, **innovation** and **consumer appeal** in every blend.

Key reasons:

- ✓ Growing market segment: gluten-free and “better for you” products keep expanding across all channels.
- ✓ Strong consumer demand: simple, versatile mixes for both sweet and savory recipes – ideal for modern lifestyles.
- ✓ Premium Italian quality: made with selected natural ingredients for light, tasty, reliable results.
- ✓ Private Label options: tailored recipes and packaging available to fit your brand strategy.



Why Choose AllWays Mixes

AllWays Mixes redefines gluten-free baking – combining Italian milling expertise, clean ingredients, and effortless results.

Our certified gluten-free blends are designed to meet the needs of a fast-growing market, where quality, reliability and convenience make the difference.

- ✓ **Certified Gluten-Free & Allergen-Safe:** produced in a dedicated facility with rigorous quality controls to guarantee full compliance and consumer trust.
- ✓ **Ready-to-Use Convenience:** just add water, oil, or eggs. Quick preparation and consistent results – ideal for both professionals and home bakers.
- ✓ **Authentic Italian Quality:** developed by Molino Filippini, a family-run mill with decades of experience, blending tradition and innovation in every product.
- ✓ **Versatile & Easy-to-Implement Applications:** perfect for artisan bakeries, cafés, and foodservice operators who want to offer fresh, high-quality gluten-free products without the need for specialized staff – just simple training and reliable mixes.
- ✓ **Growing Market Potential:** gluten-free is one of the most dynamic segments in the baking category, attracting loyal, high-value consumers and driving repeat sales.
- ✓ **Eye-Catching Packaging:** designed to stand out on the shelf, communicating authenticity, safety, and Italian quality.



Private Label

AllWays Mixes represents the perfect balance between Italian tradition and innovation.

Our gluten-free blends, made with selected ingredients, deliver quality, taste, and ease of use for both home and professional baking.

Beyond our own range, **Molino Filippini** also develops Private Label solutions, creating custom recipes and blends tailored to each partner's needs – from **flavor and texture** to **packaging** and positioning.

We offer full customization of formats, pack sizes (500 g, 1000 g, 2.5 kg) and recipes, ensuring flexible solutions designed to meet specific market and brand requirements.



**AllWays Mixes – a trusted partner for high-quality, gluten-free creations.
Bake without limits. Naturally.**





MOLINO
FILIPPINI

Che gusto la vita

Molino Filippini

**Via Piazzola, 2
23036 Teglio (SO)**

www.molinofilippini.com

T. +39 0342 782015