



FOOD SOLUTIONS

DISCOVER OUR RANGE OF SEMOLINA



EXTRA FINE

Durum wheat semolina,
very finely ground type
Rimacinata

> artisanal & fresh pasta



FINE

Durum wheat semolina,
finely ground

> decoration & baking,
dry pasta



MEDIUM

Durum wheat semolina,
medium ground

> bread, baking,
dry pasta



ORGANIC

Durum wheat semolina,
finely ground



SOFT WHEAT SEMOLINA

Yellow colour ♦ Best protein content ♦ Optimum granulometry

CUSTOMISED PACKAGING



1 kg



5/25 kg



Big bag



Bulk



Moulins de Kleinbettingen S.A.

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MOULINS

- KLEINBETTINGEN 1704 -

ABOUT US

LES MOULINS DE KLEINBETTINGEN

Miller since 1704, the Moulins de Kleinbettingen teams have been working on the processing of cereal products for different distribution channels: industry, retail and food-service. Thanks to efficient production tools, the highest quality standards are reached, and the products are distributed nationally and internationally.

THE ART OF MAKING GOOD SEMOLINA

Various varieties of durum wheat, often from different origins are selected to make the best possible mix.

PROTEIN QUALITY

Protein quality is decisive for the firmness of the pasta when cooked, while a good yellow index gives the pasta its beautiful amber colour.

RIGOROUS SELECTION

Rigorous selection of wheat batches on arrival is the prerequisite for an optimum quality.

A WIDE VARIETY OF USES

Durum wheat semolina is used to produce fresh or dry pasta, rolled or extruded, couscous, bread, etc.

TOGETHER, LET'S FIND THE RIGHT SEMOLINA FOR YOUR NEEDS:



TAILOR-MADE
PRODUCT



COMPLIANCE WITH THE HIGHEST
INTERNATIONAL QUALITY STANDARDS



ADAPTED
PACKAGING



PROCESSING
SEMOLINA FOR OVER

50 years

