



- La Molisana '00' Soft wheat flour is the essential pantry flour. Perfect to make your homemade pasta, gnocchi pizza, cakes and biscuits.
- La Molisana Semola Di Grano Rimacinata is made from the hard grain left after the milling of flour which is reground. It's yellow in colour which is suitable for all your baking needs and also for direct and indirect dough making. Also, available in 25kg.
- La Molisana Semola Coarse is unrefined coarsely ground Semola. It's suited for high scale production of fresh pasta making. Available in 25kg bags.



00 Flour
1kg x 10 - PF00



Semola Rimacinata
1kg x 12 - PFSRX12



Semola Rimacinata
25kg x 1 - PFSR25



Semola Coarse
25kg x 1 - PFSC25



BASILE IMPORTS
QUALITY IS OUR BUSINESS
 National Toll free Telephone:
 1800 BASILE or 1800 635 268
 National Toll free Fax: 1800 305 304

VICTORIA – Head Office
 401 Dorset Road (PO Box 714)
 BAYSWATER VICTORIA 3153
 T 03 9762 9311
 F 03 9762 9422

NEW SOUTH WALES
 17 Distribution Place
 SEVEN HILLS NSW 2147
 T 02 9624 7622
 F 02 9624 8622

SOUTH AUSTRALIA
 6 Commerce Crescent
 POORAKA SA 5095
 T 08 8262 9700
 F 08 8262 9777

WESTERN AUSTRALIA
 44 Resource Way
 MALAGA WA 6090
 T 08 9209 1266
 F 08 9209 1277

QUEENSLAND
 16 Hugo Place
 MANSFIELD QLD 4122
 T 07 3219 1255
 F 07 3219 1366