

DAL 1853

**LA GRANDE RUOTA**

PRODUCERS OF POLENTA

CATALOGUE OF PRODUCTS

# OUR POLENTA HEALTH AND GOODNESS

Our POLENTA, made from the best white and yellow corn coming from our large plane with fertile lands, is one of the most famous traditional and typical North Italian dish.

Very good both with piquant, salt and sweet food, it is particularly indicated with roast or stewed meat, sauces, cheese dishes etc., instead of potatoes, rice or bread. It can be eaten hot or once cooled and hardened cut into sticks or squares and baked or fried.


## ***Cooking instructions according to the traditional custom***

*(portion for 4/5 people)*

Salt and bring to a boil 2 liters (0,5 gal) of water. Slowly pour in 500g (17,64oz) of the contents of the pack and stir over medium heat until the mixture thickens.

Remove after 30/40 minutes (3 for the quick cooking type) and pour on the trencher.

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# SINCE 1853 RISPECT FOR THE LOCAL FOOD TRADITIONS

La Grande Ruota, a small family owned company, situated near the city of Brescia in the Lombardia region, Northern Italy, has been established since 1853.

The company, still run by the same family of the founder, produces various corn flour, internationally called "Italian Original Polenta", with its high quality and unique taste, well recognized around the world, by both the professionals in the food service industry and by regular consumers.

The high quality production standards, well kept family secrets in the corn flour milling process, and a family tradition passed on from father to son for many generations, makes this company very special. The passion for our work, the love and the respect for the local food traditions, and the strong dedication to our customers, is our business card.

Our enthusiasm for what we do, the respect for the ancient Lombard recipes, and the imagination of our Top Chef Consultants can be tasted in all our products, highly appreciated by both the Italian and foreign markets.

# Stone ground in the “Old World Tradition”



La Grande Ruota chooses the best fields of Northern Italy for flourishing and fertility.

Due to the technology in choosing mineral rich fields the harvesting of the corn meal yields top quality product.

The corn is grown till ripe and of a sunny rich yellow color.

The process is overseen from planting, growing, harvesting to stone grinding by a certified agricultural engineer.

The traditional process of stone grinding ensures that the integrity of the corn keeps its natural characteristics.

All of these elements produce the highest quality flour ensuring the greatest product.

A medium/coarse stone ground meal rich in bran and corn germ.

The heart of the seed and the most precious component of the grain.

**Ingredients:** cornmeal.

**Cooking instructions:** on the package.

**Packaging:** 500 g. / 17,64 oz. - 10/carton.



## Traditional line



### Polenta Fioretto

A fine/medium ground meal for a soft and creamy Polenta.

#### Ingredients

Cornmeal.

#### Cooking instructions

On the package.

#### Packaging

1000 g. / 35,28 oz. - 10/carton.



### Polenta Taragna

A medium/coarse ground meal, obtained from a mix of corn and buckwheat meals to make a Polenta typically cooked with cheeses at choice.

#### Ingredients

Corn and buckwheat meals.

#### Cooking instructions

On the package.

#### Packaging

1000 g. / 35,28 oz. - 10/carton.



### Stone Ground

A medium/coarse stone ground meal rich in bran and corn germ.

The hearth of the seed and the most precious component of the grain.

#### Ingredients

Cornmeal.

#### Cooking instructions

On the package.

#### Packaging

1000 g. / 35,28 oz. - 10/carton.



## Polenta Bramata Bresciana

A medium/coarse ground meal for a country and traditional Polenta.

### Ingredients

Cornmeal.

### Cooking instructions

On the package.

### Packaging

1000 g. / 35,28 oz. - 10/carton.



## White Polenta

A medium ground white meal in a vacuum package which keeps the product fresh and genuine in a natural way.

### Ingredients

White cornmeal.

### Cooking instructions

On the package.

### Packaging

1000 g. / 35,28 oz. - 10/carton.



## Traditional Polenta in vacuum package

A medium ground white meal in a vacuum package which keeps the product fresh and genuine in a natural way.

### Ingredients

Cornmeal.

### Cooking instructions

On the package.

### Packaging

1000 g. / 35,28 oz. - 10/carton.

## Quick Cooking line



### Traditional Polenta

READY IN 3 MINUTES. SERVES 4/5

A fine/medium ground meal, precooked using the traditional methods to save time in Polenta preparation.

#### Ingredients

Cornmeal.

#### Cooking instructions

On the package.

#### Packaging

500 g. / 17,64 oz. - 20/carton.



### Taragna

READY IN 5 MINUTES. SERVES 4/5

A fine/medium ground meal, obtained from a mix of corn and buckwheat meals to make a Polenta typically cooked with cheeses at choice. Precooked using the traditional methods to save time in Polenta preparation.

#### Ingredients

Corn and buckwheat meals.

#### Cooking instructions

On the package.

#### Packaging

500 g. / 17,64 oz. - 20/carton.



### Stone ground

READY IN 8 MINUTES. SERVES 4/5

A fine/medium stone ground meal, rich in bran and corn germ: the hearth of the seed and the most precious component of the grain. Precooked using the traditional methods to save time in Polenta preparation.

#### Ingredients

Cornmeal.

#### Cooking instructions

On the package.

#### Packaging

500 g. / 17,64 oz. - 20/carton.





## White Polenta

READY IN 3 MINUTES

A fine/medium ground meal for a country and traditional Polenta, precooked using the traditional methods to save time in Polenta preparation.

### Ingredients

White cornmeal.

### Cooking instructions

On the package.

### Packaging

500 g. / 17,64 oz. - 20/carton.



## Polenta in vacuum package

READY IN 3 MINUTES

A fine/medium ground meal, in a vacuum package which keeps the product fresh and genuine in a natural way. Precooked using the traditional methods to save time in Polenta preparation.

### Ingredients

Cornmeal.

### Cooking instructions

On the package.

### Packaging

500 g. / 17,64 oz. - 20/carton.



## Quick cooking Polenta

READY IN 3 MINUTES

A fine/medium ground meal for a country and traditional Polenta, precooked using the traditional methods to save time in Polenta preparation.

### Ingredients

Cornmeal.

### Cooking instructions

On the package.

### Packaging

375 g. / 13,20 oz. - 12/carton.

# ORGANIC AS A LIFE STYLE

The Organic line, created for those who regard organic as a life style with an important impact on health and environment, offer something more: products from a form of agriculture that excludes chemicals fertilizers, weed-killers or anti parasite agents and particularly from crops selected by us and constantly controlled by the appointed bodies.



## Polenta Bramata

A fine/medium ground meal, for a country and traditional Polenta.

**Ingredients** Organic cornmeal.

**Cooking instructions** On the package.

**Packaging** 1000 g. / 35,28 oz. - 10/ carton.



## Quick cooking Polenta

A fine/medium organic meal, precooked using the traditional methods to save time in Polenta preparation. Ready in 3 minutes.

**Ingredients** Organic cornmeal.

**Cooking instructions** On the package.

**Packaging** 500 g. / 17,64 oz. - 20/carton.



## Wholegrain Polenta

A medium/coarse stone ground organic meal.

**Ingredients** Organic whole cornmeal.

**Cooking instructions** On the package.

**Packaging** 1000 g. / 35,28 oz. - 10/carton.



## San Isidoro



### Polenta Fioretto

A fine/medium ground meal for a soft and creamy Polenta.

**Ingredients** Cornmeal.

**Cooking instructions** On the package.

**Packaging** 1000 g. / 35,28 oz. - 10/carton.



### Wholegrain Polenta

A medium/coarse stone ground meal, rich in bran and corn germ.

The hearth of the seed and the most precious component of the grain.

**Ingredients** Whole cornmeal.

**Cooking instructions** On the package.

**Packaging** 1000 g. / 35,28 oz. - 10/carton.



### Golden Bramata

A medium/coarse ground meal for a country and traditional Polenta.

**Ingredients** Cornmeal.

**Cooking instructions** On the package.

**Packaging** 1000 g. / 35,28 oz. - 10/carton.



## White Bramata

A medium/coarse ground meal for a country and traditional Polenta.

**Ingredients** White cornmeal.

**Cooking instructions** On the package.

**Packaging** 1000 g. / 35,28 oz. - 10/carton.



## Polenta Taragna

A medium/coarse ground meal, obtained from a mix of corn and buckwheat meals to make a Polenta typically cooked with cheeses at choice.

**Ingredients** Corn and buckwheat meal.

**Cooking instructions** On the package.

**Packaging** 1000 g. / 35,28 oz. - 10/carton.



## Quick cooking Polenta Oro

A fine/medium ground cornmeal, precooked using the traditional methods to save time in Polenta preparation.

Ready in 3 minutes.

**Ingredients** Cornmeal.

**Cooking instructions** On the package.

**Packaging** 500 g. / 17,64 oz. - 10/carton.

# READY-TO-SERVE POLENTA FOR BBQ LOVERS



## Ready-to-serve

### Ingredients

Water, cornmeal, salt, acidity regulator (citric acid).

### Use

Our ready made Polenta as an alternative to bread or potatoes is accompanied with any type of cheese, meat, fish, milk, eggs, etc. It can be served as an appetizer, side dish, snack or main course topped with an endless variety of sauces. Overbaked or grilled sliced Polenta is brilliant, for example, topped with barbecue-tomato sauce, mozzarella or gorgonzola cheese, anchovies, olives or grilled vegetables.

### Packaging

2x 500 g. / 2x 17,64 oz. - 12/carton.



## Ready-to-serve in sleeve package

### Ingredients

Water, cornmeal, salt, acidity regulator (citric acid).

### Use

Our ready made Polenta as an alternative to bread or potatoes is accompanied with any type of cheese, meat, fish, milk, eggs, etc. It can be served as an appetizer, side dish, snack or main course topped with an endless variety of sauces. Overbaked or grilled sliced Polenta is brilliant, for example, topped with barbecue-tomato sauce, mozzarella or gorgonzola cheese, anchovies, olives or grilled vegetables.

### Packaging

500 g. / 17,64 oz. - 12/carton.



# FLOURS FOR DOUGHS



The company expands its range of products by absorbing the ancient Zapparoli mill where the best organic grains of our area have been milled with natural stone for decades.



## Organic Whole type wheat flour

*Ideal for bread, pasta, pizza and desserts doughs.*

Whole-body flour obtained from natural stone grinding of 100% Italian organic soft wheat. The presence of bran and germ keep the nutritional qualities of the finished products intact.

### Ingredients

Whole wheat flour.

### Packaging

750 g. / 26,4 oz. - 10/carton.



## Organic Type "2" soft wheat flour

*Ideal for bread, pasta, pizza and desserts doughs.*

Whole-body flour obtained from natural stone grinding of 100% Italian organic soft wheat. Type 2 soft wheat flour is a semi-wholemeal flour, ideal for all recipes.

### Ingredients

Type "2" soft wheat flour.

### Packaging

750 g. / 26,4 oz. - 10/carton.



## Organic Type "1" soft wheat flour

*Ideal for bread, pasta, pizza and desserts doughs.*

Whole-body flour obtained from natural stone grinding of 100% Italian organic soft wheat. It is a flour that has excellent nutritional characteristics and is easier to work with than wholemeal flour.

### Ingredients

Type "1" soft wheat flour.

### Packaging

750 g. / 26,4 oz. - 10/carton.





## Organic Type "0" soft wheat flour

*Ideal for bread, pasta, pizza and desserts doughs.*

Whole-body flour obtained from natural stone grinding of 100% Italian organic soft wheat.

Type 0 flour lends itself well to the preparation of short-leavened bread and focaccia.

It is characterized by a low maximum ash content of 0.65% and by a vegetable fiber content higher than the "00" type flour.

### Ingredients

Type "0" soft wheat flour.

### Packaging

750 g. / 26,4 oz. - 10/carton.



## Organic Wholemeal spelt flour

*Ideal for bread, pasta, pizza and desserts doughs.*

Full-body flour obtained from the natural stone grinding of 100% Italian organic spelled.

Whole spelled flour is obtained by grinding with natural stone, is wholemeal and is characterized by a high protein content and low gluten content. For healthy, low-fat doughs.

### Ingredients

Spelt flour.

### Packaging

750 g. / 26,4 oz. - 10/carton.



## Organic White spelt flour

*Ideal for bread, pasta, pizza and desserts doughs.*

Whole-body flour obtained from natural stone grinding of 100% Italian organic spelled.

The white spelled flour is refined and characterized by its high protein content and low gluten content. For healthy and low-fat doughs.

### Ingredients

Spelt flour.

### Packaging

750 g. / 26,4 oz. - 10/carton.





## Organic Rye flour

*Ideal for bread, pasta, pizza and desserts doughs.*

Whole-body flour obtained from the natural stone grinding of 100% Italian organic rye.

The rye-based dough is not very elastic and almost devoid of resistance, because it contains little gluten. The bread made from it is very dark, with a characteristic flavor.

### Ingredients

Rye flour.

### Packaging

750 g. / 26,4 oz. - 10/carton.



## Organic Natural durum wheat semolina

*Ideal for pasta, semolina, bread and gnocchi.*

The flour is obtained from 100% Italian organic durum wheat, ground with natural stone.

Durum wheat, compared to soft wheat, is characterized by a higher protein content and a flourey section formed by hard grains with sharp edges.

### Ingredients

Durum wheat semolina.

### Packaging

750 g. / 26,4 oz. - 10/carton.



## Buckwheat flour

*Ideal for giving a unique taste to homemade pasta, pizza, bread and desserts.*

Gluten-free flour obtained from the grinding of buckwheat. Buckwheat is a good source of fiber and minerals, it is very rich in phosphorus, calcium, iron, copper, magnesium, manganese and its percentage of potassium exceeds that of all other cereals.

### Ingredients

Buckwheat flour.

### Packaging

1000 g. / 35,28 oz. - 10/carton.



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