



GREENLAB



About Us

GreenLab was born from the friendship of Giuseppe, passionate about flours and doughs, and Giampaolo, with a long **experience in sustainable and “green” projects.**

Every day we commit ourselves to choosing **the best raw materials**, from a certified supply chain. We do research and we study the market to find new combinations that allow our customers to always keep up with the times.

Greenlab is: **authenticity of taste, perfect digestibility and celebration of flavor** through the balance between raw materials. These principles guide us in the creation of pizzas that not only delight the palate, but also nourish the body with every bite.

Greenlab studies, experiments and **researches grains and flours** to provide pre-cooked bases ready for use in **different types of dough** (including gluten free and low carb protein doughs); selects **quality raw materials** that enhance the territories.

The passion for our work is the same as the first day and we put it at your service to help you always keep up with the times and with the market needs.

OUR PARTNERSHIPS

Our Flours - **MOLINO GRASSI**

In the 1930s, Molino Grassi focused on the transformation of soft wheat for bread making, in the 1960s the family focused also on the production of semolina for one of the first wheat transformation lines in northern Italy. **In the early 1990s opens to organic wheat production and starts the collaboration with international brands**, always without forgetting the importance of enhancing ancient grains and with a strong aptitude for innovation and research aimed at developing the best raw materials to offer superior products, with deep care for quality and nutritional values.



A **sustainability project**, now in its fourth generation, which today consolidates **Molino Grassi as a leader** in the **organic sector** and as a **recognized point of reference** for the experimentation of new varieties of wheat and types of product. **An attitude to innovation** that has also involved the relationship with the agricultural world, redefined through a new, more collaborative and less competitive supply chain approach.

From such an important history derive excellent flours and semolina capable of transforming themselves into true **sensory experiences** in the name of tradition and territory. Molino Grassi's organic products originate from pioneering work begun in 1992, which has allowed the company to grow **together with its customers** and respond to a constantly evolving demand, establishing itself as a leader in this market.

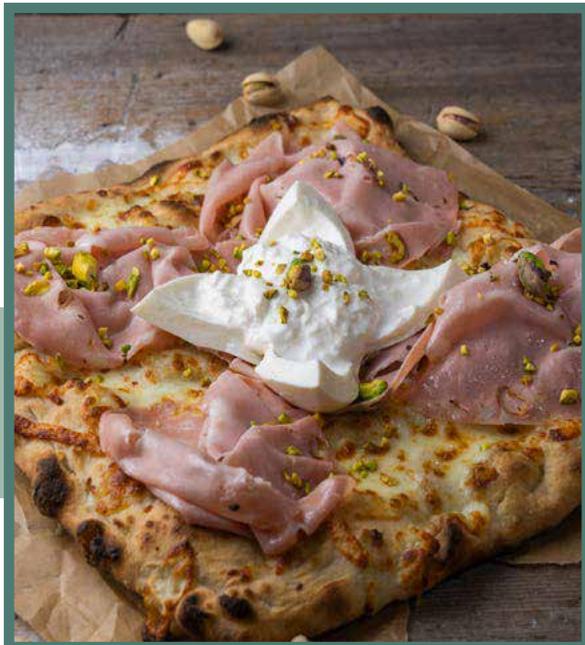
Molino Grassi collects the **wheat** only from **farmers and companies they trust**, partners who believe like them, and us, in a **respectful relationship** with the **environment, biodiversity**, in **regaining** a balance with the ecosystem and in cultivation practices that are carefully planned together with their agronomists.



FARINE E SEMOLE DAL 1934

OUR DOUGH: pizza crusts

Doughs are Artisanal, handmade and preapre with sourdough.



OUR DOUGH: pizza crusts

CLASSIC

Our best seller, prepared with classic or Organic Flours

KAMUT

Rich in mineral salts, ideal for athletes

WITHOUT YEAST

Ideal for people that have intollerances and problems with digestion

CEREALS

Highly digestible, with a mix of organic flours with Manitoba, barley, rye, rice, oats and spelt

SPELT

Organic Spelt Flour

WHOLE WHEAT

Rich in fiber and with a bold flavor

OUR DOUGH: pizza crusts

NAPOLI

Contemporary Naples style pizza

HALF ROMAN PADDLE

Square pizza, organic stone-ground flour with a high percentage of "biga" and high hydration

ROMAN PADDLE

Square pizza, organic stone-ground flour with a high percentage of "biga" and high hydration

LOW CARB

With 1% carbohydrates per 100g of dough, ideal for athletes, diabetics, and those on ketogenic diets

GLUTEN FREE

Suitable for celiacs, it is prepared in a protected environment without any kind of contamination

ROMAN PINSAs

Rectangular Pinsa with rice flour

PAN

Pan with rice, barley and oat flour

**TASTE, HEALTH AND SUSTAINABILITY!
THE PERFECT MATCH FOR THE FUTURE OF THE FOOD SYSTEM.**



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