

Upgrading of the AGUECI ALBERTO MILL

Molino Agueci was founded in Guarrato, Province of Trapani, Sicily in 1934 under the entrepreneurial drive of Margaret Vaccaro, the grandmother.

The mill has always been considered as a landmark of Trapani, partly because during the Second World War most of the population ground small amounts of grain at the facility. Since the company has always wanted to differentiate from the market, all raw feed stocks are purchased in Sicily in order to ensure a typical Sicilian meal of semolina intended for the production of cous cous, which is the winning product of the company. The mill has been operating for years with local markets, especially in regard to supplies for wholesale and retail.

Molitecnica Sud was chosen as a partner in the implementation of the new plant in six steps for grinding wheat, consisting

of cleaning, milling, mixing, and packaging. The plant is made of Aisi 304 stainless steel, retaining those that are the prerogatives of Molitecnica Sud to meet the technical and economic requirements of customers such as the know-how in specialized solutions tailored for small spaces with modern process technology.

The Agueci mill meets the UNI EN ISO 9001 quality standard.

Adapting technology from olden times and processing has moved to a fully computerized management with cutting edge technology that allows the validity of the product, according to the standards in safety and hygiene, to be maintained.

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