



Graziano Mula, took over the baking activity from a famous master baker from Oliena who used techniques and recipes learned from his grandmother in the early 1900s.

The leavening of the loaves, before cooking, still takes place in the warmth of cloth, as tradition dictates, and not in the leavening cell; many of the stages of processing are still manual, such as the dripping of extra virgin olive oil on carasau bread, to make it an excellent "guttiau bread". The Mula Bakery has brought its production excellence to national and foreign markets including the Russian Federation, where it has met commercial partners in the GDO such as the prestigious chain Globus Gourmet and the premium chain Azbuka Vkusa (Alphabet of Taste) and in distributors of specialized shops .

The diversification of the traditional product, involving the organic aspect, was considered a qualifying aspect; the simple but attractive packaging enhances the quality of the product making it ideal for large-scale distribution.

Forno Carasau Srls



Forno Carasau Srls

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Classic Carasau bread

Ingredients: Sardinian durum wheat semolina, water, salt, sourdough and beer yeast

Packaging:

*In sealed rectangular case of 250 g.
In crescent sheets in shrink wrap of 1 kg*



Organic Carasau bread

With organic flour and natural leavening with mother yeast

Ingredients: organic Sardinian durum wheat semolina, water, salt, sourdough and beer yeast

Packaging:

*In sealed rectangular box of 250 g.
In crescent sheets in shrink wrap of 1 kg*



Wholemeal Carasau bread

With Sardinian durum wheat wholemeal flour and natural leavening with mother yeast

Ingredients: whole wheat flour, water, salt, sourdough and beer yeast

Packaging:

*In sealed rectangular case of 250 g.
In crescent sheets in shrink wrap of 1 kg*

Carasau Guttiau bread

Dripped by hand

Ingredients: Sardinian durum wheat semolina, water, salt, sourdough, beer yeast and extra virgin olive oil.

Packaging:

*In sealed rectangular case of 250 g.
In crescent sheets in shrink wrap of 1 kg*



*The packaging preserves the qualities
of the product in a functional but also pleasant way*

*The shelf life is adequate
for large-scale distribution and export*