PRODUCT CATALOGUE

— PROFESSIONALS —

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THE MILL

Wheat and Flour: a family passion that has been renewed day in and day out, for more than 80 years

Our soft wheat mill is located in Veneto, on the banks of the Po, Italy's main river. A land with an ancient milling tradition, its history coincides with that of the **Cavallari family**, that has been involved in the cereals business for over a century. This time-honoured family passion, which led to the acquisition of the **first mill** in the **mid-1930s**, has been renewed every day, ever since.

The **new Mulino Padano mill**, completed in 2015, and further expanded in 2023, is equipped with **cutting-edge technology**, which guarantees **consistently high quality**, respects all **food safety** regulations and has a fully **traceable** supply chain.

Our flours cover a wide range of uses, from bread-making to pâtisserie, from pizza dough to fresh pasta and our controlled supply chain is guaranteed by the most important **certifications**, such as the FSSC 22000 which covers the activity of the entire company and the ISO 22005:2008 for the flours in our controlled supply chain.

ONE OF THE MOST INNOVATIVE MILLS IN ITALY

- **CLEANING**: three step grain cleaning system with an optical sorter of the latest generation, the only one of its kind in Italy
- **AIR QUALITY**: advanced air filtration system that ensures food safety and consistent product quality
- **TRACEABILITY**: a Badge system ensures real-time control of all production batches

PROFESSIONAL FLOURS

The choice of the best flour, a choice made by professionals

Bread-making, **pizza**, **pâtisserie** and **fresh pasta production**: professional worlds that are all similar but different from each other. United by **passion**, **tradition**, **tricks of the trade** and jealously guarded **recipes**, there is in all of them a **strong urge to innovate** and to satisfy the ever-changing tastes of **today's public**.
The one precious, fundamental ingredient that unites them all is **flour**.
To obtain an excellent flour, great attention is required in the **choice of the grain** to be milled and an extensive knowledge of the various **processing methods** necessary. **Mulino Padano** provides both and in so doing, guarantees that all of its professional flour ranges are of **consistent quality and performance**.

MULINO PADANO'S INNOVATION: INNOVATION FOR PROFESSIONALS

Today's market and consumer tastes are changing rapidly. Professionals need to keep themselves continuously updated in order to satisfy **new demands** not only in **taste** but also in terms of **health** and **nutritional content**.
With over 80 years of experience and continual investment into research and development, we are the ideal partner for you in your endeavours to create **innovative recipes**.











New ranges and a renewed design, with the same high quality as ever

Mulino Padano presents its **reorganized** range of professional flours and ingredients with the aim of responding in an increasingly targeted manner to the various needs of the market.
For the occasion, the **packaging** also takes on a profoundly **renewed** look. Packs are **sealed** using **new packaging technology** to preserve the organoleptic characteristics of the product, and the new design better communicates the high and constant quality that has always distinguished **Mulino Padano**.

SPECIAL RANGES

Gran Essere



Wheat
and Wellness

Do your customers ask you for products rich in fibre to improve their wellness? Discover the taste and unique qualities of **GranEssere**, the new range of advanced ingredients and high fibre flours, obtained by the exclusive **StabilEasy® method**, with its totally natural use of steam.

GRANAIO ITALIANO



Flour from 100%
Italian grain with a
certified supply chain

To give you maximum variety, we also offer the **Granaio Italiano** range of flours that are milled exclusively from **100% Italian grain** and are part of a certified supply chain project that only uses wheat grown on the land around our mill.

We feed your trust:

Quality and Certifications

Mulino Padano's production line aims to ensure the constantly high quality of all our products and complete food safety. This is attested by **FSSC 22000** certification which covers all Mulino Padano's company activity. We have also been granted **UNI EN ISO 22005:2008** certification which guarantees the traceability of our supply chain and **Kosher** certification.
The factory is also authorized by the ICEA Institute to mill grains obtained from **organic farming**, using both roller and stone milling processes.
Awareness of **environmental sustainability** has led Mulino Padano to certify its wholemeal products along with those in the Granaio Italiano supply chain according to **EPD** standards.

FSSC 22000

CSQA
RINTRACCIABILITÀ CERTIFICATA
UNI EN ISO 22005 – CERT N° 45231

EPD®

KOSHER PARVE
Under supervision of
Rabbi A.Locci
Chief Rabbi of Padua

CERTIFICATO ICEA BIOLOGICO
OPERATORE CONTROLLATO
N° E 1562

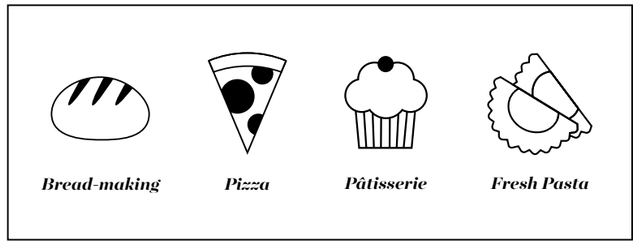
ORGANISMO DI CONTROLLO AUTORIZZATO DAL MiPAAF
IT BIO 006
AGRICOLTURA UE

Aimed at your profession

At **Mulino Padano** we calibrate each flour and every product to the specific needs of **your profession**, with **specially designed product ranges**.
In the fine-tuning of **ideal blends** for all your products we use only selected, **top quality** grains and all our flour is thoroughly tested in our **experimental bakery** in collaboration with **master** bakers, pizza makers, pastry chefs and with the **best** fresh pasta **artisan workshops**.

IDEAL USES FOR OUR PRODUCTS

Next to each product name you will find its ideal uses.





Code type “00” **MP00NAZ**
Code type “0” **MP0NAZ**

NAZIONALE
TYPE “00” and “0”

Soft wheat flour
FOR BREAD-MAKING

Notes

BAG SIZE: 25 kg — 5 kg — 1 kg

Nazionale flour offers all the characteristics needed to produce our traditional breads. It is ground from low-protein grains which give it the absorption values that are ideal for all low-hydration recipes, typical of traditional bread-making.

- Gluten min. [%] **9.5**
- Protein min. [%] **10.5**
- Avg. Fibre value [%] **3.0**
- Energy W [E-4 J] **220 - 240**
- Elasticity P/L **< 0.65**
- Stability min. [min.] **5**
- Absorption [%] **54**



Code type “00” **MP00MIG**
Code type “0” **MP0MIG**

MIGLIORATA
TYPE “00” and “0”

Soft wheat flour
FOR BREAD-MAKING

Notes

BAG SIZE: 25 kg — 5 kg

Migliorata flour was created to provide bakers with a product suitable for all the direct processes typical of Italian bread making. Its higher protein content makes it ideal for recipes with longer proofing times.

- Gluten min. [%] **10.5**
- Protein min. [%] **11.5**
- Avg. Fibre value [%] **3.0**
- Energy W [E-4 J] **260 - 280**
- Elasticity P/L **< 0.65**
- Stability min. [min.] **8**
- Absorption [%] **56**



Code type “00” **MP00RIN**
Code type “0” **MP0RIN**

RINFORZATA
TYPE “00” and “0”

Soft wheat flour
FOR BREAD-MAKING

Notes

BAG SIZE: 25 kg — 5 kg — 1 kg

Thanks to its well-balanced protein content and high stability, our Rinforzata flour is ideal for recipes that require medium and long proofing times. Its workability makes it suitable for baking baguettes, using either the direct or indirect method. It is suitable for use in proofing chambers.

- Gluten min. [%] **11.0**
- Protein min. [%] **12.5**
- Avg. Fibre value [%] **3.0**
- Energy W [E-4 J] **320 - 340**
- Elasticity P/L **< 0.70**
- Stability min. [min.] **12**
- Absorption [%] **57**



Code type “00” **MP00EXT**
Code type “0” **MP0EXT**

EXTRA
TYPE “00” and “0”

Soft wheat flour
FOR BREAD-MAKING

Notes

BAG SIZE: 25 kg — 5 kg — 1 kg

Thanks to its higher protein content and stability, Extra bread-making flour is ideal for recipes that require long proofing times. Its strength guarantees a good rise, which makes it ideal for the preparation of “rosetta” and other open-crumbed breads. It is suitable for use in proofing chambers and with refrigeration technology.

- Gluten min. [%] **12.0**
- Protein min. [%] **13.5**
- Avg. Fibre value [%] **2.5**
- Energy W [E-4 J] **360 - 380**
- Elasticity P/L **< 0.70**
- Stability min. [min.] **16**
- Absorption [%] **58**



Code type “00” **MP00STA**
Code type “0” **MP0STA**

STAR
TYPE “00” and “0”

Soft wheat flour
FOR BREAD-MAKING

Notes

BAG SIZE: 25 kg — 5 kg — 1 kg

Star is our strongest, most stable flour and has the highest protein content. This makes it ideal for strengthening weaker flour or preparing wet dough bread, such as “ciabatta”. It can also be used to refresh sourdough starters and is suitable for use in proofing chambers and with refrigeration technology.

- Gluten min. [%] **13.5**
- Protein min. [%] **15.0**
- Avg. Fibre value [%] **2.6**
- Energy W [E-4 J] **440 - 460**
- Elasticity P/L **< 0.70**
- Stability min. [min.] **18**
- Absorption [%] **59**



Code type “00” **MP00S10**
Code type “0” **MP0S10**

S10
TYPE “00” and “0”

Soft wheat flour
FOR PIZZA

Notes

BAG SIZE: 25 kg — 12.5 kg — 5 kg — 1 kg

S10 flour is carefully balanced to give the best results in recipes with short and medium proofing times, whether at room temperature or at a controlled temperature. It is perfect for making authentic Neapolitan pizza and guarantees consistently high quality pizzas during the span of an entire service. The technical characteristics of S10 flour also make it suitable for soft focaccias and pan pizzas with short and medium proofing times.

- Gluten min. [%] **11.0**
- Protein min. [%] **12.0**
- Avg. Fibre value [%] **3.0**
- Energy W [E-4 J] **290 - 320**
- Elasticity P/L **< 0.65**
- Stability min. [min.] **11**
- Absorption [%] **57**



Code type “00” **MP00S15**
Code type “0” **MP0S15**

S15
TYPE “00” and “0”

Soft wheat flour
FOR PIZZA

Notes

BAG SIZE: 25 kg — 12.5 kg — 5 kg — 1 kg

S15 flour has the strength and stability that make it an excellent ally in all recipes with medium proofing times, whether at room temperature or at a controlled temperature. It lends itself to indirect dough and its good absorption value allows for the creation of highly hydrated products such as Roman-style tray-bake pizza.

- Gluten min. [%] **12.0**
- Protein min. [%] **13.5**
- Avg. Fibre value [%] **2.7**
- Energy W [E-4 J] **330 - 360**
- Elasticity P/L **< 0.65**
- Stability min. [min.] **16**
- Absorption [%] **58**



Code type “00” **MP00S20**
Code type “0” **MP0S20**

S20
TYPE “00” and “0”

Soft wheat flour
FOR PIZZA

Notes

BAG SIZE: 25 kg — 12.5 kg — 5 kg — 1 kg

S20 flour guarantees consistent performance in recipes that use long proofing and maturation times, both in direct and indirect dough, thanks to its outstanding protein profile. Its capacity to absorb large quantities of liquid during the kneading process makes it particularly suitable for all pizza recipes which require high levels of hydration.

- Gluten min. [%] **13.5**
- Protein min. [%] **15.0**
- Avg. Fibre value [%] **2.6**
- Energy W [E-4 J] **380 - 420**
- Elasticity P/L **< 0.70**
- Stability min. [min.] **18**
- Absorption [%] **59**



Code type “00” **MP00CAS**

CASERECCIA
TYPE “00”

Soft wheat flour
FOR FRESH PASTA

Notes

BAG SIZE: 25 kg — 5 kg — 1 kg

Type “00” Casereccia flour is characterized by a controlled grain size and a very low ash content. These qualities lead to a dough ideal for the production of any type of fresh pasta, whether made by hand or by extrusion. Its rheological qualities make it easy to work, the dough remains golden for several days and does not overcook during cooking.

- Gluten min. [%] **8.5**
- Protein min. [%] **10.0**
- Ash max. [%] **0.40**



Code type “00” **MP00GRA**

GRANITO
TYPE “00”

Soft wheat flour
FOR FRESH PASTA

Notes

BAG SIZE: 25 kg

Type “00” Granito flour is ground from a sharp-edged grain, with a controlled grain size, a good absorption value, a very low ash content and the absence of speckling. These characteristics make it ideal for preparing attractive gnocchi with a perfect consistency. Thanks to its granulometric qualities, it is also suitable for dusting baked goods before baking, to give them a rustic and attractive appearance.

- Gluten min. [%] **8.7**
- Protein min. [%] **10.0**
- Ash max. [%] **0.45**

AIMED AT YOUR PROFESSION



Code type “00” **MP00BIS**
Code type “0” **MP0BIS**

BISCUITS AND SHORTBREAD
TYPE “00” and “0”

Soft wheat flour
FOR PÂTISSERIE

Notes

BAG SIZE: 25 kg — 5 kg — 1 kg

Our flour for Biscuits and Shortbread is obtained by grinding wheat with a low protein content, which reduces the flour’s strength and gives it low absorption. These characteristics are essential in obtaining a shortcrust pastry that is impeccable in terms of consistency, colour and shape.

Gluten min. [%] **8.0**
Protein min. [%] **9.5**
Avg. Fibre value [%] **2.9**
Energy W [E-4 J] **120 - 140**
Elasticity P/L **< 0.45**
Stability min. [min.] **1.5**
Absorption [%] **< 54**



Code type “00” **MP00BIG**
Code type “0” **MP0BIG**

CHOUX PASTRY AND FRIED DOUGH
TYPE “00” and “0”

Soft wheat flour
FOR PÂTISSERIE

Notes

BAG SIZE: 25 kg — 5 kg — 1 kg

Choux Pastry and Fried Dough flour is characterized by a very extensible gluten and a good absorption value. These qualities allow you to obtain hollow and voluminous choux pastries, while fried products, such as krapfen and fritters, are light and soft. The careful protein balance also makes it perfect for whipped cake batters such as sponges as it can retain the large quantity of air incorporated into the mixture during preparation.

Gluten min. [%] **10.0**
Protein min. [%] **11.5**
Avg. Fibre value [%] **2.8**
Energy W [E-4 J] **240 - 260**
Elasticity P/L **< 0.55**
Stability min. [min.] **18**
Absorption [%] **54**



Code type “00” **MP00CRO**
Code type “0” **MP0CRO**

CROISSANTS AND PUFF PASTRY
TYPE “00” and “0”

Soft wheat flour
FOR PÂTISSERIE

Notes

BAG SIZE: 25 kg — 5 kg — 1 kg

Croissants and Puff Pastry flour is obtained from high protein grain and combines the right strength with excellent extensibility. These characteristics make it ideal for baking laminated pastries and making puff pastry, even in doughs that use cold technology. Its balance favours lamination and guarantees excellent development, without any shrinkage, during cooking. The finished products have a flaky structure and maintain their shape and aroma for a long time.

Gluten min. [%] **11.5**
Protein min. [%] **13.5**
Avg. Fibre value [%] **2.5**
Energy W [E-4 J] **320 - 340**
Elasticity P/L **< 0.55**
Stability min. [min.] **16**
Absorption [%] **56**



Code type “00” **MP00LIENF**
Code type “0” **MP0LIENF**

PANETTONE
TYPE “00” and “0”

Soft wheat flour
FOR PÂTISSERIE

Notes

BAG SIZE: 25 kg — 5 kg — 1 kg

Our Panettone flour, today in a renewed formula, is the ideal flour for the preparation of highly leavened products, such as Panettone, Pandoro and Colomba, and for reinvigorating either liquid or solid sourdough starters.
It develops a gluten web with the right balance between extensibility and elasticity, eliminating the rigidity that can lead to the detachment of the product from the baking cup. Its technical characteristics guarantee that the leavened product remains soft and perfectly textured for longer.

Protein min. [%] **16.0**
Avg. Fibre value [%] **2.6**
Energy W [E-4 J] **380 - 400**
Elasticity P/L **< 0.60**
Stability min. [min.] **20**
Absorption [%] **59**

Personalising your recipes

Every professional carefully guards the “**secrets**” of his or her art, which are indispensable for **personalising recipes** and responding with originality to consumers’ **evolving tastes and needs**.
To make your creations **unique**, you can choose from a wide range of **flours and ingredients** with a **precise connotation**, **high and constant quality**: stone-ground, whole wheat and flours milled from 100% Italian wheat with a certified supply chain, advanced ingredients and high fibre content flours, obtained using the exclusive, natural StabilEasy® method.

IDEAL USES FOR OUR PRODUCTS

Next to each product name you will find its ideal uses.

Bread-making *Pizza* *Pâtisserie* *Fresh pasta*



Code type “00” **MP00MAN**
Code type “0” **MP0MAN**

BAG SIZE: 25 kg

MANITOBA
TYPE “00” and “0”

Soft wheat flour

Notes

Manitoba flour combines strength with great workability. It is therefore ideal for all recipes characterized by long proofing times where it is necessary to work the dough particularly intensely.

Gluten min. [%] **13.0**
Protein min. [%] **14.5**
Avg. Fibre value [%] **2.6**
Energy W [E-4 J] **380 - 400**
Elasticity P/L **< 0.60**
Stability min. [min.] **16**
Absorption [%] **58**



Code **MP1NAZ**

BAG SIZE: 25 kg

TYPE 1 NAZIONALE

Soft wheat flour

Notes

Type “1” Nazionale flour, ideal for all recipes with short proofing times, has an amber colour, given by the presence of a light speckling of bran fragments. This quality allows us to create products with a characteristic colour and aroma, with a very pleasant taste. This flour, like other dark flours, requires special attention so the milling is meticulous and each batch’s rheology and granulometry is carefully checked in order to guarantee high and constant quality.

Gluten min. [%] **9.0**
Protein min. [%] **11.0**
Fibre [%] **3.5**
Energy W [E-4 J] **180 - 220**
Stability min. [min.] **5**
Absorption [%] **55**



Code **MP1FOR**

BAG SIZE: 25 kg

TYPE 1 FORTE

Soft wheat flour

Notes

Type “1” Forte flour is obtained by grinding strong grain which makes it ideal for all long-proofed recipes, including those using sourdough starters. It has an amber color, given by the presence of a light speckling of bran fragments. This quality allows us to create products with a characteristic colour and aroma, with a very pleasant taste. This flour, like other dark flours, requires special attention so the milling is meticulous and each batch’s rheology and granulometry is carefully checked in order to guarantee high and constant quality.

Glutien min. [%] **12.5**
Protein min. [%] **14.0**
Fibre [%] **3.5**
Energy W [E-4 J] **300 - 340**
Stability min. [min.] **18**
Absorption [%] **58**



Code **MP2NAZ**

BAG SIZE: 25 kg

TYPE 2 NAZIONALE

Soft wheat flour

Notes

Type “2” Nazionale flour is ideal for all recipes with short proofing times and is characterized by a slightly dark color and a clearly visible speckle of bran fragments. These aesthetic characteristics make it ideal for creating products with a beautiful amber color, a characteristic aroma and pleasant taste. This flour, like other dark flours, requires special attention so the milling is meticulous and each batch’s rheology and granulometry is carefully checked in order to guarantee high and constant quality.

Glutien min. [%] **9.0**
Protein min. [%] **11.5**
Fibre [%] **5.6**
Energy W [E-4 J] **180 - 220**
Stability min. [min.] **5**
Absorption [%] **56**



Code **MP2FOR**

BAG SIZE: 25 kg

TYPE 2 FORTE

Soft wheat flour

Notes

Type “2” Forte flour, obtained by grinding strong grain, ideal for all recipes with long proofing times, including those using sourdough starters. Characterized by a slightly dark color and a clearly visible speckle of bran fragments, it results in products with a beautiful amber color, a characteristic aroma and pleasant taste. This flour, like other dark flours, requires special attention so the milling is meticulous and each batch’s rheology and granulometry is carefully checked in order to guarantee high and constant quality.

Gluten min. [%] **12.5**
Protein min. [%] **14.5**
Fibre [%] **5.6**
Energy W [E-4 J] **300 - 340**
Stability min. [min.] **18**
Absorption [%] **59**



Code **MP2NAZP**

BAG SIZE: 25 kg

TYPE 2 NAZIONALE STONE-GROUND

Soft wheat flour

Notes

Type “2” Nazionale stone-ground flour, obtained by stone-grinding low-protein grain, is ideal for recipes with short proofing times and lends them a characteristic colour and aroma and a very pleasant taste. It is characterized by a slightly dark colour and stone-grinding gives a particular grain size to the bran fragments it contains.

Gluten min. [%] **9.0**
Protein min. [%] **11.8**
Fibre [%] **5.6**
Energy W [E-4 J] **180 - 220**
Stability min. [min.] **5**
Absorption [%] **58**



Code **MP2FORP**

BAG SIZE: 25 kg

TYPE 2 FORTE STONE-GROUND

Soft wheat flour

Notes

Type “2” Forte stone-ground flour is obtained by stone-grinding strong grain and is ideal for recipes with long proofing times, including those made with a sourdough starter. It has a characteristic colour and aroma and a very pleasant taste. It is characterized by a slightly dark color and the stone-grinding gives a particular grain size to the bran fragments it contains.

Gluten min. [%] **13.0**
Protein min. [%] **15.0**
Fibre [%] **5.6**
Energy W [E-4 J] **300 - 340**
Stability min. [min.] **18**
Absorption [%] **59**



Code fine leaf **MPINFNAZ**
Code broad leaf **MPINGNAZ**

BAG SIZE: 25 kg

NAZIONALE WHOLE WHEAT

Soft wheat flour

Notes

Nazionale Whole Wheat flour, available in both broad-leaf and fine-leaf versions, is obtained by grinding soft wheat with a low protein content, making it ideal for all short-proofed doughs. This flour, which is even richer in fibre than other dark flours, requires special attention, so each batch’s rheology and granulometry is carefully checked in order to guarantee high and constant quality.

Gluten min. [%] **9.5**
Protein min. [%] **12.0**
Fibre [%] **9.0**
Energy W [E-4 J] **220 - 240**
Stability min. [min.] **5**
Absorption [%] **57**



Code fine leaf **MPINFFOR**
Code broad leaf **MPINGFOR**

BAG SIZE: 25 kg

FORTE WHOLE WHEAT

Soft wheat flour

Notes

Forte Whole Wheat flour, available in both broad-leaf and fine-leaf versions, is obtained by grinding strong grain, making it ideal for all doughs with long proofing times, including those made with a sourdough starter. It is particularly suitable for giving your recipes a distinctly rustic appearance. This flour, which is even richer in fibre than other dark flours, requires special attention, so each batch’s rheology and granulometry is carefully checked in order to guarantee high and constant quality.

Gluten min. [%] **12.5**
Protein min. [%] **15.0**
Fibre [%] **9.0**
Energy W [E-4 J] **360 - 380**
Stability min. [min.] **15**
Absorption [%] **59**



Code fine leaf **MPINFFOR**
Code broad leaf **MPINGFOR**

BAG SIZE: 25 kg

FORTE WHOLE WHEAT STONE-GROUND

Soft wheat flour

Notes

Forte Whole Wheat Stone-ground flour is obtained by stone grinding strong grain and is ideal for recipes with long proofing times, including those made with sourdough starters. It retains all the nutritional value and flavour of the cereal, allowing the creation of baked products that are also very interesting from an organoleptic point of view.
Its particular granulometry also gives a rustic appearance to the final product.

Gluten min. [%] **13.0**
Protein min. [%] **15.0**
Fibre [%] **9.0**
Energy W [E-4 J] **360 - 380**
Stability min. [min.] **14**
Absorption [%] **59**



Code **MPSERIMB**

SHORT PROOFING TIMES

Reground durum wheat semolina

Notes

BAG SIZE: 25 kg

Mulino Padano offers the best in re-ground semolina because it is obtained by grinding carefully selected durum wheat. The Reground Semolina for recipes with short proofing times, is suitable for direct dough processes, it is straw-coloured and has good absorption qualities.

Protein min. [%] **11.5**
Fibre [%] **2.7**
Energy W [E-4 J] **190 - 210**



Code **MPSERIML**

LONG PROOFING TIMES

Reground durum wheat semolina

Notes

BAG SIZE: 25 kg - 750 g

Mulino Padano offers the best in re-ground semolina because it is obtained by grinding carefully selected durum wheat. The Reground Semolina, for recipes with long proofing times, has a distinct golden color and technical characteristics that give it exceptional absorption qualities, an excellent rise during proofing and development during cooking.

Protein min. [%] **13.5**
Fibre [%] **3.0**
Energy W [E-4 J] **230 - 250**



Code **MPGECRU**

COARSE SOFT WHEAT BRAN

GRANESSERE

Notes

BAG SIZE: 10 kg — 500 g

GranEssere Coarse Bran, obtained by the natural StabilEasy® method, is coarse grained and offers the advantages of a prolonged shelf life, the total reduction of bacteria and a strong aroma. These qualities make it ideal for combining health benefits with unmistakable flavour.

Humidity max. [%] **5.00**
Ash min. [%] **6.00**
Protein min. [%] **17.0**
Fibre [%] **55.1**
Grain size max. [µm] **2000**



Code **MPGECLO**

FINE SOFT WHEAT BRAN

GRANESSERE

Notes

BAG SIZE: 12.5 kg — 500 g

GranEssere Fine Bran, obtained with the natural StabilEasy® method, is fine grained, has an extended shelf life, reduced bacteria and a strong aroma. These qualities make it ideal for combining health benefits with unmistakable flavour.

Humidity max. [%] **5.00**
Ash min. [%] **5.00**
Protein min. [%] **18.5**
Fibre [%] **43.7**
Grain size max. [µm] **1000**



Code **MPGEGME**

SOFT WHEAT GERM

GRANESSERE

Notes

BAG SIZE: 10 kg — 500 g

Soft wheat germ, a minimal fraction of the caryopsis, has a high nutritional value and a sweet, intense taste but its use is limited by an extremely short shelf life. Our GranEssere Wheat Germ overcomes this problem thanks to the natural StabilEasy® method, which gives it a long shelf life without affecting its nutritional value or distinct aroma.

Humidity max. [%] **4.00**
Ash min. [%] **5.00**
Protein min. [%] **34.8**
Fibre [%] **10.8**
Grain size max. [µm] **1000**



Code **MPGEINFGF3**

GUSTOFIBRA N°3

Soft wheat flour
GRANESSERE

Notes

BAG SIZE: 12.5 kg — 5 kg — 1 kg

GranEssere Gustofibra N°3, a whole wheat flour, rich in fibre and wheat germ, is obtained with the natural StabilEasy® method which gives it a unique aroma and taste, while guaranteeing a longer shelf life. This makes it an ideal ingredient for baked goods with an unmistakable flavour.

Gluten min. [%] **12.0**
Protein min. [%] **12.6**
Fibre [%] **8.1**
Energy W [E-4 J] **280 - 300**
Stability min. [min.] **12**
Absorption [%] **59**



Code **MPGE2GF4**

GUSTOFIBRA N°4

Soft wheat flour
GRANESSERE

Note

BAG SIZE: 12.5 kg — 5 kg — 1 kg

GranEssere GustoFibra N°4 flour, obtained with the natural StabilEasy® method, contains wheat germ, one of the richest natural sources of vitamin E and a powerful antioxidant. Using GustoFibra N°4 helps satisfy the daily requirement of this fundamental vitamin while improofing the fragrance of baked products.

Gluten min. [%] **13.0**
Protein min. [%] **14.9**
Fibre [%] **4.3**
Energy W [E-4 J] **340 - 360**
Stability min. [min.] **16**
Absorption [%] **59**



Code **MPGI0NAZ**

TYPE 0 NAZIONALE

Soft wheat flour
GRANAIO ITALIANO

Notes

BAG SIZE: 12.5 kg — 5 kg — 1 kg

Our Granaio Italiano Type “0” Nazionale flour is milled from 100% Italian wheat cultivated as part of our supply chain, which is guaranteed by ISO 22005 certification. It is ideal for all recipes using direct methods and requiring short proofing times.

Gluten min. [%]	**9.0**
Protein min. [%]	**10.5**
Fibre [%]	**3.2**
Energy W [E-4 J]	**200 - 220**
Elasticity P/L	**< 0.70**
Stability min. [min.]	**5**
Absorption [%]	**54**



Cod. **MPGI0FOR**

TYPE 0 FORTE

Soft wheat flour
GRANAIO ITALIANO

Notes

BAG SIZE: 12.5 kg — 5 kg — 1 kg

Our Granaio Italiano Type “0” Forte flour is obtained by milling strong 100% Italian soft wheat, grown as part of our supply chain, which is guaranteed by ISO 22005 certification. It is ideal for all recipes with long proofing times.

Gluten min. [%]	**12.5**
Protein min. [%]	**13.5**
Fibre [%]	**3.2**
Energy W [E-4 J]	**330 - 350**
Elasticity P/L	**< 0.70**
Stability min. [min.]	**12**
Absorption [%]	**56**



Code **MPGI1NAZ**

TYPE 1 NAZIONALE

Soft wheat flour
GRANAIO ITALIANO

Notes

BAG SIZE: 12.5 kg

Our Granaio Italiano Type “1” Nazionale flour is milled from 100% Italian wheat cultivated as part of our supply chain, which is guaranteed by ISO 22005 certification. It has an amber colour, given by the presence of a light speckling of bran and is ideal for all recipes with short proofing times.

Gluten min. [%]	**9.0**
Protein min. [%]	**11.0**
Fibre [%]	**3.5**
Energy W [E-4 J]	**180 - 220**
Stability min. [min.]	**5**
Absorption [%]	**55**



Code **MPGI1FOR**

TYPE 1 FORTE

Soft wheat flour
GRANAIO ITALIANO

Notes

BAG SIZE: 12.5 kg — 5 kg — 1 kg

Our Granaio Italiano Type “1” Forte flour is obtained by milling strong 100% Italian soft wheat, grown as part of our supply chain, which is guaranteed by ISO 22005 certification. It has an amber colour, given by the presence of a light speckling of bran and is ideal for all recipes with long proofing times, including those using sourdough starters.

Gluten min. [%]	**12.5**
Protein min. [%]	**14.0**
Fibre [%]	**3.5**
Energy W [E-4 J]	**300 - 340**
Stability min. [min.]	**18**
Absorption [%]	**58**



Code **MPGI2NAZP**

TYPE 2 NAZIONALE STONE-GROUND

Soft wheat flour
GRANAIO ITALIANO

Notes

BAG SIZE: 12.5 kg

Our Granaio Italiano Type “2” Nazionale stone-ground flour is obtained by milling strong 100% Italian soft wheat, grown of our supply chain, which is guaranteed by ISO 22005 certification. It is ideal for making short-proofed products with a characteristic colour and aroma and a very pleasant taste. It is slightly dark in colour and the stone grinding gives a particular grain size to the bran it contains.

Gluten min. [%]	**9.0**
Protein min. [%]	**12.0**
Fibre [%]	**5.6**
Energy W [E-4 J]	**180 - 200**
Stability min. [min.]	**5**
Absorption [%]	**57**



Code **MPGI2FORP**

TYPE 2 FORTE STONE-GROUND

Soft wheat flour
GRANAIO ITALIANO

Notes

BAG SIZE: 12.5 kg — 5 kg — 1 kg

Our Granaio Italiano Type “2” Forte stone-ground flour is obtained by milling strong 100% Italian soft wheat, grown as part of our supply chain, which is guaranteed by ISO 22005 certification. It is ideal for making long-proofed products, including those with sourdough starters, with a characteristic colour and aroma and a very pleasant taste. It is slightly dark in colour and the stone grinding gives a particular grain size to the bran it contains.

Gluten min. [%]	**13.0**
Protein min. [%]	**15.0**
Fibre [%]	**5.6**
Energy W [E-4 J]	**300 - 320**
Stability min. [min.]	**15**
Absorption [%]	**58**



Code fine leaf **MPGIINFNAZ**
Code broad leaf **MPGIINGNAZ**

NAZIONALE WHOLE WHEAT

Soft wheat flour
GRANAIO ITALIANO

Notes

BAG SIZE: 12.5 kg

Our Granaio Italiano Nazionale Whole Wheat flour, available in both the broad-leaf and fine-leaf versions, is ideal for preparing short-proofed doughs and is obtained by grinding 100% Italian soft wheat grown of our supply chain, which is guaranteed by ISO 22005 certification. It is a flour that can give produce a distinctly rustic appearance.

Gluten min. [%]	**9.5**
Protein min. [%]	**12**
Fibre [%]	**9.3**
Energy W [E-4 J]	**200 - 220**
Stability min. [min.]	**5**
Absorption [%]	**57**



Code fine leaf **MPGIINFFOR**
Code broad leaf **MPGIINGFOR**

FORTE WHOLE WHEAT

Soft wheat flour
GRANAIO ITALIANO

Notes

BAG SIZE: 12.5 kg — 5 kg — 1 kg

Our Granaio Italiano Forte Whole Wheat flour, both in broad-leaf and fine-leaf variations, is ideal for preparing long-proofed doughs, including those with sourdough starters. Its excellent performance is given by the careful grinding of strong 100% Italian soft wheat grown as part of our supply chain, which is guaranteed by ISO 22005 certification. It is a flour that can give produce a distinctly rustic appearance.

Gluten min. [%]	**12.0**
Protein min. [%]	**14.0**
Fibre [%]	**9.3**
Energy W [E-4 J]	**330 - 350**
Stability min. [min.]	**14**
Absorption [%]	**58**

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