

# semola rimacinata



# PETRA 8610

## FEATURES

Durum wheat, rich in carotenoids, is one of the most popular cereals in the world. Mainly responsible for the production of pasta, it finds multiple uses in leivitated products, to which it gives a straw yellow color and an intense aroma.

## INGREDIENTS

Remilled durum wheat semolina .

It may contain traces of soy and mustard

## NUTRITIONAL VALUES

VALORI NUTRIZIONALI	(medi per 100g di prodotto)
VALORE ENERGETICO	348 kcal / 1476 kJ
GRASSI	1,0g (di cui di acidi grassi saturi 0 g)
CARBOIDRATI	72,0 g (di cui zuccheri 3,0 g)
FIBRE	2,5 g
PROTEINE	11,50 g
SALE	0,025 g

## STORAGE

Cool, dry and ventilated environment, away from direct light and heat sources.

The storage conditions of the flour determine its product and technical characteristics. Incorrect storage compromises the quality of the flour ensured by Molino Quaglia. it is essential to keep the product raised from the ground, not resting on the walls and to constantly clean the surrounding

## TYPE OF GRINDING

Cast iron cylinder cake.

The long cylinder milling diagram is designed in such a way as to best respect the characteristics of the starting grain.

Thanks to the constant control of the grinding parameters, Petra® 8610 is characterized by excellent technological stability.

The grinding technologies allow to obtain a re-milled semolina that is easy to work, even with high hydrations.

## TECHNICAL PARAMETERS

### CARATTERISTICHE

CLASSIFICAZIONE	semola di grano duro rimacinata
UMIDITÀ	max 15,5%
PROTIDI s.s.	11,00% - 13,00%
CENERI	MAX 0,90
INDICE DI GIALLO	min 27
PUNTATURA CRUSCALE	max 28 n°/dm <sup>2</sup>

## METHOD OF USE

Petra®8610 has been designed to be able to adapt to many different processes. In fact, it can be used in purity or in percentage (on the plate pizza), with direct, indirect or mother yeast processing.

Medium hydration (65/75%) is recommended for baking doughs. For the production of pizza in shovel it is possible to reach the hydration of 80%.

## PACKAGES

12.5 kg paper bag

5 kg paper bag.

500 g paper bag.

area. it is also essential to keep the bags at an adequate distance from any cereal-based food (pasta, rice, etc.). It is recommended to use the product within 10 days from the date of opening the package, in order to maintain its characteristics unaltered. **TEMPERATURE: 20-22 ° C**  
**AMBIENT HUMIDITY: 65-68% RH**