

Petra 0007

CHARACTERISTICS

Petra®0007 is an adjuvant based on natural enzymes with anti-staling action. Petra®0007 is therefore able to prolong the shelf-life of sweet baked products (panettone, colomba, pandoro, brioche) **without the use of additives**.

Since it is simply composed of flour and enzymes of natural origin, it is not necessary to include Petra®0007 in the list of ingredients.

TECHNICAL PARAMETERS

CARATTERISTICHE

CLASSIFICAZIONE	miscela di farine di grano tenero ed enzimi
UMIDITÀ	max 15,9%
PROTEIDI s.s.	11,0% - 11,5%
CENERI	max 0,69%

INDICATED PROCESSINGS

All types of **leavened desserts**.

Particularly suitable for making large leavened products such as Panettone, Colomba, Pandoro, Venetian focaccia.

STORAGE

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

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 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 keep its characteristics unchanged. **TEMPERATURE: 20-22°C**
AMBIENT HUMIDITY: 65-68% RH

INGREDIENTS

Type "0" soft wheat flour, enzymes.

May contain traces of soy and mustard

NUTRITIONAL VALUES

VALORI NUTRIZIONALI	(medi per 100g di prodotto)
VALORE ENERGETICO	337 kcal / 1429 kJ
GRASSI	1,2g (di cui di acidi grassi saturi 0,2 g)
CARBOIDRATI	73,0 g (di cui zuccheri 2,8 g)
FIBRE	6,0 g
PROTEINE	11,6 g
SALE	0,0 g

HOW TO USE

We recommend using Petra®0007 in a dose equal to **1% of the total weight of the flour** that makes up the recipe, mixing it with the flour.

If the preparation involves more than one dough, Petra®0007 must be inserted into the last dough but the dose to be used must be calculated on the total flour of all the doughs, according to the table below.

If the recipe requires the use of sourdough starter, it is advisable to consider the amount of flour given by the yeast itself.

FARINA TOTALE	PETRA®0007
1 kg	10g
2 kg	20g
4 kg	40g
8 kg	80g
16 kg	160g
32 kg	320g

To calculate the flour intake given by the sourdough starter it is necessary to multiply the weight of the yeast by 0,69. EXAMPLE: the recipe calls for 2500g of sourdough. $2500 \times 0,69 = 1725g$ of flour to be considered in the total.

IN THE CASE OF PROCESSING WITH TWO OR MORE DOUGHTS (SUCH AS PANETTONE), PETRA 0007 MUST BE INSERTED INTO THE LAST DOUGH, MIXING IT WITH THE FLOUR.

PACKAGING

1 kg aluminum bag