



Petra 0 HP

CHARACTERISTICS

Petra® 0 HP is **the first flour dedicated to neoclassical pizza**. Its extensibility and high error tolerance make it ideal for obtaining very voluminous crusts, without the risk of developing chewiness.

INGREDIENTS

Wheat type "0" soft wheat flour, partially from sprouted wheat.

May contain traces of **soy** and **mustard**.

NUTRITIONAL FACTS

Energia / Energy / Énergie / Valor energético / Energie / Wartość energetyczna	1462 kJ / 345 kcal
Grassi / Fat / Matières grasses / Grasas / Fett / Tłuszcz	1,5 g
di cui acidi grassi saturi / of which saturates / dont acides gras saturés / de las cuales saturadas / davon gesättigte Fettsäuren / w tym kwasy tłuszczowe nasycone	0,2 g
Carboidrati / Carbohydrate / Glucides / Hidratos de Carbono / Kohlenhydrate / Węglowodany	69,5 g
di cui zuccheri / of which sugars / dont sucres / de los cuales azúcares / davon Zucker / w tym cukry	1,0 g
Fibre / Fibre / Fibres alimentaires / Fibra alimentaria / Ballaststoffe / Błonnik	1,5 g
Proteine / Protein / Protéines / Proteínas / Eiweiß / Białko	12,5 g
Sale / Salt / Sel / Sal / Salz / Sól	0,004 g

STORAGE AND OTHER POSSIBLE ALLERGENS

Cool, dry and ventilated Storage.

The conservation conditions of the flour determine its behavior and yield during use. Incorrect storage can compromise the technical potential of the flour ensured by Molino Quaglia. It is essential to keep the product off the ground, not resting on the walls, away from heat sources. It is recommended to use the product within 10 days from the opening date, in order to maintain its characteristics unaltered.

temperature: 20-22 ° C

humidity: 65 - 68% R.H.

It may contain traces of **soy** seeds and **mustard** seeds

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MILLING PROCESS

Petra 0 HP is made through a **soft cylinder grinding**. This process allows for maximum control of the grinding parameters, which results in the highest consistency in terms of technical performance.

TECHNICAL CHARACTERISTICS

HOW TO USE

Petra® 0 HP can be used for direct and indirect kneading. Up to 75% hydration is recommended.

In the case of indirect doughs of **round and neoclassical pizza** we recommend the use of Petra® 0HP in purity, taking care not to exceed the amount of 4g of fresh yeast per kg of Flour.

PACKAGING

12.5kg paper bag