



Petra 0415

CEREALS

Origin of wheat: Italy

Einkorn, one of the first cereals to have been grown by man, is characterized by a small and tender grain, with highly qualitative nutritional characteristics. The varieties that make up this flour are selected annually from the best organic productions of the Italian territory, in order to guarantee the best technical performance.

INGREDIENTS

Organic einkorn whole wheat flour.

NUTRITIONAL FACTS

VALORI NUTRIZIONALI	(medi per 100g di prodotto)
VALORE ENERGETICO	349 kcal / 1476 kJ
GRASSI	3,3g (di cui di acidi grassi saturi 0,48 g)
CARBOIDRATI	62,0 g (di cui zuccheri 1,65 g)
FIBRE	7,9 g
PROTEINE	13,0 g
SALE	0,01 g

MILLING PROCESS

Gentle cast iron cylinders milling

The grinding with cast iron cylinders with a **long diagram** allows to respect the natural characteristics of delicacy of organic wheats. The careful selection, cleaning and calibration steps of the product allow us to guarantee the best hygienic, sanitary and **technological standards**.

TECHNICAL PARAMETERS

CARATTERISTICHE

CLASSIFICAZIONE	Farina integrale di Farro monococco biologico.
UMIDITÀ	max 15,5%
PROTIDI s.s.	12,00% - 14,00%
CENERI	1,30 - 1,70
FALLING NUMBER	>250s
CONTENUTO DI GLUTINE UMIDO	42% - 44%
ASSORBIMENTO PANIFICABILE	fino a 65%

HOW TO USE

We recommend using Petra ® 415 with medium hydration (65%).

it is possible to use Petra ® 415 alone or in combination with a flour from the Petra ® Organic line in an amount of 20-40%.

If used alone, Petra ® 415 is ideal for fast processing within the day (4-6 hours).

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**

Ultima revisione: 12-10-2020

PACKAGE

12,5 kg sacco carta.

500 g sacco polipropilene.