



Petra 0202

CHARACTERISTICS

Petra Maiorca 0202 is an organic Maiorca wholegrain flour, grown in Sicily.

Maiorca is a variety of the Sicilian isle, it is a white grain wheat with a marked sweetness and aroma.

MILLING PROCESS

Cast Iron cylinders grinding process

The grinding process with a long diagram allows to respect the natural characteristics of organic wheat. The careful selection, cleaning and calibration process of the product allow us to guarantee the best hygienic, sanitary and technological standards.

TECHNICAL CHARATTERISTICS

CARATTERISTICHE

CLASSIFICAZIONE	farina di grano tenero integrale biologica
UMIDITÀ	max 15,5%
PROTIDI s.s.	13,00% - 14,00%
ASSORBIMENTO PANIFICABILE	fino a 60%

W and P / L The W and P / L values relating to this flour are not expressed as the high fiber content does not allow significant results to be obtained by analyzing the chopin aviary. Petra® technical staff is available to provide further information on the matter

NUTRITIONAL FACTS

VALORI NUTRIZIONALI

(medi per 100g di prodotto)

VALORE ENERGETICO	343 kcal / 1453 kJ
GRASSI	2,1g (di cui di acidi grassi saturi 0,4 g)
CARBOIDRATI	64,1 g (di cui zuccheri 1,1 g)
FIBRE	7,0 g
PROTEINE	13,50 g
SALE	0,01 g

HOW TO USE

Petra Maiorca 0202 maintains its sensory characteristics unaltered if used alone. When making leavened products, it is advisable not to exceed the hydration of 60% and to use a leavening for about 4 hours at room temperature (20-25 ° C).

INGREDIENTS

Wholegrain Organic soft wheat Maiorca flour

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: 28-10-2020

PACKAGING

12.5 paper bag

3 kg paper bag