

Petra 0106 HP

CEREALS

Blend of **organic** varieties of OAT, RYE AND WHEAT, with pumpkin seeds, sprouted sunflower, sesame, millet and flax. Controlled sprouting, applied to cereals other than soft wheat, allows the technological characteristics of sprouting to be combined with the sensory characteristics deriving from the use of each individual cereal.

Scan the QR code to learn more about controlled sprouting!

TECHNICAL PARAMETERS

INGREDIENTS

Wholemeal **rye flour** *, seeds (pumpkin seeds *, sunflower seeds *, sprouted sunflower seeds *, **sesame seeds** *, millet seeds *, flax seeds *), type 0 soft **wheat flour** *, **ave na** *.

* organic

May contain traces of soy and mustard

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 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

TYPE OF GRINDING

Cast iron cylinder cake.

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

Thanks to the constant control of the grinding parameters, Petra® 0106 HP is characterized by **excellent technological stability**, in terms of absorption and processing yield.

NUTRITIONAL VALUES

VALORI NUTRIZIONALI

(medi per 100g di prodotto)

VALORE ENERGETICO	414 kcal / 1736 kJ
GRASSI	14,8g (di cui di acidi grassi saturi 2,3 g)
CARBOIDRATI	51,7 g (di cui zuccheri 1,5 g)
FIBRE	9,2 g
PROTEINE	13,90 g
SALE	0,04 g

METHOD OF USE

For the creation of the classic rugbrød it is recommended to use pure Petra 0106HP with a hydration of 70%.

It is then possible to use Petra 0106 HP in all sweet and savory leavened doughs, replacing the flour in the recipe from 20 to 40%.

PACKAGES

10 kg paper bag.

2.5 kg paper bag.