



We feed
your trust.

PROFESSIONE FORNAIO

Common wheat flour
RINFORZATA



*The ideal flour for
medium leavening times
and French bread*

www.mulinopadano.it



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Professione Fornaio range of flours by Mulino Padano is designed to meet every baking need: from doughs with long leavening times to “indirect” doughs, from processed bread to high-hydration recipes, to recipes with sourdough starter. These processes, which characterise some popular bread shapes, such as “rosetta”, “ciabatta” and “baguette”,

require flours with a well-balanced protein content and a careful selection of raw material. For this reason, our professionals pay great attention to the selection of grains, in order to guarantee constant levels of quality and performance with “Professione Fornaio” flours. This line also includes “0” and “00” flours: Reinforced, Extra and Star.

Product use

Our reinforced flours (type “0” and “00”), thanks to their well-balanced protein content and higher stability, are ideal for preparations with medium and long leavening times. Their high workability makes them particularly suitable for the preparation of baguettes, either with direct or indirect methods. They are suitable for use with leavening cells and allow to obtain tasty and golden-yellow products.

Ingredients

Selected common wheat, free from mycotoxins and other contaminants, subject to strict quality checks upon acceptance. To ensure purity and healthiness, wheat undergoes three cleaning stages and is screened with an advanced optical selector.

Grinding

Cleaned from all impurities, common wheat is ground in full respect of its characteristics and left to rest slowly and progressively, in order to obtain flours that are not thermally affected and are able to release all the aromas in the preparation of the finished products.

Shelf life and storage

Shelf life 6 months from production.
Store in a cool, dry, clean and well-ventilated place.

Characteristics

[%] Humidity (maximum)	15.50	Energy W [E-4 J]	320 - 340
[%] Ash (max.) <small>Type “00”: 0.55/Type “0”: 0.65</small>	11.0	Elasticity P/L	< 0.70
[%] Gluten (minimum)	12.5	Falling number min. [s]	320
[%] Proteins (minimum)		Stability (on farinograph results) [min.]	12
		[%] Absorption (on farinograph results)	57

Nutrition facts per 100g of product

Energy	1436 kJ – 343 kcal	Fibres	3.0 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	0.8 g	Proteins	12.5 g	
<i>Of which saturated</i>	0.1 g	Salt*	0.002 g	
Carbohydrates	73.0 g			
<i>Of which sugars</i>	1.0 g			

Packaging

Paper bag 25 kg - 5 kg