

LE TRADIZIONALI

SOFT WHEAT FLOUR

Nature in safe hands.



For a truly Italian dough





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he bread of a wealthy farmer, which is prepared with the grain that he himself brings to the mill and contains the product in its entirety, except the husks, is more aromatic and more tasty than the one you would normally find around the city". This quote is excerpted from the "Enciclopedia delle Arti e Industrie"

written by Raffaele Pareto, and dates back to 1891. With this in mind, we decided to reinvent that traditional flavour and created **Le Tradizionali**, flours that contain the whole grain, except the husks. These flours are ideal for preparing fragrant and tasty rustic bread.

PRODUCT USE

Our **Scelte di Campo type "0" Nazionale flour**, is milled from 100% Italian wheat cultivated as part of "Scelte di Campo" supply chain which is guaranteed by ISO 22005 certification. It is ideal for all recipes using direct methods and requiring short proving times.

INGREDIENTS

Selected soft 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, soft 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 12 months from production. Store in a cool, dry, clean and well-ventilated place.		
PRODUCT CHARACTER	ISTICS			
[%] Humidity (maximum)	15.50	Energy W [E-		200 - 220
[%] Ash (maximum)	0.65	Elasticity P/L	-	< 0,70
[%] Gluten (minimum)	9.0	Falling number min. [s] 290		
[%] Proteins (minimum)	10.5	Stability (on farinograph results) [min.] 5		s) [min.] 5
		Absorption [Absorption [%] 54	
NUTRITION FACTS per 1	00g of product			
	00g of product 1436 kJ – 343 kcal	Fibres		*Salt content is
Energy		Fibres Proteins	3.0 g 10.5	04.1.00.110.11
NUTRITION FACTS per 1 Energy Fats Of which saturated	1436 kJ – 343 kcal			exclusively due to the
Energy Fats Of which saturated Carbohydrates	1436 kJ – 343 kcal 0.8 g	Proteins	10.5	exclusively due to the
Energy Fats Of which saturated	1436 kJ – 343 kcal 0.8 g 0.1 g	Proteins	10.5	exclusively due to the presence of naturally