



We feed
your trust.

GRANESSERE

SOFT WHEAT
FINE BRAN



*The ingredient that adds
fibres and taste to your
recipes*

www.mulinopadano.it



GRANESSERE

FINE WHEAT BRAN

GranEssere, the well-being that comes from wheat, is the new line of Mulino Padano products obtained with the exclusive StabilEasy – Natural Steam Stabilization method.

It features advanced ingredients and flours with superior organoleptic characteristics, extended shelf life and high nutritional value, keeping in line with the consumer demand for healthy and natural food.

Product use

The GranEssere fine wheat bran, obtained with the StabilEasy method, has fine grained leaves, extended shelf life, reduced bacterial load and a strong aroma. These qualities make it an essential ingredient for combining health value with an unmistakable flavor.

The 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.

The StabilEasy® method

Mulino Padano developed StabilEasy – Natural Steam Stabilization, an exclusive method aimed at preserving the nutritional benefits and enhancing the organoleptic characteristics of the grain. StabilEasy is a completely natural method based on the natural use of steam, which gives wheat fibres the advantage of:

- Extended shelf life
- Increased healthiness
- A more intense aroma

Shelf life and conservation

Shelf life 6 months.
Keep in a cool and dry place.

Characteristics

[%] Humidity (maximum)	5,00	Granulometry [%]	>1.000 µm: 1,52%	>500 µm: 39,40%
[%] Ash (maximum)	5,00		>850 µm: 7,80%	>224 µm: 37,16%
			>710 µm: 14,32%	<224 µm: 9,80%

Nutrition facts per 100 g of product

Energy	1307 kJ – 314 kcal	Fibres	43,7 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	5,8 g	Proteins	18,5 g	
Of which saturated	1,0 g	Salt*	0,009 g	
Carbohydrates	25,2 g			
Of which sugars	2,9 g			

Packaging

Paper bag 12,5 kg
