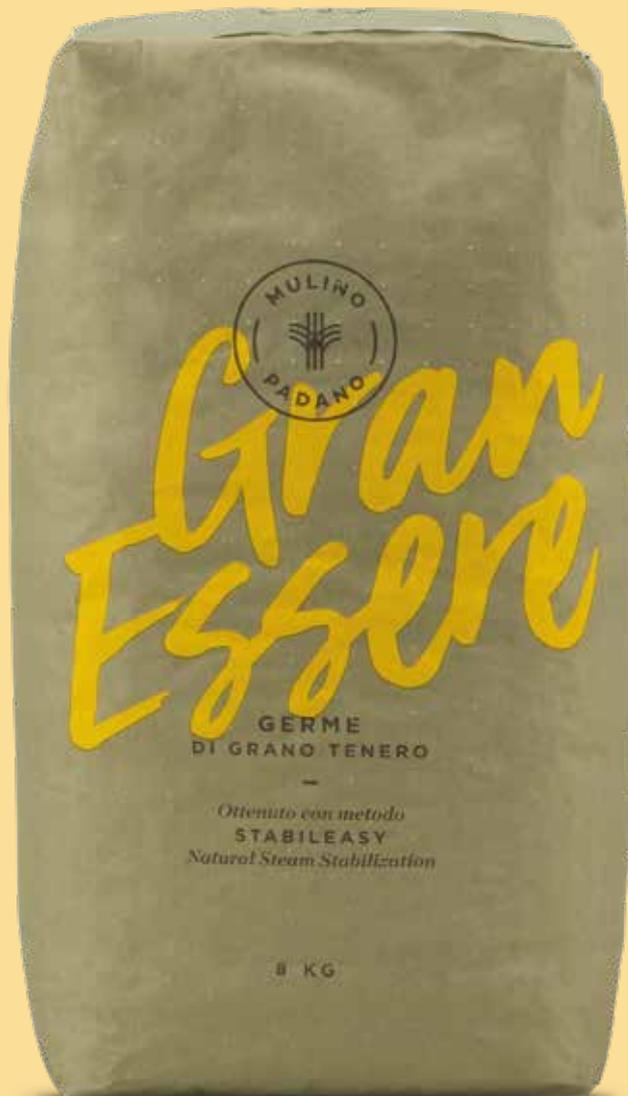




We feed  
your trust.

GRANESSERE

SOFT WHEAT  
GERM



*A natural source  
of energy and aroma  
for your recipes*

[www.mulinopadano.it](http://www.mulinopadano.it)



## GRANESSERE

### SOFT WHEAT GERM

**G**ranEssere, 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 soft wheat germ is a small fraction of the caryopsis. It is characterized by a high nutritional value and a sweet, intense taste with an extremely short shelf life. However, thanks to the StabilEasy method, GranEssere wheat germ has a long shelf life without compromising its nutritional value and strong aroma. These qualities make it an essential ingredient for combining health value with the unmistakable flavor of this precious part of the wheat grain.

#### *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

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#### *Shelf life and conservation*

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

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#### *Characteristics*

[%] Humidity (maximum)	4,00	Granulometry [%]	>1.000 µm: 8,48%	>500 µm: 23,84%
[%] Ash (maximum)	5,00		>850 µm: 9,52%	>224 µm: 35,84%
			>710 µm: 11,72%	<224 µm: 10,60%

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#### *Nutrition facts* per 100 g of product

<b>Energy</b>	1696 kJ – 404 kcal	<b>Fibres</b>	10,8 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
<b>Fats</b>	10,7 g	<b>Proteins</b>	34,8 g	
Of which saturated	2,3 g	<b>Salt*</b>	0,005 g	
<b>Carbohydrates</b>	36,6 g			
Of which sugars	11,5 g			

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#### *Packaging*

Paper bag 8 kg