

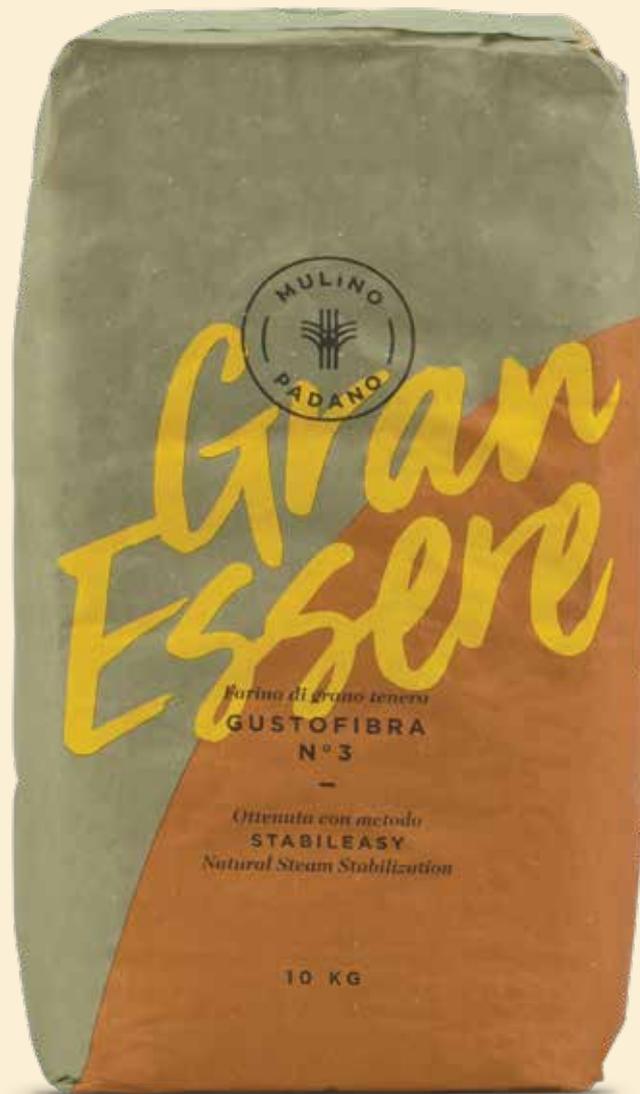


We feed  
your trust.

**GRANESSERE**

*Soft wheat flour*

**GUSTOFIBRA N°3**



*The whole wheat flour  
with wheat germ for  
an unmistakable perfume*

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



**GRANESSERE**  
*Soft wheat flour*  
**GUSTOFIBRA N°3**

**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 Gustofibra N°3 wholemeal flour, rich in fiber and wheat germ, is obtained thanks to the StabilEasy method which gives it a unique taste, aroma and a guaranteed longer shelf life for all preparations. These qualities make it an essential ingredient for making baked goods 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) | 15,50             | Granulometry [µm]                         | 8,28%<224 µm - 1,68%>850 µm |
| [%] Ash (maximum)      | 1,70 (min. 1,30%) | Energy W [E-4 J]                          | 280-300 (<224 µm)           |
| [%] Gluten (minimum)   | 12,0              | Stability (on farinograph results) [min.] | 12                          |
| [%] Proteins (minimum) | 15,1              | [%] Absorption (on farinograph results)   | 59                          |

---

### *Contenuto nutrizionale* medio per 100 g di prodotto

---

|                    |                    |          |         |   |
|--------------------|--------------------|----------|---------|---|
| Energy             | 1435 kJ – 343 kcal | Fibres   | 7,8 g   | *Salt content is exclusively due to the presence of naturally occurring sodium. |
| Fats               | 1,8 g              | Proteins | 15,1 g  |   |
| Of which saturated | 0,3 g              | Salt*    | 0,007 g |   |
| Carbohydrates      | 66,1 g             |          |         |   |
| Of which sugars    | 1,7 g              |          |         |   |

---

### *Packaging*

Paper bag 10 kg

---

*Informations and technical support:*

T +39 0425 88616 - info@mulinopadano.it