



We feed
your trust.

GRANESSERE

Soft wheat flour

GUSTOFIBRA N°4



*The flour rich in
wheat germ for healthy
and fragrant products*

www.mulinopadano.it



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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 GustoFibra N°4 flour is obtained with the StabilEasy method and integrated with wheat germ which is one of the richest natural sources of vitamin E, a powerful antioxidant. Using GustoFibra N°4 helps satisfy the daily requirement of this fundamental vitamin while improving the fragrance of baked products.

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]	8,00%>224 µm-0.5% >850 µm
[%] Ash (maximum)	0,95%	Energy W [E-4 J]	340-360 (<224 µm)
[%] Gluten (minimum)	12,0	Falling number (minimum)	330
[%] Proteins (minimum)	15,6	Stability (on farinograph results) [min.]	16
		[%] Absorption (on farinograph results)	59

Nutrition facts per 100 g of product

Energy	1462 kJ – 349 kcal	Fibres	3,8 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	1,8 g	Proteins	15,6 g	
Of which saturated	0,3 g	Salt*	0,006 g	
Carbohydrates	69,4 g			
Of which sugars	2,1 g			

Packaging

Paper bag 10 kg

Informations and technical support:

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