



Nature  
in safe hands.

# LE MEDITERRANEE

REGGOUND DURUM  
WHEAT SEMOLINA



**MEDIUM  
PROVING  
TIMES**

**For pizza and bread doughs  
with medium proving times**

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



## LE MEDITERRANEE

### REGROUND DURUM WHEAT SEMOLINA

**L**e **Mediterranee** offers the best in reground semolina, made from milling carefully selected durum wheat. There are three variations: one for quick, one for medium and one specifically for long proving

times. Distinguished by an increasing protein content and a progressively brighter golden colour, these flours are ideal for baking bread and pizza.

### PRODUCT USE

**Reground semolina** for recipes with **medium proving times**, has a balanced protein profile that gives it excellent raising capacity and absorption.

### INGREDIENTS

**Selected durum wheat, free of mycotoxins and other contaminants**, subject to strict quality controls at the moment of approval. To ensure purity and wholesomeness, the grain undergoes careful cleaning before milling.

### MILLING

Once freed of all impurities and bearing in mind its characteristics, the durum wheat is milled gradually, respecting the correct resting times, to make sure that the flour is not thermally altered.

### SHELF LIFE AND CONSERVATION

Shelf life from the date of production: 6 months.  
Store in a cool, ventilated, clean, dry place.

### CHARACTERISTICS

Humidity max. [%]	15.50
Ash max. [%]	0.90
Protein min. [%]	12.5
Energy W [E-4 J]	210 - 230
Colour [+b Minolta CR 400]	23 (+/- 0.50)

### NUTRITION FACTS per 100g of product

Energy	1,469.7 kJ - 351.1 kcal	Fibre	2.8 g	*The salt content is due only to naturally occurring sodium.
Fat	1.5 g	Protein	12.5 g	
Of which saturated	0.3 g	Salt*	0.01 g	
Carbohydrates	71 g			
Of which sugars	2.5 g			

### PACKAGING

Paper bag 25 kg