



Nature
in safe hands.

LE MEDITERRANEE

REGROUND DURUM
WHEAT SEMOLINA



**QUICK
PROVING
TIMES**

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

www.mulinopadano.it



LE MEDITERRANEE

REGROUND DURUM WHEAT SEMOLINA

Le **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

This straw-coloured, **reground semolina**, with its good absorption qualities, lends itself to recipes requiring **short proving times** and the making of direct dough.

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. [%]	11.5
Energy W [E-4 J]	190 - 210
Colour [+b Minolta CR 400]	22 (+/- 0.50)

NUTRITION FACTS per 100g of product

Energy	1,431.6 kJ - 342.0 kcal
Fat	1.4 g
Of which saturated	0.3 g
Carbohydrates	70 g
Of which sugars	2.1 g

Fibre	2.7 g
Protein	11.5 g
Salt*	0.01 g

*The salt content is due only to naturally occurring sodium.

PACKAGING

Paper bag 25 kg
