



We feed
your trust.

GRANESSERE

**COARSE
SOFT WHEAT
BRAN**



*The ingredient that adds
fibre and taste to your
recipes*

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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

GranEssere Coarse Bran, obtained by the natural StabilEasy® method, is coarse grained and offers the advantages of a prolonged shelf life, the total reduction of bacteria and a strong aroma. These qualities make it ideal for combining health benefits with unmistakable flavour.

The ingredients

Selected soft 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 max. [%]	5.00	Granulometry [µm]	>1.000 µm: 44.60%	>500 µm: 8.92%
Ash min. [%]	6.00		>850 µm: 24.16%	>224 µm: 7.12%
			>710 µm: 11.16%	<224 µm: 4.00%

Nutrition facts per 100 g of product

Energy	1160 kJ – 281 kcal	Fibres	55.1 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	4.7 g	Proteins	17.0 g	
<i>Of which saturated</i>	0.8 g	Salt*	0.005 g	
Carbohydrates	15.1 g			
<i>Of which sugars</i>	0.4 g			

Packaging

Paper bag 10 kg - 500 g

Informations and technical support:

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