

# We feed your trust.

# **GRANESSERE**

# FINE SOFT WHEAT BRAN



The ingredient that adds fibre and taste to your recipes



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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

**GranEssere Fine Bran**, obtained with the natural StabilEasy® method, is fine grained, has an extended shelf life, reduced 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 conse		Shelf life 6 months. Keep in a cool and dry place.			
Characteristics					
Humidity max. [%] Ash min. [%]	5.00 5.00	Granulometry	>850 µ	m: 1.52% >500 μm: 39.40% m: 7.80% >224 μm: 37.16% n: 14.32% <224 μm: 9.80%	
Nutrition facts per 10	00 g of product				
Energy Fats Of which saturated Carbohydrates Of which sugars	1307 kJ - 314 kcal 5.8 g 1.0 g 25.2 g 2.9 g	Fibres Proteins Salt*	43.7 g 18.5 g 0.009 g	*Salt content is exclusively due to the presence of naturally occurring sodium.	