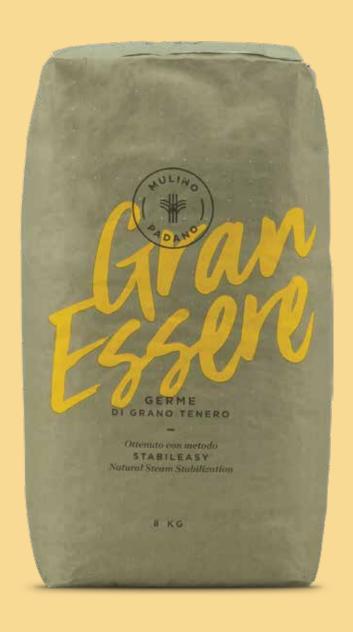


# We feed your trust.

# **GRANESSERE**

# SOFT WHEAT GERM



A natural source of energy and aroma for your recipes



#### **GRANESSERE**

#### **SOFT WHEAT GERM**

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

Soft wheat germ, a minimal fraction of the caryopsis, has a high nutritional value and a sweet, intense taste but its use is limited by an extremely short shelf life. Our **GranEssere Wheat Germ** overcomes this problem thanks to the natural StabilEasy® method, which gives it a long shelf life without affecting its nutritional value or distinct aroma.

## 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. [%]	4.00 5.00	Granulometry	>850 µ	m: 8.48% >500 µm: 23.84% µm: 9.52% >224 µm: 35.84% µm: 11.72% <224 µm: 10.60%	
Nutrition facts per 1	00 g of product				
Nutrition facts per 1  Energy Fats Of which saturated Carbohydrates Of which sugars	00 g of product 1696 kJ - 404 kcal 10.7 g 2.3 g 36.6 g 11.5 g	Fibres Proteins Salt*	10.8 g 34.8 g 0.005 g	*Salt content is exclusively due to the presence of naturally occurring sodium.	