



Nature
in safe hands.

LE CASERECCE

COMMON WHEAT FLOUR



TYPE 00

CALIBRATA

**For the best
fresh pasta**

www.mulinopadano.it



LE CASERECCE

FARINA DI GRANO TENERO

One hundred grams of flour for each egg... This is the recipe for “puff pastry”. Only two ingredients are required, so it is important to select the right type of flour in order to get the best results. For this reason, Le Caserecce flours of Granaio Italiano are carefully calibrated based on grain size by our professionals, after a long

and accurate sifting process. This means that your “puff pastry” will always have optimum characteristics in terms of texture, colour, smell and workability. In addition to “puff pastry”, Le Caserecce flours are also ideal for any other type of fresh pasta from the Italian tradition.

PRODUCT USE

Our **Type “00” Calibrata flour** has a slightly larger grain size and very low ash content. It can be worked either by hand or machine and is ideal for preparing rough textured pastas of intense colour which does not turn grey over time.

INGREDIENTS

Selected common 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.

GRINDING

Cleaned from all impurities, common wheat is ground in full respect of its characteristics and **left to rest slowly and progressively**, in order to obtain flours that are **not thermally affected** and are able to release all the aromas in the preparation of the finished products.

SHELF LIFE AND STORAGE

Shelf life 6 months from production.
Store in a cool, dry, clean and well-ventilated place.

PRODUCT CHARACTERISTICS

[%] Humidity (maximum)	15.50
[%] Ash (maximum)	0.43
[%] Gluten (minimum)	9.0
[%] Proteins (minimum)	10.0
[E-4 J] Energy W (minimum)	300

NUTRITIONAL FACTS per 100g of product

Energy	1463 kJ – 348 kcal	Fibres	2.1 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	1.1 g	Proteins	10.0 g	
Of which saturated	0.2 g	Salt*	0.002 g	
Carbohydrates	72.8 g			
Of which sugars	2.2 g			

PACKAGING

Paper bag 25 kg

FOR INFORMATION AND TECHNICAL SUPPORT:
T +39 0425 88616 - info@mulinopadano.it