



Nature  
in safe hands.

# LE CASERECCE

COMMON WHEAT FLOUR



**TYPE 00**

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**CASERECCIA**

For the best  
fresh pasta

[www.mulinopadano.it](http://www.mulinopadano.it)



## LE CASERECCCE

### COMMON WHEAT FLOUR

**O**ne 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

**Type “00” Casereccia flour** has a controlled grain size and very low ash content. These characteristics make it ideal for making filled pasta either by hand or machine.

### 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 12 months from production.  
Store in a cool, dry, clean and well-ventilated place.

### PRODUCT CHARACTERISTICS

[%] Humidity (maximum)	15.50	Energy W [E-4 J]	> 200
[%] Ash (maximum)	0.40	Falling number min. [s]	< 0.90
[%] Gluten (minimum)	8.5	Stability (on farinograph results) [min.]	3
[%] Proteins (minimum)	9.5		

### NUTRITIONAL FACTS per 100g of product

Energy	1463 kJ – 348 kcal	Fibres	2.0 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	1.0 g	Proteins	9.5 g	
Of which saturated	0.2 g	Salt*	0.002 g	
Carbohydrates	72.8 g			
Of which sugars	2.0 g			

### PACKAGING

Paper bag 25 kg

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