



Nature
in safe hands.

LE INTEGRALI

SOFT WHEAT FLOUR



**100%
FORTE**

**STONE-
GROUND**

For tasty recipes,
rich in fibres

www.mulinopadano.it



LE INTEGRALI

SOFT WHEAT FLOUR

“Today we tend to give priority to the brightness of flour, with the result of a less nutritious product”

said the French nutritionist Megè-Mouriès, who in the second half of the 19th century invented many of the bread-making processes that are still used today. With this in mind, we created Le Integrali flours, which are obtained

from a process that optimises all the components of the grain, including the germ and darker sections, those closest to husk, which are rich in flavour and fibres but poor in gluten. Thanks to this particular grinding method, your baked products will be tasty and will have a vivid dark colour.

PRODUCT USE

Our **100% Forte stone-ground whole wheat flour**, which retains all the taste and nutritional content of the cereal, can be used alone, or mixed with other flours. Its irregular grain size gives a rustic appearance to the various types of bread and other flavoursome baked products it can be used for.

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.

STONE-GROUND

Cleaned from all impurities, pure soft wheat is stone-ground in full respect of its characteristics and **left to rest slowly and progressively**, in order to obtain flours that are **not thermally affected**. No section of the grain is discarded in order to preserve all the flavours required for 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	Absorption (on farinograph results) [%]	60
[%] Ash (maximum)	12.0		
[%] Gluten (minimum)	13.0		
[%] Proteins (minimum)	15.0		

NUTRITION FACTS per 100g of product

Energy	1409 kJ – 333 kcal	Fibers	9.6 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	2.2 g	Proteins	15.0 g	
Of which saturated	0.5 g	Salt*	0.001 g	
Carbohydrates	60.0 g			
Of which sugars	1.8 g			

PACKAGING

Paper bag 25 kg

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