



Nature
in safe hands.

LE TRADIZIONALI

COMMON WHEAT FLOUR



TYPE 0
ERIDANIA

**Ideal for "Ferrarese"
and hard bread**

www.mulinopadano.it



LE TRADIZIONALI COMMON WHEAT FLOUR

“The bread of a wealthy farmer, which is prepared with the grain that he himself brings to the mill and contains the product in its entirety, except the husks, is more aromatic and more tasty than the one you would normally find around the city”. This quote is excerpted from the “Enciclopedia delle Arti e Industrie”

written by Raffaele Pareto, and dates back to 1891. With this in mind, we decided to reinvent that traditional flavour and created **Le Tradizionali**, flours that contain the whole grain, except the husks. These flours are ideal for preparing fragrant and tasty rustic bread.

PRODUCT USE

Eridania type “0” flour is characterised by a low protein content and a high workability. These characteristics make them ideal for any processes with direct methods and short leavening times that also require “rolling”, such as the preparation of hard bread and the traditional Ferrara bread.

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]	180 - 200
[%] Ash (maximum)	0.65	Elasticity [P/L]	< 0.50
[%] Gluten (minimum)	8.0	Stability (on farinograph results) [min.]	280
[%] Proteins (minimum)	10.0	Absorption (on farinograph results) [%]	5

NUTRITIONAL FACTS per 100g of product

Energy	1436 kJ – 343 kcal	Fibres	3.0 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	0.8 g	Proteins	10.0	
Of which saturated	0.1 g	Salt*	0.002 g	
Carbohydrates	73.0 g			
Of which sugars	1.0 g			

PACKAGING

Paper bag 25 kg

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