



Nature  
in safe hands.

# LE TRADIZIONALI

COMMON WHEAT FLOUR



**TYPE 1**  
**FORTE**

For rustic and  
tasty preparations

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



## LE TRADIZIONALI COMMON WHEAT FLOUR

“**T**he 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

Our **Granaio Italiano Type “1” Forte flour**, with its dark colour and lightly speckled appearance, allows you to obtain baked products with a good amber colour and pleasant aroma. Milled from strong wheat, it is ideal for all recipes with long proving times, even those that use sourdough starters.

### 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	Energy W [E-4 J]	300 - 340
[%] Ash (maximum)	0.80	Falling number min. [s]	330
[%] Gluten (minimum)	12.5	Stability (on farinograph results) [min.]	18
[%] Proteins (minimum)	14.0	Absorption (on farinograph results) [%]	58

### NUTRITIONAL FACTS per 100g of product

Energy	1473 kJ – 346 kcal	Fibres	4.1 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	1.3 g	Proteins	14.0 g	
Of which saturated	0.2 g	Salt*	0.002 g	
Carbohydrates	64.9 g			
Of which sugars	1.8 g			

### PACKAGING

Paper bag 25 kg

FOR INFORMATION AND TECHNICAL SUPPORT:  
T +39 0425 88616 - [info@mulinopadano.it](mailto:info@mulinopadano.it)