



Nature
in safe hands.

LE TRADIZIONALI

COMMON WHEAT FLOUR



**TYPE 2
FORTE**

STONE-GROUND

For rustic and
tasty preparations

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 “2” Forte Stone-ground flour**, with its dark colour and decidedly speckled appearance, results in baked products with a good amber colour and pleasant aroma. Stone-ground from wheat with a low protein content, without removing the wheat-germ, it is ideal for all recipes requiring long proving times including those using 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.

STONE-GROUND

Cleaned from all impurities, pure common 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	Energy W [E-4 J]	300 - 340
[%] Ash (maximum)	0.95	Falling number min. [s]	330
[%] Gluten (minimum)	13.0	Stability (on farinograph results) [min.]	18
[%] Proteins (minimum)	15.0	Absorption (on farinograph results) [%]	59

NUTRITIONAL FACTS per 100g of product

Energy	1473 kJ – 346 kcal	Fibres	6.1 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	1.3 g	Proteins	15.0 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:
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