



We feed
your trust.

LINEA TRADIZIONE

Common wheat flour

NAZIONALE



*The ideal flour
for quick proving times
and direct methods*

www.mulinopadano.it



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With “Linea Tradizione” flours, Mulino Padano offers all the authenticity needed to create the products that made our bread-making tradition world famous, such as Ferrara bread, Tuscan bread, Venetian “pan biscotto”, breadsticks, and focaccia bread. In order to create authentic

products, it is important to start from selected ingredients, and “Linea Tradizione” flours, processed with water, yeast and salt, will make you rediscover the taste of simplicity. This line includes “0” and “00” national flours, as well as “0” and “00” improved flours.

Product use

The **Type “0” and “00” Nazionale** flours, in the Linea Tradizione range, offer all the characteristics required to produce typical traditional Italian bread. This flour is milled from grain with a low protein content which results in absorption values that make it ideal for low hydration recipes, typical of traditional Italian bakery.

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.

Characteristics

[%] Humidity (maximum)	15.50	Energy W [E-4 J]	220 - 240
[%] Ash (max.) Type “00”: 0.55/Type “0”: 0.65		Elasticity P/L	< 0.65
[%] Gluten (minimum)	9.5	Falling number min. [s]	280
[%] Proteins (minimum)	10.5	Stability (on farinograph results) [min.]	5
		Absorption (on farinograph results) [%]	54

Nutrition 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	10.5 g	
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 - 5 kg