



We feed
your trust.

Common wheat flour
MANITOBA



*Flour obtained from American
wheat, ground with the
methods of Italian tradition*

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Have you ever wondered why the flour obtained from the Canadian wheat Manitoba is packed in sacks that are marked with the colours of the American flag rather than the maple leaf of the Canadian flag? I will try to give my explanation. Going back to the early sixties, when, during school holidays, I used to hang around the mill, I remember these tall stacks of flour, packed in cotton bags that were marked with a shield and the colours of the American flag, two hands shaking as a sign of friendship, and the message: "a gift from the American people, not to be marketed...". It was a continuation of the Marshall food aid plan, launched by the United States to support European countries, which were

exhausted after World War II. Canada cooperated with the United States, supplying grain and flour, however the US maintained the ownership on the operation, and the Canadian flour Manitoba came to be known as "L'Americana" in our jargon. Thanks to this historic event, we came to discover the best of flours, which has since then become essential for our refined bread-making tradition. This flour is particularly appreciated by our professionals, who tend to slow down the grinding process to keep temperature low, in order to produce a flour that has exactly the same characteristics as "L'Americana" contained in those cotton sacks.

Silvano Cavallari - Mulino Padano

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.

Characteristics

[%] Humidity (maximum)	15.50	Energy W [E-4 J]	380 - 400
[%] Ash (max.) Type "00": 0.55/Type "0": 0.65		Elasticity P/L	< 0.60
[%] Gluten (minimum)	13.0	Falling number min. [s]	330
[%] Proteins (minimum)	14.5	Stability (on farinograph results) [min.]	16
		Absorption (on farinograph results) [%]	58

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	14.5 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