



We feed  
your trust.

**PROFESSIONE FORNAIO**

*Common wheat flour*

**EXTRA**



*The ideal flour for recipes  
with long proving times  
and for “rosetta” bread*

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



## PROFESSIONE FORNAIO

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### **EXTRA**

**P**rofessione Fornaio range of flours by Mulino Padano is designed to meet every baking need: from doughs with long leavening times to “indirect” doughs, from processed bread to high-hydration recipes, to recipes with sourdough starter. These processes, which characterise some popular bread shapes, such as “rosetta”, “ciabatta” and “baguette”,

require flours with a well-balanced protein content and a careful selection of raw material. For this reason, our professionals pay great attention to the selection of grains, in order to guarantee constant levels of quality and performance with “Professione Fornaio” flours. This line also includes “O” and “OO” flours: Reinforced, Extra and Star.

### *Product use*

Thanks to their higher protein content and stability, **Type “O” and “OO” Extra** bread-making flours are ideal for recipes that require long proving times. Their strength guarantees a good rise, which makes them ideal for the preparation of “rosetta” and other open-crumbed breads. They are suitable for use in proving chambers and with refrigeration technology.

### *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]	360 - 380
[%] Ash (max.) Type “OO”: 0.55/Type “O”: 0.65		Elasticity P/L	< 0.70
[%] Gluten (minimum)	12.0	Falling number min. [s]	330
[%] Proteins (minimum)	13.5	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	13.5 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