



We feed
your trust.

PROFESSIONE FORNAIO

Soft wheat flour

RINFORZATA



*The ideal flour for
medium and long proving
times and French bread*

www.mulinopadano.it



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Professione 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 well-balanced protein content and high stability, our **Type “O” and “OO” Rinforzata flours** are ideal for recipes that require medium and long proving times. Their workability makes them suitable for baking baguettes, using either the direct or indirect method. They are suitable for use in proving chambers.

Ingredients

Selected soft 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, soft 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]	320 - 340
[%] Ash (max.) Type “OO”: 0.55/Type “O”: 0.65		Elasticity P/L	< 0.70
[%] Gluten (minimum)	11.0	Falling number min. [s]	320
[%] Proteins (minimum)	12.5	Stability (on farinograph results) [min.]	12
		Absorption (on farinograph results) [%]	57

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	12.5 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 - 1 kg