

MULINO  
**Sebòn**  
PADANO

PROFESSIONE  
PASTICCERE

*Soft wheat flour type "00"  
Manitoba*

Pastry chef's  
word of honour.



*The ideal flour for all  
pâtisserie recipes that require  
long proving times*

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



## PROFESSIONE PASTICCERE

### *Soft wheat flour type "00" - Manitoba*

**S** Sebòn flours by Mulino Padano are designed for superior pastry making. Our professionals carefully select only the best wheat and, during grinding, extract and mix only the finest components of the grain. These selected flours are meticulously

analysed in our laboratory in order to meet the need of the most demanding pastry makers. Sebòn line includes: "00" Biscotti & Frolle (biscuits and shortbread), Pan di Spagna (sponge cake), Croissant, Lievitati (leavened products) and Manitoba flours.

## PRODUCT USE

**Sebòn Manitoba flour** is recommended for those who want to get the most out of baked products that require a long proving time, an indirect method or the use of a sourdough starter. Having high absorption and stability, it is ideal for use in a wide range of recipes, from brioches to special occasion cakes and is also suitable for sourdough starter refreshment.

## 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]	440 - 460
[%] Ash (maximum)	0.55	Elasticity P/L	< 0.65
[%] Gluten (minimum)	13.5	Falling number min. [s]	350
[%] Proteins (minimum)	15.5	Stability (on farinograph results) [min.]	19
		Absorption (on farinograph results) [%]	59

### *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	15.5 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