



Nature  
in safe hands.

# LE INTEGRALI

COMMON WHEAT FLOUR



**TYPE  
WHOLE WHEAT**

---

**FORTE**

**For a truly Italian  
dough that is rich in fibres**

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



## LE INTEGRALI

### COMMON WHEAT FLOUR

“Today we tend to give priority to the brightness of flour, with the result of a less nutritious product” said the French nutritionist Megè-Mouriès, who in the second half of the 19th century invented many of the bread-making processes that are still used today. With this in mind, we created **Le Integrali** flours, which are obtained from a

process that optimises all the components of the grain, including the germ and darker sections, those closest to husk, which are rich in flavour and fibres but poor in gluten. Thanks to this particular grinding method, your baked products will be tasty and will have a vivid dark colour.

### PRODUCT USE

Our **Scelte di Campo Forte whole wheat flour**, milled from 100% Italian organic wheat with a high protein content, is cultivated as part of “Scelte di Campo” supply chain is available in coarse or fine grain. This strong flour is suitable for the preparation of bread and other baked products rich in fibre, which use direct methods and require long proving times.

### 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.

### PRODUCT CHARACTERISTICS

[%] Humidity (maximum)	15.50	Energy W [E-4 J]	330 - 350
[%] Ash (maximum)	between 1.30 and 1.70	Falling number min. [s]	320
[%] Gluten (minimum)	12.0	Stability (on farinograph results) [min.]	14
[%] Proteins (minimum)	14.0	Absorption (on farinograph results) [%]	58
		foglia leaves > 425	
		bigger leaves > 1100	

### NUTRITIONAL FACTS per 100g of product

Energy	1423 kJ – 339 kcal	Fibres	9.2 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	2.1 g	Proteins	14.0 g	
Of which saturated	0.4 g	Salt*	0.002 g	
Carbohydrates	60.1 g			
Of which sugars	1.9 g			

### PACKAGING

Paper bag 25 kg

FOR INFORMATION AND TECHNICAL SUPPORT:  
T +39 0425 88616 - [info@mulinopadano.it](mailto:info@mulinopadano.it)