

MULINO
Sebòn
PADANO

PROFESSIONE
PASTICCERE

*Soft wheat flour type "00"
Panettone*

Pastry chef's
word of honour.



*The ideal flour for Panettone,
Pandoro and recipes with natural
leavening and sourdough starter*

www.mulinopadano.it



PROFESSIONE PASTICCERE

Soft wheat flour type “00” - Panettone

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

Type “00” **Sebòn Panettone** flour, today in a renewed formula, is the ideal flour for the preparation of highly leavened products, such as Panettone, Pandoro and Colomba, and for reinvigorating either liquid or solid sourdough starters. Obtained from soft wheat grain which is naturally rich in gluten, the new Sebòn Panettone flour develops a gluten web with the right balance between extensibility and elasticity, eliminating the rigidity that can lead to the contraction of the product after cooking and its detachment from the baking cup. Its high absorption index facilitates the handling of dough characterized by a high percentages of liquid, fat and dried ingredients, ensuring that the leavened product does not vitrify and remains soft and perfectly textured, for much longer than products made with other Panettone flours. The dough remains very malleable no matter how high its percentage of hydration and develops consistently both during proving and cooking, for a great leavened product with a regular and harmonious shape.

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]	380 - 400
[%] Ash (maximum)	0.55	Elasticity P/L	< 0.60
[%] Protein (minimum)	16.0	Falling number min. [s]	340
		Stability (on farinograph results) [min.]	20
		Absorption (on farinograph results) [%]	59

Nutrition facts per 100g of product

Energy	1436 kJ - 343 kcal	Fibre	3.0 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	0.8 g	Protein	16.0 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