



PRODUCT CATALOGUE
— PROFESSIONALS —

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The choice of the best flour, a choice made by professionals

Bread-making, pizza, pâtisserie and fresh pasta production: professional worlds that are all similar but different from each other. United by **passion, tradition, tricks of the trade** and jealously guarded **recipes**, there is in all of them a **strong urge to innovate** and to satisfy the ever-changing tastes of **today's public**. The one precious, fundamental ingredient that unites them all is **flour**.

To obtain an excellent flour, great attention is required in the **choice of the grain** to be milled and an extensive knowledge of the various **processing methods** necessary. **Mulino Padano** provides both and in so doing, guarantees that all of its professional flour ranges are of **consistent quality and performance**.

MULINO PADANO'S INNOVATION: INNOVATION FOR PROFESSIONALS

Today's market and consumer tastes are changing rapidly. Professionals need to keep themselves continuously updated in order to satisfy **new demands** not only in **taste** but also in terms of **health** and **nutritional content**. With over 80 years of experience and continual investment into research and development, we are the ideal partner for you in your endeavours to create **innovative recipes**.

Wheat and Flour: a family passion that has been renewed day in and day out, for more than 80 years

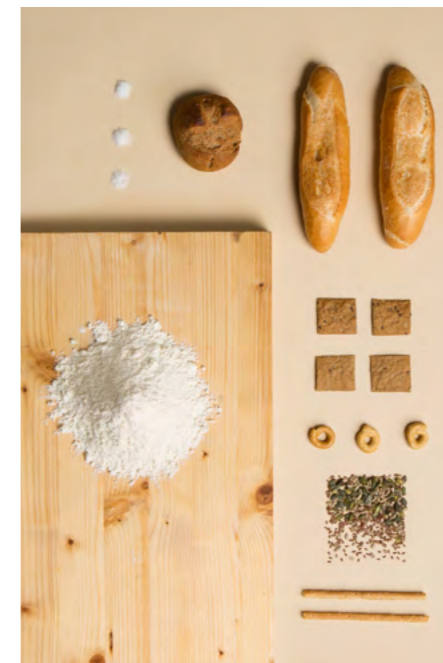
Our soft wheat mill is located in Salara, in the province of Rovigo, on the banks of the Po, Italy's main river. A land with an ancient milling tradition, its history coincides with that of the **Cavallari family**, that has been involved in the cereals business for over a century. This time-honoured family passion, which led to the acquisition of the **first mill** in the **mid-1930s**, has been renewed every day, ever since.

The **new Mulino Padano mill**, completed in 2015, is equipped with **cutting-edge technology**, which guarantees **constantly high quality**, respects all **food safety** regulations and has a fully **traceable** supply chain.

Our flours cover a wide range of uses, from bread-making to pâtisserie, from pizza dough to fresh pasta and our controlled supply chain is guaranteed by the most important **certifications**, such as IFS, BRC or ISO 22005: 2008.

ONE OF THE MOST INNOVATIVE MILLS IN ITALY

- **PRE-CLEANING:** an advanced system, unique in Italy, for pre-cleaning grain
- **CLEANING:** a cereal cleaning system using the latest state of the art optical sorter
- **TRACEABILITY:** a Badge system ensures real-time control of all production batches



OUR BRANDS



We feed your trust.

Mulino Padano is our historic brand. The range of flours and ingredients under the brand-name Mulino Padano are all high quality products designed for professionals.



Protagonist of your pizza.

The **Capri** range of flours is dedicated to pizza professionals. Tested in our experimental bakery, these ideal mixtures are the result of a constant and fruitful dialogue with the maestros of pizza. Each has been created to be the absolute protagonist of your pizza.



Pastry chef's word of honour.

Sebòn flours are dedicated to the masters of the art of pâtisserie. They are extensively tested in our experimental bakery, in collaboration with top pastry chefs, in order to meet their exacting requirements for precision, safety and consistent quality.



Nature in safe hands.

The **Granaio Italiano** brand, which comprises an extensive range of whole wheat, stone ground, fresh pasta flours and also flours milled from 100% Italian wheat with a certified supply chain, is intended for professionals. These flours are ideal for giving a more "rustic" taste to products aimed at satisfying the increasing consumer demand for healthy and natural foods.

SPECIAL LINES

Gran
Essere

Wheat
and Wellness.

Do your customers ask you for products rich in fibre to improve their wellness? Discover the taste and unique qualities of **GranEssere**, the new range of advanced ingredients and high fibre flours, obtained by the exclusive **StabilEasy® method**, with its totally natural use of steam.



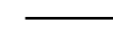
Flour from 100%
Italian grain with a
certified supply chain.

To give you maximum variety, we also offer the **Scelte di Campo** range of flours that are milled exclusively from **100% Italian grain** and are part of a certified supply chain project involving growers within just a few kilometers of our mill.

Aimed at your profession

At **Mulino Padano** we calibrate each flour and every product to the specific needs of **your profession**, with **specially designed product ranges**.

In the fine-tuning of **ideal blends** for all your products we use only selected, **top quality** grains and all our flour is thoroughly tested in our **experimental bakery** in collaboration with **master** bakers, pizza makers, pastry chefs and with the **best** fresh pasta **artisan workshops**.



**IDEAL USES FOR
OUR PRODUCTS**

Next to each product name you will find its ideal uses.

<i>Bread-making</i>	<i>Pizza</i>	<i>Pâtisserie</i>	<i>Fresh Pasta</i>



Code type "0" MPONAZ
Code type "00" MPOONAZ

Mulino Padano
Soft wheat flour

**TYPE "0" AND "00"
NAZIONALE**

Notes

BAG SIZE: 25 kg — 5 kg

The "0" and "00" Nazionale flours, in the Linea Tradizione range, offer all the characteristics required to produce typical traditional Italian bread. This flour is milled from grain with a low protein content which results in absorption values that make it ideal for low hydration recipes, typical of traditional Italian bakery.

Gluten min. [%] **9.5**
Protein min. [%] **10.5**
Fibre [%] **3.0**
Energy W [E-4 J] **220 - 240**
Elasticity P/L < **0.65**
Stability min. [min.] **5**
Absorption [%] **54**



Code type "0" MPOMIG
Code type "00" MPOOMIG

Mulino Padano
Soft wheat flour

**TYPE "0" AND "00"
MIGLIORATA**

Notes

BAG SIZE: 25 kg — 5 kg

Our Type "0" and "00" Migliorata flours, in the Linea Tradizione range, are designed to meet the needs of every baker, with a product that can withstand all the direct bread-making methods typical of the Italian tradition. Their elevated protein content allows their use in recipes requiring longer proving times.

Gluten min. [%] **10.5**
Protein min. [%] **11.5**
Fibre [%] **3.0**
Energy W [E-4 J] **260 - 280**
Elasticity P/L < **0.65**
Stability min. [min.] **8**
Absorption [%] **56**



Code type "0" MPORIN
Code type "00" MPOORIN

Mulino Padano
Soft wheat flour

**TYPE "0" AND "00"
RINFORZATA**

Notes

BAG SIZE: 25 kg — 5 kg

Thanks to their well-balanced protein content and high stability, our Type "0" and "00" 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.

Gluten min. [%] **11.0**
Protein min. [%] **12.5**
Fibre [%] **3.0**
Energy W [E-4 J] **320 - 340**
Elasticity P/L < **0.70**
Stability min. [min.] **12**
Absorption [%] **57**



Code type "0" MPOEXT
Code type "00" MPOOEXT

Mulino Padano
Soft wheat flour

**TYPE "0" AND "00"
EXTRA**

Notes

PACK SIZE: 25 kg — 5 kg

Thanks to their higher protein content and stability, Type "0" and "00" 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.

Gluten min. [%] **12.0**
Protein min. [%] **13.5**
Fibre [%] **3.0**
Energy W [E-4 J] **360 - 380**
Elasticity P/L < **0.70**
Stability min. [min.] **16**
Absorption [%] **58**



Code type "0" MPOSTA
Code type "00" MPOOSTA

Mulino Padano
Soft wheat flour

**TYPE "0" AND "00"
STAR**

Notes

BAG SIZE: 25 kg — 5 kg

Type "0" and "00" Star are our strongest, most stable flours and have the highest protein content. This makes them ideal for strengthening weaker flour or preparing wet dough bread, such as "ciabatta". They can also be used to refresh sourdough starters and are suitable for use in proving chambers and with refrigeration technology.

Gluten min. [%] **13.5**
Protein min. [%] **15.5**
Fibre [%] **3.0**
Energy W [E-4 J] **440 - 460**
Elasticity P/L < **0.70**
Stability min. [min.] **18**
Absorption [%] **59**



Code type "0" MPOMAN
Code type "00" MPOOMAN

Mulino Padano
Soft wheat flour

**TYPE "0" AND "00"
MANITOBA**

Notes

BAG SIZE: 25 kg — 5 kg

Type "0" and "00" Manitoba Flours combine high strength with ample workability. These characteristics make them ideal for any recipes that require long proving times, when the dough requires a lot of working.

Gluten min. [%] **13.0**
Protein min. [%] **14.5**
Fibre [%] **3.0**
Energy W [E-4 J] **380 - 400**
Elasticity P/L < **0.60**
Stability min. [min.] **16**
Absorption [%] **58**



Code CA00250

Capri
Soft wheat flour

**TYPE "00"
CAPRÌ 250**

Notes

BAG SIZE: 25 kg — 5kg

Thanks to its high elasticity, Capri 250 is recommended for the preparation of soft crust and tray-bake pizza. It is ideal for recipes that require short proving times (2 to 6 hours) and gives excellent results when making direct method dough.

Gluten min. [%] **10.5**
Protein min. [%] **11.5**
Fibre [%] **3.0**
Energy W [E-4 J] **240 - 270**
Elasticity P/L < **0.65**
Stability min. [min.] **8**
Absorption [%] **56**



Code CA00350

Capri
Soft wheat flour

**TYPE "00"
CAPRÌ 350**

Notes

BAG SIZE: 25 kg — 5kg

Capri 350 is versatile and easy to use. It is specially recommended for the preparation of Neapolitan pizza and all types of dough that require medium proving times (12 to 36 hours), at room temperature or in a proving chamber. It can also be used for indirect dough methods.

Gluten min. [%] **12.0**
Protein min. [%] **13.5**
Fibre [%] **3.0**
Energy W [E-4 J] **330 - 360**
Elasticity P/L < **0.65**
Stability min. [min.] **16**
Absorption [%] **58**



Code CA00MAN

Capri
Soft wheat flour

**TYPE "00"
CAPRÌ MANITOBA**

Notes

BAG SIZE: 25 kg — 5kg

Capri Manitoba, is North American wheat milled using traditional Italian methods. Its high protein content makes it ideal for crispy crust pizza and high-hydration doughs. Thanks to the long proving times allowed by this flour (more than 24 hours), well-developed doughs can be made with a very small quantity of yeast, resulting in very digestible pizzas and focaccia.

Gluten min. [%] **13.5**
Protein min. [%] **15.0**
Fibre [%] **3.0**
Energy W [E-4 J] **380 - 420**
Elasticity P/L < **0.70**
Stability min. [min.] **18**
Absorption [%] **59**



Code SE00BIS

Sebòn
Soft wheat flour

**TYPE "00"
BISCUITS AND
SHORTBREAD**

Notes

BAG SIZE: 25 kg

Sebòn flour for biscuits and shortbread is obtained by grinding wheat with a low protein content, which reduces the flour's strength and gives it low absorption. This makes it ideal for baking biscuits of an appropriate size, shape and colour.

Gluten min. [%] **8.0**
Protein min. [%] **10.0**
Fibre [%] **3.0**
Energy W [E-4 J] **120 - 140**
Elasticity P/L < **0.45**
Stability min. [min.] **15**
Absorption [%] < **54**



Code SE00PAN

Sebòn
Soft wheat flour

**TYPE "00"
SPONGE CAKE**

Notes

BAG SIZE: 25 kg

Sebòn flour for sponge cake is obtained by milling wheat with a medium protein content, to produce a flour with a very fine, almost impalpable grain. It is ideal for preparing raised cakes and sponges.

Gluten min. [%] **10.0**
Protein min. [%] **12.0**
Fibre [%] **3.0**
Energy W [E-4 J] **180 - 200**
Elasticity P/L < **0.55**
Stability min. [min.] **8**
Absorption [%] **54**



Code SE00CRO

Sebòn
Soft wheat flour

**TYPE "00"
CROISSANT**

Notes

BAG SIZE: 25 kg

Sebòn Croissant flour is obtained from grain with a high protein content, which is carefully selected and gently ground to obtain a flexible and workable flour. It is particularly suitable for all rolled out pastries, such as puff pastry, sfogliatella and croissants.

Gluten min. [%] **11.5**
Protein min. [%] **13.0**
Fibre [%] **3.0**
Energy W [E-4 J] **320 - 340**
Elasticity P/L < **0.55**
Stability min. [min.] **16**
Absorption [%] **56**





Code SE00LIE

Sebòn
Soft wheat flour

TYPE "00"
LIEVITATI

Notes

BAG SIZE: 25 kg

Sebòn Lievitati flour is obtained from grain with a high protein content, which makes it strong and lends it stability. It is therefore particularly suitable for highly raised Italian sweet breads, such as Pandoro and Panettone. It is also appropriate for recipes that depend on natural leavening and sourdough starters.

Gluten min. [%] **13.0**
Protein min. [%] **15.0**
Fibre [%] **3.0**
Energy W [E-4 J] **400 - 420**
Elasticity P/L < **0.65**
Stability min. [min.] **18**
Absorption [%] **58**



Code SE00MAN

Sebòn
Soft wheat flour

TYPE "00"
MANITOBA

Notes

BAG SIZE: 25 kg

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.

Gluten min. [%] **13.5**
Protein min. [%] **15.5**
Fibre [%] **3.0**
Energy W [E-4 J] **440 - 460**
Elasticity P/L < **0.65**
Stability min. [min.] **19**
Absorption [%] **59**



Code GIO0CAS

Granaio Italiano
Soft wheat flour

TYPE "00"
CASERECCIA

Notes

BAG SIZE: 25 kg

Type "00" Casereccia flour has a controlled grain size and very low ash content. These characteristics make it ideal for making filled pasta either by hand or machine.

Gluten min. [%] **8.5**
Protein min. [%] **9.5**
Ash max. [%] **0.40**



Code GIO0CAL

Granaio Italiano
Soft wheat flour

TYPE "00"
CALIBRATA

Notes

BAG SIZE: 25 kg

Our Type "00" Calibrata flour has a slightly larger grain size and very low ash content. It can be worked either by hand or machine and is ideal for preparing rough textured pastas of intense colour which does not turn grey over time.

Gluten min. [%] **9.0**
Protein min. [%] **10.0**
Ash max. [%] **0.43**



Code GIO0GRA

Granaio Italiano
Soft wheat flour

TYPE "00"
GRANITO

Notes

BAG SIZE: 25kg

Our Type "00" Granito is a granular flour milled from sharp-edged grain. This characteristic along with a controlled grain size and very low ash content, gives pasta the least speckled appearance possible. This flour is ideal for making gnocchi.

Gluten min. [%] **8.7**
Protein min. [%] **10.0**
Ash max. [%] **0.45**



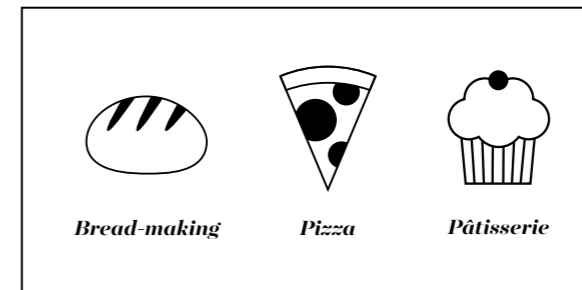
Personalising your recipes

Every professional carefully guards the "secrets" of his or her art, which are indispensable for **personalising recipes** and responding with originality to consumers' **evolving tastes and needs**. To make your creations unique, you can choose from a wide range of **flours and ingredients** with a **precise connotation, high and constant quality**: stone-ground, whole wheat and flours milled from 100% Italian wheat with a certified supply chain, advanced ingredients and high fibre content flours, obtained using the exclusive, natural StabilEasy® method.



IDEAL USES FOR OUR PRODUCTS

Next to each product name you will find its ideal uses.





Code **GI1NAZ**

BAG SIZE: 25 kg



Granaio Italiano
Soft wheat flour

Our Granaio Italiano Type “1” Nazionale flour is dark in colour and lightly speckled in appearance. It allows you to obtain baked products with a good amber colour, pleasant aroma and a more decisive taste than products that can be obtained with a type “0” or “00” flour. It is ideal for all recipes requiring short proving times.

**TYPE “1”
NAZIONALE**

Notes

Gluten min. [%] **9.0**
Protein min. [%] **11.0**
Fibre [%] **4.1**
Energy W [E-4 J] **180 - 220**
Stability min. [min.] **5**
Absorption [%] **55**



Code fine grain **GIINFNAZ**
Code coarse grain **GIINGNAZ**

BAG SIZE: 25 kg



Granaio Italiano
Soft wheat flour

Our Granaio Italiano Nazionale whole wheat flour, is milled from organic wheat with a high protein content and either a coarse or fine grain. This makes it suitable for the preparation of bread and other baked products rich in fibre, using direct methods and short proving times.

**NAZIONALE
WHOLE WHEAT**

Notes

Gluten min. [%] **9.5**
Protein min. [%] **12.0**
Fibre [%] **9.4**
Energy W [E-4 J] **220 - 240**
Stability min. [min.] **5**
Absorption [%] **57**



Code **GI1FOR**

BAG SIZE: 25 kg



Granaio Italiano
Soft wheat flour

Our Granaio Italiano Type “1” Forte flour, with its dark colour and lightly speckled appearance, allows you to obtain baked products with a good amber colour and pleasant aroma. Milled from strong wheat, it is ideal for all recipes with long proving times, even those that use sourdough starters.

**TYPE “1”
FORTE**

Notes

Gluten min. [%] **12.5**
Protein min. [%] **14.0**
Fibre [%] **4.1**
Energy W [E-4 J] **300 - 340**
Stability min. [min.] **18**
Absorption [%] **58**



Code fine grain **GIINFFOR**
Code coarse grain **GIINGFOR**

BAG SIZE: 25 kg



Granaio Italiano
Soft wheat flour

Our Granaio Italiano Forte whole wheat flour, is milled from organic wheat with a high protein content and either a coarse or fine grain. This makes it suitable for the preparation of bread and other baked products rich in fibre, using direct methods, long proving times and sourdough starters.

**FORTE
WHOLE WHEAT**

Notes

Gluten min. [%] **12.5**
Protein min. [%] **15.0**
Fibre [%] **9.4**
Energy W [E-4 J] **360 - 380**
Stability min. [min.] **15**
Absorption [%] **59**



Code **GI2NAZ**

BAG SIZE: 25 kg



Granaio Italiano
Soft wheat flour

Our Granaio Italiano Type “2” Nazionale flour, with its dark colour and a decidedly speckled appearance, allows you to obtain baked products with a good amber colour, pleasant aroma and a more decisive taste than products that can be obtained with a type “0” or “00” flour. It is ideal for all recipes that require short proving times.

**TYPE “2”
NAZIONALE**

Notes

Gluten min. [%] **9.0**
Protein min. [%] **11.5**
Fibre [%] **5.9**
Energy W [E-4 J] **180 - 220**
Stability min. [min.] **5**
Absorption [%] **56**



Code **GIINFFORP**

BAG SIZE: 25 kg



Granaio Italiano
Soft wheat flour

Our 100% Strong stone-ground whole wheat flour, which retains all the taste and nutritional content of the cereal, can be used alone, or mixed with other flours. Its irregular grain size gives a rustic appearance to the various types of bread and other flavoured baked products it can be used for.

**100% FORTE
STONE-GROUND
WHOLE WHEAT**

Notes

Gluten min. [%] **13.0**
Protein min. [%] **15.0**
Fibre [%] **9.6**
Absorption [%] **60**



Code **GI2FOR**

BAG SIZE: 25 kg



Granaio Italiano
Soft wheat flour

Our Granaio Italiano Type “2” Forte flour, with its dark colour and decidedly speckled appearance, allows you to obtain baked products with a good amber colour and pleasant aroma. Milled from strong wheat, it is ideal for all recipes with long proving times, or a sourdough starter.

**TYPE “2”
FORTE**

Notes

Gluten min. [%] **12.5**
Protein min. [%] **14.5**
Fibre [%] **5.9**
Energy W [E-4 J] **300 - 340**
Stability min. [min.] **18**
Absorption [%] **59**



Code **SERIMB**

BAG SIZE: 25 kg



Granaio Italiano
Reground durum wheat semolina

Le Mediterranee offers the best in reground semolina, made from milling carefully selected durum wheat. This straw-coloured, reground semolina, with its good absorption qualities, lends itself to recipes requiring short proving times and the making of direct dough.

QUICK PROVING TIMES

Notes

Protein min. [%] **11.5**
Fibre [%] **2.7**
Energy W [E-4 J] **190 - 210**



Code **GI2NAZP**

BAG SIZE: 25 kg



Granaio Italiano
Soft wheat flour

Our Granaio Italiano Type “2” Nazionale Stone-ground flour, with its dark colour and decidedly speckled appearance, allows you to obtain baked products with a good amber colour and pleasant aroma. Stone-ground from wheat with a low protein content, without removing the wheat-germ, it is ideal for all recipes requiring short proving times and using direct methods.

**TYPE “2” NAZIONALE
STONE-GROUND**

Notes

Gluten min. [%] **9.0**
Protein min. [%] **11.8**
Fibre [%] **6.1**
Energy W [E-4 J] **180 - 220**
Stability min. [min.] **5**
Absorption [%] **58**



Code **SERIMM**

BAG SIZE: 25 kg



Granaio Italiano
Reground durum wheat semolina

Le Mediterranee offers the best in reground semolina, made from milling carefully selected durum wheat. Reground semolina for recipes with medium proving times, has a balanced protein profile that gives it excellent raising capacity and absorption.

MEDIUM PROVING TIMES

Notes

Protein min. [%] **12.5**
Fibre [%] **2.8**
Energy W [E-4 J] **210 - 230**



Code **GI2FORP**

BAG SIZE: 25 kg



Granaio Italiano
Soft wheat flour

Our Granaio Italiano Type “2” Forte Stone-ground flour, with its dark colour and decidedly speckled appearance, results in baked products with a good amber colour and pleasant aroma. Stone-ground from wheat with a low protein content, without removing the wheat-germ, it is ideal for all recipes requiring long proving times including those using sourdough starters.

**TYPE “2”
STONE-GROUND**

Notes

Gluten min. [%] **13.0**
Protein min. [%] **15.0**
Fibre [%] **6.1**
Energy W [E-4 J] **300 - 340**
Stability min. [min.] **18**
Absorption [%] **59**



Code **SERIML**

BAG SIZE: 25 kg



Granaio Italiano
Reground durum wheat semolina

Le Mediterranee offers the best in reground semolina, made from milling carefully selected durum wheat. Reground semolina for recipes requiring long proving times, has a strong golden colour and technical characteristics that include exceptional absorption, raising capacity and cooking development.

LONG PROVING TIMES

Notes

Protein min. [%] **13.5**
Fibre [%] **3.0**
Energy W [E-4 J] **230 - 250**



Code **MPGECRU**

BAG SIZE: 10 kg



GranEssere

COARSE SOFT WHEAT BRAN

GranEssere Coarse Bran, obtained by the natural StabilEasy® method, is coarse grained and offers the advantages of a prolonged shelf life, the total reduction of bacteria and a strong aroma. These qualities make it ideal for combining health benefits with unmistakable flavour.

Humidity max. [%] **5.00**
Ceneri min. [%] **6.00**
Protein min. [%] **17.0**
Fibre [%] **55.1**
Max. grain size [µm] **2000**

Notes



Code **MPGECLO**

BAG SIZE: 12,5 kg



GranEssere

FINE SOFT WHEAT BRAN

GranEssere Fine Bran, obtained with the natural StabilEasy® method, is fine grained, has an extended shelf life, reduced bacteria and a strong aroma. These qualities make it ideal for combining health benefits with unmistakable flavour.

Humidity max. [%] **5.00**
Ceneri min. [%] **5.00**
Protein min. [%] **18.5**
Fibre [%] **43.7**
Max. grain size [µm] **1000**

Notes



Code **MPGEGME**

BAG SIZE: 8 kg



GranEssere

SOFT WHEAT GERM

Soft wheat germ, a minimal fraction of the caryopsis, has a high nutritional value and a sweet, intense taste but its use is limited by an extremely short shelf life. Our GranEssere Wheat Germ overcomes this problem thanks to the natural StabilEasy® method, which gives it a long shelf life without affecting its nutritional value or distinct aroma.

Humidity max. [%] **4.00**
Ceneri min. [%] **5.00**
Protein min. [%] **34.8**
Fibre [%] **10.8**
Max. grain size [µm] **1000**

Notes



Code **MPGEINFGF3**

BAG SIZE: 10 kg



GranEssere

Soft wheat flour

GUSTOFIBRA N°3

Gustofibra N°3, a whole wheat flour, rich in fibre and wheat germ, is obtained with the natural StabilEasy® method which gives it a unique aroma and taste, while guaranteeing a longer shelf life. This makes it an ideal ingredient for baked goods with an unmistakable flavour.

Gluten min. [%] **12.0**
Protein min. [%] **15.1**
Fibre [%] **7.8**
Energy W [E-4 J] **280 - 300**
Stability min. [min.] **12**
Absorption [%] **59**

Notes



Code **MPGE2GF4**

BAG SIZE: 10 kg



GranEssere

Soft wheat flour

GUSTOFIBRA N°4

GustoFibra N°4 flour, obtained with the natural StabilEasy® method, contains wheat germ, one of the richest natural sources of vitamin E and a powerful antioxidant. Using GustoFibra N°4 helps satisfy the daily requirement of this fundamental vitamin while improving the fragrance of baked products.

Gluten min. [%] **13.0**
Protein min. [%] **15.6**
Fibre [%] **3.8**
Energy W [E-4 J] **340 - 360**
Stability min. [min.] **16**
Absorption [%] **59**

Notes



Code **GCONAZ**

BAG SIZE: 25 kg



Scelte di Campo
Soft wheat flour

TYPE "O" NAZIONALE

Our Scelte di Campo type "O" Nazionale flour, is milled from 100% Italian wheat cultivated as part of "Scelte di Campo" supply chain which is guaranteed by ISO 22005 certification. It is ideal for all recipes using direct methods and requiring short proving times.

Gluten min. [%] **9.0**
Protein min. [%] **10.5**
Fibre [%] **3.0**
Energy W [E-4 J] **200 - 220**
Elasticity P/L < **0.70**
Stability min. [min.] **5**
Absorption [%] **54**

Notes



Code **GCOFOR**

BAG SIZE: 25 kg



Scelte di Campo
Soft wheat flour

TYPE "O" FORTE

Our Scelte di Campo type "O" Forte flour, is milled from 100% Italian wheat cultivated as part of "Scelte di Campo" supply chain which is guaranteed by ISO 22005 certification. It is ideal for all recipes using indirect methods and requiring long proving times.

Gluten min. [%] **12.5**
Protein min. [%] **13.5**
Fibre [%] **3.0**
Energy W [E-4 J] **330 - 350**
Elasticity P/L < **0.70**
Stability min. [min.] **12**
Absorption [%] **56**

Notes



Code **GC2NAZP**

BAG SIZE: 25 kg



Scelte di Campo
Soft wheat flour

TYPE "2" NAZIONALE STONE-GROUND

Our Scelte di Campo type "2" Nazionale Stone-ground flour is milled from 100% Italian wheat, cultivated as part of "Scelte di Campo" supply chain. It is dark in colour and has a decidedly speckled appearance, which results in baked products with a good amber colour, and a pleasant aroma. It is ideal for all recipes using direct methods and requiring short proving

Gluten min. [%] **9.0**
Protein min. [%] **12.0**
Fibre [%] **6.0**
Energy W [E-4 J] **180 - 200**
Stability min. [min.] **5**
Absorption [%] **57**

Notes



Code **GC2FORP**

BAG SIZE: 25 kg



Scelte di Campo
Soft wheat flour

TYPE "2" FORTE STONE-GROUND

Our Scelte di Campo type "2" Forte Stone-ground is a strong flour milled from 100% Italian wheat, cultivated as part of "Scelte di Campo" supply chain. Its dark color and decidedly speckled appearance, results in baked products with a good amber colour, and a pleasant aroma. It is ideal for all recipes using direct methods and requiring long proving times.

Gluten min. [%] **13.0**
Protein min. [%] **15.0**
Fibre [%] **6.0**
Energy W [E-4 J] **300 - 320**
Stability min. [min.] **15**
Absorption [%] **58**

Notes



Code fine grain **GCINFNAZ**
Code coarse grain **GCINGNAZ**

BAG SIZE: 25 kg



Scelte di Campo
Soft wheat flour

NAZIONALE WHOLE WHEAT

Our Scelte di Campo Nazionale whole wheat flour, milled from 100% Italian wheat with a low protein content, is cultivated as part of "Scelte di Campo" supply chain is available in coarse or fine grain. It is suitable for the preparation of bread and other baked products rich in fibre, with direct methods and short proving times.

Gluten min. [%] **9.5**
Protein min. [%] **12**
Fibre [%] **9.2**
Energy W [E-4 J] **200 - 220**
Stability min. [min.] **5**
Absorption [%] **57**

Notes



Code fine grain **GCINFFOR**
Code coarse grain **GCINGFOR**

BAG SIZE: 25 kg



Scelte di Campo
Soft wheat flour

FORTE WHOLE WHEAT

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.

Gluten min. [%] **12.0**
Protein min. [%] **14.0**
Fibre [%] **9.2**
Energy W [E-4 J] **330 - 350**
Stability min. [min.] **14**
Absorption [%] **58**

Notes

We feed your trust:

Quality and Certifications

Mulino Padano's production line aims to ensure the constantly high quality of all our products and complete food safety.

This is attested by **UNI EN ISO 9001:2015** certification which covers all Mulino Padano's company activity. We have also been granted the following certifications: **UNI 10854:1999 HACCP-Codex Alimentarius**, **UNI EN ISO 22005:2008, version 6** of the IFS certification, the **BRC** global standard and **Kosher** certification.

The factory is also authorized by the ICEA Institute to mill grains obtained from **organic farming**, using both roller and stone milling processes.





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