

dove la **farina** diventa **arte**[®]

*Family Millers
Since 1856*

CATERING PRODUCT GUIDE



**MOLINO
QUAGLIA**





PETRA IS THE ONLY FLOUR WITH THE 100% ITALIAN WHEAT

Molino Quaglia is the only mill in Italy using a last generation optical sorter (*mod. Buhler Sortex*) that rejects the grains contaminated by impurities to guarantee the **highest purity and nutritional value of all its flours.**

COMPLETE FLOURS



Petra[®] 1



FEATURES

Wheat flour obtained from stone milling and sifting of 100% Italian carefully farmed and traceable wheat. A finely balanced flour, ideal for products requiring the development of volume e.g. loaves, focaccias, panettone, croissants, etc...

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	13.5
Fibres (min g)	6.8
Wet gluten (min %)	44
Mineral salt (%)	0.8
Absorption (min/max)	59-63
Carbohydrates (g)	65.2
Stability (min)	8'
Energy value (kJ/kcal)	1460/345

PACKAGING

Pinch-top bag (prominent green band)

Size: 1 / 5 / 12.5 / 25 KG

COMPLETE FLOURS



Petra[®] 3



FEATURES

Wheat flour obtained from stone milling and sifting of 100% Italian carefully farmed and traceable wheat. A finely balanced flour, ideal for products requiring elasticity and stretchability. Traditional pizzas, tray pizzas, ciabatta breads, rolls, etc...

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	13
Fibres (min g)	6.8
Wet gluten (min %)	42
Mineral salt (%)	0.8
Absorption (min/max)	59-64
Carbohydrates (g)	65.2
Stability (min)	10'
Energy value (kJ/kcal)	1452/343

PACKAGING

Pinch-top bag (prominent blue band)

Size: 1 / 5 / 12.5 / 25 KG

COMPLETE FLOURS



Petra® 5



FEATURES

Wheat flour obtained from stone milling and sifting of 100% Italian carefully farmed and traceable wheat. A finely balanced flour, ideal for products used in patisserie, normally using weak wheat e.g. biscuits, tarts, profiteroles, sponge cakes, etc...

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	12.5
Fibres (min g)	6.8
Wet gluten (min %)	38
Mineral salt (%)	0.8
Absorption (min/max)	56-59
Carbohydrates (g)	65.2
Stability (min)	10'
Energy value (kJ/kcal)	1443/341

PACKAGING

Pinch-top bag (prominent orange band)

Size: 1 / 5 / 12.5 / 25 KG

COMPLETE FLOURS



Petra® 9

con Tutto il Grano®



FEATURES

Whole wheat flour obtained from stone milling and sifting of 100% Italian carefully farmed and traceable wheat. A finely balanced flour, ideal for bakery offering the total nutritional value of the wheat e.g traditional wholemeal breads, pizzas, cakes, pasta fresca, etc...

TECHNICAL

Moisture (max %)	15
Protein (min %)	14
Fibres (min g)	8.1
Wet gluten (min %)	45
Mineral salt (%)	1.60-1.80
Absorption (min/max)	63-70
Carbohydrates (g)	63.1
Stability (min)	9'
Energy value (kJ/kcal)	1460/345

PACKAGING

Pinch-top bag (prominent red band)

Size: 1 / 5 / 12.5 / 25 KG

PIZZERIA



REFINED FLOURS



ALLEGRA (QUICK PROVING)



FEATURES

Type '00' flour obtained from careful milling and sifting of traceable wheat. A finely balanced flour made for dough requiring a short proving time (i.e. 3-6 hours at 18°C-22°C). In addition the dough can be proved for 8-12 hours in a refrigerator at 4-5°C to be utilized throughout the day. Suitable for baking traditional round thin pizza as well as deep pan pizza and high and soft focaccia bread.

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	11
Fibres (min g)	2
Wet gluten	up to 39%
W	180-220
P/L	0.55-0.65
Mineral salt	up to 0.65%
Absorption	up to 54.5%
Carbohydrates (g)	72
Stability (min)	7'
Energy value (kJ/kcal)	1486/350

PACKAGING

Pinch-top bag (prominent green band)

Size: 12.5 / 25 KG

REFINED FLOURS



SPECIAL (DIRECT METHOD)



FEATURES

Refined wheat flour obtained from careful milling and sifting of traceable wheat. Best used by overnight proving (8-12 hours at 18°C-22°C). A finely balanced flour with high water absorption, ideal for products requiring elasticity and stretchability. Suitable for baking traditional round thin pizza as well as deep pan pizza and pizza trays by direct method. Great results also with long proving times at a controlled temperature (4°C).

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	12.5
Fibres (min g)	2
Wet gluten	up to 43%
W	260-280
P/L	0.55-0.65
Mineral salt	up to 0.65%
Absorption	up to 58.5%
Carbohydrates (g)	72
Stability (min)	8'
Energy value (kJ/kcal)	1511/356

PACKAGING

Pinch-top bag (prominent blue band)

Size: 12.5 / 25 KG

REFINED FLOURS



UNICA (INDIRECT METHOD)



FEATURES

Refined wheat flour obtained from careful milling and sifting of traceable wheat. Best used with indirect baking method when fragrance and digestivity are the priorities. A pizza baked the day after dough preparation becomes more crunchy, tasty and fragrant. High absorption of liquids facilitates the optimal growth in the oven and a pleasant crispiness. Dough balls can be kept in the refrigerator and maintain their quality for 2/3 days. Ideal for all type of pizzas (including baking in metal dishes).

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	13
Fibres (min g)	2
Wet gluten	up to 45%
W	300-340
P/L	0.55-0.65
Mineral salt	up to 0.65%
Absorption	60% and over
Carbohydrates (g)	72
Stability (min)	9'
Energy value (kJ/kcal)	1520/358

PACKAGING

Pinch-top bag (prominent red band)

Size: 12.5 / 25 KG

REFINED FLOURS



PIÙ VITA (MORE SHELF LIFE)



FEATURES

Refined flour mix obtained from careful milling and sifting wheat grain with stabilized wheat germ obtained through a special drying process. A finely balanced flour, ideal for pizza offering the total nutritional value of the wheat; it remains tasty and crisp after cooling. It allows a softer and more pliable dough, easy to knead and suited to all types of oven.

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	13
Fibres (min g)	2
Wet gluten	up to 45%
W	320-340
P/L	0.60-0.70
Mineral salt	up to 0.65%
Absorption	70% and over
Carbohydrates (g)	72
Stability (min)	11'
Energy value (kJ/kcal)	1520/358

PACKAGING

Pinch-top bag (prominent yellow band)

Size: 12.5 KG

REFINED FLOURS



PIÙ RICCA (ADDED CEREALS)



FEATURES

Refined flour mix obtained from milling and sifting wheat grain with rolled oats, rye flour and refined semolina. Best results with indirect method, the dough balls can be kept in refrigeration for 2/3 days. A finely balanced flour, ideal for bakery offering extra flavour, taste and nutritional value. Ideal for pizza trays and for baking with electrical ovens...

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	13.5
Fibres (min g)	2
Wet gluten	up to 45%
W	350-380
P/L	0.60-0.70
Mineral salt	up to 0.65%
Absorption	up to 70%
Carbohydrates (g)	72
Stability (min)	10'
Energy value (kJ/kcal)	1528/360

PACKAGING

Pinch-top bag (prominent orange band)

Size: 12.5 KG

REFINED FLOURS



PIÙ SNELLA (LESS CALORIES)



FEATURES

Refined flour mix obtained from milling and sifting wheat grain with whole spelt, soya and toasted bran. Best results with indirect method, the dough balls can be kept on refrigeration for 2/3 days. A finely balanced flour, ideal for bakery offering a low calorie meal rich in proteins. The additional ingredients enhance the taste and colour of the dough. The spelt assures a unique fragrance and aroma; the toasted bran and soya emphasize the crispiness and lightness. Ideal for pizza trays and for baking with electrical ovens.

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	13.5
Fibres (min g)	2
Wet gluten	up to 45%
W	350-380
P/L	0.60-0.70
Mineral salt	up to 0.65%
Absorption	up to 70%
Carbohydrates (g)	72
Stability (min)	10'
Energy value (kJ/kcal)	1528/360

PACKAGING

Pinch-top bag (prominent purple band)

Size: 12.5 KG

PASTRY



REFINED FLOURS



BIGNÉ DOLCI FRITTI

(DOUGHNUTS AND FRIED PASTRY)



FEATURES

A refined flour for the production of cream puffs and similarr products requiring a short proving period (e.g. doughnuts, choux pastry). Good results are obtained during baking where fried pastry requires an open and light texture . The cream puffs are well expanded and hollow inside and the pastry is light and thin. Also suitable for muffins, plum cakes, sponge cakes and biscuits since it simplifies and supports the instantaneous proving typical of chemical yeast.

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	11
Fibres (min g)	2
Wet gluten	up to 40%
W	240-260
P/L	0.55-0.65
Mineral salt	up to 0.55%
Absorption	up to 50%
Carbohydrates (g)	72
Stability (min)	8'
Energy value (kJ/kcal)	1491/352

PACKAGING

Pinch-top bag (green band)

Size: 12.5 / 25 KG

REFINED FLOURS



FROLLA

(SHORT PASTRY)



FEATURES

Refined flour mix obtained from milling and sifting wheat grain naturally poor in protein. This flour has the capability to retain the absorbed liquids (therefore, the dough does not become sticky) and to swallow big quantities of fats, permitting to maintain the shape during the cooking and to exalt the characteristics of crumbliness and crispness of the short pastry. Ideal for biscuits and short pastries. Also indicated for light and not enriched sponge-cakes.

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	10
Fibres (min g)	2
Wet gluten	up to 37%
W	150-170
P/L	0.40-0.50
Mineral salt	up to 0.55%
Absorption	up to 50%
Carbohydrates (g)	72
Stability (min)	4'
Energy value (kJ/kcal)	1474/348

PACKAGING

Pinch-top bag (yellow band)

Size: 12.5 / 25 KG

REFINED FLOURS



SFOGLIA (PUFF PASTRY)



FEATURES

Strong refined flour (W330-350) with very good stretchability and elasticity making it ideal for the production of puff pastry and leavened dough, where a long proving period produces the best results. The baking performance is extremely good; cannoli and palmier biscuits present a thin regular, well defined pastry and maintain their crumbli-ness and shape. Croissant and other pastries, especially those using pre-dough or requiring a long proving period are well defined without flakes.

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	13
Fibres (min g)	2
Wet gluten	up to 44%
W	330-350
P/L	0.55-0.65
Mineral salt	up to 0.55%
Absorption	up to 60%
Carbohydrates (g)	72
Stability (min)	11'
Energy value (kJ/kcal)	1525/360

PACKAGING

Pinch-top bag (wisteria band)

Size: 12.5 / 25 KG

REFINED FLOURS



NOVA (REFRIGERATED PUFF PASTRY)



FEATURES

Refined flour mix obtained from milling and sifting wheat grain with high strength for dough to be layered. A finely balanced flour designed to obtain products that remain light, fragrant and crisp outside after a refrigeration process. Once baked the product retains the freshness and the inside tenderness. Ideal for croissant, puff pastry, Danish, vol au vent.

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	13.5
Fibres (min g)	2
Wet gluten	up to 46%
W	390-420
P/L	0.60-0.70
Mineral salt	up to 0.55%
Absorption	up to 70%
Carbohydrates (g)	72
Stability (min)	15'
Energy value (kJ/kcal)	1534/362

PACKAGING

Pinch-top bag (pink band)

Size: 12.5 / 25 KG

REFINED FLOURS



PANETTONE



FEATURES

Refined flour mix obtained from milling and sifting wheat grain naturally rich in gluten. Best results are obtained in proving with mother yeast. The quality of the protein is such that it allows a regular growth during baking even with a rich content of sultanas or candied peel. It also avoids the reduction of the product after baking typical of gluten added flour. A high level of liquid absorption maintains the moistness of the product after baking and preserves the freshness in its package for several weeks. Ideal for panettone, pandoro, colomba, and Italian style muffins .

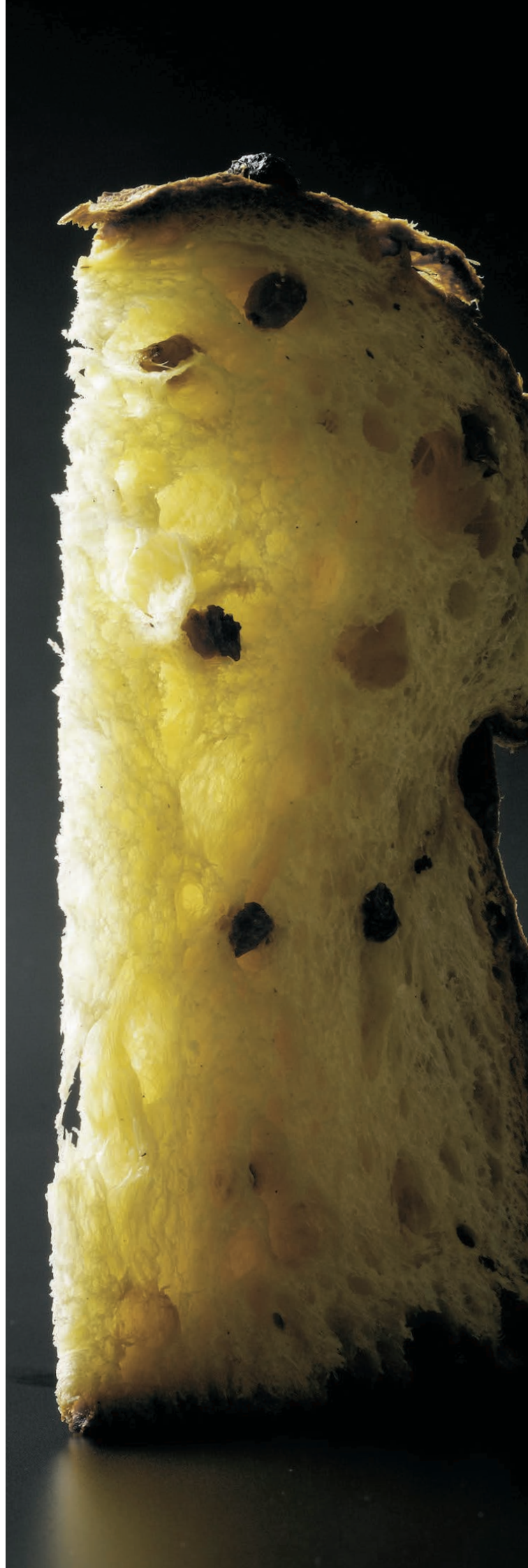
TECHNICAL

Moisture (max %)	15.5
Protein (min %)	14
Fibres (min g)	2
Wet gluten	up to 46%
W	370-390
P/L	0.55-0.65
Mineral salt	up to 0.55%
Absorption	up to 70%
Carbohydrates (g)	72
Stability (min)	14'
Energy value (kJ/kcal)	1542/364

PACKAGING

Pinch-top bag (amaranth band)

Size: 1 / 5 / 12.5 / 25 KG



PRO
FES
SIONAL



REFINED FLOURS



GRANPASTA® (FRESH PASTA)



FEATURES

Type '00' flour obtained from careful milling and sifting of traceable Italian wheat. A finely balanced flour designed for recipes with or without eggs, for kneading by hand, by industrial mixer or pasta making machines. The resulting fresh pasta is fragrant and keeps its colour; it is elastic but does not lose its consistency from over cooking. The pasta nests can be kept in the refrigerator and maintain their quality for 2/3 days. Good with all types of condiment, it lends itself to two step cooking for fast serving in restaurants.

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	11.5
Fibres (min g)	2.9
Wet gluten	min 38%
W	290-320
P/L	0.70-0.90
Mineral salt	up to 0.40%
Absorption	up to 58.5%
Carbohydrates (g)	73.1
Stability (min)	13'
Energy value (kJ/kcal)	1487/351

PACKAGING

Pinch-top bag (ocher band)

Size: 1 / 5 / 25 KG

REFINED FLOURS



BUONPANE® (SPECIALITY BREAD)



FEATURES

Refined wheat flour obtained from careful milling and sifting of traceable Italian wheat. A finely balanced flour designed for recipes with or without eggs, for kneading by hand, by industrial mixer or bread making machines. Best used in short proving. Elastic and pliable while kneading it is easy to use for all types of bread. Ideal for Italian breads, rolls, ciabattas, breadsticks and crackers.

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	11
Fibres (min g)	2
Wet gluten	min 37%
W	220-240
P/L	0.55-0.65
Mineral salt	up to 0.65%
Absorption	up to 58.5%
Carbohydrates (g)	72
Stability (min)	7'
Energy value (kJ/kcal)	1491/352

PACKAGING

Pinch-top bag (gray band)

Size: 5 KG

REFINED FLOURS



CUORDOLCE® (CAKES AND SCONES)



FEATURES

Refined flour mix obtained from careful milling and sifting of Italian wheat grain. A finely balanced flour designed to be versatile as raising agents can be added if necessary. It blends easily with eggs and butter to obtain a soft and elastic dough which is easy to knead and suited to all types of oven. Ideal for sponge making as well as shortcrust pastry, scones and muffins.

TECHNICAL

Moisture (max %)	15.5
Protein (min %)	11
Fibres (min g)	2
Wet gluten	min 37%
W	200-230
P/L	0.55-0.65
Mineral salt	up to 0.55%
Absorption	up to 57.5%
Carbohydrates (g)	72
Stability (min)	7'
Energy value (kJ/kcal)	1486/350

PACKAGING

Pinch-top bag (purple band)

Size: 5 KG

REFINED FLOURS



BELFRITTO® (GOOD AND HEALTHY FRYING)



FEATURES

Refined wheat flour obtained from careful milling and sifting of Italian traceable wheat. Designed for fried dishes when fragrance, lightness and digestivity are the priorities. A low absorption of oil by the flour facilitates an optimal growth in the oven and its adherence gives to the food a pleasant crispiness. Ideal for onion rings, fish, shrimps, fries and savoury or sweet fritters.

TECHNICAL

Protein (min %)	10.50
Fibres (min g)	2
Wet gluten	max 35%
Mineral salt	up to 0.65%
Carbohydrates (g)	72
Energy value (kJ/kcal)	1474/348

PACKAGING

Pinch-top bag (blue band)

Size: 5 KG

SPECIAL PRODUCT



SEMOLINA

DURUM WHEAT
SEMOLINA



DURUM WHEAT
REMILLED SEMOLINA



FEATURES

Semolina flour obtained from careful milling and sifting of traceable Italian durum wheat. A finely balanced flour with high water absorption, ideal for long life loaves, pasta, gnocchi, baguettes, ciabatta bread. There are two versions both suitable for industrial mixers and bread making machines STANDARD (coarse) and RIMACINATA (fine).

TECHNICAL

Moisture (max %)	15.50
Protein (min %)	12.5
Wet gluten	min 36%
Mineral salt	up to 80%

PACKAGING

Pinch-top bag
Size: 5 / 25 KG



SPECIAL

SPECIAL PRODUCT



FORMULA 1

NATURAL MOTHER YEAST FOR BREAD AND PIZZA



FEATURES

Mother yeast is obtained from the spontaneous fermentation of the flour in presence of fruit enzymes. It is a valuable alternative to brewer's yeast because it is less aggressive on the sugar content of the flour.

Amongst the advantages:

- accelerates the proving with direct and indirect baking method;
- gives a stronger taste of wheat;
- lengthens the freshness of the finished product;
- the dough becomes more pliable;
- adds crispness and colour to the bread crust and to the rim of the pizza;
- requires only a minimum amount of brewer's yeast as the starter;
- suitable for bread making machines.

TECHNICAL

Moisture (max%)	12.5
Ash (max %)	1.5
Protein (min %)	11.0

Dried sourdough originally fed with type "00" wheat flour, malted wheat flour, flour treatment agent L-cysteine.

PACKAGING

Pinch-top bag
Size: 12.5 KG

SPECIAL PRODUCT



DIET

GLUTEN FREE



FEATURES

Gluten free flours especially designed to ensure the consumers well being without sacrificing the enjoyment of the food. Finely balanced flours, mix of maize starch, rice flour, psyllium fibre. Three versions of GLUTINÒ® (gluten free) flour are currently available:

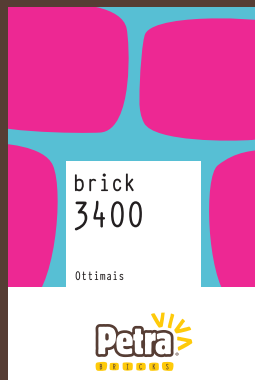
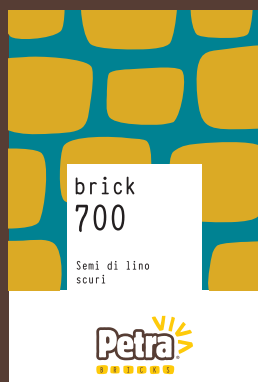
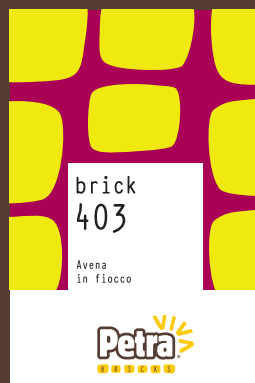
- **GLUTINÒ1** PANE (bread) PIZZA
- **GLUTINÒ3** PASTA FRESCA
- **GLUTINÒ5** DOLCI (cakes) with added buckwheat flour

TECHNICAL

	PANE PIZZA GLUTINÒ 1	PASTA FRESCA GLUTINÒ 3	DOLCI GLUTINÒ 5
Energy value (kJ/kcal)	1429/337	1445/340	1461/345
Fat (g)	1.2	0.2	1.2
Carbohydrates (g)	73.0	82.4	74.9
Fiber (g)	6.0	0.8	6.0
Protein (g)	5.6	1.8	5.6
Salt (g)	2.0	0.02	0.02

PACKAGING

Pinch-top bag
Size: 1 / 3 KG



NUTRITIONAL IMPROVERS

www.petraviva.it

PRODUCT AND CUSTOMER DEDICATION



Research and Innovation

Molino Quaglia's commitment to flour and nutrition is the main force to the establishment of their production site near Padova (Italy) as a centre of excellence for safe, healthy and innovative products destined to professional bakers. The products have all been researched and developed in house and this has led in turn to new manufacturing technologies that have been imitated but not equalled in performance. Recent great successes such as the Petra line are demonstrating the vitality and creativity of their research.



Customer Assistance

Molino Quaglia does work closely with their customers, either to search how best to use their product or looking for solutions to new product development. Catering artisans, baking enthusiasts and industrial bakeries continue to benefit from a close association with the company.



Bakery School

Molino Quaglia welcomes amateurs and professionals wishing to improve their knowledge of bakery. Courses are regularly held at their well equipped premises on how best to prepare and bake bread and patisserie. Their team are very keen to pass on their knowledge and their views on food trends.

Il Laboratorio houses

the only **Università della Pizza**® www.universitadellapizza.com

the only **Accademia del Pane**® www.accademiadelpane.com

the only **Università del Panettone**® www.universitadelpanettone.com in Italy.



International recognition

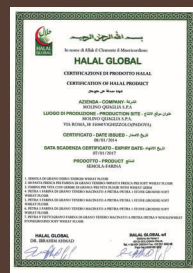
Molino Quaglia has obtained important international certifications such as BRC 1607071, IFS 20960 and HALAL enabling them to be successfully present around the world.



BRC 1607071



IFS 20960



HALAL GLOBAL



**DOWNLOAD
OUR APP
FOR IPHONE**

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