

What distinguishes Molino Quaglia flours from other products on the market?

Molino Quaglia is the only mill in Italy to use a last-generation optical selection machine that controls grains of wheat, one by one, for microscopic defects. The wheat is then ground by very hard stones that do not leave residue. In addition, the wheat has very little or no contact with the air during the milling process.



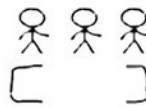
What makes the Petra line so special?

Petra 1, 3, 5 and 9 flours are different from soft wheat flour normally used in pizzerias due to their superior aroma and flavor. Compared to other Italian stone ground flours, Petra flours are easier to work with and provide more consistent results. When it comes to Petra flour the W index, a common measure of protein in "0" and "00" industrial flours ground for specific uses, is of little importance. With Petra, it is the recipe that adapts to the flour, not the flour to the recipe. The flour can be used freely and creatively.



Why do the line of Petra flours not have W values?

Petra was not designed in a laboratory to meet specific needs or recipes. Rather, the quality of the flour and the way in which it is ground result in a product that can be used to make all types of dough. It doesn't make sense to apply the W index to Petra flours because they have such a wide range of uses. What counts when it comes to Petra is the QUALITY of the proteins and NOT THE QUANTITY. Petra acts as both a strong and weak flour based on how it is dough is kneaded.



What are the differences between the four types of Petra?

Each type of flour in the Petra line is labeled with a number. The number is an indication of the quality of the proteins contained inside the original grains of wheat. The quality of the protein determines how the flour will act when used to make dough. You can use various flours to make the same recipe: your choice should be based on the way you work. By selecting the Petra flour that corresponds to treat the dough, you can be sure to have excellent results.



How does Petra flour act during kneading and rising?

Dough made with Petra flour is rich in fiber (from 6.8% to 8.1% fiber). The flours are able to absorb up to 10 times their weight in water and the chemical structure of the fiber allows it to bind with water. This phenomenon occurs much less in type 0 and type 00 flours because they are low in fiber. The results will surprise you. Products made from Petra flour are more flavorful, easier to digest and last longer – naturally, without added preservatives.



How does Petra flour act during cooking?

The heat released by the oven initially affects the outside layer of the dough and slowly moves inward. As the outside of the dough gets hotter and hotter, the water in the dough tends to move from the center outwards and evaporate. Once the external part of the dough reaches 100°C (200°F) it forms a crust. The water will continue to evaporate, forming a layer of condensation in the center of the product. The water present in dough made from Petra is less likely to evaporate because it is bound to the fiber in the flour. In order to evaporate, the water must bonds must be broken, which requires more heat or energy. Thanks to this mechanism, Petra dough can be baked at lower temperatures and for longer periods of time. The result is a final product that is evenly cooked across the crust with an even, golden color and unbeatable flavor.



How can you visually recognize a product made with Petra flour?

The natural sugar and protein in Petra flour undergoes the Maillard reaction when exposed to heat, causing it to caramelize or turn golden brown. With Petra, there is no need to add additional sugar to control the color of your dough. Baked Petra products are uniformly golden brown. When baked, Petra 9 produces amber-colored results with little white dots due to the high level of wheat germ and larger particles of the grain.



How can you recognize a product made with Petra flour by the taste?

Products made with Petra can be recognized with your eyes closed! In contrast to most refined soft flours (types "0" and "00"), Petra flours smell and taste like wheat. The flavor and aroma remain intact during cooking and can even be perceived when paired with other flavorful ingredients like cheeses, tomato, meat, fish and spices. You can even taste the presence of Petra in sweet preparations. The natural presence of fats, sugars and minerals in Petra flour means that no additives are necessary. Therefore, products made with Petra have a more naturally balanced flavor.

WHY CHOOSE PETRA?

Petra is a more than just flour; it is a way of life. Petra allows you to make more flavorful dough, meaning that other flavoring agents do not need to be added. Without the weight of other ingredients, the dough is lighter, uniformly golden, more fragrant for a longer time, thanks to the fiber in the wheat, and immediately recognizable due to the naturally sweet taste of the wheat. Last, but not least, pizza made with Petra flour ultimately costs less because its strong flavor allows you to use 30% less toppings to obtain the perfect flavor balance.