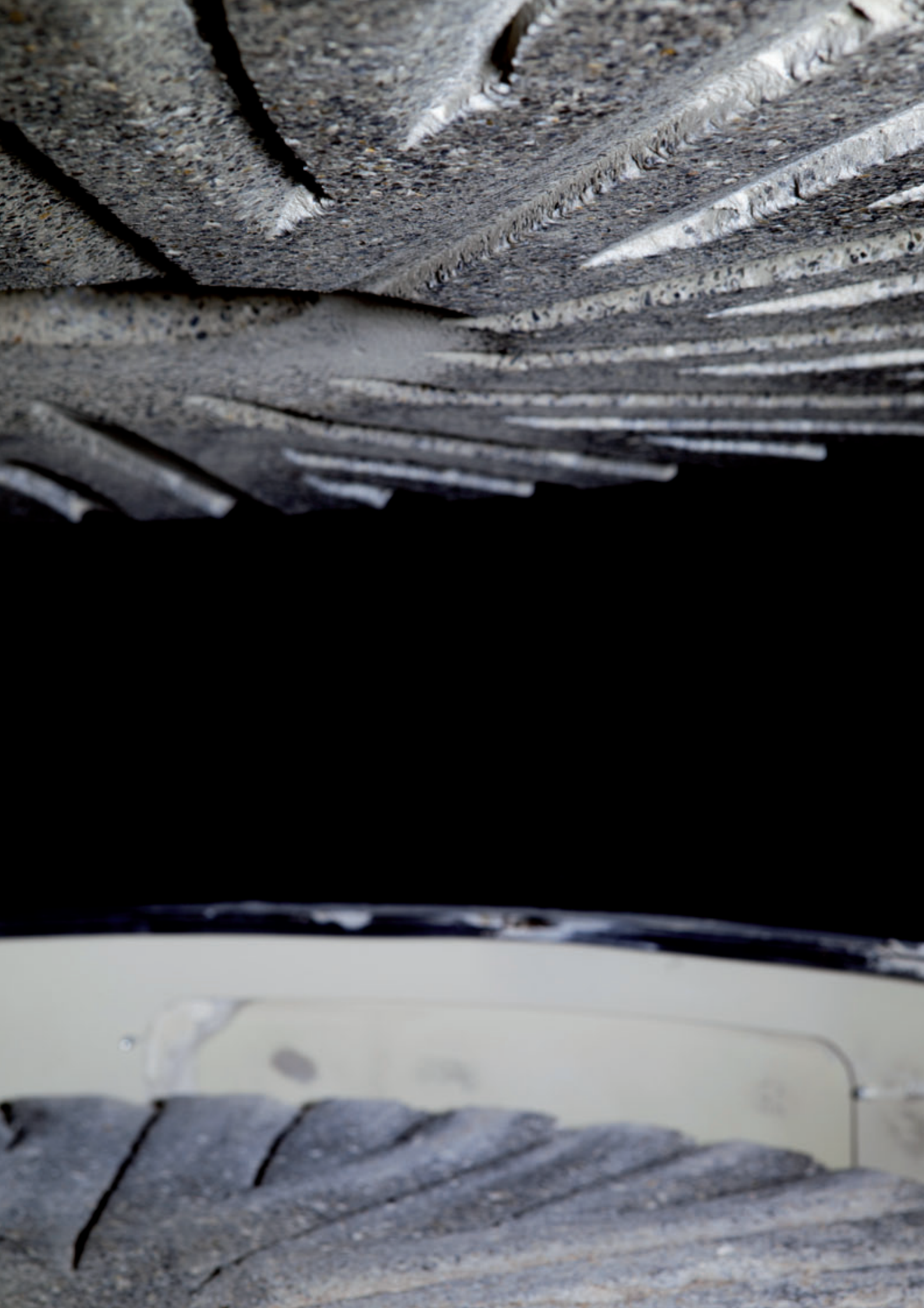


Petra[®]



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



The Italian speciality bread as you have never tasted before. Baking with **Petra®** flours gives you the taste and fragrance of Italian wheat in addition to unparalleled texture and colour. Molino Quaglia have developed the **Petra®** line of flours using their extensive experience and know-how in milling. They found inspiration in the stone grinding methods used in the Quaglia mill working for many years on the Adige river. It all begins from a careful process of wheat selection where only the best grain, which is in perfect condition is retained. **They work in close co-operation with Italian farmers, adopting an integrated cultivation technique.** Then a unique technology gently handles the wheat grains in order to retain in the flour all of its nutritional values. Finally a great care is applied to ensure that each product gives a constant performance and is supported by dough preparation guidelines.



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.**



GIVES MAJOR NUTRITIONAL ADVANTAGES

- A** The flour retains all the wheat germ, vitamins, mineral salts, protein and enzymes present in the external layers of the grain.
- B** Wheat germ present undertakes a thermal treatment that preserves its nutritional value.
- C** The extra amount of fibre bring the following benefits:
 - increased digestivity and reduction of the risk of glycaemic peak;
 - improved taste allows a reduction of fat; to be added, either to the dough or in the toppings.



GIVES BAKING PROCESS ADVANTAGES

The key advantage in the baking process is the extra absorption of liquid made possible by the presence of large amount of fibres.

- A** The products are more tasty and enriched by the fragrance and perfume of wheat.
- B** Less salt and fat, no need to use chemical additives.
- C** Bigger absorption of liquids. It guarantees a better resulting dough and the retention of moisture in turn brings better dough performance in elasticity, stretchability and retaining freshness for a longer period.
- D** Great reaction to yeast that enables more controllable times of proving without the addition of chemical improvers.
- E** Thanks to the high fibre content, the product maintains the required characteristics even in the presence of chilling and freezing processes. It holds the moisture and the flavour and ensures an optimal degree of elasticity to the dough.

Petra[®] 1



Size:

1	kg
5	kg
12.5	kg
25	kg

MAIN 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 PROPERTIES

Moisture (max %): 15.5	Protein (min %): 13
Fibres (min g): 6.8	Wet gluten (min %): 44
P/L:	Mineral salt (%): 0,8
Absorption (min-max %): 59-63	Carbohydrates (g): 65,2
Stability (min): 8'	Energy value (kJ/kcal): 345/1460

Packaging: pinch-top bag (prominent green band)

Petra® 3



Size:

1	kg
5	kg
12.5	kg
25	kg

MAIN 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. e.g. traditional pizzas, tray pizzas, ciabatta breads, rolls, etc...

TECHNICAL PROPERTIES

Moisture (max %): 15.5	Protein (min %): 13,3
Fibres (min g): 6.8	Wet gluten (min %): 39
P/L:	Mineral salt (%): 0,8
Absorption (min-max %): 59-64	Carbohydrates (g): 67
Stability (min): 10'	Energy value (kJ/kcal): 348/1473

Packaging: pinch-top bag (prominent blue band)

Petra® 5



Size:

1	kg
5	kg
12.5	kg
25	kg

MAIN 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, tartes, profiteroles, sponge cakes, etc...

TECHNICAL PROPERTIES

Moisture (max %): 15.5	Protein (min %): 11,5
Fibres (min g): 6.8	Wet gluten (min %): 35
P/L:	Mineral salt (%): 0,8
Absorption (min-max %): 56-59	Carbohydrates (g): 67
Stability (min): 10'	Energy value (kJ/kcal): 342/1447

Packaging: pinch-top bag (prominent orange band)



MAIN FEATURES

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 PROPERTIES

Moisture (max %): 15	Protein (min %): 15
Fibres (min g): 8.1	Wet gluten (min %): 44
P/L:	Mineral salt (%): 1,70-1.80
Absorption (min-max %): 63-70	Carbohydrates (g): 61
Stability (min): 9'	Energy value (kJ/kcal): 342/1447

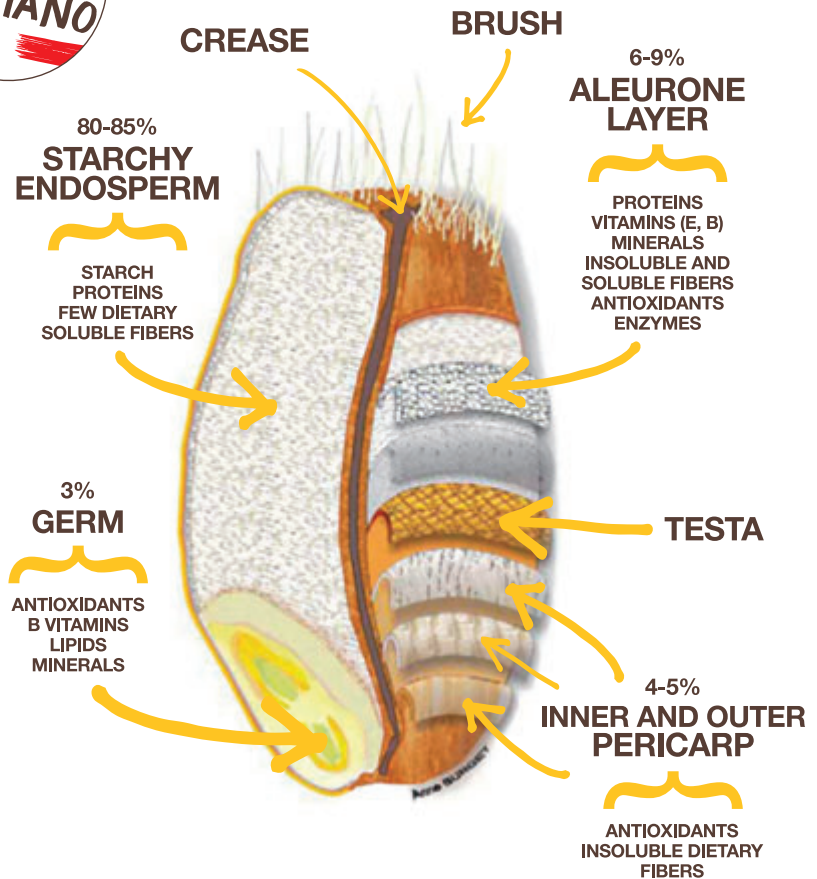
Packaging: pinch-top bag (prominent red lettering)

Petra®

INSIDE

*the all-inclusive
wheat flour*

*Nutritional advantages
and wheat
fragrance in
each whole grain.*



1

ENDOSPERM 80-85%

The endosperm is mainly made up of **starch (60% to 70%)** and **proteins (10% to 15%)**, but also to a lesser extent of **fibres, vitamins and minerals** [INRA]. Refined flour is mainly made up of this fraction.

2

BRAN 11-15%

The bran, which is mainly composed by the outer layers, is rich in fibres and in insoluble fibres in particular (cellulose, hemicellulose) which have a beneficial effect on intestinal transit. Soluble fibres in wheat have demonstrated prebiotic effects [Slavin, 2004]. The bran also contains proteins, vitamins from the B group (thiamine, niacin, pyridoxine and folic acid) and minerals (magnesium, iron, zinc and manganese). Molecules with antioxidant activity are also present, such as phenolic acids. Antioxidant activity comparable to that of fruit and vegetables was measured for wholegrain bread in vitro [Miller et al., 2000; INRA]. Such activity is of course related to the presence of vitamin E and its isomers, but also to minerals such as selenium or to phytochemical compounds (phytins, phenols, lignans and alkylresorcinols) [Jones, 2007].

3

GERM 3%

The germ is rich in lipids (28.5%) [Delcour et al., 2010], notably **unsaturated fatty acids (oleic and linoleic acid)**. Linoleic acid (Omega 6) has a known effect on maintaining blood cholesterol [EFSA opinion, 2009 b]. The germ also contains certain proteins, fibres, minerals, vitamin E (antioxidant), and phytosterols, compounds responsible for a cholesterol-lowering effect [Slavin et al., 1999; Regulation Commission (EC) No. 983/2009].

COMPLETE
FLOURS

VS

REFINED
FLOURS

COMPARISON TABLE	Petra®	TYPE "0" AND "00" ITALIAN FLOURS
TECHNOLOGY	STONE MILLED	ROLLER MILLED
WHOLE WHEAT	YES	No
FIBERS	MIN 6.8 G MAX 8.1 G	N.D.
WHEAT GERM PRESERVED	YES	No
WHEAT FRAGRANCE	YES	No
ONLY BEST GRAIN RETAINED*	YES	No
SAME FLOUR FOR ALL KIND OF PIZZA	YES	No

* Molino Quaglia is the only Italian mill that uses the last generation *Buhler's* optical sorting equipment to improve flours safety by removing grains diseased with contaminants.

