

100%
ITALIAN
WHEAT

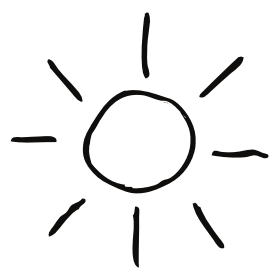


Petra®



MOLINO
QUAGLIA

dove la farina diventa arte®



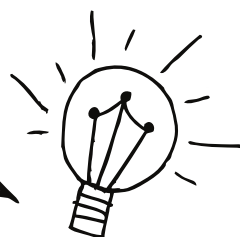
Petra®



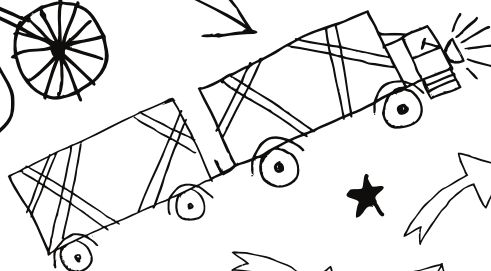
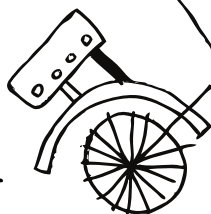
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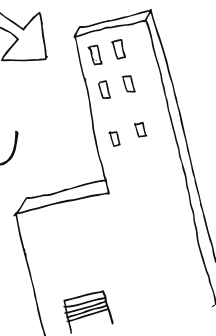
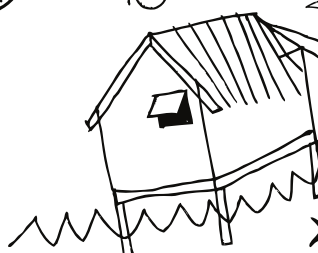
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POMODORO



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PETRA® IS

THE STONE-GROUND

100% ITALIAN WHEAT FLOUR

PETRA® CONTAINS FIBERS, ENZYMES AND MINERALS THAT ARE NATURALLY PRESENT IN THE OUTER LAYER OF THE CARYOPSIS. UNLIKE A CONVENTIONALLY GROUND FLOUR, **PETRA® HOLDS UNCHANGED ALL ITS COMPONENTS, AMONG THEM THE PRECIOUS WHEAT GERM**, WHICH IS SOURCE OF NOBLE NUTRIENTS. FOR THIS REASON PETRA® HAS THE BEST FERMENTATION CAPACITY, ABSORPTION OF LIQUIDS AND NUTRITIONAL INTAKE AND GIVES TO THE BAKED PRODUCTS THE FLAVOR AND THE PARFUME OF THE BEST 100% ITALIAN WHEAT.



SPECIFICATIONS	VALUES	1 Petra®1	3 Petra®3	5 Petra®5	9 Petra®9
CEREALS	Exclusive blend of 100% Italian wheat, grown with integrated farming techniques and traced from the field to Molino Quaglia, free of mycotoxins, pesticides and preservatives. Accurate selection of ideal Italian wheat grain for the specified typology of the outcome. Highest purity and healthiness of the product guaranteed by the modern system of grinding.				
GRINDING TYPE	Stone-ground <i>in purezza</i> .				
HUMIDITY	1 3 5 9 max 15,5%				
NUTRITIONAL CONTENT	AVERAGE PER 100 G OF PRODUCT1 Petra®13 Petra®35 Petra®59 Petra®9				
ENERGETIC VALUE	1 9 345 Kcal/1460 KJ3 343 Kcal / 1452 KJ5 341 Kcal / 1443 KJ				
FAT	1 3 1,6 g (including saturated acid fats 0,3 g)5 1,65 g (including saturated acid fats 0,3 g)9 2,1 g (including saturated acid fats 0,4 g)				
CARBOHYDRATES	1 3 5 65,2 g (including sugars 1,2 g)9 63,1 g (including sugars 1,2 g)				
TOTAL DIETARY FIBER	1 3 5 6,8 g9 8,1 g				
RAW FIBER	1 3 5 1 g9 1,7 g				
PROTEINS	1 14 g3 13,5 g5 13 g9 14,4 g				
SODIUM	1 3 5 0,003 g9 0,01 g				
VITAMIN B1	1 3 5 0,24 mg9 0,31 mg		VNR: 1 3 5 22%9 28%		
IRON	9 2,4 mg		VNR: 9 17%		
PHOSPHORUS	1 3 5 119 mg9 239 mg		VNR: 1 3 5 17%9 34%		
VNR: Nutrient Reference Values					
PRESERVATION	VALUES1 Petra®13 Petra®35 Petra®59 Petra®9				
SUGGESTED TEMPERATURE AND HUMIDITY	20-22°C; 65% / 68% Relative Humidity Storage conditions determine the behavior and yield of flour. Wrong storage can compromise the flour potentials guaranteed by Molino Quaglia when sold to the wholesaler or to the end user.				
PACKAGE	1 kg / 5 kg / 12,5 kg / 25 kg				
FEATURES	PRODUCTS1 Petra®13 Petra®35 Petra®59 Petra®9				
SUGGESTED PRODUCTIONS	1 All types of bread. All the leavened cakes, large and small ones. Puff Pastry, Fresh Pasta with egg or with water. 3 All types of pizza and focaccia, breadsticks and crackers, puff pastry. 5 Shortcrust pastry, Sponge Cake, Beignet, Piadina, short leavening leavened. 9 All types of bread, big and small batches. All types of cakes, large and small leavened. Shortcrust pastry, Sponge Cake. Petra® assures a series of advantages in the baking phase and in the outcome: check the instructions for further details.				
DOUGH TYPOLOGIES AND SUGGESTED PROCESSING	1 3 9 Leavened Dough with Direct Method with brewer's yeast and lievito madre; with Semidirect Method which requires the addition of yeast or a piece of pre-leavened dough; and with indirect method or biga with brewer's yeast and lievito madre. 5 Piadine and direct leavened dough with brewer's yeast that foresee only 6 hours of leavening. 1 Puff Pastry and Fresh Pasta with egg or water. 5 9 All types of Shortcrust Pastry, Sponge Cake, Beignet with high or low fat content. Thanks to the variety, quality and technical prowess of its components (fibers, enzymes, minerals that naturally abide in the outer layer of a wheat grain and that are preserved during the grinding) Petra® versatile adapts to any type of production process and assures a perfect dough strength in every phase of production, leaven and eventual storage at positive or negative temperatures.				
SUPPORTED TYPES OF COOKING	1 3 5 9 Electric Oven, Wood Oven, Gas Oven, Fry, Water Boiling and Steaming. A slow cooking process (at low temperature) is always preferable, assuring the perfect drying of the product until its heart and a uniform and golden coloring.				
POT LIFE	1 Leavened dough: until 16 hours out of the refrigeration cell at 20°C; more than 48 hours in refrigeration cell at 4°C. Puff Pastry: until 48h in refrigeration cell at 4°C, more than a month in cell at negative storage temperature. 3 Leavened dough: until 16 hours out of the refrigeration cell at 20°C; more than 48 hours in refrigeration cell at 4°C. Puff Pastry: until 48h in refrigeration cell at 4°C, more than a month in cell at negative storage temperature. 5 Shortcrust Pastry: more than 48 hours in refrigeration cell at 4°C; process waste always reusable with the same yield of the fresh dough. Piadina: more than 48 hours in refrigeration cell at 4°C. Leavened dough: up to 6 hours at 20°C; up to 24 hours at 4°C. 9 Leavened dough: until 16 hours out of the refrigeration cell at 20°C; more than 48 hours in refrigeration cell at 4°C. Shortcrust Pastry: more than 48h in refrigeration cell at 4°C; process waste always reusable with the same yield of the fresh dough. Thanks to the variety, quality and technical prowess of its components (fibers, enzymes, minerals that naturally abide in the outer layer of a wheat grain and that are preserved during the grinding) Petra® versatile adapts to any type of production process and assures a perfect dough strength in every phase of production, leaven and eventual storage at positive or negative temperatures.				
FINISHED PRODUCT STORAGE TIME	Excellent and long in time, both at room temperature and at negative temperature, better than a refined flour even in case of precooking of the product.				

Petra® 1

The new taste of flour.



PUFF PASTRY

FRESH PASTA

BREAD AND LEAVENED CAKES

BREAD AND THE LEAVENED CAKES WITH Petra 1

IT'S MORE TASTY • SCENT OF WHEAT • IT PRESERVES BETTER AND LONGER AT POSITIVE AND NEGATIVE TEMPERATURES • CONTAINS MORE FIBERS, VITAMINS, MINERALS • GOLDEN AND UNIFORM COLOR • MORE DIGESTIBLE • MORE STABLE TO PROCESS AND COOK • BRINGS MORE NUTRIENTS AND HAS A MORE BALANCED NUTRITIONAL PROFILE, IDEAL FOR A HEALTHY DIET.

TO GET THE BEST RESULT: **1)** Adjust the quantity of liquid in the recipe: Petra®1 is source of fibers and has a higher capacity of absorption than a refined flour. If you want to prepare with Petra a recipe for a refined flour you should increase the dose of liquid of 5-8%. **2)** Stop your machine for 20 minutes in the beginning of the kneading: put Petra® and the liquids (no other elements) in the kneader, and switch it on for a few minutes at low speed and stop the process as soon as the flour begins to absorb the liquid. At this point the dough should be rough and gluten should not begin to form. After 20 minutes you can restart the kneading and continue with the usual manners. **3)** Leaven the product slowly, avoiding temperature above 27°C. Slow leavening guarantees stability of the structure and digestibility of the product and let the dough develop more and better flavors and perfumes, enhancing the peculiarities of Petra®. **4)** Cook at a lower temperature and more time than what is usual for a bread or cake made with refined flour. A product with Petra® contains many fibers that have a better capacity to bind and hold the liquids than the starches, in the oven Petra® releases humidity in a slower way than a product made with refined flour. Cooking at a lower temperature and for longer guarantees a perfect drying of the product and gives it a golden and uniform color.

PUFF PASTRY WITH Petra 1

IT'S MORE TASTY • SCENT OF WHEAT • IT NEEDS MUCH LESS FAT IN THE RECIPE • IT PRESERVES BETTER AND LONGER AT POSITIVE AND NEGATIVE TEMPERATURES • CONTAINS MORE FIBERS, VITAMINS, MINERALS • GOLDEN AND UNIFORM COLOR • MORE DIGESTIBLE.

TO GET THE BEST RESULT: **1)** Rest the dough for at least a night at 4-5°C before using it: Petra®1 is source of fibers that slowly absorb the liquids, ensuring a perfect hydration and good plasticity of the dough. **2)** Decrease the quantity of fat: thanks to the high presence of fibers, with Petra® the Puff Pastry is tasty and friable with 50% less butter than the classic recipe. **3)** Cooking slowly at maximum 180°C guarantees a perfect holding of the fat, gives a golden and uniform color and makes the pastry generous and light.

FRESH PASTA WITH Petra 1

IT'S MORE TASTY • SCENT OF WHEAT • CONTAINS MORE FIBERS, VITAMINS, MINERALS • MORE DIGESTIBLE • IDEAL FOR SIMPLE AND FILLED PASTA • OPTIMUM PERFORMANCE BOTH WITH EGG AND WATER • DOES NOT OVERCOOK.

TO GET THE BEST RESULT: **1)** Adjust the quantity of liquid in the recipe: Petra®1 is source of fibers and has a higher capacity of absorption than a refined flour. If you want to prepare with Petra® a recipe for a refined flour you should increase the dose of liquid. **2)** Knead well to hydrate better the fiber. **3)** Make an express cooking. Petra® contains the enzymes naturally present in the noble brans of the wheat grain, that are preserved in the grinding process: in contact with air these can trigger the natural enzymatic browning that takes the form of small gray dots in the pasta. An express cooking avoids this purely chromatic phenomenon, that in no way affects the taste and the features of the product.

Petra® 3

The new taste of flour.



PUFF PASTRY

BREADSTICKS
AND CRACKERS

PIZZA AND FOCACCIA

PIZZA AND FOCACCIA WITH Petra 3

IT'S MORE TASTY • SCENT OF WHEAT • IT PRESERVES BETTER AND LONGER • FRIABLE AND CRISPY • CONTAINS MORE FIBERS, VITAMINS, MINERALS • GOLDEN AND UNIFORM COLOR • MORE DIGESTIBLE • MORE STABLE TO PROCESS AND COOK • OPTIMAL PERFORMANCE WITH THE PRECOOKING SYSTEM • BRINGS MORE NUTRIENTS AND HAS A MORE BALANCED NUTRITIONAL PROFILE, IDEAL FOR A HEALTHY DIET.

TO GET THE BEST RESULT: **1)** Adjust the quantity of liquid in the recipe: Petra®3 is source of fibers and has a higher capacity of absorption than a refined flour. If you want to prepare with Petra® a recipe for a refined flour you should increase the dose of liquid of 5-8%. **2)** Stop your machine for 20 minutes in the beginning of the kneading: put Petra® and the liquids (no other elements) in the kneader, and switch it on for a few minutes at low speed and stop the process as soon as the flour begins to absorb the liquid. At this point the dough should be rough and gluten should not begin to form. After 20 minutes you can restart the kneading and continue with the usual manners. **3)** Leaven the product slowly, avoiding temperature above 27°C. Slow leavening guarantees stability of the structure and digestibility of the product and let the dough develop more and better flavors and perfumes, enhancing the peculiarities of Petra®. **4)** Cook at a lower temperature and more time than what is usual for a bread or cake made with refined flour. A product with Petra® contains many fibers that have a better capacity to bind and hold the liquids than the starches, in the oven Petra® releases humidity in a slower way than a product made with refined flour. Cooking at a lower temperature and for longer guarantees a perfect drying of the product and gives it a golden and uniform color.

PUFF PASTRY WITH Petra 3

IT'S MORE TASTY • SCENT OF WHEAT • IT NEEDS MUCH LESS FAT IN THE RECIPE • IT PRESERVES BETTER AND LONGER AT POSITIVE AND NEGATIVE TEMPERATURES • CONTAINS MORE FIBERS, VITAMINS, MINERALS • GOLDEN AND UNIFORM COLOR • MORE DIGESTIBLE • BRINGS MORE NUTRIENTS AND HAS A MORE BALANCED NUTRITIONAL PROFILE, IDEAL FOR A HEALTHY DIET.

TO GET THE BEST RESULT: **1)** Rest the dough for at least a night at 4-5°C before using it: Petra®3 is source of fibers that slowly absorb the liquids, ensuring a perfect hydration and good plasticity of the dough. **2)** Decrease the quantity of fat: thanks to the high presence of fibers, with Petra® the Puff Pastry is tasty and friable with 50% less butter than the classic recipe. **3)** Cooking slowly at maximum 180°C guarantees a perfect holding of the fat, gives a golden and uniform color and makes the pastry generous and light.

BREADSTICKS AND CRACKERS WITH Petra 3

IT'S MORE TASTY • SCENT OF WHEAT • IT CONTAINS MORE FIBERS, VITAMINS, MINERALS • MORE DIGESTIBLE • MORE STABLE WHILE PROCESSING • MORE FRIABLE AND CRISPY • GOLDEN AND UNIFORM COLOR.

TO GET THE BEST RESULT: **1)** To produce breadsticks and crackers follow the same description of the pizza production.

Petra® 5

The new taste of flour.



SPONGE CAKE

**SHORTCRUST
PASTRY**

BEIGNET

**PIADINA AND
SHORT LEAVENED**

SHORTCRUST PASTRY WITH Petra 5

IT'S MORE TASTY • SCENT OF WHEAT • IT NEEDS MUCH LESS FAT IN THE RECIPE • IT PRESERVES BETTER AND LONGER AT POSITIVE AND NEGATIVE TEMPERATURE • CONTAINS MORE FIBERS, VITAMINS, MINERALS • GOLDEN AND UNIFORM COLOR • MORE DIGESTIBLE • MORE STABLE TO PROCESS AND COOK • MANTAINS PLASTICITY DAYS AFTER THE PRODUCTION.

TO GET THE BEST RESULT: **1)** Rest the dough for at least a night at 4-5°C before using it: Petra® 5 is source of fibers that slowly absorb the liquids, ensuring a perfect hydration and good plasticity of the dough. **2)** Decrease the quantity of fat: thanks to the high presence of fibers, with Petra® the Puff Pastry is tasty and friable with 50% less butter than the classic recipe. **3)** Cooking slowly and gently guarantees a perfect balance between friability and crispiness and gives a golden and uniform color and makes the pastry generous and light.

SPONGE CAKE WITH Petra 5

IT'S MORE TASTY • SCENT OF WHEAT • IT'S SOFT AND HAS A STABLE STRUCTURE • IT PRESERVES BETTER AND LONGER AT POSITIVE AND NEGATIVE TEMPERATURES • CONTAINS MORE FIBERS, VITAMINS, MINERALS • GOLDEN AND UNIFORM COLOR • MORE DIGESTIBLE.

TO GET THE BEST RESULT: **1)** Adjust the quantity of liquid in the recipe: Petra® 5 is source of fibers and has a higher capacity of absorption than a refined flour. If you want to prepare with Petra® a recipe for a refined flour you should increase the dose of liquid that you normally use. It's perfect for those fruit cakes that release much liquid while cooking. **2)** Cooking slowly and gently at maximum 175°C guarantees a perfect balance of the structure and gives a golden and uniform color, making the pastry generous and light.

BEIGNET/CREAM PUFFS WITH Petra 5

IT'S MORE TASTY • SCENT OF WHEAT • IT CONTAINS MORE FIBERS, VITAMINS, MINERALS • HOLDS VERY SOFT CREME THANKS TO ITS THICKNESS • DEVELOPS IN A REGULAR AND UNIFORM WAY IN THE OVEN • IT PRESERVES BETTER AND LONGER AT POSITIVE AND NEGATIVE TEMPERATURES • MORE STABLE WHILE PROCESSING • MORE DIGESTIBLE.

TO GET THE BEST RESULT: **1)** Use a mixer to homogenize the ingredients, this fosters the rising of the dough. **2)** Make the precooked mass gradually absorb the liquids. **3)** Cook slowly and gently: 190°C-200°C guarantees a regular and wide development and a perfect coking.

PIADINA WITH Petra 5

IT'S MORE TASTY • SCENT OF WHEAT • IT CONTAINS MORE FIBERS, VITAMINS, MINERALS • IT PRESERVES BETTER AND LONGER AT POSITIVE AND NEGATIVE TEMPERATURES • GOLDEN AND UNIFORM COLOR • MORE STABLE WHILE PROCESSING • MORE DIGESTIBLE.

TO GET THE BEST RESULT: **1)** Adjust the quantity of liquid in the recipe: Petra®5 is source of fibers and has a higher capacity of absorption than a refined flour. If you want to prepare with Petra® a recipe for a refined flour you should increase the dose of liquid of 5%. **2)** Knead well and then store in the refrigerator at 4-6°C for at least 8 hours before the usage: Petra®5 is source of fibers and a correct kneading process and rest of the dough are fundamental for the perfect hydration of the fibers and its performance in processing. Take the dough out of the refrigerator and let it rest for a few hours at room temperature before use. **3)** Cooking slowly and gently, guarantees a perfect balance of the structure and gives a golden and uniform color.

Petra® 9

The new taste of flour.



FOR ALL SWEET AND SOUR DOUGH, LEAVENED AND NOT

BREAD, PIZZA AND LEAVENED CAKE WITH Petra 9

IT'S MORE TASTY • SCENT OF WHEAT • IT PRESERVES BETTER AND LONGER AT POSITIVE AND NEGATIVE TEMPERATURE • CONTAINS MORE FIBERS, VITAMINS, MINERALS • GOLDEN AND UNIFORM COLOR • MORE DIGESTIBLE • MORE STABLE TO PROCESS AND COOK • BRINGS MORE NUTRIENTS AND HAS A MORE BALANCED NUTRITIONAL PROFILE, IDEAL FOR A HEALTHY DIET.

TO GET THE BEST RESULT: **1)** Adjust the quantity of liquid in the recipe: Petra®9 is source of fibers and has a higher capacity of absorption than a refined flour. If you want to prepare with Petra® a recipe for a refined flour you should increase the dose of liquid of 8-10%. **2)** Stop your machine for 20 minutes in the beginning of the kneading: put Petra® and the liquids (no other elements) in the kneader, and switch it on for a few minutes at low speed and stop the process as soon as the flour begins to absorb the liquid. At this point the dough should be rough and gluten should not begin to form. After 20 minutes you can restart the kneading and continue with the usual manners. **3)** Leaven the product slowly, avoiding temperature above 27°C. Slow leavening guarantees stability of the structure and digestibility of the product and let the dough develop more and better flavors and perfumes, enhancing the peculiarities of Petra®. **4)** Cook at a lower temperature and more time than what is usual for a bread or cake made with refined flour. A product with Petra® contains many fibers that have a better capacity to bind and hold the liquids than the starches, in the oven Petra® releases humidity in a slower way than a product made with refined flour. Cooking at a lower temperature and for longer guarantees a perfect drying of the product and gives it a golden and uniform color.

SHORTCRUST WITH Petra 9

IT'S MORE TASTY • SCENT OF WHEAT • IT NEEDS MUCH LESS FAT IN THE RECIPE • IT PRESERVES BETTER AND LONGER AT POSITIVE AND NEGATIVE TEMPERATURE • CONTAINS MORE FIBERS, VITAMINS, MINERALS • GOLDEN AND UNIFORM COLOR • MORE DIGESTIBLE • MORE STABLE TO PROCESS AND COOK • MANTAINS PLASTICITY DAYS AFTER THE PRODUCTION.

TO GET THE BEST RESULT: **1)** Rest the dough for at least a night at 4-5°C before using it: Petra®9 is source of fibers that slowly absorb the liquids, ensuring a perfect hydration and good plasticity of the dough. **2)** Decrease the quantity of fat: thanks to the high presence of fibers, with Petra® the Puff Pastry is tasty and friable with 50% less butter than the classic recipe. **3)** Cooking slowly and gently guarantees a perfect balance between friability and crispiness and gives a golden and uniform color and makes the pastry generous and light.

SPONGE CAKE WITH Petra 9

IT'S MORE TASTY • SCENT OF WHEAT • IT'S SOFT AND HAS A STABLE STRUCTURE • IT PRESERVES BETTER AND LONGER AT POSITIVE AND NEGATIVE TEMPERATURES • CONTAINS MORE FIBERS, VITAMINS, MINERALS • GOLDEN AND UNIFORM COLOR • MORE DIGESTIBLE • BRINGS MORE NUTRIENTS AND HAS A MORE BALANCED NUTRITIONAL PROFILE, IDEAL FOR A HEALTHY DIET.

TO GET THE BEST RESULT: **1)** Adjust the quantity of liquid in the recipe: Petra®9 is source of fibers and has a higher capacity of absorption than a refined flour. If you want to prepare with Petra® a recipe for a refined flour you should increase the dose of liquid that you normally use. It's perfect for those fruit cakes that release much liquid while cooking. **2)** Cooking slowly and gently at maximum 175°C guarantees a perfect balance of the structure and gives a golden and uniform color, making the pastry generous and light.



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