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After Petra experience which gave us the opportunity to become fond of the doughs and the starter, we present you in preview the new project by Molino Quaglia which deeply affected us for its new innovative vision: the **PetraViva® Bricks**. It is a brand-new concept line of products: **germinated pulses and cereals**, in whole or flour form, with characteristics of digestibility and nutritional values unimaginable until yesterday. Molino Quaglia created a new production plant near the main milling system with a complex equipment (the only one in Europe) for the cereals and legumes germination based on an exclusive patented industrial process which drives on the **germination** with a simultaneous process of **fermentation** which defends the grains from the aggressions of pathogenic germs. The big innovation of the germinated products Petraviva is the capacity to retain the maximum possible concentration of bio-available minerals and vitamins (iron, zinc and calcium) thanks to the process of final **thermal stabilization** which stops the germination at the maximum expression of the alterable dynamics of the seed and allows the preservation of the noblest nutrients.



Thermal stabilised germinated pulses and legumes



BRICK 1330 GERMINATED SOFT WHEAT FLOUR

CODE 93744

DESCRIPTION germinated and thermal stabilised soft wheat flour, rich in vitamin B1, phosphorus, magnesium and iron, and also source of vitamins B3 and B6

USE it has a strong fragrance and taste of wheat, mixed with Petra it has the capacity of to increase the leavening in the doughs in a shorter time

WEIGHT plastic jar with screw cap of 10,58 Oz



BRICK 4210 GERMINATED SOFT WHEAT BRAN

CODE 93746

DESCRIPTION germinated and thermal stabilized soft wheat bran rich in proteins, vitamins of the group B (B1 and B3) and mineral salts (magnesium and iron)

USE ideal for produce mix flours by personalizing taste and baking product colour. Ideal in association with Petra

WEIGHT plastic jar with screw cap of 17,63 Oz



GERMINATED BUCKWHEAT FLOUR

BRICK 1240

GERMINATED AND THERMAL STABILIZED BUCKWHEAT FLOUR

CODE 93745

DESCRIPTION germinated and thermal stabilized buckwheat flour, rich in vitamins of the group B (B1, B3, B6) and minerals (magnesium, iron, phosphorus; rich in fibers; mixed with Petra, it increases the leavening capacity of the doughs and the obtaining of a thin and crispy crust

USE milder fragrance and taste, ideal for gluten-free doughs

WEIGHT jar with screw cap of 17,63 Oz

GERMINATED PEAS FLOUR

BRICK 1150

GERMINATED AND THERMAL STABILIZED PEAS FLOUR

CODE 93747

DESCRIPTION germinated and thermal stabilized peas flour rich in vegetable proteins and vitamin B1, as well as vitamins B2, B6 and iron, phosphorus, potassium and zinc; in addition to plates and products, it improves the nutritional profile with an increase in the protean contribution and a decrease of the glycemia's peak

USE with fresh and sweet fragrance, it is ideal if mixed with Petra in order to contribute to leavened products the presence of proteins, vitamins and enzymes mainly bio-available (on average 70% more than a not germinated products); the germination process reduce up to 50% the effect of flatulence; ideal in the coating of the fried products (with exception of the fish), it creates a thin and crispy crust; gluten-free product

WEIGHT jar with screw cap of 17,63 Oz



GERMINATED CHICKPEAS FLOUR

BRICK 7000

GERMINATED AND THERMAL STABILIZED CHICKPEAS FLOUR

CODE 93748

DESCRIPTION germinated and thermal stabilized chickpeas flour rich in vitamins B1 and B6, iron, phosphorus, magnesium, zinc and potassium, it is also a source of vitamins B2 and B5; source of vegetable proteins and rich in fibers

USE with fresh and sweet fragrance, it is ideal if mixed with Petra in order to contribute to leavened products the presence of proteins, vitamins and enzymes mainly bio-available (on average 70% more than a not germinated products); the germination process reduce up to 70% the effect of flatulence; in the liquid mixture as the soups, it has a thickener function: gluten-free product

WEIGHT jar with screw cap of 17,63 Oz





The Germinated Petraviva products

It is a line of products of brand-new conception: pulses and cereals, in whole or flour form, with characteristics of digestibility and nutritional values unimaginable till yesterday.

The assisted germination:

the germination, which starts after the soaking of the seeds, produces the start up and the revitalization of the seeds germ, said embryo, which represents the young plant and contains “in nuce” all the essential parts of the future plant; as the grain absorbs the water, the seed swells, the peel cracks and the little bud starts to grow and become visible outwards as a little plant; in this step there are a lot of complex biochemical transformations which change the bud in a real concentrate of nourishing values; when the transformation of the seed reaches the top in terms of protein, vitamin and mineral content the process of thermal stabilisation intervenes and stops the life process of the bud in order to avoid the consume of what it produced for bring to completion the plant’s growth; at this stage, each grain or seed becomes a powerful reserve of noble nutrients.

Bigger availability of the nutrients:

with the germination you can obtain an increase of proteins, essential amino acids and vitamins, because the complex carbohydrates are transformed into simple sugar, the proteins, as the fats, divide themselves in its parts and the enzymatic elements activate; in this way, we can say that the germinated products are pre-digested, because some dynamics typical of the digestive processes happen before the food consume; furthermore, the anti-nutritional substances possibly present, decrease in a considerable way (for example the phytic substances) and increase vitamins and minerals.

What changes in the nutrition

In addition to the taste exaltation with milder and richer fragrance and aromas, the germination conveys to a nutritional improvement of pulses and cereals.

Germinated Cereals:

nutritional improvement mainly linked to the transformation of the insoluble and soluble fibers which contribute to the decrease of the glycemia’s peak, a better absorption of the sugar and the decrease of the cholesterol production.

Germinated pulses:

high bio-availability of vitamins and minerals released by the germination process. See the table: first tests’ results on two typologies of germinated pulses with the process of the assisted germination used by PetraViva line

	Germinated chickpeas		Germinated peas	
	WHOLE	FLOUR	WHOLE	FLOUR
Oligosaccharides:				
Gas production in the stomach	-60%	-70%	-33%	-50%
Anti-nutritional Factors:				
Inhibition activity of the trypsin	-35%	-30%		-20%
Phytic Acid	-15%	-12%		-22%
Phenolic Mixture	-30%	-10%	-35%	
Bio-available Minerals:				
Iron	+110%	+150%	+50%	+30%
Zinc	+20%	+60%	+42%	+35%
Calcium	+18%	+35%	+15%	+44%
Vitamins:				
Thiamin (vit B1)	+900%	+500%	+40%	+55%
Niacin (vit B3)	+230%	+100%	+200%	+300%
Folic Acid (vit B9)	+135%	+30%	-10%	-35%
Riboflavin (vit B2)	+37%	+40%	+45%	+12%
Ascorbic Acid (vit C)	+80%	+25%	+20%	