



Type "1" stoneground clean wheat flour from climatically selected wheat

- Flour from climatically selected wheat grown using integrated agricultural systems. The quality of protein components of the selected wheat **guarantees a high natural leavening strength without the use of additives.**
- Well-rounded wheat flavor and **source of fiber.**
- Stable, clean and easy to use.

Ideal for:

all types of bread (ciabatta, baguette, round loaf), small and large size sweet and savory leavened products, puff pastry, fresh egg pasta, pan pizza and pizza on peel with long proving times.

Packaging:

12,5 kg *paper bag*



Type "3" stoneground clean wheat flour from climatically selected wheat

- Flour from climatically selected wheat grown using integrated agricultural systems. The quality of protein components of the selected wheat **guarantees a high dough extensibility without the use of additives.**
- Well-rounded wheat flavor and **source of fiber.**
- Stable, clean and easy to use.

Ideal for:

all types of pizza on a plate, pan pizza and pizza on peel, bread sticks and crackers, puff pastry and all kinds of bread.

Packaging:

12,5 kg *paper bag*



Type "5" stoneground clean wheat flour from climatically selected wheat

- Flour from climatically selected wheat grown using integrated agricultural systems, ideal for pastry products, **without the use of additives.**
- Well-rounded wheat flavor and **source of fiber.**
- Stable, clean and easy to use.

Ideal for:

shortbread, sponge cake, butter cakes, choux pastry, piadina, sweet and savory products with short proving times.

Packaging:

12,5 kg *paper bag*



Wholegrain stoneground clean wheat flour from climatically selected wheat

- Flour from climatically selected wheat grown using integrated agricultural systems. The quality of protein components of the selected wheat guarantees high performances in natural leavening, without the use of additives.
- Well-rounded wheat flavor and **source of fiber.**
- Stable, clean and easy to use.

Ideal for:

all types of small and large size bread. All types of small and large size leavened pastry. Shortbread, sponge cake, butter cakes, all types of pizza, fresh pasta.

Packaging:

12,5 kg *paper bag*



Type "00" wheat flour

W: 370 - 390

This **classic** wheat flour is one of the most popular, the first flour in Italy specifically designed to prepare big and small leavened pastry products for breakfast, as well as traditional recipes like panettone and pandoro. **Back in 1998, Molino Quaglia radically changed the professional pastry sector** introducing a specific flour for each pastry preparation in replacement of the all-purpose flour commonly used at that time. This flour is **natural, clean, stable and consistent like no other**. It can be used to refresh sourdough.

Ideal for:

long proving leavened pastry such as panettone, pandoro, colomba, focaccia veneta and small size leavened pastry products.

Packaging:

12,5 kg *paper bag*



Type "00" wheat flour

W: 390 - 420

This strong wheat flour is perfect for the preparation of leavened products and ideal for complex preparations that involve roller lamination, and/or the cold chain process. This flour forms a gluten network that ensures the perfect extensibility of the dough, guaranteeing a uniform leavening of the final product. Thanks to Petra 6388, products that undergo the cold chain process maintain the same characteristics of freshly-baked products, and they stay fresh and soft for a longer period **without the use of additives**.

Ideal for:

small and large size leavened pastry (i.e croissant, Danish, focaccia) that require roller lamination and the cold chain process.

Packaging:

12,5 kg *paper bag*



Type "00" wheat flour

W: 240 - 260

Medium strength flour designed to prepare short or long leavened fried pastry products (kräpfens, brioches, donuts) that present an airy and soft structure. This flour is the result of an intense research, especially on the gelatinization of the starch, and it is **completely free from additives**. Bignè (cream puffs) made using Petra 6379 are soft and hollow, while fried pastry presents an open structure and is not too moist. The fast absorption of liquids allows the creation of soft and elastic doughs and the perfect development of cooked products.

Ideal for:

puffs, fritters, short or long proving leavened pastry (kräpfens, brioches, donuts) with an open and light structure, sponge cakes, plum cakes, muffins and biscuits.

Packaging:

12,5 kg *paper bag*



Type "0" wheat flour

W: 180 - 220

This professional flour is ideal for short proving doughs and ensures a high digestibility and the perfect structure of baked products **without using additives**. The protein content of the selected wheat allows a good hydration of the dough (55-60%) which is easy to work and fragrant. The right balance between flour strength and extensibility (P/L 0.55-0.65) ensures the production of doughs with a well developed structure. For this reason, it is ideal for soft focaccia, pan pizza, and traditional round pizza.

Ideal for:

traditional round pizza, deep pan pizza and focaccia with short proving times (up to 6 hours at room temperature 22-25°C, up to 12 hours in cold room at 4°C).

Packaging:

12,5 kg *paper bag*



Type "0" wheat flour

W: 260 - 280

The favorite flour of Neapolitan style pizza makers. This flour remains **stable over time, even under different climatic conditions and can be used to prepare different types of pizza**, from traditional Neapolitan pizza to gourmet pizza. The high-quality protein content in the selected wheat ensures **a high water absorption capacity. This flour is perfect for product that requires medium and long proving times** at room temperature or in the fridge, **without using additives**.

Ideal for:

traditional round pizza, pan pizza and focaccia.

Packaging:

12,5 kg *paper bag*



Type "0" wheat flour

W: 300 - 340

The perfect flour for **long proving times**. Petra 5037 flour remains **stable over time, even under different climatic conditions** and can be used to prepare different types of dough, from traditional to innovative ones. The high-quality protein content in the selected wheat ensures a high water absorption capacity. This flour **is perfect for product that requires long proving times** at room temperature or in the fridge, **without using additives**.

Ideal for:

traditional round pizza, pan pizza, focaccia, Roman style pizza on peel.

Packaging:

12,5 kg *paper bag*



Type "0" wheat flour with wheat germ

W: 320 - 340

This flour develops a **strong and flexible gluten network** and it is ideal for the preparation of dough with medium and long proving times, even with controlled temperatures at 4°C. Thanks to its high liquid absorption rate, it is perfect for high hydration doughs. Wheat germ undergoes a drying process which stabilizes it without changing its organoleptic properties. Wheat germ adds flavor and essential fatty acids to the dough, making it easier to work with.

Ideal for:

traditional round pizza with medium and long proving times, Neapolitan pizza, deep pan pizza, Roman style pizza on a peel, focaccia.

Packaging:

12,5 kg *paper bag*



Type "0" wheat flour with rice flour, ideal for Roman Pinsa

Petra 5010 is ideal for the preparation of dough with medium and long proving times thanks to the high quality protein content of the selected wheat and **it is free from additives**. Doughs made using Petra 5010 are **stable** and easy to process. **Final products are light and crispy** and, thanks to the rice flour, they melt in your mouth.

Ideal for:
roman style Pinsa, Roman style pizza, focaccia with medium and long proving times (8 hours at room temperature 22-25°C, up to 48 hours in cold room at 4°C). It can be used in direct and indirect dough preparations and with sourdough.

Packaging:
12,5 kg *paper bag*

ZERO



Product specifically formulated for coeliacs

Petra 0001 is a natural product, **free from additives**. It is obtained by mixing corn starch, buckwheat flour, rice flour, Psyllium fiber, salt and sugar. It is a very versatile, easy-to-use and stable product, it has a high hydration capacity and can be used to prepare bread and pizza. **Zero Glutine** is an exceptional product that allows coeliacs to enjoy gluten-free bakery products as fragrant and tasty as traditional ones. Zero Glutine has a very high absorption ability (more than 100%) and ensures a high yield.

GREAT SOURCE OF FIBER.

Ideal for:
gluten-free bread and pizza using direct or indirect dough mixing method.
Request a recipe!
tecnico@farinapetra.com

Packaging:
3 kg x 6 *polypropylene bags*

PETRAVIVA - ROLLER-MILLED FLOUR



Type "1" flour from partially sprouted wheat

Bread Petraviva 0101 is the result of Molino Quaglia's five-year research on the assisted sprouting of cereals in a bath of sourdough. This flour fully exploits the power of wheat germination, and can be used on its own. Bread Petraviva ensures the perfect dough fermentation. The final product presents a thin and crispy crust, a well-developed alveolation and a well-rounded wheat flavor. The wheat bran contained in Bread Petraviva ensures the creation of doughs that are rich in fiber, without affecting the development of the gluten network and the structure of the product. If used in direct doughs, it is possible to obtain perfectly leavened and digestible products in 4 hours.

Ideal for:
all kinds of bread with short and medium proving times, prepared using the direct dough method or sourdough.

Packaging:
12,5 kg *paper bag*



Type "1" flour from partially sprouted wheat

Pizza Petraviva 0102 is the result of Molino Quaglia's five-year research on the assisted sprouting of cereals in a bath of sourdough. This flour fully exploits the power of wheat germination, and can be used on its own. Pizza Petraviva ensures the perfect dough fermentation. The final product presents a thin and crispy crust, a well-developed alveolation and a well-rounded wheat flavor. The wheat bran contained in Pizza Petraviva ensures the creation of doughs that are rich in fiber, without affecting the development of the gluten network and the structure of the product. If used in direct doughs, it is possible to obtain perfectly leavened and digestible products in 4 hours.

Ideal for:
traditional pizza, Neapolitan pizza, focaccia

Packaging:
12,5 kg *paper bag*



Type "0" wheat flour

This medium strength flour from selected wheat is easy to knead by hand or in a mixer. Thanks to the stable gluten network of Buonpane, it is possible to add olives or dry fruit to the dough.

This versatile and easy to use flour can be used to create a wide selection of breads for your restaurant.

Ideal for:
bread, focaccia and bread sticks
with short and medium
proving times.

Packaging:
5 kg polypropylene bag



Type "00" wheat flour

This flour can be processed by hand or using a mixer, a sheeter or an extruder. It ensures optimum results with any types of liquids: water, whole egg, egg yolk, egg white or all of them mixed together. Petra 7220 Granpasta ensures perfect performances and yield with different preparations: express cooking, pre-cooking and also freezing of fresh or cooked pasta.

Ideal for:
all types and sizes of fresh
pasta.

Packaging:
5 kg polypropylene bag



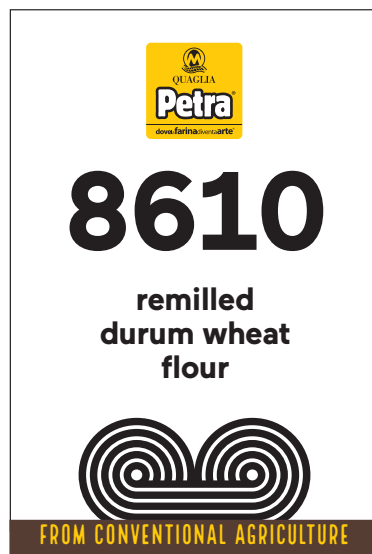
Flour from selected toasted wheat grains, ideal for frying

Petra 7210 Belfritto flour is made only from common wheat, without adding other types of flours, preservatives or additives. The accurate toasting process preserves the technical features of starch and proteins. The low moisture content and the high gelatinization properties make this flour ideal for fried products. It can be used to dust the product before frying it (using the Italian technique) or to prepare the batter for frying, avoiding the formation of lumps. **Petra 7210 Belfritto does not leave residues on the frying oil and isolates the product, avoiding oil absorption.** It maintains the products crispy, even if they are subsequently heated up, preserving and respecting the real taste of food.

Ideal for:
all types of fried products, or as
a thickener for cream and
béchamel.

Packaging:
5 kg polypropylene bag

ALL-PURPOSE DURUM WHEAT SEMOLINA



Remilled durum wheat semolina

The accurate selection of durum wheat and the gentle roller-milling of grains ensure a **top-quality genuine flour with high technological qualities, without the use of additives.** The protein quality of this flour is preserved and enhanced to guarantee a high liquid absorption and an excellent tenacity. Doughs prepared using Petra 8610 have a high yield and a maximum stability over time

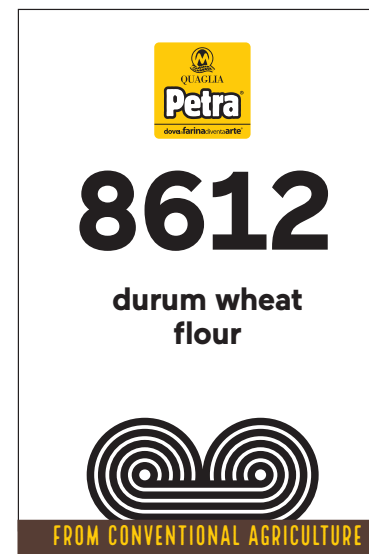
Ideal for:

focaccia, pan pizza, bread and leavened products, traditional round pizza and bakery products. Ideal for doughs with medium/ long proving times, even at controlled temperatures. It expresses its best performances with the indirect dough mixing technique.

Packaging:

12,5 kg *paper bag*

5 kg *polypropylene bag*



Durum wheat semolina

The accurate selection of durum wheat and the gentle roller-milling of grains ensure a top-quality genuine flour with **high technological qualities, without the use of additives.** The protein quality of this flour is preserved and enhanced to guarantee a high liquid absorption and an excellent tenacity. The uniform granulometry ensures a perfect hydration, which is fundamental for producing dry pasta. Ideal for doughs with medium/ long proving times and with the addition of preferments and sourdough.

Ideal for:

ideal for the production of Italian traditional fresh and dry durum wheat pasta and for bread, if mixed with wheat flour. Perfect for all pasta shapes and sizes, both laminated and extruded.

Packaging:

12,5 kg *paper bag*

5 kg *polypropylene bag*



100% Italian wholegrain organic einkorn flour

Good source of proteins, iron, dietary fibers and vitamin B. Einkorn wheat is one of the first grains to be domesticated in the history of humankind. Known as a very resistant crop, the final products obtained from Einkorn flour present unique nutritional and sensory qualities. You can enjoy this flour with all your senses thanks to its **yellowish color** (due to the high content of carotenoids), its strong smell and the **softness of the final products**.

Ideal for:

puff pastry, biscuits, bread and pizza. It can be used on its own or mixed with Petra wheat flour in order to obtain bakery products with an alveolate structure.

Packaging:

12,5 kg *paper bag*



Wholegrain spelt flour

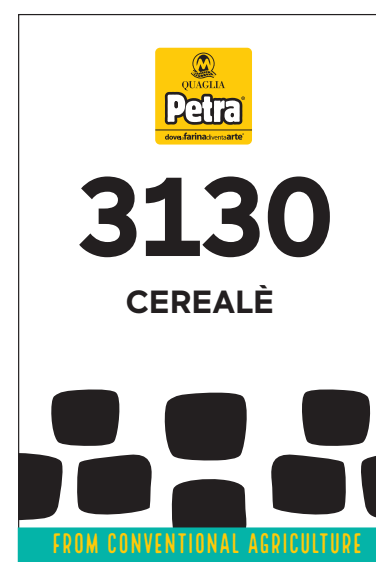
This **easy-to-use** flour is made from a spelt variety characterized by a **rich aroma**. This wholegrain flour ensures a high fiber content, a high liquid absorption capacity and a well-round flavor. Wholegrain spelt flour is used to prepare sweet and savory baked products that are characterized by a **unique softness**.

Ideal for:

bread, pizza, focaccia, puff pastry, biscuits. Spelt flour can add a special touch to a sweet or savory recipe.

Packaging:

12,5 kg *paper bag*
5 kg x 4 *polypropylene bags*



100% Genuine mix of cereals, free from additives and preservatives

Cerealè is a balanced, fully natural mix of cereals that gives character to sweet and salty doughs. Products prepared using Cerealè are characterized by a distinctive texture, an increased fibre and protein content, and an intense taste.

Based on the weight of flour, it is advised to add from 10% up to 50% of Cerealè.

Ingredienti:

Oat flakes, common wheat bran, rye flour, malted cereal flour (common wheat).

Packaging:

4 kg x 4 *polypropylene bags*