VALSANA

Date of creation: 19 Nov 2026, 00:41:45

PETRA 9

CODE	93755
COUNTRY OF ORIGIN **	Italy, Veneto
WEIGHT	5 kg

**** ATTENTION: the origin of the raw material may be different**

Wholemeal soft wheat flour ideal for various sweet and savoury preparations

DESCRIPTION	Whole wheat soft wheat flour with stabilized wheat germ; is the result of a meticulous process of recovering those components of the grain that in a normal grinding process, even with stone, are discarded or lost
APPAERANCE	It has an amber color and a pleasantly dotted appearance, with strong evidence of the fragments of the grain, of different color and grain size
TASTE	Petra 9 allows you to make loaves with soft crumbs and crunchy crust, characterized by high digestibility, especially if processed with time long leavening; in bread the wheat germ and the fibers guarantee more taste and longer duration of the product: during chewing it is not possible he feels the dryness of wholemeal bread, because the crust is crunchy and the crumb is well hydrated; at the end of chewing it persists for a long time round flavor of wheat and, if consumed in combination with fatty foods, completely cleanses the palate from oily substances
PRODUCER	Molino Quaglia - Vighizzolo d'Este (PD) - Veneto
OUR SELECTION	Petra is a line of 100% Italian soft wheat flours from a short stone-ground chain in an industrial process with a high degree of safety food
CURIOSITY	Compared to type 0 and 00 industrial flours in one kg of Petra there are fewer parts of starch, more fibers, more vitamins and oily parts of wheat germ; the high gluten content guarantees high dough stability and a high degree of water absorption; in cooking it has an excellent reaction chromatic heat and excellent resistance to high temperatures
SUGGESTIONS	Ideal for large-sized breads, ciabatta, focaccia, francesini and traditional Italian breads

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)
This document has only an informative purpose and does not represent the technical sheet of the product