



**dove la farina diventa arte®**  
italian contemporary milling

12,5 Kg e





Choose your flour for

**Pizza**

**NEAPOLITAN STYLE**



Which kind of fermentation?



Direct Fermentation

Biga or Poolish fermentation

Which taste?



Delicate

Tasty & Light

Intense flavor



Choose your flour for

# Pizza



## CLASSIC PIZZA, NY STYLE & FOCACCIA

Which kind of fermentation?



8 - 12 hours

24 hours

48 hours (or up to 70% of hydration)

Which taste?

Delicate



Tasty & Light



Intense flavor





Choose your flour for

**Pizza**



# ROMAN STYLE PIZZA & PINSA

Which kind of fermentation?



Direct  
Fermentation



Biga or Poolish  
fermentation

Which taste?

Delicate



Tasty &  
Light



Intense  
flavor





Choose your flour for

# Pasta



Which kind of pasta do you want prepare?



Laminate and filled pasta



Extruded pasta

Which taste?

Delicate



Tasty



Wholewheat





# Choose your flour for

# Bread



Which kind of pasta do you want prepare?



Buns & sandwiches

Clabattas

Sourshough bread

Which taste?

Delicate



Tasty & Light



Intense flavor



# Choose your flour for

# Pastries

Which kind of pasta do you want prepare?

←  
Cookies

↓  
Croissant

↘  
Panettone





# PIZZERIA LINE



**Petra 5063**

**W 260 - 280**



## Type “0” soft wheat flour

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 products that require medium and long proving times at room temperature or in the fridge, without using additives.

**Ideal for: Traditional round pizza with a medium fermentation, Neapolitan Style pizza and focaccia.**



# PIZZERIA LINE



**Petra 5037** W 310 - 330



Type "0" soft wheat flour

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 products that require long proving times at room temperature or in the fridge, without using additives.





# SPROUTED SOFT WHEAT FOR PIZZERIA



**Petra 0102 HP**

**W 310 - 330**



**100% Natural flour from partially sprouted wheat**  
Common soft wheat flour partially from sprouted wheat. The gentle cylinder milling respects the sensory characteristics of the grain.

The controlled sprouting, which is the result of Petra-Molino Quaglia's five-year research, ensures an optimal fermentation of doughs for crunchy and light products, the wheat aroma is enhanced.

**Ideal for all kinds of pizza with a medium fermentation, focaccia, sourdough bread .**

# AUGMENTED STONE MILLED SELECTION



**Petra 3**

12,50 kg Bag



**Type “1” stone milled wheat flour from climatically selected wheat.**

Petra 3 is ideal for making a fantastic classic pizza with a medium long fermentation (24-48 hours under refrigeration control). Thanks to the choice of soft wheat, this flour creates a very extensible gluten structure.

**Ideal for: all types of round pizza, soft focaccia and small bread with a medium long fermentation.**

# AUGMENTED STONE MILLED SELECTION



**Petra 9**

12,50 kg Bag



**Whole wheat Stone milled flour from climatically selected**

Whole wheat flour Ideal for all types of small and large sized bread. All types of small and large sourdoughs. Sponge cakes, biscuits, butter biscuits, all kinds of pizzas, fresh pasta.





# RESTAURANT LINE



## Petra 7220



### Type "00" soft wheat flour for fresh pasta

With Petra 7220 it is possible to obtain a pasta dough that can be processed by hand or using a mixer, a sheeter or an extruders. It ensures optimum results with any type of liquids: water, whole egg, yolk, egg white or a mix of them all.

Petra 7220 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**

## Petra 8610



### 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. The uniform granulometry ensures a perfect hydration, which is fundamental to produce pasta.



# PASTRY SELECTION



W 370 -390

## Type "00" soft wheat flour

Petra 6384 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 also to refresh the sourdough

**Ideal for: Panettone, Pandoro, Colomba and Croissant.**

**Ideal also for Sourdough Refresh**



# PASTRY SELECTION



**Petra 6384**



**Petra 6384** is a very dynamic flour ideal also for making croissant and Viennoiserie



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