



dove la farina diventa arte®

italian contemporary milling



The new Generation of Pastry and Bakery Flour

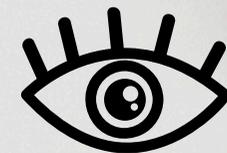


Petra's Flours are the state-of-the-art expression of a family of millers who have gradually combined, like no one else, the quality of craftsmanship with cutting-edge technology to transfer the pure energy of wheat grains to the table used every day by the best contemporary artisans use to make classic and gourmet bakery, pastry and pizza products.

Flours are created with the best wheat and grains, via the most technologically pertinent methods, to create advanced, 100% natural, healthy and tasty flours that provide consistently high quality products across bakery and pastry goods.

Petra boasts the widest range of soft wheat flours available on the professional market today.

All flours come from a cleaning
and optical selection system to
guarantee maximum food
safety



PetraCode®



The gateway to Petra's digital platform with many recipes and video recipes and dedicated only a single specific flour.

In case the customer needs a technical assistance, with this QrCode can open a chat or a video call with our 6 G'trainers

Pasta Selection



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 brilliant colour thanks to the low ash content, which prevents classic oxidation even during 3-4 days of storage

Ideal for: All types and sizes of fresh pasta



Pasta Selection



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 make extruded pasta.



Pasta Selection



Extra-fine 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 present a high yield and a maximum stability over time.

Ideal for: fresh egg pasta, laminate pasta



Sprouted Selection



Petra 0103 HP



100% natural blend with sprouted wheat flour, sprouted rice flour and wholemeal sprouted barley flour.

The skilful combination of these cereals gives Petra 0103 HP an intense brown color, accompanied by toasted and sweet notes. Petra®0103HP is made with the best varieties of soft wheat of strength so that it can also be used for bakery and pasties preparations.

Ideal for all kinds of fresh pasta

SPROUTED SELECTION



Petra 0104 HP



Type "1" flour from partially sprouted wheat, sprouted spelt flour and sprouted chickpeas flour

Thanks to the controlled sprouting, Petra 0104 HP can enhance the sensory characteristics of pulses and spelt, which lose their typical heaviness

Ideal for all kinds of fresh pasta

AUGMENTED STONE MILLED SELECTION



Petra 1



Type "1" stone milled flour with wheat germ

Soft wheat flour from climatic selection cultivated according to integrated agriculture and selected with the protein quality that guarantees a high leavening strength naturally and without additives.

Ideal for all kinds of fresh pasta such as filled, extruded or laminate pasta

AUGMENTED STONE MILLED SELECTION



Petra 9



Whole wheat Stone milled flour from climatically selected

Whole wheat flour with wheat germ Ideal for all types pasta preparations

GLUTEN FREE LINE



Petra 0003



Gluten-Free Pasta Mix

Gluten free flour 100% Natural Natural mix with cornstarch, rice flour.

Thickeners Guar flour, carboxymethylcellulose. Ideal for the preparation of fresh pasta by hand and with extruder.

Zeroglutine 0003 is a very versatile product, good absorption of liquids and excellent workability and extensibility.

Ideal for gluten-free fresh pasta






QUAGLIA
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