



dove la farina diventa arte®

italian contemporary milling



The new Generation of Pastry and Bakery Flour

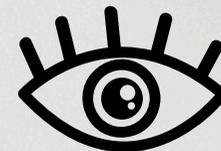


Petra's Flours are the state-of-the-art expression of a family of millers who have gradually combined, like no one else, the quality of craftsmanship with cutting-edge technology to transfer the pure energy of wheat grains to the table used every day by the best contemporary artisans use to make classic 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 5 G'trainers

PASTRY SELECTION



Petra 6384



Type "00" Soft wheat flour

100% natural soft wheat flour

clean, stable and consistent like no other.

Can be used to refresh sourdough

**Ideal for: Panettone dough, Pandoro and
Colomba dough, sourdough preparations**

PASTRY SELECTION



Petra 6363



Type "00" Soft Wheat Flour

Petra® 6363 is the first Petra® flour specifically designed for the production of artisanal Pandoro. The selection of wheat and the dedicated milling ensure maximum ease of absorption of fats and sugars in the dough, even in the absence of water.

PASTRY SELECTION



Petra 6388



Type "00" Soft Wheat Flour

This strong wheat flour is perfect for the preparation of viennoiserie products ideal for complex preparations involving roller rolling and/or cold chain processing.

100% natural - requires no additives to manage the cold chain

Ideal for: small and large sized leavened pastries (i.e. croissant, Danish, focaccia).

PASTRY SELECTION



Petra 6390



Type "00" Soft Wheat Flour

Flour develops a strong and flexible gluten

Thanks to the quality of the protein, a voluminous puff pastry is obtained, with regular layers, very friable and not too crunchy in structure.

The color of the final products is uniform and golden.

Ideal for: ideal for preparing perfect puff pastry, croissants or Italian brioche.

PASTRY SELECTION



Petra 6320



Type "00" Soft wheat flour

Low-protein flour designed to prepare shortcrust pastry, cakes and all those preparations that need a low-protein flour.

Ideal for: Shortcrust pastry, sablée dough, brisée dough, sponge cake.

PASTRY SELECTION



Petra 6379



Developed through extensive research on starch gelatinization, this flour is completely free from additives and ensures superior performance in all recipes that require a light, airy, and soft structure. Its unique formulation enhances volume, texture, and consistency, delivering excellent results every time.

Ideal for fried pastries such as krapfens, brioche, and doughnuts, as well as soft sponge cakes.

PASTRY SELECTION



Brick 0007



NATURAL IMPROVER

Increases the shelf life of the panettone ensuring a 100% clean label.

This ingredient is only used in 1% in the preparations (calculated on the total amount of flour).

SPROUTED SELECTION



Petra 0101 HP



100% Natural flour from partially sprouted wheat

The controlled sprouting, which is the result of Petra- Molino Quaglia's five-year research, renders mixtures more resilient to freezing.

Ideal for: all kind of viennoiserie preparations, pre-leavened croissant or Italian brioche

Pastry Selection



Petra 0101HP is a Type 1 soft wheat flour born from Molino Quaglia's HP (High Performance) research.

100% Natural flour from partially sprouted wheat: a carefully controlled sprouting step—refined over five years—unlocks the grain's natural potential, boosting dough strength, gas retention, and handling.

Gentle cylinder milling preserves aroma and nutritional quality, while the HP process delivers clean-label performance with no additives.

The result is doughs that remain stable through freezing and cold proofing, maintaining volume and structure and yielding a fine, uniform crumb and a delicate, fragrant crust across demanding viennoiserie programs.



Performance & Applications



- **Freezing / cold-proofing tolerance:** The controlled sprouting makes doughs more stable under freezing or refrigerated retarding
- **Enhanced fermentation / volume:** The flour supports excellent gas retention and predictable fermentation behavior, yielding a delicate crust, fine crumb structure, and high volume

Ideal for:

- All types of viennoiserie (croissants, danishes, turnovers)
- Pre-leavened croissants and Italian brioches
- Products requiring cold or frozen handling before baking



Why Choose Petra 0101HP



1. **Consistency & reliability** — thanks to the controlled sprouting process, the flour delivers stable behavior across batches;
2. **Flexible logistics** — it tolerates freezing or cold retarding, making it suitable for industrial-scale workflows or artisan operations with freezing cycles.
3. **Clean-label quality** — all improvements are achieved naturally; no chemical additives are needed;
4. **Flavor & texture advantage** — it retains the aromatic and structural quality of Petra wheat, ensuring outstanding taste and mouthfeel.



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 bakery products such as , focaccia, sourdough bread and Viennoserie

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 bakery products such as , focaccia, sourdough bread and Viennoiserie

SPROUTED SELECTION



Petra 0106 HP



Whole grain rye and wheat flour type 0 bread mix with seeds - Organic

Petra 0106 HP is a natural organic blend in which Petra has combined the best organic cereals (OAT, RYE AND WHEAT) with an exclusive pool of seeds, also organic (pumpkin, sprouted sunflower, sesame, millet and flax).

These ingredients, perfectly balanced with each other, represent the ideal solution in the creation of traditional doughs.



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: small and large sweet and savory leavened products, puff pastry, viennoiserie and bakery products



AUGMENTED STONE MILLED SELECTION



Petra 5



Type "1" stone milled flour with wheat germ

Stone milled low-protein flour designed to make a variety of sweet preparations characterised by cereal flavour

Ideal for: Shortcrust pastry, sablée dough, brisée dough, sponge cake and cookies.



AUGMENTED STONE MILLED SELECTION



Petra 9



Wholegrain stone milled flour with wheat germ

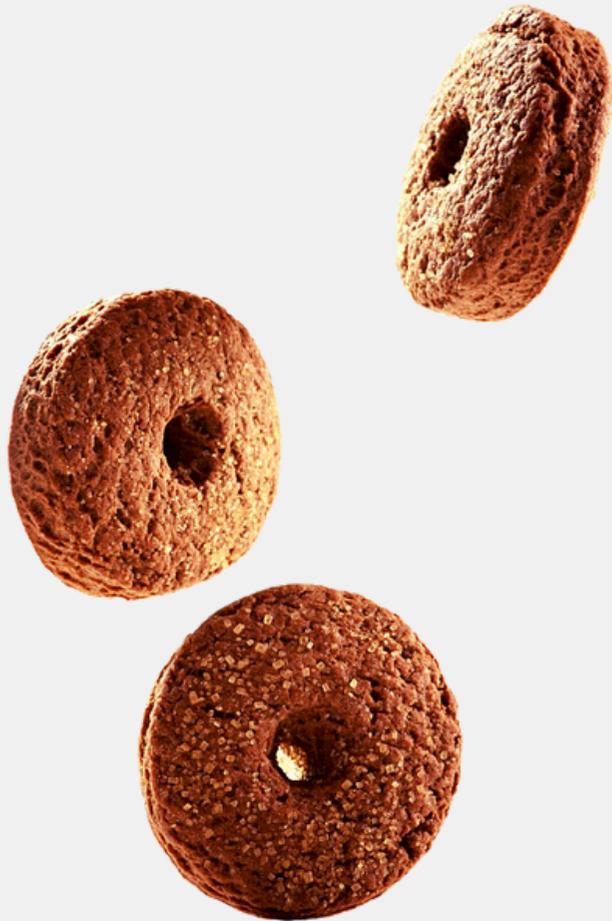
Soft wheat flour from climatic selection cultivated according to integrated agriculture and selected with the protein quality that guarantees a high leavening strength naturally and without additives.

Ideal for: puff pastry, viennoiserie, cookies and bakery products

PETRA BRICKS



Brick 3220



Bonsemi is a natural blend of soft wheat flour, sunflower seeds, sesame seeds, flax seeds, millet seeds, soybean semolina and rye flour.

Petra 3220 Bonsemi is a balanced, all-natural blend designed to enhance the flavor and aromas of your bakery products.



PETRA BRICKS



Brick 3130



Cerealé is a natural blend of oat flakes, soft wheat bran, rye flour and malted cereal flour.

Petra 3130 Cerealé is a balanced, all-natural blend designed to enhance the nutritional value of bakery products.



PETRA BRICKS



Brick 3400



Blend of corn flour and toasted sunflower seeds

Brick 3400 is a natural blend of flour and seeds, free from additives and preservatives.

Added to all kind of dough preparations, it gives an intense golden color to baked goods and enriches them with important nutritional values.

The doughs will be richer in fiber, particularly suitable for integrating vegetable and vegan bakery and pastry doughs.

SUSTAINABILITY

EQUITY - PLANET - PROSPERITY



EQUIPLANET

EQUITY · PLANET · PROSPERITY



Petra - Molino Quaglia is the first Italian mill certified with Equiplanet certification standard.

EQUIPLANET is a sustainability management system certification standard for agribusinesses, which verifies consistency with the UN 2030 Agenda Sustainable Development Goals (SDGs), ESG requirements and international sustainability principles.

FSSC 22000



Petra - Molino Quaglia has been evaluated and found to meet the standards of the **Food Safety System Certification 22000** (FSSC 22000). Additionally, we guarantee that all our products are certified **Halal and Kosher**.




QUAGLIA
Petra[®]
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