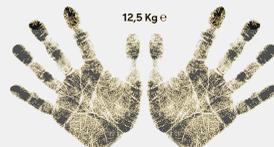




dove la farina diventa arte®
italian contemporary milling



The new Generation of Pastry and Bakery Flour

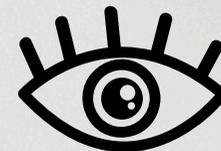


Petra's Flours are the state-of-the-art expression of a family of millers who have gradually combined, like no one else, the quality of craftsmanship with cutting-edge technology to transfer the pure energy of wheat grains to the table used every day by the best contemporary artisans use to make classic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





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

Pizzeria Selection



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 Selection



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.

Ideal for: all kind of pizza with a long proving times, high hydration doughs



Pizzeria Selection



This flour develops a strong and flexible gluten network and it is ideal for making doughs with medium and long proving times, even with controlled temperatures at 4°C.

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, Roman style pizza on a tray, focaccia.



Pizzeria Selection



Type "0" wheat flour with wholegrain spelt flour and soy flour

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. This natural mix is ideal for all preparations of Roman style pizza and NY Style with a unique flavors and taste

Ideal for: traditional round pizza with medium and long proving times, Neapolitan pizza, deep pan pizza, Roman style pizza on a tray, focaccia.



Pizzeria Selection



Petra 0102HP is a 100% natural flour made from partially sprouted wheat. It helps you bake pizzas with greater oven spring, delicate crispness, and a lighter bite—without altering the dough color. Designed for medium fermentations, it delivers a clean, distinctive taste and reliable performance across different styles.

- More volume: improved oven spring for airy, well-opened cornicione.
- Light texture: pleasant bite and easy chew.
- Delicate crispness: fine, balanced crust snap.
- Stable color: keeps the typical pizza color unchanged.
- Consistent results: reliable performance in medium fermentation workflows.

Ideal for: all kinds of pizza with a medium fermentation that wanna guarantee more volume, delicate crispness and different taste compare other pizzas, focaccia, sourdough bread .



SPROUTED SELECTION



Petra 0102 HP



100% Natural flour from partially sprouted wheat

This is the best product for all customer that wanna make a better pizza improving taste, volume in baking and lightness without changing the color of the pizza.

Ideal for: all kinds of pizza with a medium fermentation that wanna guarantee more volume, delicate crispiness and different taste compare other pizzas, focaccia, sourdough bread .

PIZZERIA SELECTION



Petra 5010



Soft 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.

Ideal for: Roman style Pinsa and pizza, focaccia with medium and long proving times

PIZZERIA SELECTION



Petra 5020



Type "0" wheat flour with oat flour, rye flour and extra-fine durum wheat

Is a 100% natural mix flour that combine the strenth of soft wheat flour and the taste and flavor of oat flakes, rye flour and remilled durum wheat flour. With Petra 5020 we can prepare a fantastic Roman Style pizza with high hydration (up 80%) and a long fermentation (up 48 hours). This flour is ideal for direct and indirect dough. Is suggested for all pizzaioli that wanna create a dough light and cruncy.

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

SPROUTED SELECTION



Petra 0101 HP



Type "1" flour from partially sprouted wheat

Common wheat flour type "1" - partially from sprouted wheat. The gentle cylinder milling respects the sensory characteristics of the grain.

The controlled sprouting, which is the result of Molino Quaglia's five-year research, renders mixtures more resilient to freezing. Ideal for pre-proved croissants and Cornetti

Ideal for: Roman style pizza dough, Biga and Polish dough



SPROUTED SELECTION



Petra 0103 HP



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

The great 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 pizza

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 pizza

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: Roman style pizza dough, Biga and Polish dough

AUGMENTED STONE MILLED SELECTION



Petra 3



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



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.

BRICK LINE



Brick 0025



TOASTED WHEAT FLAKES



The noblest part of the grain, rich in vitamins and minerals.
Petra have the ONLY mill that has the roasting process in line, which allows the wheat germ to be safely stabilize while maintaining the aroma and taste of the grain.

Petra Brick® 0025 is able to enhance the sensory characteristics of flour and increase the extensibility of doughs. It is recommended to be used in percentages of 1 to 2% by weight of flour.

GLUTEN FREE LINE

Petra 0009



Gluten-Free Pizza Mix



Petra's research on the potential offered by different starch profiles led to the selection and balancing of a few ingredients, capable of providing significant technological advantages in gluten-free pizza production, such as:

- High absorption capacity
- Rising up to 48 hours
- Easy dough ball handling, with the possibility of rolling out several hours in advance to facilitate service
- Proper extensibility during shaping
- Cold-use application
- Baking at temperatures up to 430°F, just like traditional round pizza
- The possibility of using up to 50% of leftover dough by weight, reducing product waste to 0%.




QUAGLIA
Petra[®]
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