

NATIVA

Nativa Type 1 / Type 2

“Wholemeal” flour
with an intense perfume and aroma



PACKAGING: Paper 10 kg - 25 kg

It is with great pride and satisfaction that Molino Piantoni presents the latest additions to its products: the flour line “NATIVA”.

Driven by the desire to offer its customers the best products from a technological point of view but also from the organoleptic and at the same time satisfying more modern needs of the end consumer, we selected top quality grains and had them ground resulting in a product “to the whole body”. Producing “to the whole body” means grind the grain and release it only by the outermost layer of the grain through a simple sieving. The product obtained therefore maintains all the genuineness of the grain while preserving all the natural characteristics. “NATIVA” is in fact very rich in fiber, protein, vitamins and consequently contains less carbohydrate.

Using “NATIVA” you will get products that will impress for their aroma, for their fragrance and exceptional digestibility.

Recommendations for processing



10 kg flour



5,6 litres water
(56 %)



300 g extra virgin
olive oil
(3 %)



25 g fresh yeast
(0,25 %)



250 g salt
(2,5 %)

Procedure:

- Knead the dough for 18 minutes
- Let the dough rest for 20 / 30 minutes
- Make balls of the desired weight
- Let the dough rise for 6 / 8 hours at room temperature
- Otherwise*
- Let the dough balls rest for 1 hour at room temperature
- Let the dough rise for 72 hours in the fridge at + 4° C
- Remove from the fridge 2 hours before use

ANALYSIS TYPE	VALUE
Humidity	15,50 % max
Protein *	13,50 / 14,50 %
Gluten *	12,50 / 13,50 %
Ash *	0,80 / 0,95 %

Chemical / physical characteristics

(* according to flour type)

NUTRITION FACTS per 100 g of product	
Energy kJ	1450
Energy kcal	340
Fat	1,8 g
Of which saturates	0,23 g
Carbohydrates *	68,5 g
Of which sugars	0,5 g
Fibre *	3 g
Protein *	13,9 g
Salt	< 0,1 g



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