

0430

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QUAGLIA

**Petra**<sup>®</sup>

dove la **farina** diventa **arte**<sup>®</sup>

STONE-MILLED

CYLINDERS-MILLED

0601

5020

ZERO

BRICKS

32

SPROUTED

9

**The new lines of natural flours**

0025

# MOLINO QUAGLIA: FAMILY MILLERS

Over time flour has lost its identity, so much so that still today many consider it a low value ingredient. From its very origin in 1913, Molino Quaglia has been committed to giving flour an irreplaceable quality, strong in the knowledge that the true ingredient is the original wheat, and flour is its doughy form. And the miller's task is **choosing every year the best wheat** and process it with care respecting its nutritional properties and full taste.



*The Molino Quaglia's family first mill on the river (1913)*

# MOLINO QUAGLIA: WHEAT AND TECHNOLOGY

In over a century and generation after generation, the Quaglia family has improved its ability to recognise the quality of wheat dealing directly with farmers and wheat storage organisations, and, at the same time, constantly updating the technology of milling systems. **Molino Quaglia has always been in the forefront**, from the days when the stones were operated by the water of the Adige river until today's plant, which is equipped with the most sophisticated tools for cleaning, optical sorting and cylinder and stone grinding common wheat.



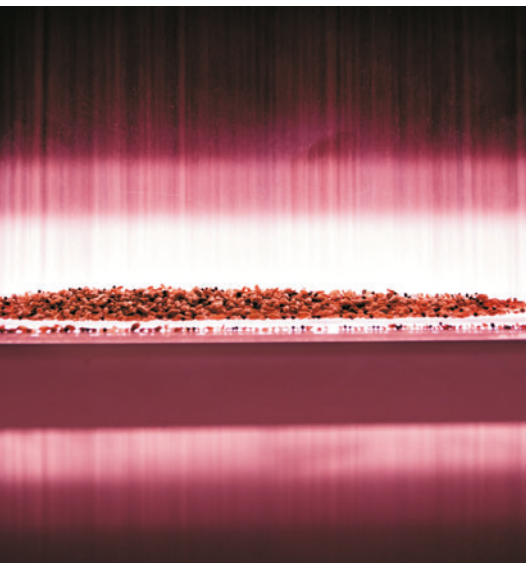
*Productive factory, internal detail*

## ITALIAN COMMON WHEAT

Italy purchases from EU countries and imports from abroad more than 60% of its common wheat. In this market scenario, the Quaglia family has always expressed special attention towards Italian farmers stimulating them to use sustainable farming techniques, such as integrated and organic farming, through supply chain contracts. Today, **Molino Quaglia purchases from Italy more than 60%** (aiming at an ideal 75%) of its demand for grains: an exceptional result with positive consequences for the rural economy of the surrounding areas and for the environment in general.

Molino Quaglia's Petra flours are natural, i.e. they only contain common wheat that is ground to be used in the doughs for sweet and savoury bakery products without adding anything to the strength of nature to help them control the rising power of yeast. The journey of wheat on its way to become flour, through the 7 floors of the modern mill, starts from **the state-of-the-art optical sorter** (the miller's bionic eye), **that rejects impure or deformed kernels one by one to guarantee maximum food safety.** And a cleaner flour is a more stable flour during the dough maturation and proving phases because of the lower sensitivity to climate variations. Also thanks to the only working example installed in Italy of the particle size meter (the miller's bionic hand), that measures every particle with laser accuracy for a more even flour.

## NATURAL TECHNOLOGY

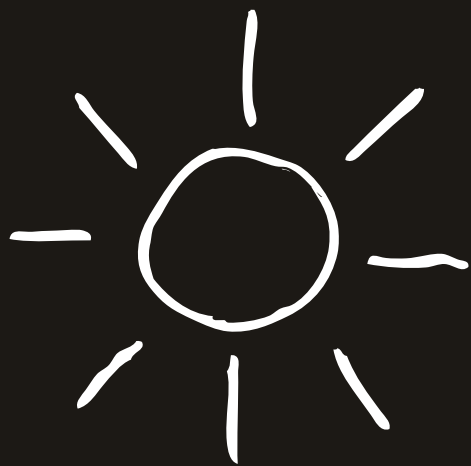


*Optical sorter*

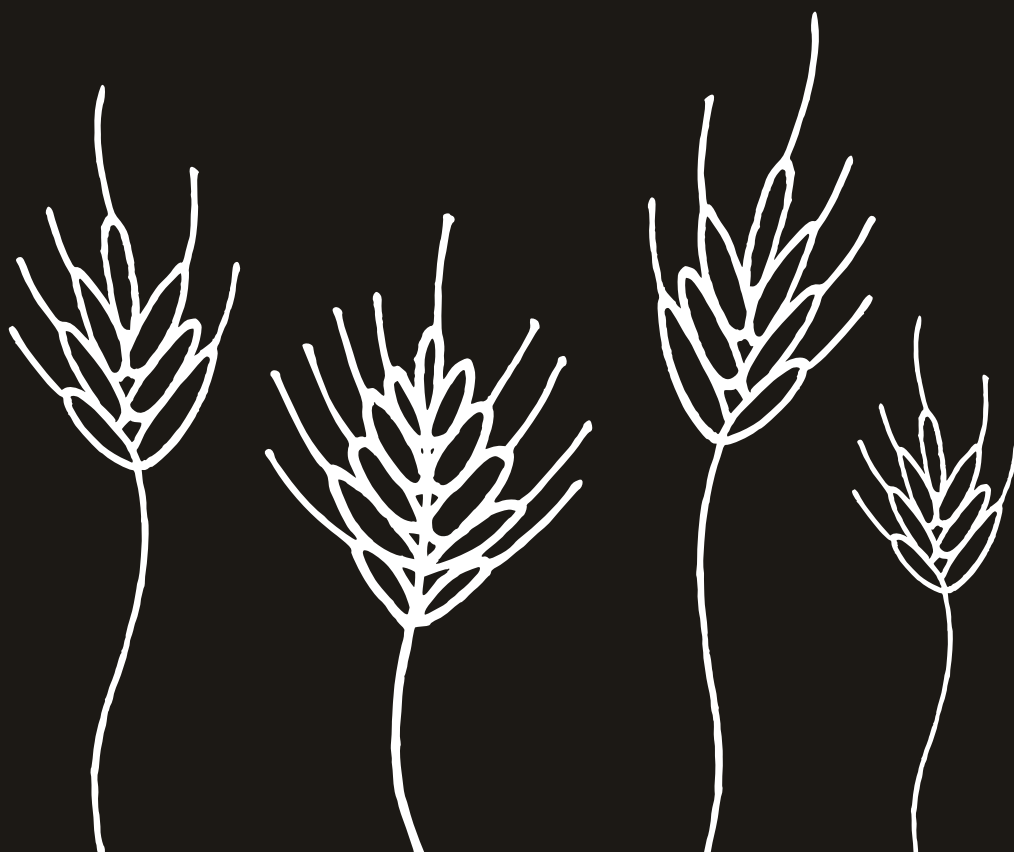


## PETRA® AND THE ENVIRONMENT

Petra® is the daughter of traditional and sustainable agriculture. And the second is her preferred one. So the **stone-milled wheat grows using integrated farming techniques, whereas cylinder milled wheat comes from organic or traditional farming.** Molino Quaglia drives farmers to convert to sustainable models of (integrated, organic or biodynamic) farming, by paying the a higher price to set off the lower yield.



flours from





**Petra® stone-milled** flours are made exclusively from **common wheat grown in Italy** with **sustainable agriculture** techniques according to the regulation of the Emilia Romagna Region at a short distance from the mill.

**Petra® stone-milled** flours are an unmatched benchmark in the Italian and international scenario of common wheat professional flours thanks to their naturalness, **food safety, distinctive wheat flavour and nutritional profile**, which are all at top levels.



**Petra® organic** flours milled using cast iron cylinders are made exclusively from **common wheat grown in Italy** using **organic farming techniques** and selecting the wheat with the highest protein percentage available to ensure performance also with medium and long proving times without using additives.

**Petra® cylinder milled organic flours** are available as **Type “0”, Type “1” and Type “Whole grain”**. They are **suitable for all types of dough for pizza, bread and pastry making**.



**Petra® traditional flours** from common wheat milled using cast iron cylinders are prepared specifically for professional bread, pizza and pastry dough preparation.

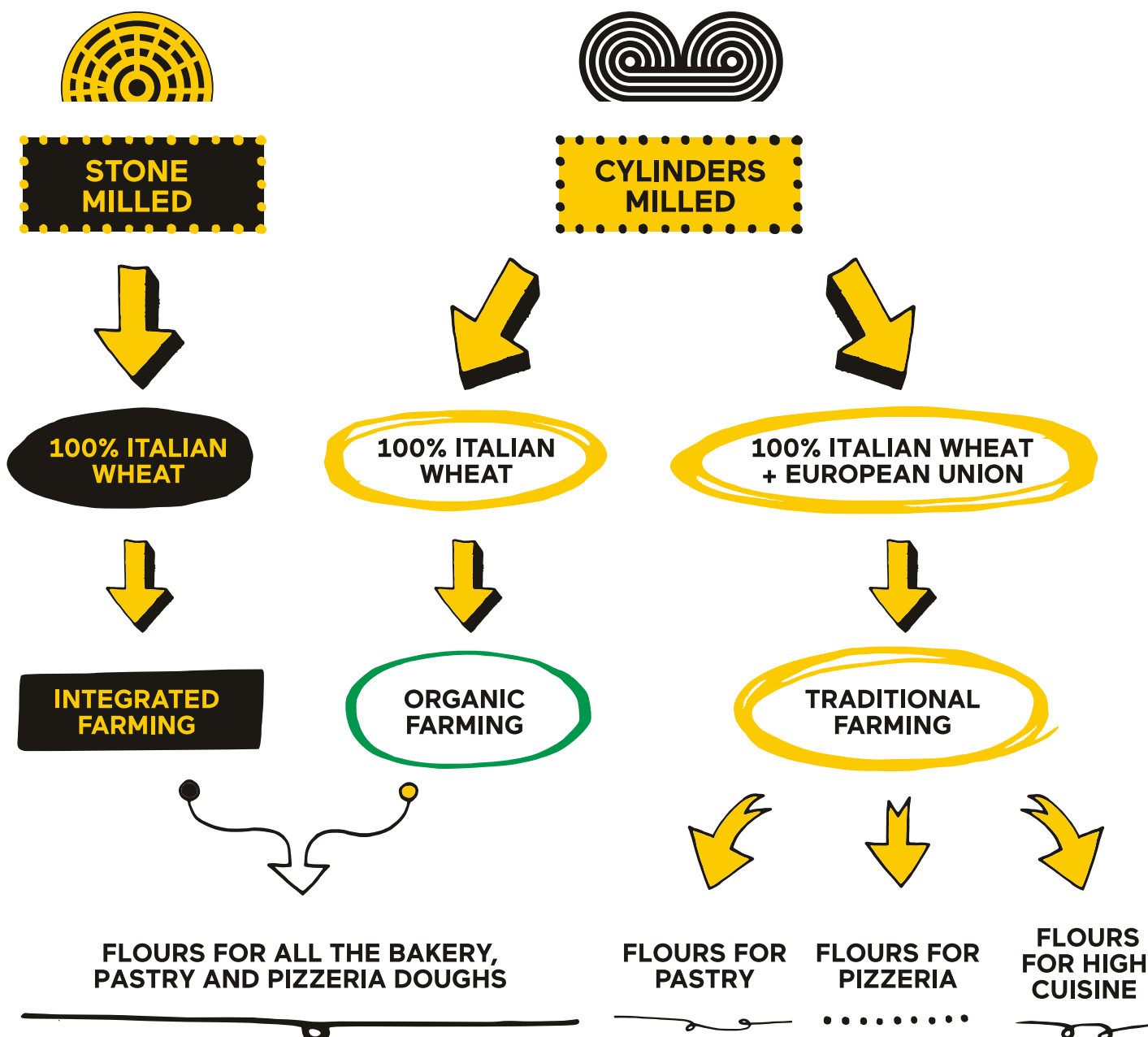
**Petra® cylinder milled traditional flours** are made from blends of Italian and EU wheat from **traditional farming** and selecting the **best protein quality** available to ensure **proving performance whilst keeping flour naturalness**.

# Petra®: a name for every flour

Petra® was born in 2007. It is the stone ground common wheat flour from 100% Italian wheat from sustainable farming. It is the result of the reintroduction of the old family milling tradition with a contemporary approach that uses the most advanced industrial technology to make flour taste the way it did, but with a level of food safety that is unthinkable in small-size mills. Eight years later, **Petra® is now the name of all the Molino Quaglia flours, including the ones ground using cast iron cylinders, because the care in selecting wheat and the quality in processing it are the same for all the flours produced in our mill, irrespective of the type of milling.**

## The same flours in a new bag

Every flour is assigned a number to identify each individual flour and the direct link to the milling process that has kept the value of the original wheat.



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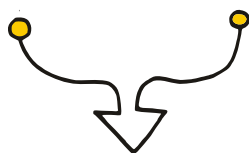


ZERO

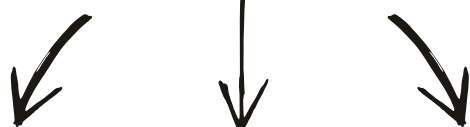


BUTTER FREE

GLUTEN FREE



TRADITIONAL FARMING



MIXES FOR BREAD AND PIZZA

MIXES FOR FRESH PASTA

MIXES FOR PASTRY

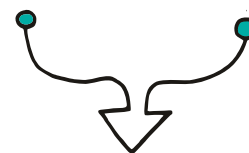


PETRAVIVA



BRICKS

SPROUTED



CONVENTIONAL and/or ORGANIC AGRICULTURE



FLOURS

CEREALS AND PSEUDO

LEGUMES

SEEDS

100% ITALIAN WHEAT



STONE-MILLED

## a complete flour different from all the others

that is naturally present in the wheat grains. Anyone who eats a product made using Petra falls in love with its marked **wheat flavour** and can appreciate its easy **digestibility**. The secret lies in the kinds of common wheat selected uncompromisingly for their protein quality and in the milling that **preserves the husk, abounding in mineral salts, vitamins and dietary fibre**.

### Short supply chain and sustainable agriculture

With Petra®, Mulino Quaglia is bringing to Italians' tables a flour made from common wheat **grown entirely in Italy** just over half an hour by car from the mill using sustainable agriculture techniques.



FROM INTEGRATED FARMING





ALSO FROM  
**ORGANIC**  
FARMING

**CYLINDERS-MILLED**

## flour with all the details of wheat

Molino Quaglia flours are **natural and are made with the best common wheat** milled to be used in doughs for sweet and savoury bakery products. **Flours that can control the rising power of yeast without additions to its natural strength.**

### Since 2016 also organic

The new line of flours from **100% Italian cylinder milled organic common wheat** is the result of a very modern technology that enhances the performance of this ingredient to its best also in medium and long maturation doughs without adding anything to the exceptional protein quality of the original wheat.



**FROM TRADITIONAL AND ORGANIC FARMING**



HIGH CUISINE

## professional flours in the kitchen

The line of **High Cuisine** flours is designed for the chefs who want to prepare a wide range of leavened products with state-of-the-art results in their cuisine. **A complete range of common wheat flours** from **integrated sustainable agriculture** or from **organic or traditional farming, stone milled** or **milled using cast iron cylinders**, for bread, pizza, focaccia, pastry, fresh pasta and fried foods.

**All in a convenient 5kg bag, packaged with a transparent and insulating film that protects them from the external environment.**

FROM TRADITIONAL FARMING



mixes for

## gluten free doughs

The ZEROGLUTINE line is targeted to those who make products intended for coeliac consumers or simply for people who follow a **gluten free diet**. They are mixes of cereal or pseudocereal flours prepared according to our recipe to obtain tasty foods with a firm and airy structure. **With a careful focus on the nutritional values to limit the fast and intense development of sugar during meal digestion** (glycaemic peak).

## butter free

ZEROBURRO is a mix of **natural fibres** that **replaces butter in bakery products when emulsified according to a specific recipe**. It is particularly useful for preparations intended for **vegan or animal-fat free diets**. Ideal for creating **lactose and egg free sweets**. It can be used in all sweet preparations ranging from shortbread to puffs, as well as sweet leavened products. Easy to use also to **prepare ice-creams and emulsions with textures similar to butter, whipped cream or yoghurt**.



FROM TRADITIONAL FARMING

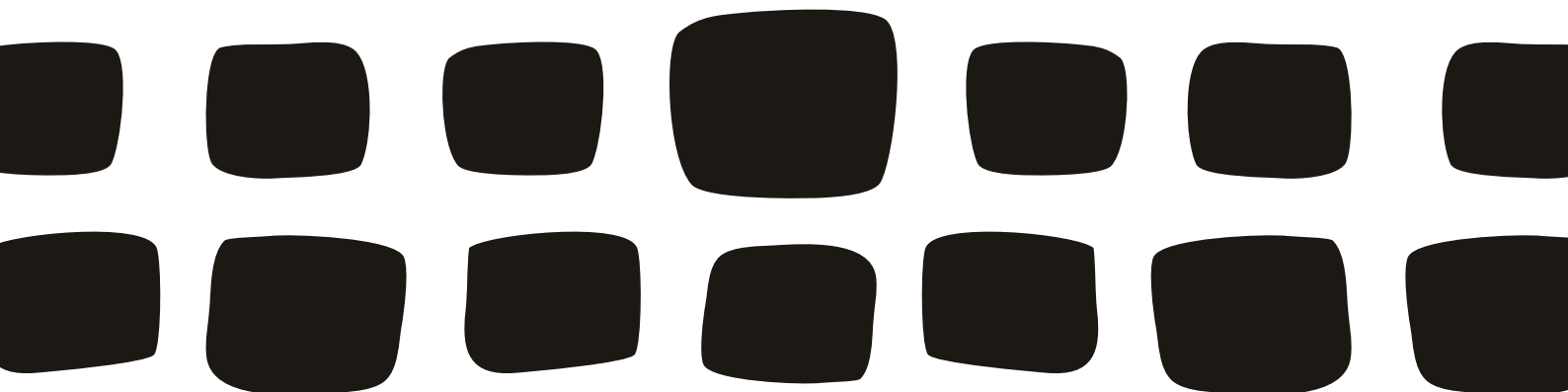


BRICKS

## tasty bricks for all doughs

COMMON WHEAT **OAT** SPELT **RYE** BUCKWHEAT **WHEAT GERM**  
LINSEEDS **MULTIGRAIN BLENDS** CHICKPEAS **GREEN PEAS**  
SUNFLOWER SEEDS **SEED BLENDS** TOASTED BRAN

Petraviva® Bricks are cereals, pseudocereals, seeds and pulses, whole or reduced to powder, **to be combined in infinite combinations of flavour and nutritional content.** Petraviva® Bricks are **natural ingredients for daily use to personalise your own flour** refining the flavour and technological characteristics.



FROM TRADITIONAL FARMING



ALSO FROM  
**ORGANIC**  
FARMING

**SPROUTED**

## the result of a germination process that boosts the nutritional value

Petraviva® Sprouted is a brand new line of ingredients that is unique in its kind in Europe. They include cereals, pseudocereals, seeds and pulses, **whole or pulverized, with characteristics of digestibility and nutritional values previously unimaginable** in ingredients created by an industrial process with the highest food safety levels achievable today. A base of Petra® flour combined with Petraviva® Sprouted products added to doughs can enrich the taste of daily preparations, which acquire a nutritional profile tailored to one's dietary needs. Bread, pizza bases and fresh pasta made with Petra® flour mixed with Petraviva® Sprouted products (especially in combination with living sour dough) help lower the glycemic index of any meal, and add to the diet **greater quantities of fibre, vitamins, protein and mineral salts** compared to similar foods based only on refined wheat flour.

FROM TRADITIONAL AND ORGANIC FARMING



**1 kilo**

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**500 grams**

**at home  
as in a professional  
prep room**

**The quality of Petra® professional flours in a home-use pack** to rely on the same ingredients used by professional bakers. A complete range of flours: stone-milled, cylinder milled, organic wheat, wheat from integrated sustainable agriculture and from traditional farming. For bread, pizza, focaccia, leavened pastry and fresh pasta.



ilLaboratorio®

# il Laboratorio la Scuola del Molino

## Turning wheat into flour is not enough.

Our task is also teaching the best dough making, proving and baking techniques so that the qualities of wheat are not lost because of a wrong processing. This is the reason why the old mill of the Quaglia Family, shut down in 1997, has come back to life as an **innovation and learning centre on the use of our flours.**

Keeping the original internal and external architecture, the finely restored facilities are equipped with state-of-the-art production and multimedia learning technology, the 4 floors of the old mill house 5 meetings rooms dedicated to "white art" professionals and to a busy schedule of **courses, symposia and round tables** ranging from bread making techniques, to pizza making, pastry and cooking, as well as other side topics like marketing, sales techniques, staff management in prep rooms and restaurants, nutritional aspects, food chemistry and cooking techniques.

The Lab is the company education centre, the only one in the Italian milling scenario, where projects like the ones of the **Università della Pizza, Accademia del Pane and Università del Panettone** have been developed.

[www.lascuoladelmolino.it](http://www.lascuoladelmolino.it)



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