



Petra's Flours are the state-of-the-art expression of an Italian family of millers who have gradually combined, like no one else, the quality of craftsmanship with Avant Garde technology to transfer the inestimable energy of wheat grains to the table.



## FLOUR THAT LEAVES A MARK



**BFP3HP - Petra #3 High Performance Flour 12.5kg (Sprouted Wheat)**

Made with sprouted wheat and wheat germ. Enhanced stone milling flour. Ideal for pizza, focaccia or bread.



**BP5063 - Petra #5063 Pizza Flour 12.5kg**

Type "0" soft wheat flour. Ideal for all pizza doughs, pan pizza and medium leavening focaccia. It is a flour with a high liquid absorption capacity.



**BP0102HP - Petra #0102 High Performance Pizza Flour 12.5kg**

Made with sprouted wheat. Ideal for classic pizza or Neapolitan style pizza and focaccia. Light dough and delicate taste. Easy to use.



**BP6384 - Petra #6384 Pastry Flour 12.5kg**

Type "00" flour 100% natural. Ideal for panettone dough. Leavened pastry (croissants, Danish) that requires roller lamination and a cold resting process.



**BP5037 - Petra #5037 Pizza Flour 12.5kg**

Ideal for Roman style pizza and classic pizza. Easy to use. Suggested for long fermentation.



**BP7220 - Petra #7220 Pasta Flour 12.5kg**

Soft wheat flour type "00". Produced with strong grains, which ensure a high capacity to absorb liquid and stability of the dough during cooking. Specifically designed for the production of fresh pasta. Ideal for both hand processing and extrusion.



**BP612 - Petra #8612 Semolina Flour 12.5kg**

Durum wheat semolina flour. Ideal for leavened doughs that requires a medium/long rise, and are enhanced by the use of live yeast.

