

TOTAL CLIMATIC SELECTION OF  
SICILIAN ORGANICALLY FARMED  
WHEAT MIXTURE

A STATE-OF-THE-ART  
CONTEMPORARY FLOUR MILLED  
FROM THE FIRST ITALIAN PARTICIPATORY  
AND EVOLUTIONARY PLANT BREEDING

# Petra<sup>®</sup>

## EVOLUTIVA



## THE FRIENDLY ALLIANCE AMONG CLIMATE, FARMERS AND MILLERS FOR A HEALTHY MEDITERRANEAN FOOD

Petra<sup>®</sup> Evolutiva is the first contemporary healthy, tasty and performing flour born of an Italian evolutionary wheat population. The result is a state-of-the-art organic, Sicilian soft wheat flour that revolutionizes the way we understand pizza and bread.

[www.molinoquaglia.com](http://www.molinoquaglia.com)

## **Flour as symbol of diversity**

Petra® *Evolutiva* was born from the meeting between the farmers of the Simenza - Cumpagnia Siciliana Sementi Contadine ("Sicilian Company of Farming Seeds") Association, presided over by the keeper of the seeds, Giuseppe Li Rosi, and the Quaglias, a family of millers. The former have established an alliance with the climate of their land to bring back wheat landraces and ancient grains to contemporary cuisine, while the latter has provided them with the best technology for clean wheat selection and flour calibration, in order to combine the benefits of wheat landraces with modern processing techniques of baking doughs.

## **Many seeds, one single flour: nature chooses and the farmer follows nature**

Imagine thousands of varieties of the same species of wheat, sown into the same land for years, with nature selecting the most resistant varieties every year: this way the wheat field adapts to the local climatic conditions, becoming resistant to weeds and diseases. Petra®'s evolutionary wheat, grown organically in Sicily, comes from a mixture of seeds put together in Syria, using about 2000 varieties from Algeria, Jordan, Iran and Eritrea that have demonstrated a marked ability for acclimatization in that part of Italy.

## **The thought behind the team effort**

Petra® *Evolutiva* is traced from seed to bag, it contains taste and nutrients of extraordinary variety and completeness and gives strength to bread and pizza doughs with fragrances and aromas that linger in the memory. It's a flour that makes us think of the land and those who cultivate it as the most important stage of the connection between our wellbeing and what we eat. The thread linking the wheat seed to our tables runs along a shared way of thinking that reconnects local farming culture, respect for the environment and the search for healthy nutrition in the traditional dishes of the Mediterranean diet.

## **Respect for man and nature**

The value of Petra® *Evolutiva* is the outcome of the values of the Simenza farmers, who accompany the journey from seed to ear of wheat, and of those of the Quaglia millers, who give new form to that wheat, selecting the useful parts of its substance. Finally, there is the Arinna's Laboratory, which writes the best recipes for preserving cereal diversity in pizza and bread making. All this with the utmost respect for the work of nature and man from the land to the table.

## **100% evolutionary wheat population**

Today final consumers perceive what is produced in Italy as having higher value. But it's a different matter when we talk about wheat. We must distinguish between the social value of cultivation in Italy and the organoleptic value of the ingredient: in this case, of flour. The quality of wheat changes from year to year and does not depend only on the land where it has been grown nor on the cultivation technique, but rather on the climatic conditions from sowing to harvesting. One thing is certain: if the wheat crop of a particular area does not meet our quality requirements, we go and select it in another geographical area. And we do this every year because our goal is to transform wheat into a natural, clean wheat that is stable over time, without resorting to chemical interventions when the agricultural year has not been a successful one.

## **Climate selection gives more value to Italian wheat**

As we all know, wheat cannot be kneaded into a bread, pizza, sweet or pasta dough. That's why the ingredient that ends up in the hands of food artisans is flour. For us at Molino Quaglia, flour must be natural, clean and stable over time. But above all it must perform very well in doughs and let yeasts develop at their best.

Climate selection adds value to territorial selection. We have written this in capital letters on the Petra® *Evolutiva* bags highlighting our commitment to use only Italian wheat chosen from year to year based on the quality of the harvests.