

BEST SOLUTION BY



## PETRA OHP: FIRST NEO-CLASSICAL PIZZA FLOUR IS BORN



### WHAT ARE THE NEW GENERATION OF PIZZA CHEFS ASKING FOR?

- 1 Greater control on maturation time and less dependence on errors in indirect doughs (biga)
- 2 Easier, faster, and gentler use of manual craftsmanship in rolling out the dough balls
- 3 Pronounced outer crust development and a pleasant sense of meltiness, combined with fine crispness during chewing to enhance the tradition in its details.

## PETRA OHP: HELPS THE PIZZA CHEF AND EXCITES AT THE TABLE

### TIME IS IMPORTANT

Whether direct doughs or biga management, maturation time is a critical element that crucially affects the final result.

With its sprouted wheat parts, **Petra OHP naturally reduces and stabilizes dough maturation times, simplifying biga management and enhancing pizza quality.**

### FEW AND GENTLE FINGER PRESSES

Extreme extensibility in pizza doughs is every pizza maker's dream. **The goal is to master the toughness of the dough, extending it free from the stress of tearing.** With Petra OHP, the goal is achieved: controlling the extensibility of the dough loaf is instinctive, relaxing and satisfying. Only a few gentle presses are needed to stretch it out.

### HIGH EMOTION PIZZA

The pronounced volume of the outer crust, the barely perceptible crispness and a sense of meltiness during chewing are the salient features of a 'neoclassical' pizza, the child of **traditions re-proposed in a contemporary key highlighting** its essential elements. A challenge met thanks to the balanced presence of sprouted wheat.



**YOU CARESS  
THE DOUGH, RIPE ALL  
THE TIME, AND FORM  
A DISK WITH GENTLE  
PRESSURE**

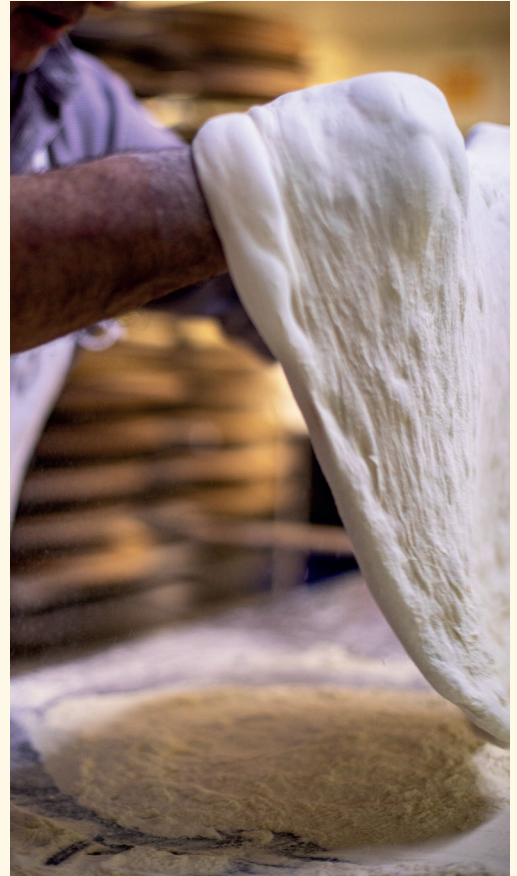
#### **THE BENEFITS FOR PIZZA CHEFS**

Petra OHP makes the artisanal craftsmanship of pizza doughs more intuitive. Because research on the Petraviva process has shown us that the controlled germination of wheat simplifies the use of the resulting flour. So pizza makers are left with more time to express their creativity and improve their dough technique, focusing on recipes capable of enhancing taste details.



#### **THE BENEFITS FOR CONSUMERS**

Petra OHP breaks new ground in pizza dough processing. For the first time ever, a flour naturally so rich in protein is able to push up water absorption and overcome high oven temperatures without creating an uncomfortable chewy effect during chewing.



### **PETRA OHP IN A NUTSHELL**

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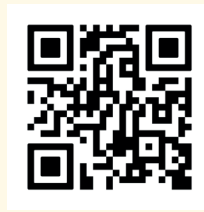
Forgives mistakes  
in doughs



Simplifies dough  
roll out



Melt-in-your-mouth  
within elegant fine  
crispy crust



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