

00 – Due madonne

00/2M – 25 kg – EAN 8009844008076

Common wheat flour made by grinding and sifting Italian wheat. Ideal for making biscuits, breadsticks, shortcrust pastry and straight doughs, usually unproved. It is especially suitable for day-to-day working and short proving.

MINIMUM PROTEIN %	10%
W	190-200
PROVING	1-2 hours
P/L	0,60-0,70
F.N. (IN SECONDS)	>260
STABILITY (MINIMUM)	5-6 minutes
MINIMUM ABSORPTION	54%

ENERGY	330 kcal/1.381 kj
FAT	0,8 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	71,0 g
OF WHICH SUGARS	1,5 g
PROTEIN	10 g
SALT	2 mg

