

00 – Superiore

00/ORO – 25 kg – EAN 8009844008021

Common wheat flour made by grinding and sifting the best Italian and European wheat varieties. Naturally aromatic and rich in flavour, it is ideal for baked goods and medium and long proved pastries. It is also excellent for natural proving and sourdough. It can be used to naturally enhance softer flours.

MINIMUM PROTEIN %	14%
W	350-360
PROVING	16-18 hours
P/L	0,55-0,65
F.N. (IN SECONDS)	>320
STABILITY (MINIMUM)	15-17 minutes
MINIMUM ABSORPTION	59%

ENERGY	345 kcal/1.443 kj
FAT	0,9 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	71,8 g
OF WHICH SUGARS	1,8 g
PROTEIN	14 g
SALT	2 mg

