

00 – Pizza W280

00/P3 – 25 kg – EAN 8009844008038

Common wheat flour made by grinding and sifting a blend of Italian and European hard wheat. It is best suited for bread-making, especially for loaves using biga and straight doughs, as it has excellent workability. Ideal for baguettes, French loaves, flatbreads and olive oil rolls.

MINIMUM PROTEIN %	12%
W	280-290
PROVING	6-7 hours
P/L	0,50-0,60
F.N. (IN SECONDS)	>260
STABILITY (MINIMUM)	10-11 minutes
MINIMUM ABSORPTION	55%

ENERGY	342 kcal/1.431 kj
FAT	0,8 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	71,4 g
OF WHICH SUGARS	1,6 g
PROTEIN	12 g
SALT	2 mg

