

00 – Pasticceria

00/PA – 25 kg – EAN 8009844008069

Common wheat flour made by grinding select Italian and European wheat varieties. Perfect for sweet bakes and pastries, it is suitable for medium proving and complex working. Sugars and fats enhance its natural aromas.

MINIMUM PROTEIN %	13%
W	270-280
PROVING	10-12 hours
P/L	0,55-0,65
F.N. (IN SECONDS)	>280
STABILITY (MINIMUM)	12-13 minutes
MINIMUM ABSORPTION	56%

ENERGY	343 kcal/1.435 kJ
FAT	0,8 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	71,5 g
OF WHICH SUGARS	1,7 g
PROTEIN	13 g
SALT	2 mg

