

# 00 – Selezione

00/S – 25 kg – EAN 8009844008090

Common wheat flour made by grinding and sifting selected Italian wheat varieties. Ideal for short leavening, it quickly absorbs fats and liquids creating a dough with a fast rise in the oven. Ideal for small loaves, it is also well-suited for small pastries and deep-fried products.

MINIMUM PROTEIN %	11%
W	240-250
PROVING	3-6 hours
P/L	0,55-0,65
F.N. (IN SECONDS)	>270
STABILITY (MINIMUM)	8-9 minutes
MINIMUM ABSORPTION	54%

ENERGY	340 kcal/1.423 kj
FAT	0,8 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	71,3 g
OF WHICH SUGARS	1,7 g
PROTEIN	11 g
SALT	2 mg

