

00 – Soffiato

00/SS – 25 kg – EAN 8009844008113

Common wheat flour that is rich in protein, made by grinding and sifting the best European wheat varieties. It makes for an elastic dough that traps air during cooking, meaning it is ideal for medium proved bakes and special breads such as rosettas and ciabattas, as well as proved pastry.

MINIMUM PROTEIN %	13%
W	320-330
PROVING	12-16 hours
P/L	0,45-0,55
F.N. (IN SECONDS)	>290
STABILITY (MINIMUM)	14-15 minutes
MINIMUM ABSORPTION	58%

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

