

0 – Misto manitoba

0/MM – 25 kg – EAN 8009844008502

High-protein common wheat flour made by grinding and sifting selected northern European and American varieties. It is perfect for breads with biga starters and baked goods such as ciabattas and baguettes. It is also incredibly versatile in the production of pastries and for all products which call for medium or long proving.

MINIMUM PROTEIN %	15%
W	390-400
PROVING	18-20 hours
P/L	0,60-0,70
F.N. (IN SECONDS)	>310-330
STABILITY (MINIMUM)	17-19 minutes
MINIMUM ABSORPTION	59%

ENERGY	348 kcal/1.456 kJ
FAT	0,9 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	72,2 g
OF WHICH SUGARS	1,9 g
PROTEIN	15 g
SALT	2 mg

