

00 – Confezione famiglia

5 kg – EAN 8009844000056

MINIMUM PROTEIN %	11%
W	180-200
PROVING	2-3 hours
P/L	0,60-0,70
F.N. (IN SECONDS)	>260
STABILITY (MINIMUM)	6-7 minutes
MINIMUM ABSORPTION	54%

Common wheat flour made by grinding and sifting Italian wheat. Ideal for fast-rising doughs like pizzas, daily bread, cakes, pastry, biscuits and all other products that use straight dough.

ENERGY	330 kcal/1.381 kj
FAT	0,8 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	71,0 g
OF WHICH SUGARS	1,5 g
PROTEIN	10 g
SALT	2 mg

