

# 00 – Dolci e sfoglie

1 kg – EAN 8009844010000

Common wheat flour made by grinding and sifting selected Italian wheat. Ideal for unproved doughs or those with short proving times, even with baking powder. It is best used when making cakes, biscuits, sponge, pastry and straight dough.

MINIMUM PROTEIN %	11%
W	190-200
PROVING	2-3 hours
P/L	0,60-0,70
F.N. (IN SECONDS)	>260
STABILITY (MINIMUM)	6-7 minutes
MINIMUM ABSORPTION	54%

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

