

0 – Manitoba

1 kg – EAN 8009844010031

This strong soft wheat flour is made by grinding select European and American wheat varieties. Naturally rich in protein, it is perfect for long leavened baked goods and pastries such as brioche, panettone, pandoro, enriched doughs, deep pan pizza, focaccia and home-made breads, including sourdough. Aromatic and incredibly versatile, it can also be used to naturally strengthen weaker flours.

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| 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% |

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|--------------------|-------------------|
| 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 |

