

00 – Pizza

1 kg – EAN 8009844010017

Common wheat flour made by grinding and sifting Italian and European wheat. Ideal for all kinds of pizza and focaccia, it has the perfect balance of elasticity and crispness, even in home ovens. It is well-suited for short proving bread doughs with brewer's yeast.

MINIMUM PROTEIN %	12%
W	280-290
PROVING	6-7 hours
P/L	0,50-0,60
F.N. (IN SECONDS)	>260
STABILITY (MINIMUM)	10-11 minutes
MINIMUM ABSORPTION	55%

ENERGY	342 kcal/1.431 kj
FAT	0,8 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	71,4 g
OF WHICH SUGARS	1,6 g
PROTEIN	12 g
SALT	2 mg

