

# 00 – Reale sfoglia

25 kg – EAN 8009844019034

The right amount of gluten gives a very elastic dough which easily supports lamination. It effortlessly binds with fats and it keeps them in the warmth of the oven to form thin, crumbly and well-separated layers.

MINIMUM PROTEIN %	13,50%
W	260-280
PROVING	10-12 hours
P/L	0,55-0,65
F.N. (IN SECONDS)	>280
STABILITY (MINIMUM)	12-13 minutes
MINIMUM ABSORPTION	56%

ENERGY	345 kcal/1.435 kj
FAT	0,9 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	71,8 g
OF WHICH SUGARS	1,8 g
PROTEIN	13,5 g
SALT	2 mg

