



00 type flour

Soft wheat flour obtained from the milling and sifting of national non-germinated soft wheat, from which extraneous substances and impurities have been removed according to the law in force (No. 580 of 04/07/67).

Flour for direct kneading processing, suitable for daily preparation and for the production of traditional and sliced pizzas.

Physical/Chemical Properties

Moisture: max 15,5 %
Proteins: min 10 %
Ashes: type 00 max 0,55
Wet Gluten: min 26 %

Rheological Properties

Chopin Alveograph:
W 200 - Tolerance: -10/+30
P/L 0,60 - Tolerance: +-0,10

Brabender Farinograph:
Absorption min 53 %
Stability min 3'

Brabender Amylograph:
Amylogram 800/1200 u.a.

Available Packaging

25 kg white-light blue bag
10 kg white-light blue bag
5 kg white-light blue bag

