



00 type flour - Gold

Soft wheat flour obtained from the milling and sifting of North American and Canadian 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 with high protein content, ideal for baked products with long rising times (18-21 hours).

Physical/Chemical Properties

Moisture: max 15,5 %
Proteins: min 14 %
Ashes: type 00 max 0,55
Wet Gluten: min 38 %

Rheological Properties

Chopin Alveograph:
W 390 - Tolerance: -10/+30
P/L 0,60 - Tolerance: +-0,10

Brabender Farinograph:
Absorption min 60 %
Stability min 17'

Brabender Amylograph:
Amylogram 800/1200 u.a.

Available Packaging

25 kg white-red bag.
10 kg white-red bag.

