



00 type flour - Strengthened

Soft wheat flour obtained from the milling and sifting of national and European 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 dough with short rising times (2-6 hours), ideal for the production of traditional and sliced "tiled" pizza (thick dough).

Physical/Chemical Properties

Moisture: max 15,5 %
Proteins: min 11 %
Ashes: tipo 00 max 0,55
Wet Gluten: min 28 %

Rheological Properties

Chopin Alveograph:
W 250 - Tolerance: -10/+30
P/L 0,60 - Tolerance: +-0,10

Brabender Farinograph:
Absorption min 54 %
Stability min 8'

Brabender Amylograph:
Amylogram 800/1200 u.a.

Available Packaging

25 kg white-green bag
10 kg white-green bag

