



Spolverina

Durum wheat flour obtained from the milling and sifting of durum wheat, from which extraneous substances and impurities have been removed according to the law in force (No. 580 of 04/07/67).

It is suitable for dusting pizza work surfaces as it does not raise powder, is not sticky and helps to produce a more fragrant, golden pizza.

Therefore it gives the following advantages:

- It does not raise powder
- The pizza dough does not stick on the work surface
- It makes pizza more fragrant
- It gives a more golden pizza edge
- It does not char during the cooking

Physical/Chemical Properties

Moisture: max 15,5 %

Proteins: min 11,5 %

Ashes: max 1,6 %

Cellulose: max 1 %

Available Packaging

10 kg white bag

