

00 – Nazionale

00/N – 25 kg – EAN 8009844008014

00/N – 50 kg – EAN 8009844050020

Common wheat flour made by grinding and sifting Italian wheat. Ideal for making fast-rising doughs for daily bread, sandwich bread, small rolls and all other products that use straight dough.

MINIMUM PROTEIN %	11%
W	210-220
PROVING	3-5 hours
P/L	0,60-0,70
F.N. (IN SECONDS)	>270
STABILITY (MINIMUM)	7-8 minutes
MINIMUM ABSORPTION	54%

ENERGY	340 kcal/1.423 kj
FAT	0,8 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	71,3 g
OF WHICH SUGARS	1,7 g
PROTEIN	11 g
SALT	2 mg

