

00 – Pizza W320

00/P4 – 25 kg – EAN 8009844008045

Common wheat flour made by grinding and sifting a blend of Italian and European hard wheat. It is best suited for bread-making, especially for loaves using biga and straight doughs, as it has excellent workability. Ideal for baguettes, French loaves, flatbreads and olive oil rolls.

MINIMUM PROTEIN %	13%
W	320-330
PROVING	10-12 hours
P/L	0,50-0,60
F.N. (IN SECONDS)	>320
STABILITY (MINIMUM)	11-12 minutes
MINIMUM ABSORPTION	57%

ENERGY	345 kcal/1.443 kj
FAT	0,9 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	71,8 g
OF WHICH SUGARS	1,8 g
PROTEIN	13 g
SALT	2 mg

