

# 00 – Pizza W420

00/P5 – 25 kg – EAN 8009844008052

High-protein common wheat flour made by grinding and sifting the best strong wheat. It lends itself well to starters and long proving, developing a light and fragrant dough which can be rolled out very thinly. Perfect for all kinds of pizza and focaccia. It can also be used in blends to strengthen weaker flours.

MINIMUM PROTEIN %	15%
W	420-430
PROVING	24 hours
P/L	0,50-0,60
F.N. (IN SECONDS)	>330
STABILITY (MINIMUM)	13-14 minutes
MINIMUM ABSORPTION	60%

ENERGY	348 kcal/1.456 kj
FAT	0,9 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	72,2 g
OF WHICH SUGARS	1,9 g
PROTEIN	15 g
SALT	2 mg

