

# 0 – Manitoba puro

0/MP – 25 kg – EAN 8009844008519

This strong flour is made by grinding select European and American common wheat. Naturally high in protein, it is perfect for long proved baked goods and pastries such as brioche, panettone, pandoro, enriched doughs, deep pan pizza, focaccia and home-made breads, including sourdough. Aromatic and incredibly versatile, it can also be used to naturally strengthen weaker flours.

MINIMUM PROTEIN %	16%
W	450-460
PROVING	24 hours
P/L	0,50-0,60
F.N. (IN SECONDS)	>330
STABILITY (MINIMUM)	18-20 minutes
MINIMUM ABSORPTION	60%

ENERGY	350 kcal/1.464 kj
FAT	1,0 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	73,0 g
OF WHICH SUGARS	2,0 g
PROTEIN	16 g
SALT	2 mg

