

00 – Reale panettone

25 kg – EAN 8009844019010

A protein-rich flour, it is perfect for indirect doughs and long working times, even with starters. It is incredibly aromatic, and develops a soft but sturdy crumb that can easily support nuts, dried fruit and other ingredients typically used in enriched doughs.

MINIMUM PROTEIN %	15,50%
W	420-440
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	15,5 g
SALT	2 mg

