



FAR DOLCI

SPECIAL FLOUR FOR PASTRY

BRIOCHES SOFT

W 320; P/L 0.50

BRIOCHES

W 380; P/L 0.60

PACKAGE

Paper bag
25 KG

SPECIAL FOR CROISSANTS PRODUCTION

The difference between a normal croissant and a soft one is substantial because the flours used differ in intrinsic quality: normal flour is resilient yet elastic, suitable for freezing and very flexible during its development. Traditionally the best for small self raising products. The SOFT variety has been created ad hoc in order to develop crumbly tastiness and symbolises the Dallagiovanna intuition and research in substituting new types of wheat in the traditional blend, which are gentler on a proteic level yet strong. The product will therefore be very fragrant yet soft, not of a stringy consistency, but crumbly.

SPECIAL FLOUR FOR PASTRY TYPE 00

Obtained from the grinding and consequent sifting of the soft wheat purified from foreign substances and impurities. The flour only comes from healthy cereals, which are cleaned by traditional washing with relevant plant softening water in compliance with environment norms. Flour does not contain foreign substances to wheat and it has not suffered artificial bleaching or similar treatments.

It does not contain additives and technological auxiliaries of any kind.

In compliance with the Italian current law and in particular to the law 4/07/1967 n.580 and further amendments

NUTRITIONAL FACTS

Energy value	Proteins	Carbohydrates	Fats	Fibres	Sodium
339 Kcal/1440 Kj	14	72	1	-	-

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