



FAR DOLCI

SPECIAL FLOUR FOR PASTRY

FROLLA 130

W 130; P/L 0.50

FROLLA

W 170; P/L 0.50

PACKAGE

Paper bag

25 KG

SPECIAL FOR SHORTCRUST AND BISCUITS PRODUCTION

Dallagiovanna's flour for shortcrust has been studied to maintain the proteic tenure necessary to regulate flavour and lightness at the same time. In order to meet the same needs in low fat recipes as well - as happens in the manufacture of biscuits - the 130 variant has been created.

The insertion of new types of wheat with respect to the traditional blend allows a better adhesion of fats around flour particles, impeding the formation of gluten when adding liquids. The dough obtained will thus have the correct crumbliness without losing consistency.

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	12	72	1	-	-

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