



# FAR DOLCI

SPECIAL FLOUR FOR PASTRY

## PANETTONE Z

W 360; P/L 0.60

## PANETTONE

W 390; P/L 0.60

### PACKAGE

Paper bag  
**25 KG**

## SPECIAL FOR "PANETTONE" AND LEAVENED PRODUCTION

Two blends, one being the evolution of the other: hand in hand with a flour for Panettone traditionally produced by Molino Dallagiovanna, already able to supply good results on large raising products, the other one being a "de-luxe" version: Panettone Z.

The substitution of some of the wheats has made it possible for a optimal proteinic balance to obtain the same elasticity, strength and development even with lower W values, improving the softness, the shelf life and the taste of the finished product.

## 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 contains 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	15-16	72	1	-	-

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