



FAR DOLCI

SPECIAL FLOUR FOR PASTRY

SFOGLIA

W 300; P/L 0.50

PACKAGE

Paper bag
25 KG

SPECIAL FOR PUFF PASTRY PRODUCTION

Puff pastry is a whole galaxy of work procedures and varieties; it is for this reason that a universal blend recipe simply does not exist. The selection of wheats of the Molino Dallagiovanna has been studied to satisfy the majority of puff pastry production: the flour is balanced, in order to resist low temperatures - without going hard - and high temperatures without drying out. It is then able to assimilate the fats in the various layers without absorbing them, and it guarantees optimal cooking and unchanging structural properties and taste.

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	13	72	1	-	-

MOLINO DALLAGIOVANNA G.R.V. S.r.l.
via madonna del pilastro, 2
29010 gragnano trebbiense PC - Italy
t. +39.0523.787155 - f. +39.0523.787450
info@dallagiovanna.it
www.dallagiovanna.it

