

FAR PIZZA

SPECIAL FLOUR FOR PIZZA

DIRECT MANUFACTURE

W 250; P/L 0.50

PACKAGE

Paper bag

25 KG



SPECIAL FOR DIRECT MANUFACTURE

The flour has an excellent holding power for rising-up to two days - stored in a fridge at 4°C - and is suitable not only for the classic Neapolitan pizza, but also for baking products; it can also be used for refreshing dry pre-kneads or liquid pre-kneads.

Ideal for manufacture until 6-7 hours of leavening at 18°C.

SPECIAL FLOUR FOR PIZZA TIPO 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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