

PIZZA FLOUR "VESUVIO"

**high-rising
period**



Product description:

- Pizza Flour for High-rising period
- High Gluten wheat varieties
- Standardized Rheological properties

Fermentation time: from 8 to 12 hours, at a temperature of about 25 ° C.

Rheological properties

Water absorption	58 % ($\pm 1\%$)
Development time	34.5' $\pm 2'$
Stability	15' ($\pm 3'$)
W	350 (± 20)
P/L	0,60 ($\pm 0,15$)
Falling number	310 (± 20)

Technical description

Moisture	15,50% max
Ashes	0,60% ss max
Proteins	16.5% ss max
Dry gluten	15% ss ($\pm 0,5\%$)

Packaging

Paper bag 25 Kg

Pallet composition 40 x 25Kg

Further information

Store in a cool and dry place

No additives