

“PIZZA FLOUR” COSTA D’AMALFI

medium-high
rising
period



Product description:

- Flour for Medium-High–rising period
- Developed by our technical staff according to feedbacks received by local Italian Pizzaioli wanting to prepare a Traditional Neapolitan pizza with a visible “cornicione” and air bubbles typical of the Neapolitan Pizza.
- Standardized Rheological properties

Fermentation time: from 5 to 7 hours, at room temperature

Rheological properties

Water absorption	56 % (±1%)
Development time	3' ±0,5'
Stability	14' (±2')
W	300 (±20)
P/L	0,60 (±0,15)
Falling number	310 (±20)

Technical description

Moisture	15,50% max
Ashes	0,55% ss max
Proteins	15% ss max
Dry gluten	13,5% ss (± 0,5%)

Packaging

Paper bag 25 Kg

Pallet composition 40 x 25Kg

Further information

Store in a cool and dry place

No additives

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