

ANISORA

di GRANO

— MOLINO PIANTONI —

Anima di Grano 0 LG

Ideal for “LONG”
rising times

Flour with wheat germ



PACKAGING:

- Paper - 10 kg / 25 kg



By performing thorough checks on raw materials and selecting the best wheat varieties, we have succeeded in creating a genuine product with workability characteristics suited to different needs. Anima di grano is a type 0 flour that contains wheat germ flour.

Flour with wheat germ is different from other flours in that not only does it have the taste and smell “of times gone by”, it also contains the heart of the cereal. A key feature is the high quantity of vitamins and minerals present, which, by promoting the growth of yeast, renders the fermentation activity more complete and controlled, giving the dough better absorption, aeration and softness. Equally important is lecithin, naturally present in wheat germ, which acts on the structure of the dough, making it smoother to the touch and giving it a perfectly light, puffy cornicione. A pizza made with this flour will therefore have an unbeatable smell, flavour, look and fragrance.

Flour ideal for making pizzas with long rising times of over 16 hours at approximately 18 / 20°C.

The dough will stay risen for 48 / 72 hours if kept at a temperature of 4°C.

Recommendations for processing



10 kg flour



6,3 litres water
(63%)



300 g extra virgin
olive oil
(3%)



30 g fresh yeast
(0,3%)



250 g salt
(2,5%)

Procedure:

- Knead the dough for 18 / 20 minutes
- Let the dough rest for 30 / 40 minutes
- Make balls of the desired weight
- Let the dough balls rest for 1 - 2 hours at room temperature
- Let the dough rise for 24 / 48 hours in the fridge at + 4°C (and up to 72 hours)
- Remove from the fridge 2 hours before use



Chemical / physical characteristics

Product obtained by milling soft wheat and then mixing the flours in compliance with the health and hygiene conditions according to HACCP system principles (EC Reg. 852/2004).



NUTRITION FACTS per 100 g of product	
Energy kj	1147
Energy kcal	347
Fat	1 g
Of which saturates	0,19 g
Carbohydrates	68,2 g
Of which sugars	0,43 g
Fibre	3,7 g
Protein	14,4 g
Salt	0,2 g

ANALYSIS TYPE	VALUE	TOLERANCE
Humidity	≤ 15,50 %	± 0,1
Protein	14,50 / 15,50 %	± 0,5
Gluten	13,50 / 14,50 %	± 0,5
Falling Number	≥ 280 min.	± 5%
Ash	≤ 0,65 %	± 0,02

ALVEOGRAPH		
W	340 / 370	± 30
P / L	0,45 / 0,55	± 0,1

FARINOGRAPH		
A%	≥ 58 %	±1%
CD (minutes)	16 / 20 min.	//

