



MISCELE  
PIANTONI

## LA SOFFICE

Semi-finished product  
for professional use



PACKAGING: Paper 10 kg

WITH THIS MIX, YOU CAN GET A PIZZA-LOOKING INVITING, SCENTED,  
SOFT AND LIGHT.

**Ingredients:** Soft wheat flour type "0", whole milk powder, natural baking powder from soft wheat flour type "0", iodized salt protected Presal, of flour treatment agents: E300 (ascorbic acid); amylase.

## Recommendations for processing



10 kg mixture



5,0 lt water  
(50 %)



200 g extra virgin  
olive oil  
(2 %)



60 g dry yeast  
(0,6 %)



salt  
incorporated

## Procedure:

- Knead for 12/15 minutes.
- Let the dough rest for 10/20 minutes.
- To form the balls of desired weight.
- Let rise the balls for 4 hours at room T°.  
(even up to 8 hours)
- Otherwise*
- Rest the balls 1/2 hours at room temperature.
- Let rise for 12/24 hours in the refrigerator at + 4° C.  
(up to 48 hours)
- Remove from the refrigerator 2 hours before use.

## DECLARATION ALLERGENS:

The product contains cereals containing gluten and milk,  
possible traces of soy and sesame.

## Chemical / physical characteristics

(\* according to flour type)

NUTRITION FACTS per 100 g of product	
Energy kJ	1565,180
Energy kcal	368,942
Fat	2,258 g
Of which saturates	0,104 g
Carbohydrates	73,210 g
Of which sugars	3,786 g
Protein	13,946 g
Salt	incorporated



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