

FARINA 00 LG

Ideal for "LONG" rising times



PACKAGING:

- Paper - 10 kg / 25 kg

As a result of many decades of experience directly working with pizza chefs throughout Italy, we have formulated a product that is designed to fully satisfy the needs of the sector. By performing thorough checks on raw materials and selecting the best wheat varieties that give rise to flours with the ideal requirements for making an excellent pizza, we have succeeded in creating a genuine flour with workability characteristics suited to different needs.

Thanks to this work, and together with all company staff, we have created a line "dedicated" to pizza chefs, and in particular "FLOUR FOR PIZZA".

This flour produces a soft, silky dough that is easy to work with. With carefully controlled rising, the final product will be soft and at the same time fragrant without giving that sensation of rubberiness when preparing and then tasting the "cornicione".

Flour ideal for making traditional pizzas and pizzas in a pan 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



5,8 / 6 litres water
(58 % - 60 %)



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	1441
Energy Kcal	340
Salt	< 0,1 g
Protein	14 g
Fat	1,9 g
Of which saturates	0,38 g
Carbohydrates	67,6 g
Of which sugars	0,37 g
Fibre	2,8 g

ANALYSIS TYPE	VALUE	TOLERANCE
Humidity	15,50 max	± 0,1
Protein	14,50 / 15,50	± 0,5
Gluten	13,50 / 14,50	± 0,5
Falling Number	280 min.	± 5%
Ash	0,55 max	± 0,02

ALVEOGRAPH		
W	350 / 390	± 30
P / L	0,50 / 0,60	± 0,1

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

