

# GREEN Flour

LOVE AND TRADITION EVERY DAY

Flour made from selected domestic and imported wheat with rheological properties that make it suitable for bread making; ideal for regular bread. Refreshing flour for dough with biga; straight dough with a 3-4 hour peak leavening time.

## PRODUCT SHEET

### TECNICAL INFO

W	220 - 240
P/L	0,6 - 0,7
Minimum Dried Protein	11%
Minimum Dried Gluten	10%
Minimum Absorption	52%
Minimum Stability	4 minutes

### LOGISTIC INFO

Unit Weight (kg)	25	50	Bulk
Sales Unit Weight (kg)	1000	1200	-
N° Sacks/Layer	4	3	-
N° Sacks/Sales Unit	40	24	-
Storage Period	4 months	4 months	60 days
EAN Code	8003184000073	8003184000080	



*since 1927...*  
*A company in touch  
with nature!*



**DEL FERRARO**  
INDUSTRIE MOLITORIE

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MADE IN ITALY





## GREEN Flour

AVAILABLE:

- RED -
- ORANGE -
- PURPLE -
- YELLOW -
- AMERICAN -



- PIZZA SPECIAL -
- PIZZA FAST -
- STRONG OR HARD -

(Italian Type 1)

- VERY STRONG OR HARD -

(Italian Type 2)

- WHOLEMEAL -

(Italian Integrale)

