

RED Flour

LOVE AND TRADITION EVERY DAY

Flour made from select domestic and imported wheat. Suitable for making bread, it is used in straight dough or as a refresher for any kind of bread.

PRODUCT SHEET

TECNICAL INFO

W	250 – 270
P/L	0,6 – 0,7
Minimum Dried Protein	11,5%
Minimum Dried Gluten	10,5%
Minimum Absorption	53%
Minimum Stability	8 minutes

LOGISTIC INFO

Unit Weight (kg)	25	Bulk
Sales Unit Weight (kg)	1000	-
N° Sacks/Layer	4	-
N° Sacks/Sales Unit	40	-
Storage Period	4 months	60 days
EAN Code	8003184000097	



since 1927...

*A company in touch
with nature!*



DEL FERRARO
INDUSTRIE MOLITORIE

IMD S.r.l.

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MADE IN ITALY



RED Flour

AVAILABLE:

- GREEN -
- ORANGE -
- PURPLE -
- YELLOW -
- AMERICAN -



- PIZZA SPECIAL -
- PIZZA FAST -
- STRONG OR HARD -
(Italian Type 1)
- VERY STRONG OR HARD -
(Italian Type 2)
- WHOLEMEAL -
(Italian Integrale)



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