

# ORANGE Flour

LOVE AND TRADITION EVERY DAY

Made from the best selections of domestic and North-American wheat, we offer this line of products for high quality bread making; ideal for panini, ciabatte, focacce, or for regular bread to improve the outcome; it is also used to refresh bigas. Remarkable results are obtained with cold fermentation techniques and in frozen products.

## 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	Bulk
Sales Unit Weight (kg)	1000	-
N° Sacks/Layer	4	-
N° Sacks/Sales Unit	40	-
Storage Period	4 months	60 days
EAN Code	8003184000103	



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



**DEL FERRARO**  
INDUSTRIE MOLITORIE

**IMD** S.r.l.

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MADE IN ITALY



## ORANGE Flour

AVAILABLE:

- RED -
- GREEN -
- 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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