

PURPLE Flour

LOVE AND TRADITION EVERY DAY

Very stable flour obtained by mixing high quality wheat in terms of protein and gluten, which make it suitable for very slow leavening and is therefore used for bigas and puff pastry and in cold technology. Ideal for soft and fragrant bread. Excellent in regular bread to improve the outcome.

PRODUCT SHEET

TECNICAL INFO

| | |
|-----------------------|------------|
| W | 330 – 360 |
| P/L | 0,6 – 0,7 |
| Minimum Dried Protein | 13,5% |
| Minimum Dried Gluten | 12,5% |
| Minimum Absorption | 56% |
| Minimum Stability | 15 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 | 8003184000110 | |



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



DEL FERRARO
INDUSTRIE MOLITORIE

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MADE IN ITALY



PURPLE Flour

AVAILABLE:

- RED -
- ORANGE -
- GREEN -
- 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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