

AMERICAN Flour

LOVE AND TRADITION EVERY DAY

Extremely stable and strong flour made from Manitoba wheat containing protein and gluten which make it a suitable product even for the most demanding clients.

PRODUCT SHEET

TECNICAL INFO

W	380 – 410
P/L	0,6 – 0,7
Minimum Dried Protein	14,5%
Minimum Dried Gluten	13,0%
Minimum Absorption	57%
Minimum Stability	20 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	8003184000127	



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



DEL FERRARO
INDUSTRIE MOLITORIE

IMD S.r.l.

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AMERICAN Flour

AVAILABLE:

- RED -
- ORANGE -
- PURPLE -
- YELLOW -
- GREEN -



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

(Italian Type 1)

- VERY STRONG OR HARD -

(Italian Type 2)

- WHOLEMEAL -

(Italian Integrale)



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MADE IN ITALY