

PIZZA SPECIAL

LOVE AND TRADITION EVERY DAY

Flour made from the best selections of wheat, it is suitable for more demanding pizza makers who need a product high in stability and strength yet balanced in terms of elasticity.

PRODUCT SHEET

TECNICAL INFO

W	320 – 340
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
Sales Unit Weight (kg)	1000
N° Sacks/Layer	4
N° Sacks/Sales Unit	40
Storage Period	4 months
EAN Code	8003184000172



since 1927...

*A company in touch
with nature!*



DEL FERRARO
INDUSTRIE MOLITORIE

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MADE IN ITALY



PIZZA SPECIAL

AVAILABLE:

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



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



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