

BAKING LINE TYPE "00" AVANA GR



Rheological properties

Water absorption	53 % ($\pm 1\%$)
Development time	1,5' $\pm 0,5'$
Stability	2' ($\pm 1'$)
W	170 (± 20)
P/L	0,65 ($\pm 0,15$)
Falling number	310 (± 20)

Technical description

Moisture	15,50% max
Ashes	0,55% ss max
Proteins	10,5% ss max
Dry gluten	9% ss ($\pm 0,5\%$)

Packaging

Paper bag 25 Kg

Pallet composition 40 x 25Kg

Further information

Store in a cool and dry place

No additives

The information in this document is the property of Molini Pizzuti srl. It is strictly forbidden to totally or partially copy the contents of this document without prior authorization.