

ZERO + //W250	
PRODUCT:	Mixture of wheat flour with toasted germ for the production of bread, pizza, pizza in a pan and focaccia, pizza alla pala. Suitable for short leavening up to 12 hours at room temperature
INGREDIENTS:	Soft wheat flour type "0", toasted wheat germ
RECIPE Pizza with Infibra Pizza ZERO + W 250: Ingredients: 1.000 gr Zero flour + W250, 650g of water, 2g of fresh yeast (1 g activated dry yeast), 30g of salt, 20 g of Evo oil or lard. Preparation: put all the flour in the mixer, add yeast and about 90% of the water (here 600g). Let it spin at first speed, then add the salt pass at the second speed to finish with the remaining water and finally the fat part. Close the dough at a temperature of 24/25 degrees C. Immediately form the dough if you want to increase the maturation and organoleptic properties of the dough let the yeast activate for two hours and then store the mass in the fridge at a controlled temperature of 3-4 degrees C. The next day, remove and immediately form the dough, leaving to rise at room temperature at least 6-7 hours from service.	

CHEMICAL RHEOLOGICAL FEATURES

Humidity	Max 15.5%
Dry gluten	Min 9
W	250
P/L	Min 0.60
Falling Number	Min 250

MICROBIOLOGICAL FEATURES

Total bacterial count	100.000 Ufc/g
E.Coli	10 Ufc/g
Stafilococchi coagulasi +	10 Ufc/g
Salmonella	Absent
Lysteria monocytogenes	Absent
Bacillus cereus	200 ufc/g
Mold/Yeast	1.000 Ufc/g

CHEMICAL - BIOLOGICAL POLLUTANTS

Pesticides	Within limits provided for by existing legislative provisions and subsequent amendments
Mycotoxins	Whitin the law limits, down in Circular (EC) n ° 2023/915 the Ministry of Health and next Changes.
Heavy metals	In the prescribed limits by Reg. Cee/Ue n.466, 08/03/2001 and subsequent amendments
Filth test	Max Insect fragments of 30/ 50 g.
Allergens	Cereals containing gluten, it may contain traces of soy and mustard.

ORGANOLAPTIC CHARATTERISTICS

Appearance	Powder
Color	White with presence of toasted germ flakes
Smell	Absence of unpleasant odours, foreign to those typical of wheat flour

PACKAGING DETAILS

Type of packaging	Paper bags
Net weight	Paper bags 12.5 Kg
Information on bags	The name of the flour, production batch, expiry date and food use are specified on the bag
Conditions	fresh and dry place
TMC	Max 12 months in paper bags
Indications	Open bags must be carefully closed in order not to lose the fragrance of roasting.

AVERAGE VALUES PER 100 g of flour

Energy	1452 kJ /342 kcal
Fats	1.6g
of which saturated fatty acids	0.3g
Carbohydrate	69g
Of which sugar	1.8g
Total dietary fiber	3 g
Protein	11g
Salt	0g