



PROFESSIONE
PIZZAIOLO

Soft wheat flour type "00"
CAPRÌ 250
SHORT PROVING TIMES



THE IDEAL FLOUR
FOR SOFT CRUST AND
TRAY-BAKED PIZZA

www.mulinopadano.it



PROFESSIONE PIZZAIOLO
Soft wheat flour type “00”
CAPRÌ 250 - SHORT PROVING TIMES

Designed to meet all the needs of master chefs, “**Capri**” is a full range of flours, deal for any pizza doughs. Our offering includes: **Capri 250**, a flour with short proving times; **Capri 350**, ideal for medium proving times; and **Capri Manitoba**, ideal for long proving times and for use with refrigeration technology. All the flours of Capri family are obtained from a careful

selection of the best Italian, European and American wheat, which we carefully grind in order to produce flours that are easy to manipulate, with durable characteristics, and fully compliant with the most stringent food safety regulations. **Capri** is the best partner of those chefs who want to make their pizzas truly unique.

PRODUCT USE

Thanks to its high elasticity, **Capri 250** is recommended for the preparation of soft crust and tray-bake pizza. It is ideal for recipes that require short proving times (2 to 6 hours) and gives excellent results when making direct method dough.

INGREDIENTS

Selected soft wheat, free from mycotoxins and other contaminants, subject to strict quality checks upon acceptance. To ensure purity and healthiness, wheat undergoes three cleaning stages and is screened with an advanced optical selector.

GRINDING

Cleaned from all impurities, soft wheat is ground in full respect of its characteristics and **left to rest slowly and progressively**, in order to obtain flours that are **not thermally affected** and are able to release all the aromas in the preparation of the finished products.

Shelf life and storage

Shelf life 12 months from production.
Store in a cool, dry, clean and well-ventilated place.

Characteristics

[%] Humidity (maximum)	15.50	Energy W [E-4 J]	240 - 270
[%] Ash (max.)	0.55	Elasticity P/L	< 0.65
[%] Gluten (minimum)	10.5	Falling number min. [s]	300
[%] Proteins (minimum)	11.5	Stability (on farinograph results) [min.]	8
		Absorption (on farinograph results) [%]	56

Nutrition Facts per 100g of product

Energy	1436 kJ – 343 kcal	Fibres	3.0 g	*Salt content is exclusively due to the presence of naturally occurring sodium.
Fats	0.8 g	Proteins	11.5 g	
Of which saturated	0.1 g	Salt*	0.002 g	
Carbohydrates	73.0 g			
Of which sugars	1.0 g			

Packaging

Paper bag 25 kg - 5 kg - 1 kg

For information and technical assistance:
T +39 0425 88616 - info@mulinopadano.it