



PROFESSIONE
PIZZAIOLO

Common wheat flour type "00"

CAPRÌ 350

MEDIUM PROVING TIMES



THE IDEAL FLOUR FOR
NEAPOLITAN PIZZA

www.mulinopadano.it



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CAPRÌ 350 - MEDIUM LEAVENING 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 leavening times; **Capri 350**, ideal for medium leavening times; and **Capri Manitoba**, ideal for long leavening 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

Capri 350 is versatile and easy to use. It is specially recommended for the preparation of Neapolitan pizza and all types of dough that require medium proving times (12 to 36 hours), at room temperature or in a proving chamber. It can also be used for indirect dough methods.

INGREDIENTS

Selected common 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, common 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]	330 - 360
[%] Ash (max.) Type “00”:0.55/Type “0”:0.65		Elasticity P/L	< 0.65
[%] Gluten (minimum)	12.0	Falling number min. [s]	330
[%] Proteins (minimum)	13.5	Stability (on farinograph results) [min.]	16
		Absorption (on farinograph results) [%]	58

Nutritional 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	13.5 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

For information and technical assistance:
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