



PROFESSIONE
PIZZAIOLO

Soft wheat flour type "00"
CAPRÌ MANITOBA
LONG PROVING TIMES



THE IDEAL FLOUR
FOR CRISPY CRUST PIZZA AND
HIGH-HYDRATION DOUGHS

www.mulinopadano.it



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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

Capri Manitoba, is North American wheat milled using traditional Italian methods. Its high protein content makes it ideal for crispy crust pizza and high-hydration doughs. Thanks to the long proving times allowed by this flour (more than 24 hours), well-developed doughs can be made with a very small quantity of yeast, resulting in very digestible pizzas and focaccia.

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]	380 - 420
[%] Ash (max.)	0.55	Elasticity P/L	< 0.70
[%] Gluten (minimum)	13.5	Falling number min. [s]	340
[%] Proteins (minimum)	15.0	Stability (on farinograph results) [min.]	18
		Absorption (on farinograph results) [%]	59

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	15.0 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:
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