



MORCOTE® 00 FLOUR

Strong pizza flour for professional pizzerias and pizza bakers.

- ✓ Optimal protein content for best pizza dough
- ✓ Improved dough stretchability and strength
- ✓ The dough is easy to handle and shape
- ✓ Imparts good color & crispiness to the crust

MORCOTE[®] 00 FLOUR

The texture & aroma of a good pizza depend on the selection of the right flour. **Morcote[®] 00 flour** is well calibrated pizza flour, specially designed for ease of baking & optimal consistent results. It is a versatile flour with a high protein content specially recommended for the preparation of Neapolitan pizza & dough with medium to long fermentation time. It is ideal for use by **professional pizzerias, QSR's, cafes, restaurants & master bakers** who are looking to serve authentic Italian or American style pizza's using their own special recipe.



*Use **Morcote[®] 00 flour** the same way you would use any other flour though you will find it to be soft & silky with high hydration rate & good stretchability*

USAGE

Ideal flour for all kinds of pizza dough, especially for long rise dough.

INGREDIENTS

Durum Wheat, Malt Flour, Corrective Enzymes.



CHARACTERISTICS

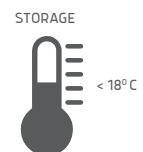
Humidity (max)	13.5%
Mineral (max)	0.55%
Gluten (max)	12%
Protein (max)	13%
Energy W	320 - 350
P/L	<0.65
Falling Number	330 - 400
Absorption	59%



PAPER BAG



AS REQUIRED



DRY AND HYGIENIC ENVIRONMENT



FROM MFG. DATE

Blend of best wheat varieties from around the globe with corrective natural enzymes. Each wheat batch is subjected to strict quality checks to ensure purity and consistency. Then the wheat undergoes three dry cleaning stages and 1 wet cleaning stage before slow grinding to preserve natural aromas and optimal water absorption.