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Napoli

classics

NAPOLI flour is specially designed for making Italian-style pizza dough: its balanced strength and fine particle size allow for optimal hydration, producing a dough that is both soft, stretchable, and easy to work with.

FLOUR		NUTRITIONAL VALUE(PER 100 G)	
Ingredients:	Wheat flour, malted wheat flour, enzymes: hemicellulases (wheat), amylases (wheat), antioxidant: ascorbic acid E300	Energy kcal:	342
		Energy kJ:	1449
		Fats:	1,4 g
Structure:	Fine powder	Fibres:	3,2 g
Allergens:	Wheat, may contain traces of rye and spelt	Carbohydrates:	69,9 g
		Proteins (Nx6,25):	10,8 g

* The figures depend on the new harvest.

BREAD

Odour: Neutral
Colour: White or light beige

PACKAGING

25 kg

NOTES

Type 11.5-680, lightly dried flour, with normally dosed additives



PIZZDA DOUGH

Main ingredients

NAPOLI: 1 kg
Water: ± 590 ml
Yeast: 20 g
Salt: 17 g
Olive oil: 20 ml

Kneading:

Spiral: 3' + 5'
Knead into a soft and homogeneous dough
Dough temperature: 24 °C - 25 °C

RECIPE

Resting and rising time

1° rising: 20' - 30'
Weigh: 200 g
Shape into small dough balls
2° rising: 20'

Or

Keep the dough pieces in the refrigerator under a couche cloth or plastic, and remove them from the refrigerator at the time of finishing.

* The amount of water added depends on the new harvest.

