



# ROBUSTUM®

## Soft Wheat Flour type '0' 100% Italian Grains

Soft wheat flour, made from milled and sifted soft grains free of foreign bodies and impurities.

### CEREALS USED

100% italian soft **wheat**.

Humidity max 15,50%

Ashes max 0,65%*s.s*

W 380/400

P/L 0,50/0,60

Absorption 58% - minimum

### NUTRITION VALUES for 100g

|                      |                  |
|----------------------|------------------|
| Energy               | 1480kJ - 349kcal |
| Fat                  | 1,50 g           |
| > of which saturated | 0,20 g           |
| Carbohydrates        | 67,00 g          |
| > of which sugars    | 1,40 g           |
| Fibers               | 1,70 g           |
| Proteins             | 16,00 g          |
| Salt                 | < 0,01 g         |

### DELIVERY METHODS



1 kg



5 kg



25 kg

### DESCRIPTION

This plain, soft wheat flour is suitable for long proofing and preparations such as sweet and savoury croissants, Venetian brioche and many others.

Perfect when used pure or mixed with other products in the Le Farine di Leonardo® line, Robustum® releases all its flavour and strength for both pastries and bread. The grains used are selected for their quality and give preparations the necessary rheological properties to undergo long proofing.

| <b>ALLERGENS</b>   | <b>presence in the product</b> | <b>accidental cross-contamination</b> |
|--|--------------------------------|---------------------------------------|
| Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and derived products | present                        |                                       |
| Crustaceans and crustacean products  | absent                         | not possible                          |
| Eggs and egg products  | absent                         | not possible                          |
| Fish and fish products   | absent                         | not possible                          |
| Peanuts and peanut products  | absent                         | not possible                          |
| Soy and soy products   | absent                         | possible                              |
| Milk and milk products (including lactose)   | absent                         | not possible                          |
| Nuts   | absent                         | not possible                          |
| Celery and celery products   | absent                         | not possible                          |
| Mustard and mustard products   | absent                         | not possible                          |
| Sesame seeds and sesame products   | absent                         | not possible                          |
| Sulphur dioxide and sulphites in concentrations greater than 10mg / kg or 10mg / kg expressed as SO <sub>2</sub>           | absent                         | not possible                          |
| Lupine and lupine products   | absent                         | not possible                          |
| Shellfish and shellfish products   | absent                         | not possible                          |

## **STORAGE**

Keep this product in a cool, well-aired place at a temperature below 20°C, preferably away from heat sources. Do not keep for more than 6 months.

## **PACKAGING**

Packaging materials comply with current food safety regulations.