



TENERUM®

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 160/180

P/L 0,40/0,50

Absorption 52% - minimum

NUTRITION VALUES for 100g

Energy	1498kJ - 353kcal
Fat	1,40 g
> of which saturated	0,20 g
Carbohydrates	71,00 g
> of which sugars	2,20 g
Fibers	2,30 g
Proteins	13,00 g
Salt	< 0,01 g

DELIVERY METHODS



1 kg



5 kg



25 kg

DESCRIPTION

This plain, soft wheat flour is perfect for small pastries and products that do not require long proofing, such as plum cake and cream puffs.

Just the right ally for preparations not requiring great strength when used alone but essential for creating mixes with the other types of flour in the Le Farine di Leonardo® line.

Tenerum® performs well in many preparations, not just pastries.

ALLERGENS	presence in the product	accidental cross-contamination
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 ₂	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.