



狄麦牌•预拌粉，始于1886年，源自意大利 ▪ 那不勒斯。
经四代人数百年匠心传承，
如今已成为意大利乃至欧洲最负盛名的预拌粉生产厂家
Molini ambrosio overlooks the Gulf of Naples.
It's among the best milling complexes in Italy and Europe.

狄麦牌•披萨预拌粉 技术参数 TECHNICAL SHEET		
 MOLINI AMBROSIO APPASSIONATI DAL 1886	SOFIA	REGINA
	狄麦牌•索非亚	狄麦牌•雷吉娜
Flour Type 面粉类型	00号面粉	00号面粉
Moisture 湿度	14,50(+/-1)%	14,50(+/-1)%
Ashes 灰分 (矿物质含量)	0,5-0,6	0,6-0,7
Gluten 面筋量	10,5% min	11% min
Proteins 蛋白质含量	12,1% s.s.	13,1% s.s.
W 筋度	240-260	290-310
Water absorption 吸水率	56,5% min	57% min
Stability 稳定时间	11'	12'
Dough leavening time 发面时间	6小时直接发酵 (室温20-25℃) 冷藏发酵24小时 (温度4℃) Direct leavening 6 hours at room temperature (20-25℃) and it can be left to mature in the cell at 4 ° C for up to 24 hours.	6至12小时直接发酵 (室温20-25℃) 冷藏发酵48小时 (温度4℃) Direct leavened pizza from 6 hours to 12 hours at room temperature (20-25℃) and can be left to mature in cell at 4 ° C for up to 48 hours.
 MOLINI AMBROSIO APPASSIONATI DAL 1886	PULCINELLA	CAPRESE
	狄麦牌•普钦内拉	狄麦牌•卡普赛
Flour Type 面粉类型	00号面粉	0号面粉
Moisture 湿度	14,50(+/-1)%	14,50(+/-1)%
Ashes 灰分 (矿物质含量)	0,7-0,8	0,6-0,7
Gluten 面筋量	12% min	11% min
Proteins 蛋白质含量	14,3% s.s.	13,5% s.s.
W 筋度	340-360	290-310
Water absorption 吸水率	58,5% min	57% min
Stability 稳定时间	13'30"	13'20"
Dough leavening time 发面时间	12小时直接发酵 (室温20-25℃) 冷藏发酵72小时 (温度4℃) direct leavened pizza from 12 hours to 24 hours at room temperature (20-25℃) and can be left to mature in a cell at 4 ° C up to 72 hours.	6至12小时直接发酵 (室温20-25℃) 冷藏发酵48小时 (温度4℃) direct leavened pizza from 6 hours to 12 hours at room temperature (20-25℃) and can be matured in a cell at 4 ° C up to 48 hours.