

Pastry Flours

A wide range of highest quality products, designed together with the masters of Italian pastry. Special flours to satisfy any need for dough and leavening, from croissants to very long leavening products (panettone, pandoro and typical sweets). An extraordinary combination of strength and elasticity for each type of processing, which guarantees excellent results.



0 MTB PANETTONE

FMPANET

Flour for Panettone, Pandoro and Colomba.

The great strength of this flour allows you to deal with the long processes, typical of the tradition of the great leavened products, keeping its organoleptic characteristics unchanged for the duration of the preparation.

Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 440 - 460



00 MTB PASTICCERIA

FOOMPASTIC25

Flour ideal for Neapolitan puff pastries, babà and leavened products.

Strength and elasticity are the basic characteristics of this flour. Probably the best raw material for the production of all those bakery products that need of this rare union: from the crunchy Neapolitan puff pastries to the soft babà.

Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 420 - 440



0 MTB SFOGLIATELLA

FMSFO25

Flour for Neapolitan "Sfogliatella".

Specific product for the production of the typical Neapolitan "Sfogliatella". The high elasticity of this flour allows you to obtain a particularly thin, smooth and velvety pastry.

Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 420 - 430



MTB INT. CORNETTO

FI25C

Whole wheat flour for croissant.

The authenticity of wholemeal flours allows to satisfy the requests of the most demanding consumers on the health front, without compromise on processing.

Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 370 - 390



00 MTB CORNETTO

F0025C

Flour for leavened croissant and puffed pastry.

Regardless of any result you want to pursue, you cannot give up this flour in the production of the pastry croissant. The great strength that distinguishes it allows to maintain a perfect level of leavening in all processing phases.

Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 360 - 380



00 SFOGLIA

F00SFOGLIA25

Flour for puff pastry and "vol au vent".

Ideal for all puffs, sweet or savory. The great elasticity of this flour allows to achieve several overlappings of thin and fragrant paste, for an excellent final product.

Specifications:

- Pack Kg: 2 - 12,5
- Deformation: W 330 - 340



00 NAZIONALE

F00NAZ25

Flour for custard, brioche and sponge cake.

Basic flour for all classic pastry processes, from creams to traditional cakes.

Specifications:

- Pack Kg: 25 - 12,5 - 1
- Deformation: W 240 - 250



0 BISCOTTO

F0BISC25

Flour for tea biscuits, dry biscuits and shortcrust pastry.

Product characterized by a low leavening strength and great malleability. Perfect for all dry pastry processes.

Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 110 - 140