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Diamant

classics

DIAMANT flour is specially designed for pizza dough: it has excellent absorption capacity, ensuring a soft, elastic dough that is easy to stretch without tearing. Its fine texture allows for quick and uniform kneading, achieving a perfectly smooth dough in just 3 + 5 minutes.

FLOUR		NUTRITIONAL VALUE(PER 100 G)	
Ingredients:	Wheat flour, Fava bean flour, Enzymes: amylase (wheat), xylanase (wheat), Ascorbic acid E300	Energiy kcal:	339
		Energy kJ:	1438
		Fat:	1,4 g
		Fiber:	3,5 g
Structure:	Fine powder	Carbohydrates:	70 g
Allergens:	Wheat, may contain traces of Rye and Spelt	Proteins(Nx6,25):	10 g

* The figures depend on the new harvest.

BREAD

Odour: Neutral
Colour: White or beige

PACKAGING

25 kg

NOTES

Type 11.5-680 with additives + whiter dough



Main ingredients

DIAMANT: 1 kg
Water: ± 570 ml
Yeast: 20 g
Salt: 17 g
Olive oil: 20 ml

Kneading

Spiral: 3' + 5'
Knead into a soft and uniform dough

Dough temperature: 26 °C - 28 °C

RECIPE

Proofing times

1° proof: 20' - 30'
Weigh: 200 g
Final proof: 45' - 60'

Shape the dough into balls

2° proof: 20'

Or
Store the dough portions in the refrigerator under a couche cloth or plastic, and take them out, if needed, at the time of finishing.

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

