

**la sicilia**  
*live healthy, live Italian*



***FLOUR***



# About Company

Run for almost a century by the entrepreneurial experience of a family that today has reached the third generation, always focused on quality, POLSELLI is a protagonist in the milling industry in Italy and a leader in the production of flour for bread, pizza and desserts.

The values underlying the Polselli family's passion for wheat are quality, transparency and reliability.





They have a successful business model based on constant assessment of consumer requirements, carefully selected raw materials and the constant challenges presented by innovation and environmental protection. Polselli Flours are used by the oldest pizzeria of Napoli: Antica Pizzeria Port'Alba, since 1738.

The company achieved ISO9001:2015, ISO22005:2008, BRC, IFS, Halal certificates.



# PolSELLI Ideale Flour



-  **Laboratory yield**  
More than 220 180g dough balls per sack of flour
-  **Baking**  
Good resistance at high temperatures
-  **Rising time**  
3 - 6 hours
-  **Packaging formats**  
5 Kg and 25 Kg


Features	
Humidity:	Max 15,50%
Ash Content:	Type "00", max 0,55%
Protein Content:	Min 11%
Wet Gluten:	Min 26
Alveograph of Chopin W 220 (tolerance + o - 5%) P/L 0,50 (tolerance + o - 5%)	
Farinograph of Brabender Absorption: Min 5% Stability: Min 10'	
Mixing time:	Short
Extensibility:	Average
Ideal for:	Pan Pizza

Ideale is a milled Italian soft grain flour.


It is easy to use and perfect for traditional pizza making. Suitable for single-stage dough mixing with short rising times.

# Poliselli Classica Flour




-  **Laboratory yield**  
More than 225 180g dough balls per sack of flour


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-  **Baking**  
Excellent resistance at high temperatures,  
ideal for use in wood-burning ovens

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-  **Rising time**  
8 - 10 hours

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-  **Packaging formats**  
1 Kg, 5 Kg and 25 Kg

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Features	
Humidity:	Max 15,50%
Ash Content:	Type "00", max 0,55%
Protein Content:	Min 11,5%
Wet Gluten:	Min 28
Alveograph of Chopin	
W 270 (tolerance + o - 5%)	
P/L 0,50 (tolerance + o - 5%)	
Farinograph of Brabender	
Absorption: Min 57%	
Stability: Min 12'	
Mixing time:	Average
Extensibility:	Medium-High
Ideal for:	Neapolitan Pizza

Classica is a flour blend obtained by milling selected tender grains.

It is recommended for working using the direct method with medium leavening times, and is suitable for the preparation of traditional Neapolitan pizza.



# *How to make pizza*



## Ingredients:

**Polselli Ideale flour** 1000g,  
Water 650ml, yeast 1.2-1.5g, salt 20g, olive oil 25g

## Steps:

1. Pour 600ml of water in the mixer, add 600g of **Ideale flour** and yeast, start mixing.
2. After 5 minutes add 400g of flour and continue mixing.
3. After the ingredients are well mixed, add salt.
4. Add 50ml of water, then add olive oil and continue mixing; The mixing time must not be more than 10 minutes.
5. Take out the dough and put it on a table, make it in a round shape.
6. Cover it with a piece of cloth and leave it rest for 50 minutes.
7. Put the dough in the fridge and let it grow for 12 hours.
8. Take out the dough from the fridge at least 4-5 hours before baking and divide it in 280g small dough, bake in electric oven 300°.

# *How to make pizza*



## Ingredients:

**Polselli Classica flour** 1000g,  
Water 650ml, yeast 1.2-1.5g, salt 20g, olive oil 25g

## Steps:

1. Pour 600ml of water in the mixer, add 600g of **Classica flour** and yeast, start mixing.
2. After 5 minutes add 400g of flour and continue mixing.
3. After the ingredients are well mixed, add salt.
4. Add 50ml of water, then add olive oil and continue mixing; The mixing time must not be more than 12 minutes.
5. Take out the dough and put it on a table, make it in a round shape.
6. Cover it with a piece of cloth and leave it rest for 50 minutes.
7. Put the dough in the fridge and let it grow for 24 hours.
8. Take out the dough from the fridge at least 4-5 hours before baking and divide it in 280g small dough, bake in a wood-fired oven.



# *Final Look* (Ideale Flour)

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# ***Final Look*** (Classica Flour)

