



The Flour of Naples

- The world's best flour, Caputo, is also available in 5kg bags! The range includes:
- New to the range are Pizzeria and Saccorosso now available in 15kg.
- Pizzeria - For making pizza dough that is more delicate and is ground finer with high quality protein and gluten for long rising dough.
- Saccorosso (Red) flour is coarser, high protein index of 13% and is best used when making a large amount of dough and great for bread making.
- 'Cuoco' Chef (Red) - Is a strong '00' flour that has a very high protein level and is ideal for making pizza, pasta, cakes and pastries.
- Classica (Blue) - Is a versatile '00' soft white wheat flour is suitable for all your baking needs. Low protein flour 11.5%, rapid hydration with a short rising time and where a good elasticity is required. For soft doughs that keep their lightness after cooking. Ideal for making cake, pizza, pastries, panettone.
- Caputo Pasta Fresca e Gnocchi - Perfect flour for making pasta, gnocchi and pastries.
- Manitoba Oro - Is a soft '0' flour ideal for making superb breads and baguettes.



Flour 00 Cuoco - Chef - Red
5kg x 1 - CAP19



Flour 00 Classica - Light Blue
5kg x 1 - CAP20



Flour 00 Pasta Fresca & Gnocchi
5kg x 1 - CAP21



Flour 0 Manitoba Oro
5kg x 1 - CAP22





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- The world's best flour, Caputo, is also available in 5kg bags! The range includes:
- Pizzeria (Blue) is made with a finer ground flour which is best for making pizza dough. Has a high quality protein of 12.75%, strong elastic gluten and for dough that requires long rising time. Making the pizza light with a unique flavour.
- Integrale - Is a whole wheat flour that is made from finely ground whole grains. It has a protein content of 13% and is rich in germ and fibre. Perfectly suited for direct and indirect dough making. Excellent elasticity and high water absorption. Also recommended for doughs requiring maturation at controlled temperature (refrigeration), longer kneading time and longer rise before shaping dough.
- Gluten Free Flour is now available in a 5kg bag. Which allows foodservice operators to gain exposure to the fast growing gluten free market.
- Semola di Grano Duro Rimacinata is milled several times to make it a fine grain. Perfect for making fresh pasta and bread recipes. The flour is amber in colour, and is a good alternative to corn meal in baking.
- Tipo 1 flour is made with a perfect selection of the best variety of grains and all the richness of wheat germ. It is light brown in colour with a distinctive fragrance and taste. It has a protein index of 13%. Perfectly suited for direct and indirect dough making, with long rising times. Ideal for pizza and pastries.



Flour 00 Pizzeria - Blue
5kg x 1 - CAP29



Flour Integrale
5kg x 1 - CAP24



Flour Fiore Glut (Gluten Free)
5kg x 1 - CAP13A



Flour Semola Di Grano Duro
Rimacinata - Pasta & Breads
5kg x 1 - CAP07A



Flour TIPO '1'
5kg x 1 - CAP18



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