

The Flour of Naples

- The world's best flour, Caputo, is available in convenient 1kg! The range includes:
- 'Cuoco' Chef (Red) Is a strong '00' flour that has a very high protein level and is ideal for making pizza, specialty breads, pasta, cakes and pastries.
- Classica (Blue) Is a versatile '00' soft white wheat flour is suitable for all your baking needs. Low protein flour, with a short rising time and where a good elasticity is required.
- Pasta Fresca e Gnocchi is perfect flour for making pasta, gnocchi and pastries.
- Manitoba Oro is a soft '0' flour and ideal for making superb breads and baguettes.
- 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.
- Pizzeria (Red) For making pizza dough that is more delicate and is ground finer with high quality protein and gluten for long rising dough.
- Pasticceria is a '00' flour and is ideal for making all your desserts and sweets, such as sponge cakes, shortcrust pastry, muffins, biscuits to waffles.
- Nuvola is a '0' flour ideal creating AIRY and FRAGRANT cornice (crusts). It is used for leavening within 24 hours allowing preparation of VOLUMINOUS and ALVEOLATE doughs.













Flour 00 Cuoco - Chef - Red 1kg x 10 - CAP10



Flour 00 Classica - Light Blue 1kg x 10 - CAP11



Flour 00 Pasta Fresca & Gnocchi 1kg x 10 - CAP15



Flour 0 Manitoba Oro 1kg x 10 - CAP16



Flour Semola Di Grano Duro Rimacinata - Pasta & Breads 1kg x 10 - CAP07



Flour 00 Pizzeria - Red 1kg x 10 - CAP28



Flour 00 Pasticceria 1kg x 10 - CAP17A



Flour 0 Nuvola 1kg x 10 - CAP17B

