



The Flour of Naples

- The world's best flour, Caputo, is also available in 5kg bags! The range includes:
- 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.
- "0" Soft Wheat Flour NUVOLA and NUVOLA SUPER both perfect for creating AIRY and FRAGRANT cornice (crusts).
- Nuvola is used for leavening within 24 hours allowing preparation of VOLUMINOUS and ALVEOLATE doughs. Protein Value: 12.5% - Bread Making Index: $W: 270 \div 290$
- Nuvola Super is used for even longer leavening times of 36-48 hours and is also highly recommended for the preparation of Biga, Polish and Sourdough. Protein Value: 13.5% - Bread Making Index $W: 320 \div 340$
- You can use Nuvola in combination with Nuvola Super to create Biga, Polish and Sourdough.
- Both flours 100% NATURAL, result of an accurate selection of HIGH FERMENTATION grains.
- "00" Super - Is a multipurpose flour, which makes it a versatile flour that works beautifully for making pasta, pizza dough, pancakes, artisan breads and pastries.



Flour 00 Pizzeria
Pizza (Blue)
15kg x 1 - CAP30



Flour 00 Saccorosso
Pastry & Bread (Red)
15kg x 1 - CAP31



Flour 0 Nuvola
15kg x 1 - CAP32



Flour 0 Nuvola Super
15kg x 1 - CAP33



Flour 00 Super
Multipurpose (Orange)
15kg x 1 - CAP34



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