



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



BASILE IMPORTS
QUALITY IS OUR BUSINESS
National Toll free Telephone:
1800 BASILE or 1800 635 268
National Toll free Fax: 1800 305 304

VICTORIA – Head Office
401 Dorset Road (PO Box 714)
BAYSWATER VICTORIA 3153
T 03 9762 9311
F 03 9762 9422

NEW SOUTH WALES
17 Distribution Place
SEVEN HILLS NSW 2147
T 02 9624 7622
F 02 9624 8622

SOUTH AUSTRALIA
6 Commerce Crescent
POORAKA SA 5095
T 08 8262 9700
F 08 8262 9777

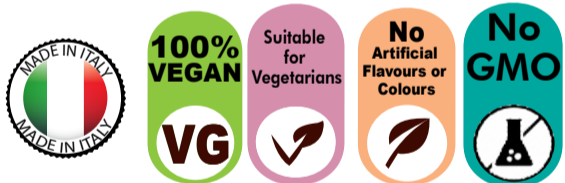
WESTERN AUSTRALIA
44 Resource Way
MALAGA WA 6090
T 08 9209 1266
F 08 9209 1277

QUEENSLAND
16 Hugo Place
MANSFIELD QLD 4122
T 07 3219 1255
F 07 3219 1366



The Flour of Naples

- Gluten Free Flour is a non-wheat flour that has the perfect balance of starch and has similar functional properties to wheat flour. This makes it a very versatile flour and ideal for making pizza, biscuits, cakes, muffins, pancakes and much more.
- Rice flour is gluten free and made from finely milled white rice to produce a smooth texture. It has a wholesome and gentle flavour that doesn't impart any flavours. Suitable for direct and indirect dough making and can be used in many sweet and savoury dishes including cakes, pizza, biscuits and sauces. Also excellent for dusting on the pizza counter.
- Criscito" (Natural Yeast) is a natural product and is a type of pre-ferment used in Italian baking. Many popular Italian breads, such as ciabatta, are made using Criscito. It can be Criscito is used in addition to yeast. It adds complexity to the bread's flavour, aroma and texture compared to those made with large amounts of commercial yeast.
- Also Criscito helps to preserve the bread by making it less perishable. Criscito offers you the qualities of a traditional "mother dough" without the time and labour.
- Cuor di Cereali meaning 'Heart of Cereals' is a multigrain flour mix with a selection of cereals and seed namely sunflower seeds, rye flour, flax seeds, barley flake flour, sesame seeds, hulled sesame seeds and malted barley flour. It is high in fibre and suitable for direct and indirect dough making for all your baking needs.



Flour Fiore Glut (Gluten Free)
1kg x 12 - CAP13



Fior Di Riso
500g x 12 - CAP12A



Cuor di Cereali
1kg x 10 - CAP17



Criscito Naturale - Natural Yeast
1kg x 10 - CAP14

