

# FLOUR & PIZZA BASES



# CAPUTO

Established in 1924 in a small mill in Capua, near Naples.

Now run by the third generation of the family, Caputo is used by a lot of well-respected pizza makers in Naples. It produces a crust with extraordinary taste.



**FC338**  
Flour '0' Speciale  
- Green bag



**FC330**  
Flour '00' Strong  
- Red bag



**FC320**  
Flour '00' Pizzeria  
- Blue bag



**FC310**  
Flour '00' Super  
- Yellow bag

### Tasting Note

**Flour '00' Strong:** With a higher protein level which makes this flour ideal for pastry, specialty breads and rustic pizza.

### Tasting Note

**Caputo Flour '00' Pizzeria** is ideal for making a classic Pizza in a wood fired, gas or electric oven. It has a high quality protein and gluten content for a long rise dough with optimal hydration.



**FC230**  
Flour '0' Manitoba  
- Oro label



**FC130**  
Flour Fiore -  
Gluten Free



**FC110**  
Flour '00'  
Classic



**FC120**  
Flour '00'  
Cuoco



**FC410**  
Semola  
Flour

## FOOD SERVICE

Code	Product	Weight	Case	MOQ
FC320	Flour '00' Pizzeria - Blue Bag	25Kg	1	1
FC330	Flour '00' Strong - Red Bag	25Kg	1	1
FC310	Flour '00' Super - Yellow Bag	25Kg	1	1
FC230	Flour '0' Manitoba - Oro Label	5Kg	1	1
FC338	Flour '0' Speciale - Green	25Kg	1	1
<b>GLUTEN FREE</b> FC130	Flour Fiore - Gluten Free	1Kg	12	1

## RETAIL

Code	Product	Weight	Case	MOQ
FC110	Flour '00' Classic	1Kg	10	10
FC120	Flour '00' Cuoco	1Kg	10	10
FC410	Semola Flour	1Kg	10	10

# AGUGIARO

An excellent pizza flour made by Agugiaro & Figna. They have been producing premium flour for over 150 years. The flour has been developed in collaboration with the pizzaioli master chefs of the Associazione Verace Pizza Napoletana. It kneads into a smooth, supple dough.



**FA010**  
Flour '00'  
Light Blue

**FA030**  
Flour '00'  
Napoletana

**FA040**  
Flour '00'  
Blu Superior

**Tasting Note** Soft flour with medium, high protein content, suitable for all direct and indirect doughs for pizza Napoletana. It makes the dough elastic and guarantees an excellent pizza crust.



**FA100**  
Flour '1' -  
Stone Milled

**FA310**  
Flour '0'  
Tradizione Roma  
- for Pizza\*\*

**FA302**  
Whole Wheat  
Flour

**FA808**  
Flour '00'  
Napoletana

## FOOD SERVICE

Code	Product	Weight	Case	MOQ
FA112	Flour '00' Nazionale	25Kg	1	1
FA040	Flour '00' Blu Superior	25Kg	1	1
FA010	Flour '00' Light Blue	25Kg	1	1
FA030	Flour '00' Napoletana	25Kg	1	1
FA140	Flour Manitoba '0'	25Kg	1	1
FA050	Flour '00' Oro	25Kg	1	1
FA310	Flour '0' Tradizione Roma - for Pizza**	10Kg	1	1
FA100	Flour '1' - Stone Milled	25Kg	1	1
FA250	Flour Granito Professional	25Kg	1	1
FA130	Flour Semola Durum Wheat	25Kg	1	1
FA900	Flour Spolverina	10Kg	1	1
<b>WHOLE WHEAT</b> FA302	Whole Wheat Flour	10Kg	1	1

\*\*Pre-order only

## RETAIL

Code	Product	Weight	Case	MOQ
FA808	Flour '00' Napoletana	1Kg	10	10

# EUROPIZZA

Pizza bases that are free from additives and preservatives, made with extra virgin olive oil and ready in 5-7 minutes.



**PZ001**  
Pizza Base - 30cm



**PZ010**  
Tomato Pizza Base - 30cm\*

## FOOD SERVICE

Code	Product	Weight	Case	MOQ
PZ120	Rustic Focaccia - 60 x 40cm	3 x 800g	2	2

## RETAIL

Code	Product	Weight	Case	MOQ
PZ001	Pizza Base - 30cm	2 x 220g	5	5
PZ005	Pizza Base - 27cm	5 x 170g	4	4
PZ010	Tomato Pizza Base - 30cm	2 x 210g	5	5



# CIBOTEC

## FOOD SERVICE

Code	Product	Weight	Case	MOQ
CBT220	Frozen Pizza Dough Balls	220g	50	50



# MOLINO RIVETTI

## FOOD SERVICE

Code	Product	Weight	Case	MOQ
PZ900	Gluten Free Pizza Base - Tray <span style="background-color: #808080; color: white; padding: 2px;">GLUTEN FREE</span>	200g	15	15