

# FLOUR & PIZZA BASES



# CAPUTO



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

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

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

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

**FC332**  
Flour '0' Nuvola

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

### 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.

### Tasting Note

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



**FC130**  
Flour Fiore -  
Gluten Free



Il mulino di Napoli

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.



**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
FC230	Flour '0' Manitoba - Oro label	5Kg	1	1
FC310	Flour '00' Super - Yellow bag	25Kg	1	1
FC332	Flour '0' Nuvola**	25Kg	1	50
FC338	Flour '0' Speciale - Green bag	25Kg	1	1
<b>GLUTEN FREE</b> → FC130	Flour Fiore - Gluten Free	1Kg	12	1

\*\*Pre-order only

## 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



**FA040**  
Flour '00' Blu  
Superior



**FA010**  
Flour '00'  
Light Blue



**FA030**  
Flour '00'  
Napoletana



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



**FA140**  
0 Manitoba

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.

## 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.



**FA002**  
Flour 'Ciabatta  
Romana'



**FA003**  
'Mora' Whole  
Wheat Flour

## FOOD SERVICE



**FA809**  
Flour '00'  
Classic 5  
Stagioni

**FA808**  
Flour '00'  
Napoletana

**FA950**  
Sourdough  
Mix  
Naturkraft  
Pizza  
Semilavorati

Code	Product	Weight	Case	MOQ
FA040	Flour '00' Blu Superior	25Kg	1	1
FA010	Flour '00' Light Blue	25Kg	1	1
FA112	Flour '00' Nazionale	25Kg	1	1
FA030	Flour '00' Napoletana	25Kg	1	1
FA050	Flour '0' Oro	25Kg	1	1
FA100	Flour '1' - Stone Milled	25Kg	1	1
FA130	Flour Semola Durum Wheat	25Kg	1	1
FA140	Flour '0' Manitoba	25Kg	1	1
FA250	Flour Granito Professional	25Kg	1	1
FA001	Rice Flour**	25Kg	1	32
FA002	Flour 'Ciabatta Romana'	10Kg	1	1
FA003	'Mora' Whole Wheat Flour	10Kg	1	1
FA900	Flour Spolverina	10Kg	1	1

\*\*Pre-order only

## RETAIL

Code	Product	Weight	Case	MOQ
FA809	Flour '00' Classic 5 Stagioni	1Kg	10	10
FA808	Flour '00' Napoletana	500g	10	10
FA950	Sourdough Mix Naturkraft Pizza Semilavorati	500g	10	1

# MAISCORVINO

## FOOD SERVICE

<b>Code</b>	FMCO01			
<b>Product</b>	Black Corn Flour Stoned Milled <b>GLUTEN FREE</b>			
<b>Weight</b>	5kg			
<b>Case</b>	1	<b>MOQ</b>	1	



# 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
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

# MOLINO RIVETTI



## FOOD SERVICE

<b>Code</b>	PZ900			
<b>Product</b>	Gluten Free Pizza Base - Tray <b>GLUTEN FREE</b>			
<b>Weight</b>	200g			
<b>Case</b>	15			
<b>MOQ</b>	15			