



309947C Caputo Flour



Pack Size: 15KG SACK

Details: Italy's highest rated pizza flour. Elastic gluten and soft starch help doughs to get a great hydration. Light, with a perfect rising, satisfy the best maestri pizzaioli's needs. Ideal for Neapolitan classic pizza.

Very elastic, ideal for slow rise dough which can keep for long periods. This flour produces a soft, light crust with extraordinary taste. Performs great in any type of

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.

