

Caputo "00" Pizza Flour

A flour with elastic, resistant gluten and high quality-protein resulting in a consistent long-rise dough. Ideal for classic Neapolitan pizza made in high heat wood fired, gas or electric ovens.

Product Details

131522	
Caputo	
EA	
1	
55 LB	
N/A	
8014601250315	
Italy	
12 months	
Dry	
No	
55.11 LB	
Tender wheat flour.	



