

Caputo Double Milled Durum Wheat Semolina Flour

This durum wheat flour is a double ground (rimacinata) flour with a very soft and fine texture. Its signature yellowish tint and resistant, elastic gluten make it ideal for all extruded pastas and breads, or wherever the characteristics of semolina are desired.

Product Details

Item	131532
Brand	Caputo
Sold By	CS
Pack Qty	1
Pack Size	11 LB
Case GTIN/EAN/UPC	N/A
Unit UPC	8014601998644
Country of Origin	Italy
Shelf Life from Production	12 months
Storage	Dry
Kosher	No
Gross Case Weight	11.5 LB
Ingredients	Double milled durum wheat semolina flour.

