

## 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

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

