jmfoods



polselli
LA FARINA ITALIANA

Grocery

Origin: **Italy**

Pizza Flour

Soft Wheat Flour Type “00”

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Soft Wheat Flour

Conventional Flour
Type “00”



Item Code: AB100250

Pizza Flour - Classica

Classica is a flour blend obtained by milling selected tender grains of domestic and foreign origin.

- **Process**: Ideal for direct dough methods with medium leavening times.
- **Best For:** Authentic, traditional Neapolitan pizza.
- **Breadmaking Index:** W 270 (+0-5%)

25 kg / bag

Item Code: AB100251

Pizza Flour - Vivace

Vivace is a high quality flour that yields dough that is always spreadable and easy to work.

- **Process**: Ideal for doughs with long leavening and fermentation times.
- **Best For:** Traditional Italian pizza and classic pan pizza.
- **Breadmaking Index:** W 290 (+0-5%)

25 kg / bag





Item Code: AB100310

Pizza Flour - Super

Super is a flour made by milling the best strong grains with a high protein value.

- **Process**: Ideal for indirect dough methods (preferments) with long leavening times.
- **Best For:** Crunchy and light traditional Roman pizza.
- **Breadmaking Index:** W 360 (+0-5%)

25 kg / bag