

PRIMO·MULINO™

ITALIAN-STYLE FLOUR

Create authentic pizza with Italian-style taste

Italian-type 00 flour



Italian-type 00 flours are renowned for their ability to create the perfect Neapolitan-style pizza, with its thin, crisp-yet-tender crust and heavenly taste. Ardent Mills™ is now creating our own version of this finely milled classic so you'll never have to deal with the supply chain challenges of imports.

IN SENSORY TESTS*, CONSUMERS LOVED THE TASTE AND TEXTURE OF PRIMO MULINO™ ITALIAN-STYLE FLOUR

- Pizza enthusiasts found Primo Mulino™ Italian-Style Flour comparable to one of the most popular imported “00” flours during a Vera Pizza Napoletana (VPN) blind taste test of Neapolitan-style pizza.
- In an American-style pizza test, consumers preferred the texture and color of Primo Mulino™ Italian-Style Flour over a popular hearth flour.

*2013 Ardent Mills Consumer Testing



IDEAL APPLICATIONS:

- Authentic pizza crusts
- Italian flatbreads
- European-style hearth and pan breads
- Artisan breads
- Ciabatta
- Focaccia
- Bread sticks
- Crackers

 **Ardent Mills™**

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PERFORMANCE THAT RIVALS ITALY

This unique flour is perfect for making delicious Italian-style pizza crusts (both thick and thin), as well as flatbreads (e.g., ciabatta, focaccia), bread sticks and crackers. It's enriched and free of all treatments and additives. The high protein content of this flour creates a soft, supple dough that's a dream to work with, both as a hand-stretched dough as well as a sheeted dough.

- Great mixing tolerance
- Excellent water absorption
- Works well with long fermentation

INGREDIENTS

Wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid.

PACKAGING

Primo Mulino™ is available in 25-lb. and 50-lb. kraft paper bags.

STORAGE

Product should be stored in a clean, dry area at temperatures of 61–68°F and 60% relative humidity. Maximum recommended product age limit is 12 months.

PRODUCT NAME: PRIMO MULINO™ ITALIAN-STYLE FLOUR

ANALYTICAL SPECIFICATIONS (14% MB)

	Maximum
Moisture:	14.7% maximum
Ash:	0.48% maximum
Protein:	11.7 % minimum

(Protein content represents a typical value but may be subject to annual harvest fluctuation)

NUTRIENTS (per 100g)

Calories, Kcal	359.00
Moisture, g	13.50
Carbohydrate, g	72.18
Fiber, g	2.50
Sugars, g	0.20
Total protein, g	12.50
Total fat, g	1.32
Saturated fat, g	0.36
Trans fat, g	0.00
Cholesterol, mg	0.00
Ash, g	0.50

Based on historical, analytical data

VITAMINS & MINERALS (per 100g)

Niacin, mg	7.30
Thiamine, mg	0.75
Riboflavin, mg	0.47
Folacin, mcg	343.00
Vitamin C, mg	0.00
Vitamin A, ug RAE	0.00
Potassium, mg	61.70
Calcium, mg	13.30
Phosphorus, mg	92.00
Iron, mg	5.00
Sodium, mg	6.90

For more information, visit
ArdentMills.com