

Primo Mulino®

Ingredient profile

Ardent Mills® Primo Mulino® Neapolitan-Style Pizza Flour is a 00-style flour ideal for high-temperature ovens, especially wood- and coal-fired ovens that have become the mainstay of many artisan pizzerias. The high protein content of this flour creates a soft, supple dough very similar to 00 flours. Our Neapolitan-style flour offers great mixing tolerance and excellent water absorption, and works well with long fermentation.

Item statement

Product milled from cleaned wheat of sound quality. This product shall be food grade and in compliance with the Federal Food, Drug and Cosmetic Act of 1938 as amended and applicable regulations thereunder. This is not a ready-to-eat product and must be thoroughly cooked before eating. Due to the nature of our products, we do not include microbial parameters as part of our product specification. Product is sifted prior to packing (bag) or loading (bulk).



Specifications

Flour Protein: 11.5 - 14.3%
Ash: 0.50 - 0.54
Moisture: 14.7% Max
Shelf Life: 365 Days



Applications

Thin Crust Pizza, Bagels, Hard Rolls, Kaiser Rolls, Hearth Breads, European Crusty Breads, Neapolitan-Style Pizza, Flat Breads, Bread Sticks, Garlic Knots, Crackers

Product identification

5171639 PRIMO MULINO NEAPOLITAN PIZZA 50LB-AA
Enriched

Pack sizes available

25 lb. bag, 50 lb. bag, Tote, Bulk

Interested in additional product information?

Please contact the experts at Ardent Mills at: info@ardentmills.com | 866-933-2974