

Primo Mulino® Neapolitan-Style Pizza Flour



PRIMO MULINO® NEAPOLITAN STYLE PIZZA FLOUR

Primo Mulino® Neapolitan-Style Pizza Flour is milled from similar Canadian wheat used in 00-flour, making it ideal for Neapolitan-style pizza crusts.

Our **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-style flours. Our Neapolitan-style flour offers great mixing tolerance and excellent water absorption, and works well with long fermentation.

Our flour is best used in professional kitchen across a range of culinary applications.

- ◆ **Authentic Neapolitan-style pizza crusts**
- ◆ **A variety of traditional pizza crusts**
- ◆ **Italian flat breads**
- ◆ **European style hearth and pan breads**

There are numerous advantages to using Primo Mulino® flour in your recipes.

- ◆ **Performs well as hand stretch or sheeted dough**
- ◆ **Excellent for long fermentation**

Product Information

Code	Description	Pack
10134	Primo Mulino® Neapolitan Style Pizza Flour	20 kg

For sales inquiries or to request a sample, contact us at 888-295-9470 or visit ardentmills.ca/contact-us/.

© 2022 Ardent Mills 6860 Century Ave., Mississauga, ON L5N 2W5

Trends

Neapolitan-style pizza has grown more than **250%** from 2017 to 2019¹

32% of consumers would like more establishments to offer **Neapolitan-style pizza**²

¹ Mintel Menu Insights, 2019
² Technomic, 2021