

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

12717  
16 March 2023  
21 March 2023  
390326b975ae4556866e67af18c751a



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## CAPUTO PIZZA FLOUR BLUE 15KG

Short Product Name:

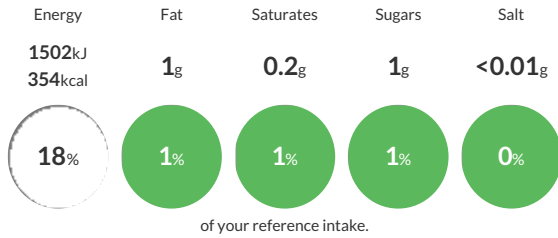
CAPUTO PIZZA FLOUR BLUE 15KG

Long fermentation. Flour with strong, elastic gluten, ideal for dough that requires a long fermentation. Elastic gluten and soft starch help doughs to get a great hydration. Light, with a perfect rising, satisfy the best maestri pizzaioli's needs. Ideal for neapolitan classic pizza.

Traded Unit GTIN: 8014601150202 Internal GTIN: 8014601150202 Supplier: Casa Julia Ltd Suppliers Product Code: 12717

### Reference Intake

Each 100g portion contains:



Typical values per 100g : Energy 1502kJ 354kcal

### Nutritional Information

Typical Values	Per 100g
Energy	1502kJ 354kCal
Carbohydrates	72g
of which sugars	1g
Fat	1g
of which saturates	0.2g
Fibre	3g
Protein	12.5g
Salt	<0.01g

### Allergy Information

Key: **Contains** **May Contain**



### Dietary Information

Key: **Suitable for**



### Ingredients

TENDER WHEAT