



## Neapolitan

Our Neapolitan Italian-Style Pizzeria flour features a finely ground wheat that is grown in the Rocky Mountain Foothills of Idaho. It is here that you will find an ideal combination of high altitude, rich volcanic soils and growing conditions similar to the agricultural regions of Italy. This 00 type flour is the key to producing a light dough with dependable extensibility, the perfect rise and a soft thin crust — all without compromising old world quality or flavor.

**Protein Range (%)**

12.2 - 12.8\*

**Applications**

Neapolitan-style pizza crust

**Kosher Approved**

Yes

**Packaging**

25 lb. bags, bulk

**Treatment**

Unbleached

*\*Protein may vary by originating mill and crop year.*

**SAFE HANDLING INSTRUCTIONS:** Raw flour is not ready-to-eat and must be thoroughly cooked before eating. Do not eat or play with raw dough; wash hands, utensils, and surfaces after handling.



## Nutritional Information (per 100 gm)

Based on Enriched Flour\*

Source: USDA National Nutrient Database

Moisture (g)	13.5
Calories (kcal)	362
Iron (mg)	1.26
Ash (g)	0.55
Total Diet. Fiber (g)	2.4
Thiamine (mg)	0.194
Protein (g)	12.5
Soluble Fiber (g)	1
Riboflavin (mg)	0.072
Total Fat (g)	1.38
Insoluble Fiber (g)	1.4
Folic Acid (mcg)	0
Carbohydrates (g)	72.07
Sugar (g)	1.1

Folate (mcg DFE)	31
Trans Fats (g)	0
Added Sugar (g)	0
Calcium (mg)	24
Saturated Fat (g)	0.189
Vitamin C (mg)	0
Vitamin A (IU)	0
Monounsaturated Fat (g)	0.152
Potassium (mg)	128
Vitamin D (ug)	0
Polyunsaturated Fat (g)	0.683
Niacin (mg)	1.2
Sodium (mg)	2
Cholesterol (g)	0

*\*Nutritional information is based on enriched flour specifications and may vary by originating mill and special treatments.*