

Flours for Fresh Pasta

Our flours for the production of fresh pasta come from a deep knowledge of wheat and technical requirements that the finished product must have, in order to meet the production needs. Our pasta is a symbol of Made in Italy in the world and our flours are built to live up to the expectations of producers, professionals and consumers.



00 PASTA

FPASTA25

Wheat flour for fresh pasta.

Characterized by a low level of residual ash, this flour guarantees a longer shelf-life to the fresh pasta. Fruit of the selection of the best soft wheat ensures perfect cooking resistance.

Specifications:

- Pack Kg: 25 - 5 - 1
- Deformation: W 290 - 320



SEMOLA DI GRANO DURO

SEM25

Durum wheat semolina for fresh pasta.

Durum wheat semolina, richer in fiber and protein, is an ideal product for the production of fresh pasta and guarantees excellent cooking resistance.

Specifications:

- Pack Kg: 25 - 5



MIX GNOCCHI CLASSIC

MIX GNOCCHI

Ideal product for the production of "gnocchi" pasta.

A blend of flours carefully designed to produce fresh "gnocchi" pasta, dumpling and resistant.

Dati tecnici:

- Conf. Kg: 10



SEMOLA DI GRANO DURO SENATORE CAPPELLI

SEMSENATORECAPP25

Organic durum wheat semolina for fresh pasta.

The sensational wholesomeness of BIO wheat, combined with the quality of the famous Senatore Cappelli wheat, guarantees a final result that is unmatched.

Specifications:

- Pack Kg: 25