



Flour and Mix for Pizza

A wide range of high quality flours and mixes, designed to meet all the needs of professionals. Special flours developed thanks to the precious advice from the Italian pizza masters, to cover all the types of dough and leavening, with the aim of provide top-level technical performance, guaranteeing taste, authenticity and digestibility of the finished product.



MIX PIZZA IN TEGLIA

FPTEGLIA25

Flour for pizza, ideal for long and short leavening.

The presence of soy allows a greater absorption of water in the mixing phase allowing to obtain a particularly digestible and crumbly product.

Specifications:

- Pack Kg: 25 - 10
- Deformation: W 300 - 330



MIX PIZZA IN PALA

FPPALA25

Flour for pizza, ideal for both long and short leavening.

The taste of the finished product evokes that of the old baker's pizza, thanks to the presence of durum wheat which, moreover, guarantees crispness and lightness.

Specifications:

- Pack Kg: 25 - 12,5 - 10
- Deformation: W 300 - 320



MIX PIZZA TONDA

FPTONDA

Flour for round pizzas, ideal for both long and short leavening.

This flour guarantees a high absorption of water during the mixing phase, allowing to obtain larger quantities of product without compromising their cooking characteristics.

Specifications:

- Pack Kg: 25 - 10
- Deformation: W 270 - 300



MIX PIZZA CONTEMPORANEA

FPCONT12

Product designed specifically for contemporary pizza making: perfect combination of lightness and "old-fashioned" flavors.

The unique fragrances and aromas of this flour derive from the natural fiber content given by wheat germ and type 1 Oro Puro flour, making this product highly healthy and perfectly balanced nutritionally. Excellent for pizza production by indirect or direct method, with dough maturation from 24 to 72 hours.

Specifications:

- Pack Kg: 12,5
- Base flour deformation: W 300 - 330



INTEGRALE PIZZA SPECIAL

FINTPSPEC12

Wholemeal flour with high fibre content and high protein value. Its absorbency ensures excellent yield and prolonged dough maturation. Ideal for long-rising pizza, for the right balance of taste and wellbeing.

Specifications:

- Pack Kg: 12,5
- Base flour: W 380 - 400



MIX RISO PIZZA

FRISOP10

Mixture of flour and rice semolina. Ideal product to obtain crumbly and crunchy doughs, for a fragrant and light pizza.

Specifications:

- Pack Kg: 12,5
- Base flour: W 300 - 330



00 MAN EXTRA PIZZA

FOOPE25

Flour for pizza for long leavening and indirect dough. The high protein content of this flour guarantees an important water absorption. The ability to work the dough up to 72 hours makes it also ideal for indirect doughs.

Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 380 - 400



00 SR PIZZA

FSPizza25

Strong flour, suitable for multiple processes. Flour ideal for doughs from 24 to 48 hours of leavening, which guarantees a great water absorption thanks to the high protein content.

Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 300 - 330



PIZZA NAPOLETANA

FPNAPOLI25

Flour for Neapolitan pizza. Ideal for working and handling in line with the Neapolitan tradition, suitable for medium leavening doughs at room temperature.

Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 280 - 300



MIX 1 PIZZA

F1PIZZA10

Semi-wholemeal product with stone-ground flour, buckwheat with high fiber content.

The presence of natural fibers allowed from stone grinding, make this product highly healthy and perfectly balanced nutritionally.

Specifications:

- Pack Kg: 12,5
- Base flour: W 300 - 330



Semolina Flours



00 PIZZA CLASSIC

FOOPIZZACLAS25

Flour suitable for 24-hour leavening recommended for pizza in the pan. Very flexible and suitable for all traditional pizza processing.

Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 270 - 290



00 PIZZA

FOOPIZZA25

Medium strength flour, suitable for traditional pizza. Ideal for the preparation of authentic traditional Italian pizza, from the crispest products to the softest and most leavened ones.

Specifications:

- Pack Kg: 25 - 12,5 - 1
- Deformation: W 240 - 270



00 PIZZA SOFT

FPSOFT25

Flour studied for all products with short leavening (from 2 to 6 hours). The reduced protein content guarantees a soft and tasty pizza, allowing less use of added fats inside the dough.

Specifications:

- Pack Kg: 25 - 12,5
- Deformation: W 200 - 220



MIX PIZZA AI CEREALI

FPCER25

Multigrain flour with whole seeds, cold-pressed vital wheat germ and rye flour.

The presence of 7 cereals, 5 of which in seeds, make this flour a true concentrate of well-being. Whole seeds, in contact with the heat of the oven, are roasted, releasing aromas and giving the product finished an unmistakable taste.

Specifications:

- Pack Kg: 12,5
- Base flour: W 300 - 330



RIS'OLA'

SEMRISO10

Rice semolina. The amount of starch present in the rice allows the dough not to stick to the work surface and protects the pizza from burning in the oven.

Specifications:

- Pack Kg: 15



SFARIN'OLA'

SFAR5

Remilled Durum wheat semolina. It gives color, fragrance and crunchiness to pizza, protecting it from the risk of burning.

Specifications:

- Pack Kg: 5