

# Primo Mulino<sup>®</sup> Neapolitan-Style Pizza Flour

Ardent Mills introduces Primo Mulino<sup>®</sup> Neapolitan Style Pizza Flour that is milled from similar Canadian wheats used in 00 flour. Ideal for Neapolitan-style crusts.



## ATTRIBUTES

### PERFORMANCE

- Soft and supple dough that is easy to work with
- Great mixing tolerance
- Excellent water absorption
- Performs well as hand stretch or sheeted dough
- Excellent for long fermentation

### VERSATILITY

- Performs well in thin or thick crust pizzas
- Excellent for artisan breads, ciabatta, focaccia, bread sticks & crackers

## BEST FOR

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

## ADVANTAGE

- Milled from the finest wheat varieties available in Western Canada
- Meets Canadian regulatory requirements
- Technical support available



Product Code	Description	Pack
10134	Primo Mulino <sup>®</sup> Neapolitan Style Pizza Flour	20 kg

For more information call our sales hotline 1-888-295-9470  
or visit [www.ardentmills.ca](http://www.ardentmills.ca).