



00 Pizzeria

Our signature product, recognized by leading Neapolitan pizza Certification Associations, this flour is ideal for Neapolitan pizza baked in wood fired, gas or electric ovens at high temperatures.

With elastic, resistant gluten and high quality protein, "00" Pizzeria guarantees light dough, as well as the perfect balance of chewiness and crispiness.



FL-PIZZA-25
FL-PIZZA-5
FL-PIZZA-10/1



25 kg
5kg
10/1kg



12.50%
W260/270



12 months