

# Americana "00"



For generations Caputo has been a leading choice among the best pizza makers in Naples, the birthplace of pizza and it's signature Neapolitan style. Now for those who pursue the highest-quality ingredients to "put the Italian back in pizza" In America, Caputo has created Americana "00" flour.

Americana "00" Style is ideal for classic pizza in any oven. It produces a flavorful crust with optimal hydration. The high quality protein and gluten result in a consistent dough.

Caputo Americana "00" is:

- additive free
- milled slowly for optimal water absorption
- blended from select wheat varieties on the Italian & European market
- Milled specifically for use at temperatures between 500-600 degrees Fahrenheit



Americana "00"  
Item: FLOUPAM25  
25 Kg bag (55lb)  
50 per pallet

Exclusive North American Importer: **Orlando Food Sales, Inc** Maywood NJ  
(T)201-368-9197 | [www.orlandfoods.com](http://www.orlandfoods.com) | [www.CaputoFlour.com](http://www.CaputoFlour.com)  
Find Orlando Foods on



## Product Set up info

<b>Manufacturer ID-</b>	FLOUPAM25
<b>Label-</b>	CAPUTO "00" Americana Flour
<b>Description-</b>	CAPUTO FLOUR 25 KG BAG
<b>Pack Size &amp; Type</b>	1 X 25KG
<b>Case Dimension-</b>	1.95X1.25X.4 (LxWxH ft3)
<b>Cube</b>	1 CUBIC FOOT
<b>Net Weight-</b>	55 LBS
<b>Gross Weight-</b>	56 LBS
<b>Pallet Configuration-</b>	ti/hi 5 x 10 - 50 bags per pallet
<b>Storage Requirements-</b>	Store in Cool Dry Place
<b>Shelf Life-</b>	6 MONTHS
<b>UPC-</b>	8014601250186
<b>Kosher Status-</b>	certified