

“00” Rinforzata



For generations Caputo has been a leading choice among the best pizza makers in Naples, the birthplace of pizza and its signature Neapolitan style. Now for those who pursue the highest quality ingredients for their recipes, Caputo has created **Caputo “00” Rinforzata**.

Ideal for long rise dough, this flour is comprised of very high quality proteins and gluten. Rinforzata means “reinforced” because of the higher protein level which makes this product ideal for certain pastry, specialty breads & pizza.

Caputo “00” Rinforzata Flour is:

- Additive free and all natural
- Milled slowly for optimal water absorption and superior yield
- A proprietary blend of the best wheat available on the global market



“00” Rinforzata
Item: FLOUR25
25 Kg bag (55lb)
50 per pallet



A passion for ingredients.

Exclusive North American Importer: **Orlando Food Sales**, Maywood, NJ
(T) 201-368-9197 | www.orlandofoods.com | www.CaputoFlour.com

find Antico Molino Caputo on



“00” Rinforzata



Manufacturer ID	FLOUR25
Label	CAPUTO “00” RINFORZATA FLOUR
Description	RINFORZATA FLOUR
Pack Size & Type	1 X 25KG
Case Dimension	1.95X1.25X.4 (LxWxH ft3)
Cube	1 cubic foot
Net Weight	55 lbs
Gross Weight	56 lbs
Pallet Configuration	ti/hi 5 x 10 - 50 bags per pallet
Storage Requirements	Store in Cool Dry Place
Shelf Life	6 months
UPC	8014601250322
Kosher Status	certified



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For information in **NORTH AMERICA** please contact: **ORLANDO FOOD SALES**

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