



# Primo Mulino™ Neapolitan Style Pizza Flour



## FLOUR SPECIFICATIONS

PROTEIN: 11.4%    ASH: 0.54%    MOISTURE: 13.5%    SHELF LIFE: 180 days

## APPLICATIONS

- Authentic pizza crusts    • Italian flatbreads

## PALLET SPECIFICATIONS



BAGS PER PALLET:  
50 bags  
(10 layers, 5 bags per layer)

PALLET DIMENSIONS:  
53" x 45" x 38"

Pallet size availability may vary by mill.

## PRODUCT DETAILS

GTIN: 678008019197

ITEM #: DESCRIPTION:  
5171628 PRIMO MULINO NEAPOLITAN PIZZA FLR BLK-AA BULK  
5171639 PRIMO MULINO NEAPOLITIAN PIZZA 50LB-AA 50LB

## MILL AVAILABILITY

- Lake City, MN                      • Commerce City, CO
- Mankato, MN                      • Decatur, AL

## CERTIFICATIONS



For samples, go to <http://www.ardentmills.com/products/world-flours/neapolitan-00-style/>.  
For purchasing contact your local distributor, Ardent Mills sales manager, or call 888-685-2534.

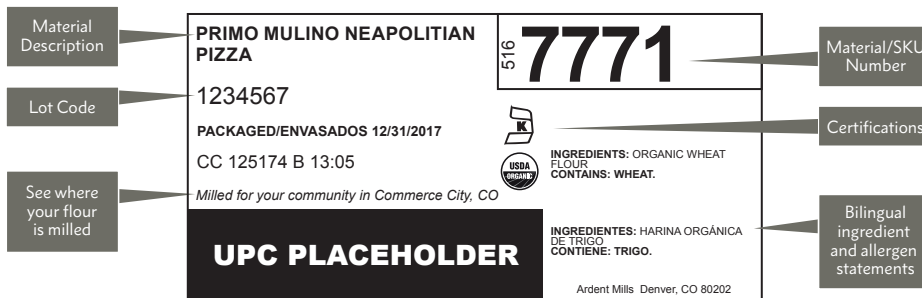


# PRIMO MULINO NEAPOLITAN STYLE PIZZA FLOUR

## Create an authentic Italian-style pizza crust without the associated cost

Italian-type 00 flours are renowned for their ability to create the perfect Neapolitan-style pizza, with its thin, crisp, yet tender crust and heavenly taste. Ardent Mills™ now offers our own version of this finely milled classic. Milled in North America, you'll never have to deal with the supply chain and cost challenges of imported pizza flours.

## How to Read a Bag Label



## Flour Food Safety

DO NOT EAT OR PLAY WITH RAW FLOUR, DOUGH OR BATTER. WASH HANDS, UTENSILS & SURFACES AFTER HANDLING.

### FOOD SAFETY ADVISORY

The raw flour contained in this bag is not ready-to-eat and must be thoroughly cooked before eating to prevent illness from bacteria. Do not eat or play with raw dough; wash hands, utensils, and surfaces after handling.

### STORAGE INSTRUCTIONS

Store in a clean, cool and dry area away from strong odors. Recommended storage conditions are ≤ 75°F and ≤ 50% humidity.



**Wheat is a non-GMO grain.**  
El trigo es un grano non-GMO.

## Why Ardent Mills?

### Trust

Ardent Mills focuses on flour consistency and performance. With national specifications for our flour brands that must be met at each of our mills, you can rest assured, Ardent Mills flour performs the same, every time, everywhere.

### Supply Assurance

With mills in communities across the U.S., we work to ensure interruption-free service. No one else can match our network and offerings.

### Technical Resources

Our experienced technical solutions team can troubleshoot your dough challenges and has the culinary resources to take ingredients from idea to finished foods, helping inspire and grow your business.

### Fresh Flour

We mill flour to order, not to sit in a warehouse waiting to be ordered. When you receive an order from Ardent Mills, you can trust that it was freshly milled from the finest wheat grown on family farms.



## OUR ADVANTAGE

ardentmills.com

### GROWER NETWORK



### SCALABLE SUPPLY AND VALUE



### CONSISTENT PERFORMANCE



### AUTHENTIC FLAVOR



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