GRAN PIZZA PERFECTA 00 PIZZA FLOUR LPER025

Pack Size: 25kg

Details: Molini Lario has dedicated to the Made in Italy product par excellence a range of flours capable of enhancing the typical characteristics of softness, fragrance and crunchiness that have always distinguished good pizza in the world. The varieties of wheat used in these pizza flours are essential to obtain a correct protein structus supporting the fermentation stage, thus favouring the creation of a

Molini Lario

GranPizza

FARINA DI GRANO TENERO
SOFT WHEAT FLOUR

PERFECTA
ture undappara bie uno f
a highly digestible

Please note that whilst every care is taken to ensure the accuracy of the product ingredients, allergens and other data it should not be relied upon. Ingredients and recipes do change and the label should always be checked for the latest information.

Please contact the T. Quality Telesales Team for further information should you have any queries.