



CAPUTO

# 005019 - Flour Caputo Blue "00" Pizzeria 25 K

Double 00 Pizzeria Flour is ideal for pizza dough. The fineness of the milled grain and low gluten content allows the pizza dough to be shaped and handled with less pressure, producing a delicate and fluffy crust. Perfect for Neapolitan classic pizza.



## Nutrition Facts

Servings per Container **833**  
Serving size **1/4cup30g**

Amount per serving  
**Calories 100**

	% Daily Value*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 22g	<b>8%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 1g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 4g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0.4mg	<b>2%</b>
Potassium 0mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

### Ingredients

Wheat Flour MAY CONTAIN: Soy

### Allergens

**Contains:**



wheat

**May Contain:**



soy

**Free From:**



crustaceans



mollusks



eggs



fish



milk



peanuts



tree nuts

### Handling Suggestions

Store in a cool, dry, well ventilated area. Do not expose to heat or direct sunlight.

### Serving Suggestions

1/4 Cup 30 g

### Prep & Cooking Suggestions

Flour is a raw agricultural ingredient that is meant to be cooked before it is eaten. Do not eat or taste raw flour, dough, or batter. Cook thoroughly.

### Product Specifications

Brand	Manufacturer	Product Category
CAPUTO	Dot Foods, Inc.	Flour & Cornmeal

MFG #	SPC #	GTIN	Pack	Pack Desc.
609530	005019	08014601250315	1	1 / 25.0 KGM

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
56lb	55lb	No	ITA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.5in	12.5in	5in	0.71ft3	5x10	365DAYS	40°F / 99°F



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## Nutrition Analysis - By Serving

Calories	100	Total Fat	0g	Sodium	0mg
Protein	4	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	22g	Saturated Fat	0g	Iron	0.4mg
Sugars	1g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

