Heimatsmühle
SEIT 1808

Tipo 00 Pizza Flour

Following the Italian example, our Tipo 00 Pizza Flour is made from a mix of wheat flour and dunst. This fine flour is ideal for artisan baking and especially for making pizza dough.

We offer both a conventional version and an organic version (Naturland, EU organic flour).

Owing to selected raw materials, Tipo 00 is most suitable for making Mediterranean baked goods, such as:

- Pizza
- Ciabatta
- Focaccia
- Savoury pies and tarts
- White bread
- Puff pastry

Ingredients:

100% Wheat

Nutritional values per 100g:

Energy	1444 kJ 340 kcal
Fat / of which saturates	1,0g 0,2g
Carbohydrates / of which sugars	71g <0,5g
Fibre	4,0g
Protein	9,8g
Salt	<0,01g

Packaging sizes

25kg bags

Big Bag

loose loading

bags up to 10kg

Deliverable in

EU organic

halal

conventional

kosher

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Naturland

biocyclic-
vegan

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