

Molino Grassi

103728 - Type 1 Bread Flour

Molino Grassi is the leading brand in Italy for the production of organic flour and semolina. with its 100 years of history, Molino Grassi is the point of reference for master baker, pizzachef and pasta producer.The type 1 soft wheat flour, with the high protein and high minerals, is the best flour for bread, baguette and romana pizza.The product is kosher star K, Halal and mad...



MARKETING

Molino Grassi type 1 soft wheat flour for bread, perfect for baguette, high hydration bread, romana pizza and focaccia. This high protein flour is perfect also for medium rising croissant.Kosher star k, Halal, made in Italy.bbbbbbbbbbbbbbbbbbbbbbb

Nutrition Facts

830 Servings per container

Serving Size 1/4 cup

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrates 22 g 8%

Dietary Fiber 4 g 8%

Total Sugars 0 g

Includes 0 g Added Sugars %

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
0266		08013971002661		1/55 LB		
Brand		Brand Owner		GPC Description		
Molino Grassi		Molino Grassi Flour Company		Baking/Cooking Supplies (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin	Kosher	Child Nutrition
56 LBR	55 LBR	No		Italy	Yes	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17 INH	20 INH	6.5 INH	1.28 FTQ	05x09	237 Days	35 FAH / 37.5 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

dry---UNIT UPC: 8013971002661---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - N

Eggs - N

Soybean - C

Wheat - C

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

soft wheat flour

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PREPARATION & COOKING SUGGESTIONS



n/a

SERVING SUGGESTIONS



high protein flour perfect for baguette, boule, high hydration bread, biga, poolish, croissant, pizza, romana pizza, romana focaccia

MORE INFORMATION

