

60101296 - Durum Wheat Semolina

This double-milled semolina flour is much finer than most varieties available in the US. It is signature as a bench flour and is ideal when used in pasta, breads, and more.



MARKETING

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Nutrition Facts

33 Servings per container

Serving Size 1/4 cup

Amount Per Serving
Calories 100

% 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 1 g 4%

Total Sugars 1 g

Includes 0 g Added Sugars 0%

Protein 4 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0.4 mg 2%

Potassium 40 mg 0%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

| Code | | GTIN | | Pack Description | | |
|-------------------------|-----------------------|---------------------------------|--|---|-----------------|----------------------|
| FL-SEMOLA-10/1 | | 10850082060402 | | 10/2.2 LB | | |
| Brand | Brand Owner | | GPC Description | | | |
| Caputo | Orlando Food Sales/Nj | | Baking/Cooking Supplies (Shelf Stable) | | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 24 LBR | 22 LBR | No | Italy | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 15 INH | 9 INH | 6.25 INH | 0.49 FTQ | 13x10 | 177 Days | 60 FAH / 77 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

Store in a cool dry place---UNIT UPC: 850082060405---

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 - MC
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

100% Durum Wheat Semolina

Caputo

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PREPARATION & COOKING SUGGESTIONS



Use in baking, bread making, pasta making, and all applications of semolina flour

SERVING SUGGESTIONS



Use in baking, bread making, pasta making, and all applications of semolina flour

MORE INFORMATION

