

## Unbleached First Quality Pizza Flour

*Unbleached First Quality Pizza Flour is produced at Cummins Milling from high quality premium wheat grown on the Eyre Peninsula. Flour is perfect for pizza as it is fine and has good protein level. Perfect for both over night fermentation and no time dough. The higher natural dextrose will caramelize leaving that perfect golden colour.*

### Ingredients

Unbleached roller milled flour, Vitamin (Thiamine & Folate).

### Nutritional Information

Serving size	40g (1/3 cup)	
	Average quantity per serving	Average quantity per 100g
Energy	580kJ	1450kJ
Protein	4.48g	11.2g
Fat total	Less than 1g	1.1g
- saturated	Less than 1g	Less than 1g
Carbohydrate	27.70g	69.4g
- sugars	Less than 1g	Less than 1g
Sodium	Less than 1.8mg	Less than 5mg

### Storage instructions

Store in a cool, dry place

### Packaging

Provided in a white multiwall paper bag.

### Packaging

Flour56 25kg  
Flour72 12.5kg

### Applications

Pizza  
Pasta  
Calzone  
Focaccias