

## 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*

<i>Serving size</i>	40g (1/3 cup)	
	<i>Average quantity per serving</i>	<i>Average quantity per 100g</i>
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.

### *Size*

10kg

### *Applications*

Pizza

Pasta

Calzone

Focaccias