



Il mulino di Napoli

A Flour

For Every Purpose



Perfection comes from far away.

Since 1924, we have ground wheat with generosity and passion so as to offer professionals and baking connoisseurs the very best in quality flour, produced with great respect for the raw ingredients and traditions. The experience developed over three generations as Master Neapolitan Millers means we can guarantee extremely high standards of quality as well as the preservation of the natural authenticity of flavors. This is achieved thanks to techniques that use wheat alone, skillfully selected and mixed following a slow grinding process. This is the art of Caputo, the Mill of Naples.



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In the name of quality.

Tradition and research, but above all love. With pride we share our history to the world of the finest quality; the extraordinary Neapolitan “White” Art.

Antimo Caputo

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The Method of Caputo

- Select and mix the **BEST WHEAT** in the tradition of the **ANCIENT ART OF MILLING**.
- **GRIND** our wheat **SLOWLY** to preserve the starch and protein content.
- Guaranteed **HIGH HYDRATION** dough with our flours.
- Use **WHEAT** and **WHEAT ONLY** with no extra additives.



AMERICANA SUPER

25kg | "00"



Our newest product, with high gluten and strong protein, "00" Americana Super is ideal for traditional pizza dough recipes using long rise cold fermentation. This flour performs in 550 to 700 degree oven temperatures and assures the Caputo flavor and consistency.

Americana Super is our highest protein flour at 15.25 % of protein, Its structure gives more energy to the dough and ensures a longer fermentation (> 72 hrs) with higher hydrations (> 60 %).

Item Code	EAN	Pack Size	Pallet	Protein
FL-AMERSUP-25	8014601250193	1 x 25kg	5 x 10	15.25%

NON-GMO | ALL-NATURAL | 0 ADDITIVES | UNBLEACHED | UNBROMATED | UNENRICHED

For generations, Caputo has been a leading choice among the best best Chefs in Naples. Caputo's ancient milling technique respects the sensory qualities of the product. Bringing out the best in Neapolitan specialties is Caputo's forte and the true essence of their vision.

Exclusive North American Importer: Orlando Food Sales, Glen Rock, NJ
(T) 201-368-9197 | www.orlandofoods.com | www.CaputoFlour.com



“00” Pizzeria

Our signature product, demanded by maestri pizzaioli all over the world. A flour with elastic, resistant gluten and high quality-protein resulting in a consistent long-rise dough. Ideal for classic Neapolitan pizza made in high heat wood fired, gas or electric ovens.

PROTEIN 12.75% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
25 kg	FL-PIZZA-25kg	Caputo - “00” Pizzeria Flour 25 kg Bag
5 kg	FL-PIZZA-5	Caputo - “00” Pizzeria Flour 5 kg Bag



“0” Nuvola Super

Ideal for Roman style Pizza in Teglia. Very high hydration dough with longer fermentation times. Yields a super light and airy crust.

PROTEIN 13.50% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
25 kg	FL-NUVSUP-25	Caputo - ‘0’ Nuvola Super Flour 25 kg Bag



“00” A Metro

Ideal for pizza by the meter or particularly higher hydration dough. This flour is soft, airy, and flavorful, yielding a light crispy texture. Works great when combined with our Caputo Criscito natural starter.

PROTEIN 13.75% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
25 kg	FL-METRO-25	Caputo - “00” Pizza A Metro Flour 25 kg Bag



“00” Saccorosso

A higher gluten and protein offering. Ideal for long-rise dough and leavening at controlled temperatures.

This flour is comprised of high quality and quantity proteins making it “reinforced” and ideal for specialty breads, and pizza.

PROTEIN 13.50% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
25 kg	FL-SACC-25	Caputo - “00” Saccorosso Flour 25 kg Bag



“00” Pasta Fresca and Gnocchi Flour

Made with only the heart of the wheat to create a product that results in a shiny and consistent dough which melts in your mouth. Ideal for pasta and gnocchi, as well as pastry creams.

PROTEIN 12.50% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
10/1 kg	FL-PASTA-10/1	Caputo - “00” Pasta Fresca & Gnocchi Flour 10/1 kg Case
25 kg	FL-PASTA-25	Caputo - “00” Pasta Fresca & Gnocchi Flour 25 kg Bag



“00” Americana

Developed with the best pizza makers from the USA, “00” Americana is ideal for traditional pizza dough recipes using long rise cold fermentation. This flour performs in 550 to 700 degree oven temperatures and assures the Caputo flavor and consistency.

PROTEIN 14.25% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
15 kg	FL-AMER-15	Caputo - “00” Americana Flour 25 kg Bag
25 kg	FL-AMER-25	Caputo - “00” Pasta Fresca & Gnocchi Flour 10/1 kg Case



“0” Biologica

Caputo's very first organic flour! This elastic flour has high protein value and is ideal for all leavened products. It is made with locally sourced 100% soft wheat, and is already being used by some of the best pizza and pasta makers in the world.

PROTEIN 12.00% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
25 kg	FL-ORGANIC-25	Caputo - ‘0’ Organic Flour 25 kg Bag



“00” Classica

The gold standard for all purpose “00” flours from Italy. This product is the most versatile but is perfect for short-rise, light, fluffy dough in wonderful breads, cakes and focaccia.

PROTEIN 11.50% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
10/1 kg	FL-CLASSICA-10/1	Caputo - “00” Classica Flour “BLUE” 10/1 kg Case
25 kg	FL-CLASSICA-25	Caputo - “00” Classica Flour “BLUE” 25 kg Bag



Integrale

Whole Wheat flour produced with the traditional method of milling each individual wheat grain. Wheat germ and fibers assure a genuine scent when baked.

PROTEIN 12.50% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
25 kg	FL-WHEAT-25	Caputo - Integrale Whole Wheat Flour 25 kg Bag
5 kg	FL-WHEAT-5	Caputo - Integrale Whole Wheat Flour 5 kg Bag



Tipo 1

WITH 'GERM AND BRAN'

Tipo 1 is an homage to the age old method of stone ground flours. A soft wheat flour with a distinctive color, rich wheat flavor and wonderful aroma. Great for use in rustic breads and pizza dough.

PROTEIN 13.50% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
10/1 kg	FL-TIPOUNO-10/1	Caputo - Tipo Uno Flour 10/1 kg Case
25 kg	FL-TIPOUNO-25	Caputo - Tipo Uno Flour 25 kg Bag



"00" Chef's Flour

This flour has strong, elastic gluten, great for the home chef or anyone looking to make smaller batches. Ideal for dough that requires long fermentation, pizza, bread, pasta, and cakes.

PROTEIN 13.50% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
10/1 kg	FL-CHEF-10/1	Caputo - "00" Chef's Flour 10/1 kg Case



Semola Rimacinata

This durum wheat flour is a double ground (rimacinata) flour with very soft and fine texture. Its signature yellowish tint and resistant, elastic gluten make it ideal for all extruded pastas and breads, or wherever the characteristics of semolina are desired.

PROTEIN 12.00% **SHELF LIFE** 12 months

PACK SIZE	ITEM CODE	DESCRIPTION
10/1 kg	FL-SEMOLA-10/1	Caputo - Semola Rimacinata Flour 10/1 kg Case
5 kg	FL-SEMOLA-5	Caputo - Semola Rimacinata Flour 5 kg Bag



Fioreglut

GLUTEN FREE

This award winning Gluten Free flour is made with all natural ingredients. While it is made especially for bread, pizza, and gluten-free sweets, it is perfect for all gluten free baking applications. Try it and see if you can tell the difference!

PROTEIN NA **SHELF LIFE** 18 months

PACK SIZE	ITEM CODE	DESCRIPTION
10/1 kg	FL-GF-10	Caputo - Fiore Glut "Gluten Free" Flour 10 kg Case
12/1 kg	FL-GF-12/1	Caputo - Fiore Glut "Gluten Free" Flour 12/1 kg Case
5 kg	FL-GF-5	Caputo - Fiore Glut "Gluten Free" Flour 5 kg Bag



Cuor Di Cereali

"Hearts of Cereals" is a Multigrain formulation using a selection of seeds and grains to be mixed in small percentages (10-20%) into pizza, bread, and other baked products. It will create the best multi-grain products for all to enjoy.

PROTEIN 14.00% **SHELF LIFE** 18 months

PACK SIZE	ITEM CODE	DESCRIPTION
10/1 kg	FL-CEREALI-10/1	Caputo - Multi Cereali Flour 10/1 kg Case



Lievito

Our yeast is fed only with natural Italian ingredients. It is suitable for all types of leavening and is also perfect for gluten-free preparations. EASY to store and use without requiring refrigeration.

With a PROLONGED FERMENTATIVE ABILITY

SHELF LIFE 24 months

PACK SIZE	ITEM CODE	DESCRIPTION
10/100 g	FL-YEAST-10/100	Caputo - Dry Yeast Flour 10/100 g Can

ORLANDO

FOODS

EST. 1948

Ambassadors of Italian Quality



Orlando Food Sales is a third generation food importing company. We are highly specialized in the importation and distribution of the best FLOUR, TOMATOES, OIL, BUFALA MOZZARELLA, PASTA and VEGETABLES IN OIL from Italy. Our reach is felt across the USA working with foodservice distributors and restaurateurs to supply, educate and train this segment on the best Italy has to offer. We choose to work with fewer products which complement each other, in order to be experts in this field and to bring the greatest possible value to our customers. We have a history in the tradition of Italian foods, starting in 1948, with no signs of slowing. We love what we do and we are excited to work with you.

Please contact us for more information!

Orlando Food Sales

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