

**Gentilrosso Soft Wheat Flour Type 1****Production features:**

Origin: Gentilrosso Soft Wheat is milled by a stone mill located in Contrada Secondino, certified organic by ICEA

Production process: cleaning and washing the grain, grinding, sifting, packing in bags.

Components: grain separator, grain washing machine, grindstone, sifter, bags.

**Product features:**

Appearance and consistency: natural color.

Flavor: intense and sweet.

Size: granulometry according to the product to obtain.

Shelf life: six months.

Use: suitable to prepare cakes, biscuits and other baking products.

**Packaging features:**

Packaging type: (polycarbonate) plastic bags suitable for food or paper bags suitable for flours.

Singularity/multiplicity: Ancient cereal flours, non-irradiated and GMO free, suitable for people with food intolerance.

Product unit: 1 Kg - 5 Kg

Suitable for people with gluten intolerance. Grinding with low extraction rate (grindstones).

	pcs. x box	box x pallet	row x pallet	pcs. x pallet
<b>1000 gr</b>	<b>15</b>	<b>52</b>	<b>4</b>	<b>780</b>
<b>5 kg</b>	<b>4</b>	<b>80</b>	<b>5</b>	<b>320</b>



Mia Terra è un marchio di proprietà della **Cager S.r.l.** Unipersonale  
Via S. Ferdinando di Puglia, 19 - 71042 Cerignola (Fg)  
Tel/Fax : 0039 (0)885 427366 - [www.miaterra.it](http://www.miaterra.it) - [info@miaterra.it](mailto:info@miaterra.it)

p. I.V.A. 03514350713