

Senatore Cappelli Durum Wheat Semolina**Production features:**

Origin: Senatore Cappelli durum wheat is milled on behalf of the company by a mill located in Altamura (BA), certified organic by ICEA.

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

Components: grain separator, grain cleaner, laminators, sifter.

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 bread, pizza, focaccia and other baking products.

Packaging features:

Packaging type: (polycarbonate) plastic bags suitable for food and 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 – low-extraction flour obtained by using cylinder grinding machine

| | pcs. x box | box x pallet | row x pallet | pcs. x pallet |
|----------------|------------|--------------|--------------|---------------|
| 1000 gr | 15 | 52 | 4 | 780 |
| 5 kg | 4 | 80 | 5 | 320 |



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