

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

Origin: Senatore Cappelli durum wheat is milled by a stone-mill certified organic by ICEA.

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

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

Product features:

Appearance and consistency: natural color.

Flavour: 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 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 grindstones (no passages)

	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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