

**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.

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

**Packaging features:**

Packaging type: paper bags suitable for food and flours.

Product unit: 1 Kg - 5 Kg

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

	pcs. x box	box x row	box x pallet	row x pallet	pcs. x pallet
<b>1000 gr</b>	<b>15</b>	<b>10</b>	<b>40</b>	<b>4</b>	<b>600</b>
<b>5 kg</b>	<b>4</b>	<b>10</b>	<b>40</b>	<b>4</b>	<b>160</b>



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