

Senatore Cappelli Durum Wheat Semolina Pasta (ANCIENT VARIETY) is milled with a cylinder grinding machine, extruded through bronze draw plates and dried at low temperature.

Shapes:

Orecchiette
Cavatelli
Cicatelli

Production features:

Production process: mix of the flour, bronze drawing, drying max 45°, wrapping, packaging.

Components: kneader, extruders, bronze, movable mechanical transport, frames, cart, dryer, packing.

Product features:

Appearance and consistency: roughness, natural color, cooking resistance.

Flavor: excellent.

Size: normal.

Uniqueness / multiplicity: ancient cereal flours, non-GMO Irradiated for intolerant.

Shelf life: two years from the production date.

Packaging features:

Packaging type: paper bags for pasta and flour.

Product unit: 500 gr

Packaging: cardboard boxes.

Suitable for those who are intolerant to gluten - grinding low extraction (grinding cylinder)

| | pcs. x box | box x row | box x pallet | row x pallet | pcs. x pallet |
|---------------|------------|-----------|--------------|--------------|---------------|
| 500 gr | 15 | 10 | 40 | 4 | 640 |



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 411220 - www.miaterra.it - info@miaterra.it

p. I.V.A. 03514350713