

Caputo Doppio Zero – Authentic Italian “00” All Purpose Flour

Finely milled to a silky texture, Caputo Doppio Zero flour is the all-purpose Italian classic loved by home cooks and chefs alike. With a balanced protein content, it creates doughs that are soft, elastic, and easy to work with. Ideal for everyday pizzas, breads, cakes, and pastries, this versatile flour gives light, airy results with authentic flavour and texture. 100% natural, additive-free, and crafted in Naples, it's the flour that brings Italian tradition straight to your kitchen.

Best for: pizza, focaccia, breads, pastries, cakes.

Why you'll love it: soft, silky flour that adapts beautifully to both sweet and savoury baking.

Caputo Doppio Zero Tipo “00”

Produced by Molino Caputo in Naples, this classic “00” soft wheat flour is a versatile workhorse for pizzerias, bakeries, and pastry kitchens. With a finely milled texture and balanced protein (~11.5–12%), Caputo Doppio Zero delivers excellent dough extensibility and softness, making it suitable for both long and short fermentation processes.

Key Benefits:

- Extremely fine grind for smooth, workable doughs
- Balanced gluten strength for elasticity without toughness
- Versatile performance across pizza, focaccia, breads, pastries, and cakes
- Naturally free from additives and improvers
- Consistent results trusted by professionals worldwide

Applications: daily pizza production (classic and Roman styles), focaccia, artisan breads, croissants, and pastry doughs. A multipurpose “00” flour designed for flexibility and consistent quality in professional kitchens.