

Caputo Fioreglut — Gluten-Free Flour Blend (Type “00”-style)

Baked goods that taste like the real thing—finally. Caputo Fioreglut is a premium gluten-free flour blend designed to replicate the softness and workability of classic Italian “00” flour, without wheat. Carefully balanced from a blend of rice flour, potato starch, and other gluten-free components, it yields fluffy breads, crisp pizza crusts, and tender pastries. 100% gluten-free, additive-free, and certified for cross-contamination safety, it brings the art of Italian baking to everyone.

Best for: gluten-free pizza, breads, focaccia, pastry treats.

Why you’ll love it: pliable doughs, authentic texture, safe for gluten-sensitive diets.

Caputo Fioreglut (Caputo Senza Glutine) – Premium Gluten-Free “00” Blend

From Molino Caputo in Naples, Fioreglut is a carefully engineered gluten-free flour blend formulated to mimic the performance and texture of soft wheat “00” flours in pizza and bakery applications. Composed of rice starches, proteins, and functional fibers (without wheat or gluten), it enables doughs with strength, elasticity, and extensibility approaching conventional flours.

Key Benefits:

- Gluten-free certified (manufactured under stringent controls)
- Designed to emulate the feel and handling of traditional “00” flours
- Good dough workability, even under stretching and shaping stress
- Produces crisp, airy crusts with fine crumb structure
- Versatile across pizza, breads, focaccias, buns, and sweet goods

Applications: gluten-free Neapolitan and Roman pizzas, artisan gluten-free breads, patisserie, specialty bakery items. Ideal for foodservice operations wanting to offer gluten-free options without compromising on texture or taste.