

Caputo Pizzeria Flour – Tipo “00”

Crafted in Naples by Mulino Caputo, Pizzeria Tipo “00” flour is the gold standard for authentic Neapolitan pizza. Finely milled from selected soft wheat and free from additives, it delivers the perfect balance of strength (W 260–280) and elasticity for smooth, workable doughs. Designed for high-temperature ovens, it supports long fermentation, allowing natural flavours to develop while producing a light, airy crust with the classic Neapolitan cornichon – crisp on the outside, soft and tender within.

Usage: Ideal for traditional pizza doughs, especially wood-fired or stone-baked styles, this flour also performs beautifully in focaccias, pan pizzas, and artisan breads. It’s fine grind and gluten structure make it easy to knead, stretch, and handle, even in high-hydration doughs.

Benefits:

- Consistent, professional results trusted by pizzerias worldwide
- Excellent fermentation tolerance for complex flavour
- Reliable elasticity and strength for easy shaping and stretching
- Produces light, digestible crusts with authentic Neapolitan character
- 100% natural – no additives, just carefully milled Italian wheat