



# CAPOLAVORO



HIGH-QUALITY FLOURS

Capolavoro is the premium line of professional flours designed for contemporary artisans of baked goods. Capolavoro flours are born from the careful selection of grains and from the attention of our specialized technicians in all the processing phases. This makes possible to meet the needs of food industry professionals by ensuring **high quality standards, ease of use and a constant processing stability over time.**

TYPE "00"

## BLU

W 250/270

### VERSATILERAPIDMANAGEABLE

Ideal for: **traditional bread, small-size bread, fresh pasta, short leavened pastries.** **Very versatile** flour characterized by excellent hydration. Suitable for medium fast leavening doughs.

## VERDE

W 340/360

### FRAGRANTCREATIVETECHNICAL

Ideal for: **high volume small size bread, ciabatta bread.** Suitable for doughs that require long resting times and prolonged leavening in cold cells. Recommended for refreshment of bigas and for the production of high volume bread.

TYPE "0"

## MANITOBA

W 420/440

### SELECTEDAMBITIOUSSTURDY

Ideal for: **blending, high volume small size bread, sourdough, biga, polish and pastries.** Born from a careful **selection of North American grains**, it's a flour with a high protein content capable of absorbing high percentages of water, guaranteeing at the same time the resistance of the dough. Particularly suitable also for the management of sourdough, biga or polish.

## ALTISSIMA PASTICCERIA

W 490/510

### TENDERRESISTANTNOBLE

Ideal for: **babà, panettone, brioche, stuffed pastries.** Flour produced from the **high protein wheat**, characterized by high gluten content and excellent gluten quality that gives the doughs elasticity and extensibility. Recommended for doughs that require a very strong gluten mesh.

TYPE "1"

## ANTICA MACINA

W 340/360

### DELICATEMODERNHARMONIOUS

Ideal for: **bread, traditional small size bread, rustic bread, loaves of bread.** It is the reference **flour for modern bread-making.** Enriched with bran and wheat germ to provide the right amount of fiber, vitamins, antioxidant oils and also the fragrance and complexity of bread flavors.

WHOLEMEAL

## INTEGRALE

W 420/440

### FRUGALDECISIVESOLID

Ideal for: **high-fiber bakery products.** Obtained by milling the whole kernel of the wheat grain. It contains **finely processed bran and wheat germ** that do not damage the gluten mesh. As a result, the flour is easy to use like a type "00" flour.