



Love Is In The Air

CAPUTO NUVOLA SUPER The evolution of flour created for dough made using a pre-ferment method, such as Biga & Poolish.

Ideal for Contemporary Neapolitan Pizza, Roman Style Pizza in Teglia, and many other applications: NUVOLA is a very versatile flour.

With NUVOLA SUPER the quality is in the air. Its innovative formulation is the product of a careful selection of highly fermented grains free from additives and preservatives.

“0” Nuvola Super

Ideal for Roman style Pizza in Teglia. Very high hydration dough with longer fermentation times. Yields a super light and airy crust.

PACK SIZE 25 kg **TYPE** “0” **PROTEIN** 13.50% **SHELF LIFE** 12 months

ORLANDO

FOODS

EST. 1948

Ambassadors of Italian Quality



Orlando Food Sales is a third generation food importing company. We are highly specialized in the importation and distribution of the best FLOUR, TOMATOES, OIL, BUFALA MOZZARELLA, PASTA and VEGETABLES IN OIL from Italy. Our reach is felt across the USA working with foodservice distributors and restaurateurs to supply, educate and train this segment on the best Italy has to offer. We choose to work with fewer products which complement each other, in order to be experts in this field and to bring the greatest possible value to our customers. We have a history in the tradition of Italian foods, starting in 1948, with no signs of slowing. We love what we do and we are excited to work with you.

Please contact us for more information!

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Il mulino di Napoli

A Flour

For Every Purpose



Perfection comes from far away.

Since 1924, we have ground wheat with generosity and passion so as to offer professionals and baking connoisseurs the very best in quality flour, produced with great respect for the raw ingredients and traditions. The experience developed over three generations as Master Neapolitan Millers means we can guarantee extremely high standards of quality as well as the preservation of the natural authenticity of flavors. This is achieved thanks to techniques that use wheat alone, skillfully selected and mixed following a slow grinding process. This is the art of Caputo, the Mill of Naples.



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In the name of quality.

Tradition and research, but above all love. With pride we share our history to the world of the finest quality; the extraordinary Neapolitan “White” Art.

Antimo Caputo

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The Method of Caputo

- **Select and mix the BEST WHEAT in the tradition of the ANCIENT ART OF MILLING.**
- **GRIND our wheat SLOWLY to preserve the starch and protein content.**
- **Guaranteed HIGH HYDRATION dough with our flours.**
- **Use WHEAT and WHEAT ONLY with no extra additives.**



“00” Pizzeria

Our signature product, demanded by maestri pizzaioli all over the world. A flour with elastic, resistant gluten and high quality-protein resulting in a consistent long-rise dough. Ideal for classic Neapolitan pizza made in high heat wood fired, gas or electric ovens.



“0” Nuvola Super

Ideal for Roman style Pizza in Teglia. Very high hydration dough with longer fermentation times. Yields a super light and airy crust.

PACK SIZE 25 kg / 5 kg **TYPE** “00” **PROTEIN** 12.75% **SHELF LIFE** 12 months

PACK SIZE 25kg **TYPE** “0” **PROTEIN** 13.50% **SHELF LIFE** 12 months



“00” A Metro

Ideal for pizza by the meter or particularly higher hydration dough. This flour is soft, airy, and flavorful, yielding a light crispy texture. Works great when combined with our Caputo Criscito natural starter.



“00” Saccorosso

A higher gluten and protein offering, Ideal for long-rise dough and leavening at controlled temperatures. This flour is comprised of high quality and quantity proteins making it “reinforced” and ideal for certain pastry, specialty breads, and pizza.

PACK SIZE 25 kg **TYPE** “00” **PROTEIN** 13.75% **SHELF LIFE** 12 months

PACK SIZE 25 kg **TYPE** “00” **PROTEIN** 13.50% **SHELF LIFE** 12 months



“00” Pasta Fresca and Gnocchi Flour

This flour is made with only the heart of the wheat to create a product that results in a shiny and consistent dough which melts in your mouth. The special soft and delicate wheat extracted from the center of the kernel is ideal for pasta and gnocchi, and also in pastry creams.



“00” Americana

Developed with the best pizza makers from the USA, “00” Americana is ideal for traditional pizza dough recipes using long rise cold fermentation. This “00” flour performs in 550 to 700 degree oven temperatures and assures the Caputo flavor and consistency.

PACK SIZE 25 kg / 10/1kg **TYPE** “00” **PROTEIN** 12.50% **SHELF LIFE** 12 months

PACK SIZE 25 kg / 15 kg **TYPE** “00” **PROTEIN** 14.25% **SHELF LIFE** 12 months



“0” Biologica

Caputo’s very first organic flour! This elastic flour has high protein value and is ideal for all leavened products. It is made with locally sourced 100% soft wheat, and is already being used by some of the best pizza and pasta makers in the world.



“00” Classica

The gold standard for all purpose “00” flours from Italy. This product is the most versatile but is perfect for short-rise, light, fluffy dough in wonderful breads, cakes and focaccia.

PACK SIZE 25 kg **TYPE** “00” **PROTEIN** 12% **SHELF LIFE** 12 months

PACK SIZE 25 kg / 10/1kg **TYPE** “00” **PROTEIN** 11.50% **SHELF LIFE** 12 months



Integrale

Whole Wheat flour produced with the traditional method of milling each individual wheat grain. Wheat germ and fibers assure a genuine scent when baked.

PACK SIZE 25 kg **PROTEIN** 12.50% **SHELF LIFE** 12 months



Tipo 1 WITH GERM AND BRAN

Tipo 1 is an homage to the age old method of stone ground flours. Employing modern milling technique with the tradition of creating a flour that has added wheat germ and bran, TIPO 1 is a soft wheat flour with a distinctive color, rich wheat flavor and wonderful aroma. Great for use in rustic breads and pizza dough.

PACK SIZE 25 kg **TYPE** "1" **PROTEIN** 13.50% **SHELF LIFE** 12 months



"00" Chef's Flour

This flour has strong, elastic gluten, great for the home chef or anyone looking to make smaller batches. Ideal for dough that requires long fermentation, pizza, bread, pasta, and cakes.

PACK SIZE 10/1 kg **TYPE** "00" **PROTEIN** 13.50% **SHELF LIFE** 12 months



Semola Rimacinata

This durum wheat flour is a double ground (rimacinata) flour with very soft and fine texture. Its signature yellowish tint and resistant, elastic gluten make it ideal for all extruded pastas and breads, or wherever the characteristics of semolina are desired.

PACK SIZE 10/1 kg 5 kg **TYPE** Calibrated **PROTEIN** 12% **SHELF LIFE** 12 months



Fioreglut GLUTEN FREE

This award winning Gluten Free flour is made with all natural ingredients. While it is made especially for bread, pizza, and gluten-free sweets, it is perfect for all gluten free baking applications. Try it and see if you can tell the difference!

PACK SIZE 12/1kg 5kg, 20kg **PROTEIN** NA **SHELF LIFE** 18 months



Cuor Di Cereali

"Hearts of Cereals" is a Multi Grain formulation using a selection of seeds and grains to be mixed in small percentages (10-20%) into pizza, bread, and other baked products. It will create the best multi-grain products for all to enjoy.

PACK SIZE 10/1 kg **PROTEIN** 14% **SHELF LIFE** 18 months



Fior di riso RICE FLOUR

Caputo Rice Flour is perfect for frying, tempura and dusting the counter. Semi-finished product for professional use for gluten free products and traditional pizza.

PACK SIZE 12/1kg **SHELF LIFE** 18 months



Lievito

A product that is naturally 100% ITALIAN. Our yeast is fed only with natural Italian ingredients. It is suitable for all types of leavening and is also perfect for gluten-free preparations. EASY to store and use. The re-sealable tub makes it simpler to store than fresh yeast and it can be preserved far longer without requiring refrigeration. With a PROLONGED FERMENTATIVE ABILITY

PACK SIZE 10/100g **SHELF LIFE** 24 months