



Anna TIPO 00 Flour

2/5 kg (UPC 70796-00016)

Item Description: Anna Tipo "00" Flour is an old world, authentic Naples style flour that is smooth, easy to work with, and made with less impurities for more even cooking. Anna Tipo "00" Flour is tailored to high temperature ovens for pizza making and stretches for a thinner crust. It is finely milled with a soft texture that yields a crispy crust every time. Anna Tipo "00" Flour is an excellent choice for any of your baking needs. 100% Italian wheat, Product of Italy.

Flavor: The product should possess good flavor, color, consistency and characteristic aromas.

General Requirements:

1. The product shall be manufactured in accordance with Good Manufacturing Practice (21 CFR, Part 110)
2. The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug and Cosmetic Act, as amended, and to all applicable USDA State and Local Regulations.

Nutrition Facts	
About 166 servings per container	
Serving size	1/4 cup (30g)
Amount per serving	
Calories	100
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	4%
Total Sugar 0g	
Includes 0g Added Sugars	0%
Protein 4g	
Vit. D 0mcg 0%	Calcium 6mg 0%
Iron 0.3mg 2%	Potas. 40mg 1%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Soft Wheat Flour "00".

Gluten Free: NO

Packaging:

Unit GTIN: 00070796000164
 Unit: 2/5 kg (8.00" x 4.75" x 10.00")
 Case GTIN: 30070796000165
 Case: 21.7 lb (16.00" x 4.75" x 10.00")
 Pallet: 10x8 TixHi Weight: 1786.0 lb

Shelf Life: 18 months

Packed In: Italy

Storage: For best quality, store in a cool, dry place.



Allergens:
 CONTAINS: WHEAT. PROCESSED IN A FACILITY THAT USES SOY.