



Anna TIPO 00 Flour

2/5 kg (UPC 70796-00016)

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.

Nutrition Facts

Serving size 100g

Amount per serving

Calories 333

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 70g 23%

Dietary Fiber 3g 13%

Total Sugar 0g

Includes 0g Added Sugars 0%

Protein 13g

Vit. D 0.0mcg 0% Calcium 20mg 0%

Iron 1.0mg 7% Potas. 133mg 3%

*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.

Allergens:

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

Each 1/4 cup (30g) portion contains:

CALORIES	FAT	CARBS	SODIUM
100	0g	21g	0mg
% Daily Value	0%	7%	0%

Ingredients: Soft Wheat Flour "00".

• Product of Italy

- For Authentic Neapolitan Pizza
- Versatile Size
- Great in High Temperature Ovens
- 100% Authentic Italian Naples Style



"Trust Your Family With Our Family"

Updated: 08/25/26