



BELLISSIMO GOLD HIGH GLUTEN PIZZA

ITEM # 500024

DESCRIPTION: BELLISSIMO'S GOLD LABEL HIGH GLUTEN PIZZA FLOUR IS A CLEAN LABEL HIGH QUALITY ENRICHED, UNBLEACHED, UNBROMATED, MALTED, HIGH GLUTEN FLOUR MILLED FROM A SELECTED BLEND OF HARD WHEAT. WITH 13.6% PROTEIN ITS PERFECT FOR PIZZA CRUST AND VERIOUS OTHER PIZZERIA APPLICATIONS. THE PRODUCT IS PRODUCED IN ACCORDANCE WITH GOOD MANUFACTURING PRACTICES AND ALL APPLICABLE FDA REGULATIONS AS AMENDED.



TREATMENT: ENRICHED HIGH PROTEIN, UNBLEACHED AND UNBROMATED

INGREDIENTS: WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID.

SHELF LIFE: 90 DAYS AT RECOMMENDED STORAGE CONDITIONS AND GOOD SANITARY PRACTICES.

PRICE _____



**For more information contact us at:
(925) 472-8700 | Fax (925) 472-8709**



Bellissimo High Gluten is Bellissimo's premium flour for your restaurant or pizzeria. With exceptional strength and consistency, Bellissimo Flour provides excellent baking results for any pizza or baking application.

For more information contact us at: