

WHOLEMEAL Flour

LOVE AND TRADITION EVERY DAY

(Italian Integrale)

Wholemeal flour obtained by mixing domestic and imported wheat; it is high in fibre and has a stronger and more intense flavour and is therefore used to make wholemeal baked goods.

PRODUCT SHEET

LOGISTIC INFO

Unit Weight (kg)	25
Sales Unit Weight (kg)	1000
N° Sacks/Layer	4
N° Sacks/Sales Unit	40
Storage Period	4 months
EAN Code	8003184000134



since 1927...
*A company in touch
with nature!*



DEL FERRARO
INDUSTRIE MOLITORIE

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MADE IN ITALY



WHOLEMEAL Flour

AVAILABLE: (Italian Integrale)

- RED -
- ORANGE -
- PURPLE -
- YELLOW -
- GREEN -



- AMERICAN -
- PIZZA SPECIAL -
- PIZZA FAST -

- VERY STRONG OR HARD -
(Italian Type 2)
- STRONG OR HARD -
(Italian Type 1)



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