

# VERY STRONG OR HARD Flour

LOVE AND TRADITION EVERY DAY

(Italian Type 2)

Flour obtained by mixing domestic and imported wheat; it is high in fibre and ideal for making Lariano bread and other 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	8003184000158



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



**DEL FERRARO**  
INDUSTRIE MOLITORIE

**IMD** S.r.l.

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MADE IN ITALY



## VERY STRONG OR HARD Flour

AVAILABLE: (Italian Type 2)

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



- AMERICAN -
- PIZZA SPECIAL -
- PIZZA FAST -
- STRONG OR HARD -  
(Italian Type 1)
- WHOLEMEAL -  
(Italian Integrale)



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