

Elevate your culinary creations with Petra Chef Professional Type 00 Wheat Flour – the secret ingredient for perfectly smooth, flavorful doughs and artisan-quality pizzas.

Experience the premium touch of Italy in every bite!



Item Code BPCF1
Petra Chefs 00 flour 10/1K 100% Italian Wheat

- **Type 00 Flour:** Refers to the finest grade of milled wheat flour, with a very fine texture ideal for making pizza, pasta, pastries, and bread. The “00” grade indicates the lowest ash content and a silky, smooth feel.
- **High Protein Content:** Offers excellent gluten development, making it perfect for doughs that require a strong gluten network, like pizza or bread.
- **Natural Ingredients:** Made from carefully selected grains, ensuring a consistent, high-quality product that is free from additives and preservatives.
- **Versatility:** Suitable for a wide range of recipes, including thin-crust pizzas, delicate pastries, and pasta.
- **Professional Quality:** Specifically formulated for chefs, bakeries, and artisanal food producers looking for reliable, premium ingredients.

