

NAPOLITANA®

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Inspired by the traditional simplicity of Italian cuisine, *Napolitana* is born...

A brand crafted for enthusiasts of Italian gastronomy who aspire to create pizzas and other authentic dishes with high quality products that capture the Italian simplicity and tradition.



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Napolitana offers a new range of products for pizzas and other authentic dishes from Italian gastronomy.



Farina Speciale per Pizza T00

Produced from the finest selected wheats and specially prepared for the production of pizza with high or thin crust, golden color and crispy texture.

Ideal for creating a high quality pizza, in an effortless and convenience way, ensuring consistent results.



Semola Fine di Grano Duro

Obtained from milling durum wheat carefully selected, this product offers great versatility, from pizzas and focaccias to fresh pasta and various types of bread.

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Sales Unit

Weight: 1 kg

Shelf life: 9 months

EAN13: 560 1066 20094 3

Transport Unit

Weight: 10 kg

ITF14: 1 560 1066 20094 0

Pallet

Weight: 720 kg

Rows: 6



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Sales Unit

Weight: 1 kg

Shelf life: 12 months

EAN13: 560 1066 20095 0

Transport Unit

Weight: 10 kg

ITF14: 1 560 1066 20095 7

Pallet

Weight: 720 kg

Rows: 6



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