



CAPUTO CATALOGUE 2025

*1st edition
May 2025*

25KG BAGS

MFW CODE	DESCRIPTION	
FLOUR14	FLOUR 00 PIZZERIA 25kg BLUE BAG	Page 4
FLOUR16	FLOUR PASTA FRESCA & GNOCCHI 25kg	Page 4
FLOUR13	FLOUR 00 RINFORZATA 25kg RED BAG	Page 5
FLOUR17	FLOUR 0 NUVOLE SUPER 25kg	Page 5

5KG BAGS

MFW CODE	DESCRIPTION	
FLOUR25	FLOUR 00 PIZZERIA 5kg	Page 6
FLOUR16A	FLOUR PASTA FRESCA & GNOCCHI 5kg	Page 6
FLOUR13D	FLOUR SEMOLINA RIMACINATA 5kg	Page 7





1KG BAGS

MFW CODE	DESCRIPTION	
FLOUR12	FLOUR 00 CLASSIC 1kg RETAIL BAG	Page 7
FLOUR12A	FLOUR PASTA FRESCA & GNOCCHI 1kg	Page 8
FLOUR24	FLOUR RED PIZZERIA 1kg RETAIL BAG	Page 8
FLOUR19	FLOUR NUVOLO 1kg RETAIL BAG	Page 9
FLOUR12D	FLOUR SEMOLINA RIMACINATA 1kg	Page 9
FLOUR12E	FLOUR GLUTEN FREE 1kg	Page 10

YEAST

MFW CODE	DESCRIPTION	
YEA	YEAST 100gm CAN	Page 10

FLOUR14

FLOUR 00 PIZZERIA 25kg BLUE BAG

Produced with a selection of the best grains, this flour covers the needs of the demanding technical pizzaiuoli, when it comes to make traditional Neapolitan pizza. It's high in Gluten and elastic for doughs with good grip, soft and stretchable. Thanks to its qualities, the finished products obtained by using this flour has a typical and unique flavour.

STRENGTH 260-280 W

PROTEINS 12.5



FLOUR16

FLOUR PASTA FRESCA & GNOCCHI 25kg

00 Wheat Flour, created exclusively for making fresh pasta and gnocchi.

Particular attention has been given to protein quality in order to guarantee high water retention.

Excellent results for white, consistent and polished doughs, with good granulation.

STRENGTH 260-280 W

PROTEINS 12.5



FLOUR13

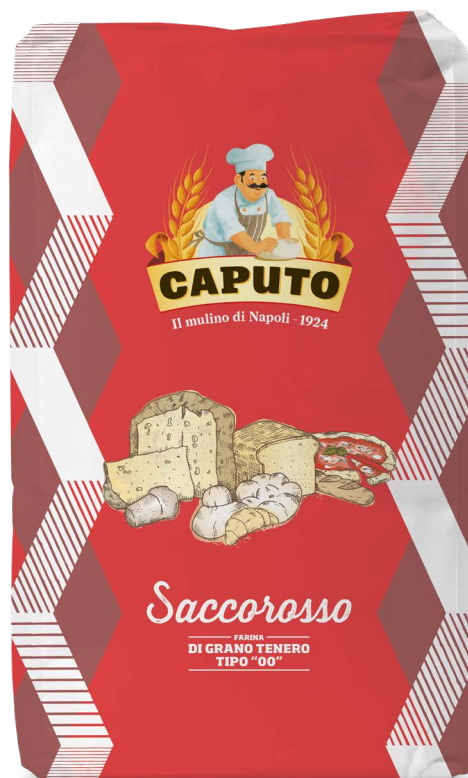
FLOUR 00 RINFORZATA 25kg RED BAG

Created by mixing multiple varieties of wheat selected among the best on the market.

The high protein content and strong hydration guarantee excellent results on long rising dough. Flexible and versatile flour, suitable for Pizzeria and Pastry. Thanks to the wheat, this flour has unique flavour and unmistakable aroma.

STRENGTH 300-320 W

PROTEINS 13



FLOUR17

FLOUR 0 NUVOLA SUPER 25kg

NUVOLA SUPER is the result of Caputo's research and development, created for those seeking intense aroma and an alveolation (the formation of air pockets or bubbles that create an open, airy crumb structure).

It's an excellent for those who prefer a stronger gluten network or for making biga, poolish, or sour-dough.

STRENGTH 320-340 W

PROTEINS 13.5



FLOUR25

FLOUR 00 PIZZERIA 5kg

Produced with a selection of the best grains, this flour covers the needs of the demanding technical pizzaiuoli, when it comes to make traditional Neapolitan pizza. It's high in Gluten and elastic for doughs with good grip, soft and stretchable. Thanks to its qualities, finished products obtained by using this flour has a typical and unique flavour.

STRENGTH 260-280 W

PROTEINS 12.5



FLOUR16A

FLOUR PASTA FRESCA & GNOCCHI 5kg

00 Wheat Flour, created exclusively for making fresh pasta and gnocchi.

Particular attention has been given to protein quality in order to guarantee high water retention.

Excellent results for white, consistent and polished doughs, with good granulation.

STRENGTH 260-280 W

PROTEINS 12.5



FLOUR13D

FLOUR SEMOLINA RIMACINATA 5kg

High-quality semolina made from carefully selected premium durum wheat.

Its balanced protein content, strong gluten quality, and robust flavour and texture profile ensure golden color, lasting aroma, and exceptional product stability. Also ideal for dusting working surfaces and pasta making.

STRENGTH 230 W

PROTEINS 13



FLOUR12

FLOUR 00 CLASSIC 1kg RETAIL BAG

Made from a blend of low-protein wheats, ideal for short leavening.

Its fast hydration and extensible gluten ensure optimal dough development in just a few hours.

Perfect for white bread and general bakery use.

STRENGTH 220-240 W

PROTEINS 12





FLOUR12A

FLOUR PASTA FRESCA & GNOCCHI 1kg

00 Wheat Flour, created exclusively for making fresh pasta and gnocchi.

Particular attention has been given to protein quality in order to guarantee high water retention.

Excellent results for white, consistent and polished doughs, with good granulation.

STRENGTH 260-280 W

PROTEINS 12.5



FLOUR24

FLOUR RED PIZZERIA 1kg RETAIL BAG

Crafted from the finest grains to meet the standards of traditional Neapolitan pizza and skilled pizzaioli.

Its high-quality gluten ensures strong, soft, and elastic dough with excellent extensibility and handling.

Delivers a distinctive, authentic flavor to the final product.

STRENGTH 260-280 W

PROTEINS 12.5





FLOUR19

FLOUR NUVOLA 1kg RETAIL BAG

This flour is designed for those seeking high aroma and an open crumb structure.

Carefully selected raw materials ensure volume and softness, while blended pre-fermented wheats boost rising process.

NUVOLA can also be used for biga, poolish, or sour-dough preparations.

STRENGTH 270-290 W

PROTEINS 12.5



FLOUR12D

FLOUR SEMOLINA RIMACINATA 1kg

High-quality semolina made from carefully selected premium durum wheat.

Its balanced protein content, strong gluten quality, and robust flavor and texture profile ensure golden color, lasting aroma, and exceptional product stability. Also ideal for dusting working surfaces and pasta making.

STRENGTH 230 W

PROTEINS 13





FLOUR12E

FLOUR GLUTEN FREE 1kg

Gluten-free semi-finished product made with professional-grade flours.

A versatile base blend for pizza and bread, ideal for those with celiac disease or anyone following a gluten-free diet.

Also suitable for non-celiac consumers who choose a gluten-free lifestyle.

PROTEINS 0.6



YEA

YEAST 100gm CAN

Active dry yeast fed with Italian molasses.

Ideal for all fermentation and leavening processes, it offers prolonged rising power—perfect for pizza, focaccia, desserts, and baked goods.

Naturally gluten-free, it delivers excellent results and enhances products with a rich, authentic bread aroma.

Dehydrated with precise granulation and packaged in a nitrogen-protected atmosphere for maximum freshness and safety.





Andres Latorre	021 981 343	andres@mfw.nz
Chin Lee	021 828 327	chinl@mfw.nz
Gino Cuccurullo	021 289 1093	gino@mfw.nz
Jacques Cuccurullo	021 750 210	jacques@mfw.nz
Johanna Torres	021 981 343	johanna@mfw.nz
Marzia Liberale	027 207 7556	marzia@mfw.nz
Peter Masseurs	021 750 233	peterM@mfw.nz
Valentina Kanani	021 256 4456	valentina@mfw.nz