

# DENTI DENTI

FARINE, NATURALMENTE.



CQS | ● ● ●

CONTINENTAL QUATTRO STAGIONI

DAL 1960

## Anima Verace



Soft wheat flour type 00 special pizza with certificate of fitness as meeting the requirements set by the official specification for the preparation of the Original Pizza Napoletana. Aroma, taste and crispiness really “verace”

Type **00**

Product Code **DF089**

Pack size **25 kg**

## Anima di Grano - Midi

MIDI flours are made from selected foreign grains with a high gluten content that guarantees excellent stability and high absorption of liquids, favoring excellent extensibility. The dough after cooking is more fragrant and digestible, ideal for preparing pizza

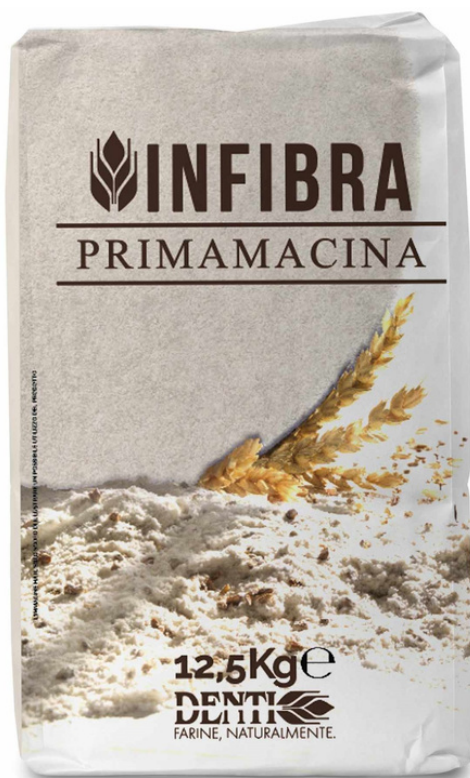
Type **00**

Product Code **DF100**

Pack size **25 kg**







## Primamacina

Flours obtained from the first grinding of whole wheat grain, not sieved. Preserving all the elements of the grain and subsequently toasted. Unique, natural and versatile flours to characterise every preparation.

Type **Primamacina**

Product Code **DF083**

Pack size **12.5 kg**

CONTACT A CQS SALES REPRESENTATIVE FOR THE  
PIZZA DOUGH RECIPE FROM  
MICHELE PASCARELLA  
PRESENTED AT NR&B 2024



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