



*Refined from only the best wheat,
Alfina's Sovrano Flours are ideal for creating
authentic Italian pizzas and pastas.*



TYPE "00"
Authentic Pizza & Pasta Flours





Type 00 flour is most commonly used among chefs for pizzas and pasta. This powdery fine flour contains a high amount of protein, more starch than other types and enough gluten to help with the plasticity and elasticity of the dough. Alfina's Sovrano flours are all type 00, imported directly from Italy and produced specifically for making the finest pizzas and pastas.

TIPO "00" FARINA

Pasta Fresca



Product: 184449 Size: 10kg

Many chefs would agree that fresh is best and the secret to good fresh pasta boils down to the quality of the ingredients, particularly the flour. This flour is perfect for creating silky ribbons of pasta such as fettuccine, pappardelle and lasagne. It is also great for filled pasta like tortellini and ravioli. Its purity and low ash content preserves the light colour of the pasta – mix eggs and water together and then add the flour until achieving a smooth dough. Keep the dough resting for one hour then stretch and cut into the desired shape.

Moisture: max 15.5%

Proteins: min 11.5% (s.s.)

Ashes: 00 max 0.36% (s.s.)

TIPO "00" FARINA

Rinforzato (STRENGTHENED)



Product: 184338 Size: 10kg

Alfina's Sovrano Rinforzato is a type 00 soft wheat flour with a medium protein content suitable for when good elasticity is required. After preparing the dough rest at room temperature for 20-30 minutes before cutting and shaping into balls. Rest another hour at room temperature to allow the yeast to activate and start rising, then place in the fridge for a minimum of 24 hours. Alternatively keep at room temperature (approx 20-22 °C) for 6-7 hours, if the room temperature is higher it will require less time to rise.

Moisture: max 15.5%

Proteins: min 11% (s.s.)

Ashes: 00 max 0.55% (s.s.)

W 250 - Tolerance: -10/+30

P/L 0.60 - Tolerance: +-0.10

Absorption: min 54%

Stability: min 8'

Amylogram: 800/1200 u.a.

TIPO "00" FARINA

Pizza Napoletana



Product: 184336 Size: 10kg

For an airy crust that puffs up around the edges and a crispy thin base, this is the soft wheat flour to use. It's type 00 with a medium-high protein content suitable for all direct and indirect doughs, especially suited for Napoletana style pizzas. Ensure the dough has begun rising, usually an hour at room temperature, before placing in the fridge for a minimum of 24 hours. Once the dough is ready it will have achieved three times its original volume.

Moisture: max 15.5%

Proteins: min 11.5% (s.s.)

Ashes: 00 max 0.55% (s.s.)

W 250 - Tolerance: -10/+20

P/L 0.60 - Tolerance: MAX

Absorption: min 55%

Stability: min 10'

Amylogram: 800/1200 u.a.



AUTHENTIC PIZZA & PASTA FLOURS



TIPO "00" FARINA

Gold Italian



Product: 184335 Size: 10kg

Alfina's Sovrano Gold Italian is a type 00 soft wheat flour with a high protein content suitable for long maturation times. The high protein allows the dough to achieve maximum elasticity for stretching and rolling. Perfect for an airy, puffed crust around the rim of pizzas once cooked.

After preparing the dough keep it resting at room temperature for 20-30 minutes before cutting and shaping into balls. Leave at room temperature for another hour to start the rising, then place in the fridge for leavening at the controlled temperature for a minimum of 48hours.

Moisture: max 15.5%

Proteins: min 14% (s.s.)

Ashes: 00 max 0.55% (s.s.)

W 250 - Tolerance: -10/+30

P/L 0.60 - Tolerance: +-0.10

Absorption: min 60%

Stability: min 17'

Amylogram: 800/1200 u.a.

To place an order or for more information, contact your local Bidfood branch or log on to myBidfood.

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