



## LE 5 STAGIONI FLOUR



**LE 5 STAGIONI** ("The 5 Seasons") is the leading brand in Italy for pizza flour. One of the first lines of pizza flours was created by Le 5 founders Agugiario and Figna Mills in 1985, and their brand still remains the leader of the Italian market. Baldor recognizes their quality product and serves as the master distributor of Le 5 Stagioni flours in the northeast.

**FLOUR4 NEOPOLITAN PIZZA FLOUR** 25 LB  
Particularly elastic flour for the production of traditional Neopolitan pizza.

**FLOUR4AA "OO" BLUE FLOUR** 55 LB  
Balanced wheat flour with a rising time of 8-13 hours.

**FLOUR4A "OO" GREEN FLOUR** 55 LB  
Flour for dough with short rising times (2-6 hours). Ideal for the production of traditional and sliced "tiled" pizza.

**FLOUR4E FRESH PASTA FLOUR** 10/2.2 LB PACK  
Soft wheat flour to be used for handmade, fresh pasta production.

**FLOUR4EE "OO" SEMOLINA FRESH PASTA FLOUR** 1/10 KG BAG  
This perfect pasta blend is ideal for homemade pasta.



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