



RIEPER Pizzeria flour

SLICE INTO  
AUTHENTIC  
TASTE WITH  
OUR PREMIUM  
PIZZA FLOUR

 **RIEPER**

# RIEPEER FLOUR



Flour has been a basis of human nutrition for centuries. Therefore **RIEPEER** selects its raw materials with particular care and only the best grain of the highest quality will be transformed into finest flour.

Our wide pizza flour range empowers you to craft the perfect pizza creations for your guests, combining exceptional flavours, irresistible crunch and particularly easy processing. Your guests will be delighted!



We offer a rich variety of different types of flour. In addition to the **classic soft wheat** and **rye flour** in all their different varieties (first grade flour, higher ash flour, wholemeal flour, and many more), RIEPER offers flour from other cereals such as **spelt**, **buckwheat**, **KAMUT®** or **corn**, as well as other specialty products and an extensive range of **organic flour**. Our **baking mixes**, all on a purely natural basis, complete the range. Dive into our world of pizza flour for professional users to create traditional as well as new pizza creations.

# PREMIUM PIZZA FLOUR

## SOFT WHEAT FLOUR TYPE 00 – PIZZA

A flour with particularly high protein values with excellent characteristics. Developed for the production of stone-baked products with long dough fermentation times. Works best for preparing traditional pizza and focaccia.



Item No.: 0042 / 25 kg

## Rheological properties:

Protein (per 100 g)	13,4 g
Wet gluten	> 32 %
Alveogram - W	370
P/L	0,70
Stability	3,0 – 10,0 Min.
Falling Number	310 – 380 sec.
Water absorption	53,0 – 59,0 %
Moisture	< 15,5 %

## SOFT WHEAT FLOUR TYPE 00 – PIZZA SPECIAL

Particular high protein levels of the best qualities make this Pizza flour the first choice for doughs with long fermentation times. The addition of durum wheat semolina gives the pizzas and focaccias a crispy crust and a soft interior at the same time such as pizza Romana.



Item No.: 0935 / 25 kg

### Rheological properties:

Protein (per 100 g)	13,4 g
Wet gluten	32 %
Alveogram - W	320
P/L	0,60
Stability	6,0 – 13,0 Min.
Falling Number	400 sec.
Water absorption	60 %
Moisture	< 15,5 %

# PREMIUM SOFT WHEAT FLOUR

## SOFT WHEAT FLOUR – TYPE 00 YELLOW

This flour is made from high-quality wheat varieties with excellent gluten characteristics and therefore ensures stable and elastic doughs. It is particularly suitable for doughs with long developing times (such as baked goods that are made with fermentation delay or fermentation interruption) like pizza Napoletana.



Item No.: 0017 / 25 kg

## Rheological properties:

Protein (per 100 g)	14,5 g
Wet gluten	34 %
Alveogram - W	420
P/L	0,75
Stability	9,0 – 14,0 Min.
Falling Number	310 – 380 sec.
Water absorption	58,5 – 61,5 %
Moisture	< 15,5 %

## SOFT WHEAT FLOUR – TYPE 00 BLUE

Type 00 blue flour is milled from the best European wheat varieties with excellent gluten characteristics. This type of flour offers the best baking results, not only for pizzas and focaccias with a high volume.



Item No.: 0018 / 25 kg

### Rheological properties:

Protein (per 100 g)	14,0 g
Wet gluten	32,5 %
Alveogram - W	360
P/L	0,85
Stability	8,0 – 14,0 Min.
Falling Number	310 – 380 sec.
Water absorption	57,5 – 61,5 %
Moisture	< 15,5 %

# PREMIUM SOFT WHEAT FLOUR

## SOFT WHEAT FLOUR – TYPE 1

In comparison to plain white flour, this darker soft wheat flour contains a higher proportion of the outer layers of the kernel. Therefore, it is an important source of valuable fibre and minerals in the daily diet. It is versatile in its use and gives pizzas, breads and baked goods a full flavour and a slightly darker note than classic soft wheat flour.



Item No.: 0065 / 25 kg

## Rheological properties:

Protein (per 100 g)	14,0 g
Wet gluten	33,5 %
Alveogram - W	230
P/L	1,11
Stability	5,0 – 9,0 Min.
Falling Number	300 – 500 sec.
Water absorption	59,0 – 64,0 %
Moisture	< 15,5 %



## SOFT WHEAT FLOUR – TYPE 2

Type 2 dark wheat flour contains a high proportion of the outer layers of the kernel and has a very high fibre content. Thanks to its fine structure, it is easy to work with and gives pizzas, breads and baked goods of all kinds a strong, intense aroma and a beautiful dark colour with a rustic touch.



Item No.: 0057 / 25 kg

### Rheological properties:

Protein (per 100 g)	12,5 g
Wet gluten	26,0 %
Alveogram - W	155
P/L	1,07
Stability	3,0 – 10,0 Min.
Falling Number	300 – 500 sec.
Water absorption	53,0 – 59,0 %
Moisture	< 15,5 %

# SPECIALTY FLOUR

## SPELT FLOUR

Spelt flour has excellent nutritional values, is particularly well tolerated and gives pizzas and baked goods a delicate flavour. It is suitable for a wide variety of preparation methods, even in combination with soft wheat flour. The special protein structure of spelt ensures best results in all baked goods. A new variation that your guests will love.



Item No.: 0090/ 25 kg

### Rheological properties:

Protein (per 100 g)	13,5 g
Wet gluten	30,0 %
Ash	< 0,75 %
Moisture	< 15,5 %

## MULTIGRAIN FLOUR

The special blend of five different types of grain (wheat, spelt, oats, barley and rye) results in a unique taste experience. The flour can be used universally. With its elevated content of fibre it is highly suitable for the production of the various new types of pizza dough.



Item No.: 0092 / 25 kg

### Rheological properties:

Protein (per 100 g)	13 g
Ash	0,85 – 1,00 %
Moisture	< 15,5 %
Stability	3,0 – 10,0 Min.
Water absorption	53,0 – 59,0 %
Moisture	< 15,5 %

# WHOLE-WHEAT FLOUR

## WHOLE-WHEAT FLOUR

Carefully selected soft wheat varieties are ground into this excellent flour after intensive cleaning. As the whole grain including the germ is ground, this flour contains a lot of precious nutrients and is particularly rich in fibre. It is ideal in combination with flour types 0 and 00.



Item No.: 0052/ 25 kg

## Rheological properties:

Protein (per 100 g)	13,5 g
Ash	1,3 – 1,7 %
Moisture	< 15,5 %

## **SPELT WHOLE-GRAIN FLOUR**

This fine whole-grain flour is made from spelt from European origin. Whole-grain spelt flour is particularly rich in fibre and contains precious nutrients. It is suitable for the preparation of all whole-grain dishes.



Item No.: 1136 / 25 kg

### **Rheological properties:**

Protein (per 100 g)	14,2 g
Ash	1,9 %
Moisture	< 15,5 %

# ORGANIC FLOUR

## ORGANIC SOFT WHEAT FLOUR – TYPE 0

Only selected wheat varieties from controlled organic cultivation are milled with care to produce this type of flour. Suitable for simple pizza doughs and direct processing.



Item No.: 1115/ 25 kg

## Rheological properties:

Protein (per 100 g)	13,5 g
Ash	1,3 – 1,7 %
Moisture	< 15,5 %



IT BIO 013  
EU agriculture

# ORGANIC FLOUR

## ORGANIC KAMUT® BRAND WHEAT FLOUR

Khorasan KAMUT® is an ancient grain related to durum wheat. Today, khorasan KAMUT® brand wheat comes from controlled organic cultivation and is very popular thanks to its excellent baking properties. With its mild and slightly nutty flavour, khorasan KAMUT® flour is a delicious alternative to soft wheat flour.



Item No.: 0313 / 25 kg

### Rheological properties:

Protein (per 100 g)	15,5 g
Ash	1,0 %
Moisture	< 15,5 %



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