

# *The Caputo Method:*

USA

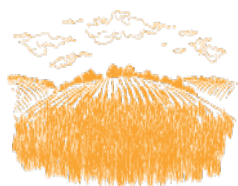
ITALY

## **Traditional Milling and Grinding Process**

Our flours are made through the slow, natural process of rolling and sifting. This approach means we process the grain through a higher number of milling and sifting steps. In fact, every single Caputo wheat kernel takes more than 25 milling passages to become a perfect flour crystal. The longer and softer the process, the better the quality.

## **No Extra Additives**

We treat our flour with love and respect. That means no chemicals or bleaching agents. Each of our flours is like a recipe that blends up to 7 or 8 different varieties of wheat which allows us to uphold the quality of flour to rigid standard regardless of varying conditions. Our team of quality experts select grains from around the world as they have different characteristics.



### **The Field:**

Our team of experts researches and analyzes each wheat variety right where it grows. We control and supervise our grain from the seed to the mill.



### **The Lab:**

Every wheat variety is analyzed in our lab and tested to ensure it meets our quality and safety standards.



### **The Mill:**

Our skillful mill operators test the characteristics of every blend to ensure color, odor, specks, screening, and more are all up to our standards.



## *Three Generations of Italian Quality*

Since 1924, three generations of the Caputo family have produced flour in accordance with the ancient Neapolitan art of baking!