

Pizza Flour 100% Ascona



Bring the authentic taste of Ticino to your kitchen with our pizza flour, 100% made in Ascona.

A unique and well-balanced, in-house produced blend of durum wheat flour, soft wheat flour, and red Ticino corn, carefully selected to deliver distinctive aroma, colour, and character.

The recipe was developed in collaboration with expert pizzaioli, ensuring an easy-to-work dough, optimal fermentation, and a pizza that is light and airy inside with a crispy crust.

Perfect for those who value artisanal quality, local ingredients, and a truly authentic Ticino-style pizza.

Ingredients: WHEAT flour, DURUM WHEAT flour, cornmeal

Nutritional values per	100 g
Energy	1423 kJ (340 kcal)
Fat	1.8 g
of which saturated	0.3 g
Carbohydrate	65 g
of which sugars	0.55 g
Dietary fibres	4 g
Protein	13 g
Salt	0.003 g