

GOLD MEDAL® NEAPOLITAN FLOUR

**Discover our  
best domestic  
match for  
Italian flour.**

A high-quality, untreated patent bread flour, Gold Medal® Neapolitan is milled from a selected blend of domestic hard winter wheat. It offers the benefits of over 130 years of Gold Medal® proven quality with the price efficiencies of a domestically sourced product.





In recent years, there has been a market trend toward Neapolitan-style pizza. Because this pizza has its roots in Italy, there are some who believe that Italian flour is needed to create the best Neapolitan-style pizza crust. Fortunately, this is not the case. The milling experts at General Mills have developed a new flour that meets the needs of this style of crust. Gold Medal® Neapolitan is a high-quality, untreated patent bread flour milled from a select blend of domestic hard winter wheat. Tailored to the tradition of European milled flours, Gold Medal® Neapolitan provides the desired dough extensibility for hand stretching along with dough tolerance needed for fermentation and the hot, fast bake of the crust.

GMI	TREATMENTS	BRAND	DESCRIPTION	PROTEIN LEVEL	UNIT WEIGHT	AVAILABILITY
50237	Untreated	Gold Medal® Neapolitan	Hearth Style	12.0%	50 lb	National

**PRODUCT INFORMATION AND ORDERING: 1-800-288-1624**  
**TECHNICAL HELP: 1-800-426-2760**  
[professionalbakingsolutions.com](http://professionalbakingsolutions.com)

©2013 General Mills

Professional Baking Solutions is your trusted partner in baking — providing quality products, innovative business solutions and technical support to baking professionals. With product solutions for cakes, pizzas, bagels and breads, we're backed by trusted brands and recognized industry experts to offer a holistic approach to build your business.

Experience inspires **confidence.**

