

RUSTIC FLOUR

PIZZA spolvero

Finely ground flour made from hard wheat.

Ideal for dusting the work surface before shaping or rolling out the dough

BENEFITS FOR PROFESSIONALS

- Easy to use
- Special formulation that aids in dough stretching and pizza baking
- Excellent appearance and flavor of the final product

STRENGTHS

- Fine-textured flour, ideal for dusting the work surface
- Special formulation that supports easy dough stretching and optimal pizza baking
- Excellent appearance and taste of the final product

New Range of Pizza Flours

Italian artistry and elegance in your hands!

FOR PIZZA
EXPERTS

TIPO 00
CLASSICO
TIPO 01
RUSTICO
PIZZA
SPOLVERO

Packaging
10 Kg



Proudly developed by
LOULIS
Food Ingredients

www.loulismills.gr



After 9 months of research by our team, more than 4 tons of product used for testing, and the contribution of over 25 specialized partners from leading pizzerias across the country who helped shape the final products, we proudly present three new flours: TIPO 00 Classico, TIPO 01 Rustico Stone-Milled, and Pizza Spolvero, always with the quality and signature of Loulis Mills.

The new flour range guarantees high performance and the best quality results for every type of production. It is ideal for authentic Italian pizza dough, long fermentation, and baking at high temperatures. It offers consistency and provides excellent elasticity and strength to the dough.

TIPO 00

classico

Type 00 flour for pizza, made from premium soft wheat

BENEFITS FOR PROFFESIONALS

- Easy to use
- Cost-effective (good water absorption)
- Consistency in the production process

STRENGTHS

- Good water absorption
- Excellent elasticity and dough strength
- Ideal for slow fermentation (refrigerated), up to 120 hours
- Great for dough that performs in both high-temperature wood-fired and conventional ovens
- Very good final product appearance and taste
- Perfect for recipes requiring a sourdough starter

RECIPE

PIZZA WITH TIPO 00 CLASSICO

INDREDIENTS:

- 2.000 gr TIPO 00 CLASSICO Flour
- 40 gr salt
- 40 gr olive oil
- 10 gr yeast
- 1.300 gr water

INSTRUCTIONS:

1. Knead all ingredients together in a planetary mixer for 8 minutes on low speed.
2. Let the dough rest for 45–60 minutes.
3. Divide and shape the dough into pieces of 270–300 g.
4. Cover and refrigerate the dough at 2–4°C for 12–72 hours to allow full maturation.
5. Stretch the dough into round pizza bases using Spolvero flour and top with your favorite ingredients.
6. Bake in a preheated oven at 300–350°C, adjusting time according to pizza size.

Packaging
12,5 Kg



Protein
14 - 15%

Strenght/
Alveograph (W)
290 - 340

BENEFITS FOR PROFFESIONALS

- Unique flavor from stone milling
- Easy to use
- Cost-effective (good water absorption)
- Consistency in the production process

RECIPE

PIZZA WITH TIPO 01 RUSTICO PETROMILOU

INDREDIENTS:

- 2.000 gr Flour TIPO 01 RUSTICO
- 40 gr salt
- 40 gr olive oil
- 10 gr yeast
- 1.400 gr water

INSTRUCTIONS:

1. Knead all ingredients together in a planetary mixer for 8 minutes on low speed.
2. Let the dough rest for 45–60 minutes.
3. Divide and shape the dough into pieces of 270–300 g.
4. Store the dough, covered, in the refrigerator at 2–4°C for 12–72 hours until fully matured.
5. Stretch the dough into round pizza bases using Spolvero flour and add your desired toppings.
6. Bake in a preheated oven at 300–350°C, adjusting the time according to the size of each pizza.

FINE FLOUR

TIPO 01

rustico
Petromilou

Stone-milled Type 01 flour for Pizza, made from premium soft wheat

STRENGTHS

- Good water absorption
- Unique flavor due to stone milling process
- Excellent elasticity and dough strength
- Ideal for slow fermentation (in the fridge) up to 120 hours
- Suitable for pizza dough baked in both wood-fired ovens (high temperature) and conventional ovens
- Perfect for recipes requiring a sourdough starter

Packaging
25 Kg



Protein
14 - 15%

Strenght/
Alveograph (W)
290 - 340