

# FARINA TENDU BIO



**CODE** 96291

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**COUNTRY OF ORIGIN** Italy, Umbria

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**WEIGHT** 1 kg

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Mix of soft and hard wheat

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<b>DESCRIPTION</b>	Organic durum wheat flour Senatore Cappelli, soft wheat flour Verna and Gentilrosso di Poggio Aquilone
<b>APPEARANCE</b>	White flour
<b>TASTE</b>	Delicate and neutral, impalpable to the touch
<b>PRODUCER</b>	BioAlberti - Poggio Aquilone (TR) - Umbria
<b>OUR SELECTION</b>	BioAlberti is an agricultural company, entirely organic, immersed in the rolling Umbrian hills in the locality of Poggio Aquilone and extends over an area of 560 hectares between the province of Perugia and the province of Terni
<b>CURIOSITY</b>	A mix between soft and durum wheat (33% Senatore Cappelli durum wheat, 33% Verna soft wheat, 33% Gentilrosso soft wheat) with an important strength, perfect for baked desserts, bread and focaccia
<b>SUGGESTIONS</b>	TenDu flour is ideal for the preparation of sweet and savory baked goods, bread, biscuits and focaccia

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