



PIZZA & PASTA

Product Guide

BAKING BETTER TOGETHER

Create pizza with *PASSION,* pasta to *PRECISION*

At Mauri, we understand the passion and precision it takes to perfect pizza and pasta.

That's why our range is crafted to deliver authentic Italian-style results with consistency you can count on.

From crisp, low-hydration bases to light, airy crusts, our pizza flours help you shape your signature style. For pasta, our premium semolinas – durum and hard wheat – along with continental sharps, deliver an authentic al dente bite, batch after batch.

We've got your Italian kitchen covered. See what's suitable for your needs below, learn more throughout this guide and choose with confidence.

PRODUCT	PIZZA BASE	PASTA DOUGH	DUSTING/ TOPPING	ARTISAN BREAD
Mauri 00 Flour	✓			✓
Milano Pizza Flour	✓			
Durum Semolina		✓	✓	
Continental Sharps		✓	✓	
Hard Wheat Semolina		✓	✓	



We *BACK YOU* in your Bake

When you choose Mauri, you're choosing more than high-quality ingredients - you're gaining a partner who understands your business. Our technical team is available to support you with challenges, recipe adjustments, or process improvements, whether on site or by phone. Let's Bake Better Together.

Inside Your Dough..... 03

Understanding the science behind *GREAT* texture.

Explore the role of hydration and fermentation in shaping the flavour, feel and finish of artisan pizzas and Italian breads.

Meet Our Pizza Expert..... 05

SHARING knowledge from the Mauri kitchen.

Insights and technical advice from our AVPN* trained in-house pizza specialist to support your dough development and baking success.

*Associazione Verace Pizza Napoletana

Pizza Flour Range..... 07

Flours *CRAFTED* for Italian-style or your signature style performance.

From crisp bases to airy crusts, Mauri's pizza flours are designed for versatility, strength and reliable results.

Pasta Range..... 09

Semolinas for pasta *PRECISION*.

Create pasta with authentic bite and silky texture using Mauri's trusted range of semolinas.

ARTISAN TIP

For expert demonstrations on dough mixing, stretching and baking at different hydration and fermentation levels, *WATCH OUR VIDEO GUIDES.*



inside your dough

Great pizza starts with great dough and great dough starts with hydration and fermentation. Mauri 00 Flour is engineered for versatility. Whether you're working with a crisp, low-hydration base or a light, open-crumbed high-hydration crust, our flour delivers the strength and absorption to make it work.

From short to long, cold fermentation, Mauri 00 Flour supports a wide range of dough styles and processes so your pizza is on point, no matter how you make it.



→
**YOUR HYDRATION
YOUR FERMENTATION**
and the flour that makes it all work.

ARTISAN TIP

Use longer fermentation for more flavour.

Mauri 00 Flour is designed to hold up to both short and long processes.

ARTISAN TIP

Adjust hydration to match your desired crust style and kitchen process – higher hydration for open, airy crusts; lower for crisp, thin bases.

Hydration Levels

Low Hydration (55-60%)

Doughs with lower water content produce a firmer, more manageable dough that's easy to shape and ideal for thin, crisp bases. Mauri 00 Flour ensures the dough remains extensible and resists tearing, even at lower hydration.

Result: *CRISP*, thin Italian-style pizza with a *DELICATE* crunch.

Medium Hydration (60-65%)

This range is suitable for Neapolitan pizza. The dough is soft and elastic, easy to stretch by hand, and delivers a balanced crumb – light, yet with enough chew. Mauri 00 Flour's protein quality supports excellent gluten development, so the dough holds its shape and bakes evenly.

Result: *SOFT*, airy crust with a golden, blistered edge.

High Hydration (65-75% and above)

High hydration doughs are wetter and stickier, requiring more skill to handle. The reward is a highly open crumb structure and a light, airy crust with pronounced bubbles and a moist interior. Mauri 00 Flour's strength and absorption capacity allows the dough to take on more water without collapsing, supporting long fermentation and high-hydration styles like contemporary Neapolitan and Roman pizza. This hydration range is also perfect for rustic Italian breads like ciabatta and focaccia, which rely on Mauri 00 Flour's strength and absorption capacity to achieve their airy, open crumb and delicate chew.

Result: Open, airy, artisan-style crust with a moist, *TENDER* bite.

Fermentation Levels

Short Fermentation (2-6 hours)

For quick service or same-day dough, Mauri 00 Flour provides reliable fermentation activity and gluten strength, ensuring the dough rises well and remains easy to work with.

Result: Consistent, *RELIABLE* rise and a mild flavour profile.

Long Fermentation (12-48 hours, cold or ambient)

Extended fermentation, especially under refrigeration, develops deeper flavour and a more complex crumb. Mauri 00 Flour's balanced protein supports slow, steady fermentation, preventing over-proofing and maintaining dough integrity.

Result: Rich, nuanced flavour, and a *BEAUTIFULLY* blistered crust.



Meet our Pizza

expert

Scott Harrington is part of our technical applications team, working hands-on with pizza professionals to get the best from their dough. As an AVPN* trained specialist, he shares practical advice on everything from fermentation to hydration helping customers get consistent results with Mauri 00 Flour.



Mauri 00 Flour Q&A with Scott

Scott, can you tell us about your role at Mauri and how it connects to our flour products?

I'm part of the technical applications team, working directly with customers to help them get the best results in their restaurants. Sometimes that means troubleshooting when things aren't going well, but often it's about helping customers grow, refine recipes, or train staff. It's a creative role - no two days are the same, and we get to partner closely with pizza professionals to support their craft.

From your experience, what do pizza artisans appreciate most about Mauri 00 Flour?

Two words - versatility and stability. Mauri 00 Flour performs across a huge range of styles - from high-hydration to low-hydration doughs, and different mixing methods. It's stable over long fermentations, which is a big deal for pizza artisans wanting to develop their own signature products. It also takes on water really well, making it easy to handle and work with.

What sets Mauri 00 Flour apart in terms of consistency?

Consistency comes from being milled at a single site in Australia. Whether you're in Queensland, Victoria, or Western Australia, you're getting the same flour every time. That's a big tick for pizza professionals who rely on predictable results.

Are there unique technical advantages to Mauri 00 Flour?

Absolutely. We've hit the right marks on ash content, which helps deliver stability through fermentation. We did a lot of homework - trialling flours, testing fermentation times, and making sure the end result was right. It's not just about specs; it's about how the flour performs in real ovens.

How does Mauri 00 Flour support authenticity in pizza, especially as an Australian-made product?

Authenticity is personal - every pizza artisan has their own interpretation. Mauri 00 Flour's versatility lets them create their own authentic style, whether that's through hydration, fermentation, or process. It stands up to whatever the pizza professional wants to do, and that's what makes it special.

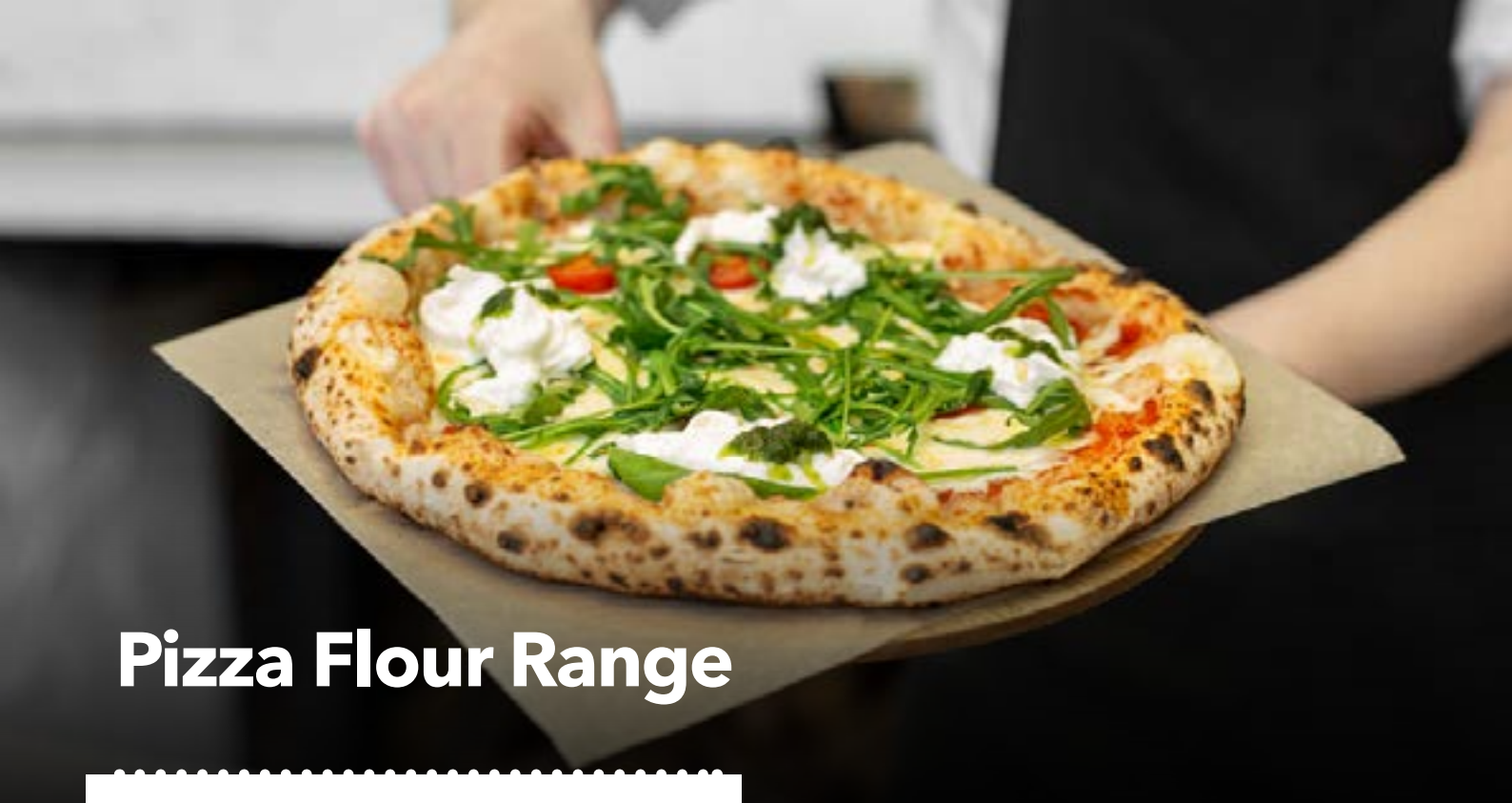
How does it perform in Italian breads like focaccia and ciabatta?

It's amazing for both. Focaccia and ciabatta are high-hydration breads that need elasticity and strength. Mauri 00 Flour delivers a great result - open crumb, airy texture, and beautiful crusts.

SCOTT HARRINGTON

Mauri AVPN* trained pizza expert

*Associazione Verace Pizza Napoletana



Pizza Flour Range

Mauri 00 Flour

- ✓ Milled to Italian Type "00" specification for authentic Italian style pizza bases.
- ✓ Versatile hydration performance delivering consistent results for both low and high hydration doughs.
- ✓ Supports long fermentation to create rich flavour.
- ✓ Proudly Australian made and crafted from premium Australian wheat, supporting local farmers.
- ✓ Reliable, consistent quality trusted by pizza professionals for everyday baking.
- ✓ Expert support available with AVPN* trained specialist ready to help you perfect your pizza.

Inspired by Italian pizza traditions, Mauri's pizza flours are developed to perform in professional kitchens. Whether you're aiming for a crisp base or a light, open crumb, each blend supports excellent dough handling and bake quality. The result is dependable performance across multiple pizza styles.



*Associazione Verace Pizza Napoletana



Milano Pizza Flour

Medium to high protein pizza flour offering easy sheeting, smooth handling, and consistent results across all pizza styles and ovens.

Application: Pizza and focaccia.



Mauri 00 Flour

Crafted with premium Australian wheat to deliver consistent performance across all pizza styles. Proudly milled in Australia in collaboration with Italian flour experts and milled to Italian Type "00" specification.

Application: All artisan pizza styles and signature crusts, focaccia, ciabatta & artisan breads.



Continental Sharps



Fine semolina produced from hard wheat, delivering a distinctive yet fine granular texture ideal for use as a dusting flour, minimising bench and peel sticking during handling and baking.

Application: Dusting, topping & specialty products.



DID YOU KNOW?

Mauri 00 Flour isn't just for pizza. It's the secret to authentic Italian breads:

Focaccia: Mauri 00 Flour supports high hydration and with the addition of olive oil, creates a soft, airy interior and golden crust.

Ciabatta: Mauri 00 Flour delivers strong gluten development for its signature open crumb and chewy bite.



Pasta Range

Mauri Semolinas

- ✓ Ideal for pasta with authentic bite.
- ✓ Versatile use, suitable for both fresh and dried pasta and noodles.
- ✓ Consistent performance delivering reliable results for commercial production.

Mauri's semolina range is crafted for authentic texture, colour, bite and integrity in every batch. From traditional Durum Semolina to versatile Continental Sharps, Mauri supports consistency and creativity in every kitchen - whether you're hand-shaping small batches or producing at scale.



Durum Semolina

Delivers superior strength and golden colour expected from high quality pasta products.

Application: Pasta, dusting & topping.



Hard Wheat Semolina

A hard wheat semolina made from premium white wheat.

Application: Pasta, dusting & topping.



Continental Sharps

Fine semolina produced from hard wheat.

Application: Dusting, topping & specialty products.

SUMMARY

of products & availability

PRODUCT	PRODUCT CODE	WEIGHTS	BAGS PER PALLET AVAILABILITY BY STATE					
			NSW	ACT	QLD	VIC	SA	WA
Mauri 00 Flour	104208	12.5kg	90	90	90	90	90	90
Milano Pizza Flour	64583	12.5kg	80	80	90	80	80	80
Milano Pizza Flour	16891	25kg	—	—	—	—	—	42
Continental Sharps	81386	12.5kg	90	90	90	90	—	—
Semolina Sharps	16706	25kg	—	—	—	—	—	42
Durum Semolina	101795	12.5kg	—	—	—	90	—	—
Durum Semolina	16780	25kg	48	48	48	48	48	48
Hard Wheat Semolina	76713	12.5kg	90	90	90	90	90	—
Hard Wheat Semolina	15230	25kg	—	—	48	48	48	—
Hard Wheat Semolina	102435	25kg	—	—	—	—	—	48



BAKING BETTER TOGETHER



CLICK HERE TO CONTACT US AND ENQUIRE.