



Nonna Luisa

C A S A L E

1 4 8 5



Chickpeas flour

Stone milled

Casale1485 Chickpea flour is a product made with 100% Italian Chickpeas. In Italy, Chickpea flour is widely used to prepare a sort of Pizza, nationally known as “Farinata” or “Cecina.” As well as pizza, “cecina” can be topped with tomato pieces, mozzarella pieces, vegetables and meat, or, more simply, with rosemary and extra virgin olive oil. Chickpea flour, when compared to common wheat flour, is richer in protein since it is obtained from legumes and not from cereals. Their high protein content is perfect for those wishing to replace red meat in their diet. Thanks to this feature, chickpea flour is often used by vegan people (vegan cuisine does not use animal protein) as a substitute for meat or eggs in making omelettes.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000014
EAN code	8057829730146
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm