

# MOLINO VIGEVANO

1936



Ideal for:  
*plate pizza and  
pan pizza*

## Plus

- Type "1" lightly refined flour
- Vital wheat germ and sourdough for an intense flavour
- Pre-measured yeast, easy to use
- Professional results even in a home oven

## How to use it

- Just add water, oil and salt
- Yeast is already included and pre-measured
- Roll the dough thin for maximum crispiness
- Recommended leavening: 3 hours at room temperature

## Farina per Pizza Tipo Uno

**Type "1" flour with yeast, ideal for doughs with an intense flavour.**

Pizza Flour Type "1" was born from the professional experience of Molino Vigevano and is designed to bring home a pizza with an authentic and rich flavour, typical of lightly refined flours. The result is a fragrant, crispy and well-structured pizza, ideal for both plate pizza and pan pizza.

**Ingredients:** Type "1" soft **wheat** flour (60%), type "00" soft **wheat** flour, durum **wheat** semolina, sourdough (type "00" soft **wheat** flour), brewer's yeast (2%), vital **wheat** germ flour (0.5%).

**Nutritional Values per 100 g:** Energy 1455 KJ (348 Kcal); Fat 1,5 g of which saturates 0,28 g; Carbohydrates 71 g of which sugars 1,9 g; Fibre 3 g; Protein 12,4 g; Salt 0,05 g.

**Allergens:** Gluten.

*(Produced in a facility that handles eggs, milk, soy, peanuts, nuts, hazelnuts, almonds, pistachios, sesame, mustard, lupin).*

**Shelf-life:** 24 months

**Storage:** Store in a cool/dry environment, at a temperature of 18°/20°C at a maximum humidity of 45% to ensure perfect results.



500 g pack

EAN Code	SKU code	Product	Weight/Unit	Pack dimensions (cm) (LxWxH)	Cartons per Pallet	Cartons per layer	Layers per pallet	VAT
8009355003256	3256P012	Farina Tipo Uno per Pizza	500 g	9x5, 5x22	60	12	5	10%

www.molinovigevano.com



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