

MOLINO VIGEVANO

1936



Vesuvio

The ideal flour for Neapolitan pizza, even in a home oven.

Vesuvio is the flour from Molino Vigevano crafted for those who want to make at home a light, fragrant and well-developed Neapolitan pizza, with a dough that is easy to work and manage. Its formulation promotes a wide, open-crumbed crust, delivering professional-level results even in home ovens.

Ingredients: Soft wheat flour type "0", vital wheat germ flour (5%).

Nutrition values per 100 g: Energy 1455 KJ (348 Kcal); Fat 1,4g of which saturates 0,3g; Carbohydrates 72,2g of which sugars 1,2g; Fibre 3g; Protein 14,5g.

Allergens: Gluten.

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

Shelf-life: 24 months.

Storage: Store in a cool/dry environment, at a temperature of 18°/20°C and a maximum humidity of 45% to guarantee optimal performance.

Ideal for:
*contemporary
Neapolitan
pizza*

Plus

- Vital wheat germ for intense flavour and golden colour
- Light, well-structured doughs with an open crumb
- Easy to stretch
- Pizzeria-quality results even in a home oven

Technical informations

- W: 290
- P/L: 0,6-0,7
- Protein: 14.5%
- Medium fermentation times, over 24 h in the fridge
- Ideal for hydration levels of 65%–70%
- Best performance with direct dough methods
- Also suitable for indirect dough methods



500 g pack

EAN Code	SKU code	Product	Weight/Unit	Pack dimensions (cm) (LxWxH)	Cartons per Pallet	Cartons per layer	Layers per pallet	VAT
8009355002983	2983P012	Vesuvio	500 g	9x5, 5x22	60	12	5	4%

www.molinovigevano.com



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