

MOLINO VIGEVANO

1936



Ideal for:
*homemade,
Italian bread*

Plus

- 100% Italian wheat
- Stone milled with vital wheat germ
- Ready in 3 hours - yeast included
- Authentic Italian Recipe

How to use it

- Just add water, oil and salt
- Yeast is already included and pre measured
- 1 pack is ideal for 2-3 loaves
- Recommended leavening: 3 hours at room temperature

Bread Flour

Soft wheat flour for authentic Italian bread.

Bread Flour is crafted with 100% Italian wheat, stone milled to preserve the vital wheat germ, rich in vitamins and natural antioxidants. The sourdough starter — produced in-house from flour and water, and fermented at room temperature — imparts an intense, authentic flavour. Perfect for recreating the great classics of Italian bread-making at home.

Ingredients: wheat flour, sourdough powder (wheat flour, water), wheat germ flour, (2%) brewer's yeast.

Nutrition values per 100 g: Energy 1565 KJ (374 Kcal); Fat 2,5 g of which saturates 0 g; Carbohydrates 70,9 g of which sugars 2 g; Fibre 1,4 g; Protein 17 g; Salt 0 g

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.



500 g pack

EAN Code	SKU code	Product	Weight/Unit	Pack dimensions (cm) (LxWxH)	Cartons per Pallet	Cartons per layer	Layers per pallet	VAT
8009355002631	2631P012	Bread Flour	500 g	195x250x385	70	10	10	4%

www.molinovigevano.com



Molino Vigevano 1936 S.r.l. Via dell'Artigianato 5, 27020 Torre d'Isola (PV)