

# MOLINO VIGEVANO

1936



Ideal for:  
*leavened and shortcrust pastries, whipped batters, and viennoiserie*

## Plus

- With *Germe madre*, Molino Vigevano's patented 100% natural ingredient
- Adds delicate notes of citrus and vanilla, enhancing aroma and flavour
- A natural alternative to artificial flavourings
- Can be labeled as "pasta madre" (sourdough)

## Technical information

- Dosage: 3–6% of flour weight
- Use with added yeast or preferment
- Improves dough structure and stability

# M Ama<sup>®</sup> D O L C E

### Dried sourdough without yeast – for sweet preparations.

Perfect for enriching doughs for leavened and shortcrust pastries, or whipped batters, with a natural bouquet of citrus and vanilla.

**Ingredients:** Dried soft **wheat** sourdough, fermented **wheat** germ flour 5%.

**Nutritional values per 100 g:** Energy 1355 kJ (324 kcal), Fats 0,9 g, of which saturated 0,05 g, Carbohydrates 72,2 g, of which sugars 1,9 g, Fibres 2,1 g, Proteins 10,2 g, Salt 0,005 g

**Allergens:** Gluten.

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

**Shelf-life:** 24 months

**Storage:** Store in a cool, dry place at 18–20 °C and max humidity of 45% to ensure perfect performance.



Packaging 1 kg  
 (boxes 5 pcs)

EAN code	Sku code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8009355003928	3928P005	M Ama Dolce (5 x 1 kg)	5	17x10x38	144	24

[www.molinovigevano.com](http://www.molinovigevano.com)



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