

MOLINO VIGEVANO

1936



Ideal for:
*bread, pizza,
savoury snacks
and baked
products*

Plus

- With *Germe madre*, Molino Vigevano's patented 100% natural ingredient
- Delivers the authentic aroma and taste of slow-fermented doughs
- Can be labeled as "pasta madre" (sourdough)

Technical information

- Dosage: 3–6% of flour weight
- Use with added yeast or preferment
- Improves dough strength and gluten elasticity

M Ama[®] P U R A

Dried sourdough without brewer's yeast – for savoury preparations.

Perfect for enriching your pizza, bread and focaccia doughs with a natural bouquet of wheat and malt.

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

Nutritional values per 100 g: Energy 1455 kJ (348 kcal), Fats 1,5 g, of which saturated 0,28 g, Carbohydrates 71 g of which sugars 1,9 g, Fibres 3 g, Proteins 12,4 g, Salt 0,05 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. 45% humidity 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
8009355003911	3911P005	M Ama Pura (5 x 1 kg)	5	17x10x38	144	24

www.molinovigevano.com



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