

# V MOLINO VIGEVANO

1936



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

## Plus

- With *Germe madre*, Molino Vigevano's patented 100% natural ingredient
- Gives the finished product an aroma and taste of traditional long fermentation
- Can be labeled as "pasta madre" (sourdough)

## Technical information

- Dosage: 3–6% of flour weight
- Contains 2 g of active yeast per 100 g of product (= 5 g fresh yeast)
- Optimises dough strength and workability, ensuring regular structure and elasticity

# M Ama<sup>®</sup> VIVA

### Dried sourdough with brewer's yeast – for savoury preparations.

Perfect for making bread, pizza, snacks and baked goods that are rich in flavour, aromatic, and ready in less time.

**Ingredients:** Dried soft **wheat** sourdough, fermented **wheat** germ flour 5%, baker's yeast 2%.

**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 a maximum humidity of 45% to ensure optimal performance.



**Packaging 1 kg  
(boxes 5 pcs)**

EAN code	SKU code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8009355003904	3904P005	M Ama Viva (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)