

MOLINO VIGEVANO

1936



Ideal for:
*Rustic bread, focaccia
and multigrain baked
goods*

Plus

- Multigrain flour with flaxseed, sunflower and sesame seeds
- Vital wheat germ for an intense flavour
- Rustic taste with toasted notes that develop during baking

Technical informations

- W: 270-290
- P/L: 1-2
- Protein: 14%
- Suitable for direct doughs

Moreschina

Multigrain flour with whole seeds and vital wheat germ.

A selection of flours, clearly perceptible seeds and vital wheat germ, to obtain fragrant, structured and flavour-rich doughs. Ideal for rustic bread, pizza and focaccia, Moreschina also lends itself to sweet preparations, enhancing every recipe with an intense and toasted aromatic profile.

Ingredients: Type "0" soft **wheat** flour, durum **wheat** semolina, whole **soy** flour, maize flour, rye flour, vital **wheat** germ flour, **sesame** seeds, flaxseeds, sunflower seeds.

Nutrition values per 100 g: Energy 1602 KJ (380 Kcal); Fat 4,2 g of which saturates 0,8 g; Carbohydrates 70,2 g of which sugars 1,8 g; Fibre 3,2 g; Protein 14 g; Salt 0,01 g.

Allergens: Gluten, soy, sesame.

(Produced in a facility that handles eggs, milk, soy, peanuts, nuts, 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
8009355003287	3287P012	Moreschina	500 g	9x5, 5x22	60	12	5	10%

www.molinovigevano.com



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