

**MOLINO
VIGEVANO**
1936



Ideal for:
*shortcrust pastry,
cookies, cakes,
sweet and savory
baked goods*

Plus

- Speckled texture
- Toasted bouquet with nuances of hazelnut and salt
- Versatile for both sweet and savory recipes
- Contains 31% Mais Corvino (black corn) and 15% seeds

"I created the Nero di Mais recipe book because this flour speaks for itself: unique color and impeccable results."

Tested by Armando Palmieri
AMPI Master Pastry Chef

Nero di Mais

Blend based on Mais Corvino corn and seeds.

Ideal for rustic-tasting baked products with distinctive colors.

Ingredients: Type "00" soft **wheat** flour, Mais Corvino flour 31%, seeds 15% (flaxseed, **sesame**, and millet), corn flour, re-milled durum **wheat** semolina, salt, roasted malted **barley** flour, rye flour.

Nutritional values per 100 g: Energy 1524 kJ (364 kcal), Fats 6,2 g of which saturates 0,9 g, Carbohydrates 65,1 g of which sugars 1,6 g, Fiber 6,8 g, Proteins 11,2 g, Salt 0,6 g.

Allergens: Gluten.

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

Shelf-life: 8 months

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



Packaging 5 kg

EAN code	SKU code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917006522	6522P005	Nero di Mais	5	11x22x35	120	12

www.molinovigevano.com



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