

MOLINO VIGEVANO

1936



Ideal for:
*homemade,
Italian fresh
pasta*

Plus

- 100% Italian wheat
- Stone milled with vital wheat germ
- Key ingredient: re-milled durum wheat semolina
- Authentic Italian Recipe

How to use it

- Just add eggs and water
- No yeast needed
- 1 pack is ideal for 6 serving of fresh pasta
- Rest the dough for 30 minutes before rolling

Pasta Flour

Re-milled durum wheat semolina for authentic Italian fresh pasta.

Pasta Flour is crafted with 100% Italian wheat, stone milled to preserve the vital wheat germ, rich in vitamins and natural antioxidants. The key ingredient — re-milled durum wheat semolina — ensures the perfect texture and golden colour of authentic Italian fresh pasta. Perfect for recreating the great classics of Italian pasta-making at home.

Ingredients: re-milled durum wheat semolina, wheat flour, wheat germ flour.

Nutrition values per 100 g: Energy 1529 KJ (365 Kcal); Fat 1,7 g of which saturates 0 g; Carbohydrates 75,5 g of which sugars 1,4 g; Fibre 3,5 g; Protein 12 g; Salt 0 g.

Allergens: Gluten.

(Produced in a facility that also handles eggs, milk, soy, peanuts, walnuts, 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
8009355002617	2617P012	Pasta Flour	500 g	195x250x385	70	10	10	4%

www.molinovigevano.com



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