

MOLINO VIGEVANO

1936



Ideal for:
*pan pizza
and
focaccia*

Plus

- High-hydration doughs, up to 80%
- Easy and quick to stretch
- Intense aroma and flavour
- Lightly refined type "0" flour
- True professional results, even in a home oven

Technical informations

- W: 350
- P/L: 0,7-0,8
- Protein: 14.5%
- Suitable for direct dough methods
- Suitable for pre-ferments
- Ideal for long fermentation, over 48h in the fridge
- Suitable for 3-hour fermentation at room temperature

Pizza in Teglia

The ideal flour for high-hydration doughs.

Designed for those who love working with highly hydrated doughs, achieving airy, light and flavour-rich pizzas and focacce. Made with soft wheat flour type "0" and vital wheat germ, it ensures an extensible and easy-to-handle dough, ideal for simple and precise stretching, and can be worked by hand or with a stand mixer.

Ingredients: Soft wheat flour type "0", vital wheat germ flour (2%).

Nutrition values per 100 g: Energy 1554 KJ (366 Kcal); Fat 0,8g of which saturates 0,2g; Carbohydrates 75,1g of which sugars 1,7g; Fibre 1,8g; Protein 14,5g; Salt 0,01g

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
8009355002693	2693P012	Pizza in Teglia	500 g	9x5, 5x22	60	12	5	4%

www.molinovigevano.com



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