

MOLINO VIGEVANO

1936



Ideal for:
*shortbread cookies,
cake, pasta choux,
pan di spagna*

Plus

- Vital wheat germ, cold-extracted and stone-milled (patented process)
- Ensure smooth, easy-to-work dough
- Lightly refined type "0" flour

Technical informations

- W: 200-230
- P/L: 0,6-0,8
- Protein: 11,2%
- Suitable for all pastry bases
- Excellent stability during blast chilling and subsequent freezing

Dibi

Type "0" soft wheat flour with vital wheat germ.

A versatile flour for all sweet and savory pastry bases, including shortcrust pastry, cakes, choux pastry, and sponge cake, with results that make all the difference.

Ingredients: Type "0" soft wheat flour, wheat germ flour (1%).

Nutritional information per 100 g: Energy 1505 kJ (360 kcal); Fat 0,8 g of which saturated 0,4 g; Carbohydrates 76,1 g of which sugars 1,6 g; Fiber 1,8 g; Protein 11,2 g; Salt 0,01 g.

Allergens: Gluten.

(Produced in a facility processing milk, soy, mustard and lupine).

Shelf-life: 12 months

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



Packaging 12,5 kg

EAN code	Sku code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917003415	3415P012	Dibi	12,5	150x400x420	72	6

www.molinovigevano.com

