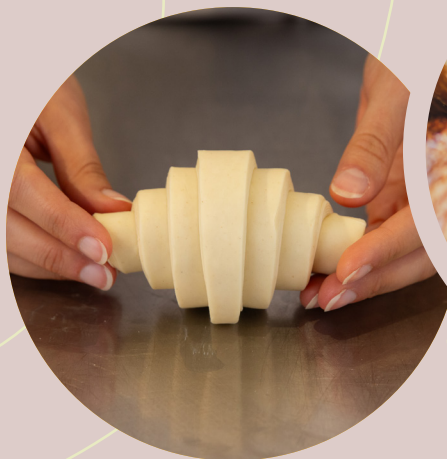


MOLINO VIGEVANO

1936



Ideal for:
leavened and puff pastries, both sweet and savory

Plus

- Vital wheat germ, cold-extracted and stone-milled (patented process)
- Light, well-developed alveolar structure
- Extensible gluten network
- Consistent results all the year
- Lightly refined Type "0" flour

Technical information

- W: 330-360
- P/L: 0.7-0.8
- Protein: 14,8%
- Suitable for: laminated and leavened doughs
- Consistent performance during lamination
- Excellent stability during blast chilling and subsequent freezing

Ellevù

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

Developed for viennoiserie (croissants, Italian-style cornetti, brioche), it ensures precise lamination, regular layer development, and reliable performance during fermentation and baking. The presence of vital wheat germ contributes to a uniform, golden crust, even without egg or milk glazing.

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

Nutritional information per 100 g: Energy 1543 kJ (369 kcal); Fat 0,9 g of which saturates 0,3 g; Carbohydrates 74,7 g of which sugars 1,5 g; Fibre 1,5 g; Protein 14,8 g; Salt 0,01 g.

Allergeni: Gluten.

(Produced in a facility that processes milk, soy, mustard, and lupin).

Shelf-life: 12 mesi

Storage: Store in a cool, dry place at 18–20°C, with a maximum humidity of 45%, to ensure optimal performance.



Packaging 12,5 kg

EAN code	Sku code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917003408	3408P012	Ellevù	12,5	150x400x420	72	6

www.molinovigevano.com

