

MOLINO VIGEVANO

1936



Ideal for:
*creams and puddings,
bench dusting in
pizzerias, tempura*

Plus

- Naturally gluten-free
- Versatile for both sweet and savory applications
- Ideal as a dusting flour

Technical informations

- 100% Italian-origin rice flour
- Fine particle size for uniform results

Farina di Riso

100% Italian-origin rice flour.

When added to doughs, it contributes to a lighter, drier structure, improving the definition of the finished product. A technical flour for baked goods, batters and special preparations, ideal when precision and consistent quality are required.

Ingredients: rice flour.

Nutritional values per 100 g: Energy 1584 kJ (365 kcal); Fat 0,5 g of which saturates 0,1 g; Carbohydrates 82 g of which sugars 0,4 g; Fiber 0,5 g; Protein 7 g; Salt 0,1 g.

Gluten free.

(Produced in a facility that also processes egg, peanuts, nuts, soy and milk).

Shelf-life: 12 months.

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



Packaging 5 kg

| EAN code | SKU code | Product | Kg per bag | Box dimensions (cm) | Boxes per pallet | Boxes per layer |
|---------------|----------|----------------|------------|---------------------|------------------|-----------------|
| 8004917003033 | 3033P005 | Farina di Riso | 5 | 11x22x35 | 120 | 12 |

www.molinovigevano.com



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