

# MOLINO VIGEVANO

1936



Ideal for:  
*battered frying applications, light, crispy and golden fried foods*

## Plus

- Low oil absorption
- Long-lasting crispness
- Even golden color
- Consistent results, easy to manage even in high-volume operations

## Technical informations

- Rice flour and wheat starch for drier frying results
- Durum wheat semolina for a crispier structure

# Fritture

### Selected flour blend for frying.

Ideal for achieving light, dry and crispy fried products. It ensures a stable batter, uniform browning and consistent performance, even in demanding professional environments.

**Ingredients:** type "00" soft **wheat** flour (80%), re-milled durum **wheat** semolina, **wheat** starch, rice flour, leavening agents: sodium bicarbonate (E500), sodium pyrophosphate (E450).

**Nutritional values per 100 g:** Energy 1476 kJ (353 kcal); Fat 0,2 g of which saturates 0 g; Carbohydrates 74,5 g of which sugars 0,5 g; Fiber 3 g; Protein 11,5 g; Salt 1,6 g.

**Allergens:** Gluten.

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

**Shelf-life:** 12 months.

**Storage:** 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
8004917002180	2108P005	Fritture	5	11x22x35	120	12

www.molinovigevano.com



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