

# MOLINO VIGEVANO

1936



Ideal for:  
*polenta, bread,  
pizza and rustic  
baked goods*

## Plus

- Rustic and intense flavor, slightly smoky
- Speckled texture with black, bright yellow and orange grains
- Versatile for both sweet and savory applications

## Technical Informations

- 30% of flour weight for a bold, distinctive flavor
- 10% of flour weight for a more delicate and balanced profile
- Naturally contains antioxidants
- Richer nutritional profile compared to traditional corn

# Mais Corvino

### Wholegrain black corn flour.

Ideal for professionals seeking identity, color and flavor in their creations. Its naturally speckled texture and intense aromatic profile give character to finished products. During baking, it releases toasted and slightly smoky aromatic notes, suitable for both sweet and savory doughs.

**Ingredients:** wholegrain black corn flour.

**Nutritional values per 100 g:** Energy 1483 kJ (352 kcal); Fat 4,3 g, of which saturates 0,85 g; Carbohydrates 62,3 g, of which sugars 1,86 g; Fiber 11,7 g; Protein 11,3 g; Salt 0,1 g.

**Allergens:** None.

*(Produced in a facility that also processes eggs, peanuts, nuts, hazelnuts, pistachios, almonds, soya, milk, mustard, mupin, sesame).*

**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
8004917002197	2197P005	Mais Corvino	5	11x22x35	120	12

www.molinovigevano.com



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