

# MOLINO VIGEVANO

1936



Ideal for:  
*gluten-free  
bread and  
pizza*

## Plus

- Compensates for the absence of gluten, ensuring stable dough structure
- Regular crumb structure in gluten-free bread and pizza
- Consistent professional results

## Technical informations

- Easy dough preparation and handling
- Good stability during fermentation
- Suitable for direct production processes

# Mix Pane e Pizza Gluten Free

Gluten-free blend developed to meet the needs of professionals seeking high-quality gluten-free bread and pizza with regular crumb structure and reliable dough handling performance.

**Ingredients:** Corn starch, corn flour, potato starch, vegetable fiber, rice flour, thickeners: E464, E460, E412, sugar, rice sourdough.

**Nutritional values per 100 g:** Energy 1294 kJ / 306 kcal; Fat 0,7 g of which saturates 0,1 g; Carbohydrates 73,8 g of which sugars 3,4 g; Fiber 7,6 g; Protein 1,6 g; Salt 1,0 g.

### Gluten free.

*(Produced in a facility that also processes eggs, peanuts, milk, soy, walnuts, pistachios, almonds, lupin, 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
8004917005709	5709P005	Mix Pane e Pizza Gluten Free	5	11x22x35	120	12

www.molinovigevano.com



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