

MOLINO VIGEVANO

1936



Ideal for:
*pizza, focaccia,
multigrain bread
and baked goods*

Plus

- Vital wheat germ, cold-extracted and stone-milled (patented process)
- 5% seeds
- Selected grains for optimal texture
- Toasted aroma that develops during baking

Technical informations

- W: 270-290
- P/L: 1-2
- Protein: 14%
- Medium rising time: 24 hours
- Suitable for direct doughs

Moreschina

Multigrain flour with vital wheat germ.

Multigrain blend with a toasted, rustic flavor, with selected seeds that keep the gluten network intact.

Ingredients: Type "0" soft **wheat** flour 72%, durum **wheat** semolina 10%, seeds 5% (**sesame** seeds, sunflower seeds, flax seeds), **soy** flour 4.5%, corn semolina 3%, **wheat** germ 2%, **rye** flour 2%, **oat** flakes, **barley** flakes.

Nutritional information per 100 g: Energy 1603 kJ (380 kcal); Fats 4,2 g of which saturates 0,8 g; Carbohydrates 70,2 g of which sugars 1,8 g; Fiber 3,2 g; Proteins 14,0 g; Salt 0,07 g.

Allergens: Gluten, soy, sesame.

(Produced in a facility processing milk, soy, mustard and lupine).

Shelf-life: 12 months.

Storage: Store in a cool, dry place at 18–20°C and max humidity of 45% to ensure best performance.



Packaging 10 kg

EAN code	Sku code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917004726	4726P010	Moreschina	10	17x24x58	90	6

www.molinovigevano.com



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