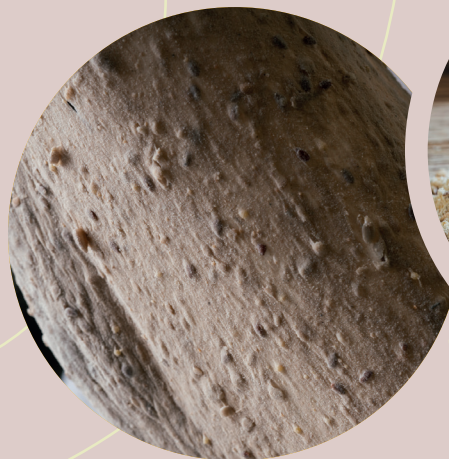


MOLINO VIGEVANO

1936



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

Plus

- Vital wheat germ, cold-extracted and stone-milled (patented process)
- 7% seeds
- Rustic and crunchy texture thanks to whole seeds
- Selected grains for optimal structure
- Toasted aroma that develops during baking

Informazioni tecniche

- W: 270-290
- P/L: 0.9-1.2
- Protein: 14%
- Medium rising time: 24 hours
- Excellent results with pre-ferments

Moreschina Ricca

Dark multigrain flour with seeds and vital wheat germ.

With an intense, toasted flavor, Moreschina Ricca is designed for pizzas and baked goods where seeds are the star of the show. The presence of roasted malt gives it a darker color and a strong aromatic identity, while maintaining a stable structure and good workability.

Ingredients: Type "0" soft wheat flour 70%, remilled durum wheat semolina 10%, seeds 7% (sesame seeds, sunflower seeds, millet seeds, flax seeds), corn semolina, rye flour, soy flour, oat flakes, barley flakes, wheat germ flour, roasted barley malt flour.

Nutritional information per 100 g: Energy 1605 kJ (384 kcal); Fats 4,0 g of which saturates 0,7 g; Carbohydrates 71,3 g of which sugars 1,5 g; Fiber 3,8 g; Proteins 14 g; Salt 0,1 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
8004917003712	3712P010	Moreschina Ricca	10	17x24x58	90	6

www.molinovigevano.com



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