

MOLINO VIGEVANO

1936



Oro Fibra Due

Whole wheat flour with vital wheat germ.

Whole wheat flour with bran guarantees the workability of the dough without compromising its structure. Ideal for sweet and savory products with a rustic and intense flavor.

Ingredients: Whole wheat flour, wheat germ flour 2%.

Nutritional information per 100 g: Energy 1492 kJ (354 kcal); Fats 1,9 g of which saturates 0,4 g; Carbohydrates 68 g of which sugars 2,1 g; Fiber 8,4 g; Protein 11,9 g; Salt 0,01 g.

Allergens: Gluten.

(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.

Ideal for:
*round, crispy
pizza, small pan,
rustic bread*

Plus

- Vital wheat germ, cold-extracted and stone-milled (patented process)
- Rich in bran and fiber (8%), for richer, more digestible dough
- Easy to work with, no tearing
- Intense, rustic aroma

Technical information

- W: 250-280 (on a sieve < 250µ)
- P/L: 0,6-0,8
- Protein: 11,9%
- Medium rising time: 24 hours
- Absorption up to 80%
- Recommended with pre-ferments



Packaging 10 kg

EAN code	Sku code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917005105	5105P010	Oro Fibra Due	10	17x24x58	90	6

www.molinovigevano.com



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