

MOLINO VIGEVANO

1936



Oro Fibra Uno

Soft wheat flour type "1" with vital wheat germ.

Its aromatic profile, characterized by round and balanced notes, gives the finished product a distinctive identity, while the higher fibre content contributes to richer doughs with a pleasant bite.

Ingredients: Soft wheat flour type "1", wheat germ flour 2%.

Nutritional information per 100 g: Energy 1537 kJ (364 kcal); Fats 1,2 g of which saturates 0,3 g; Carbohydrates 72,8 g of which sugars 1,9 g; Fibre 4 g; Protein 13,2 g; Salt 0,09 g.

Allergens: Gluten.

(Produced in a facility that processes milk, soy, mustard, and lupin).

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.

EAN code	SKU code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917004382	4382P025	Oro Fibra Uno	25	23x32x77	40	4
8004917004658	4658P010	Oro Fibra Uno	10	17x24x58	90	6

Ideal for:

pan pizza, round pizza, bread and biscuits

Plus

- Vital wheat germ cold-extracted and stone-milled (patented process)
- Intense aromatic profile
- Type "1" flour, lightly refined
- High fibre content, for richer and more digestible doughs

Technical informations

- W: 290-310
- P/L: 0.7-0.9
- Protein: 13,2%
- Medium fermentations: up to 24h
- Ideal for refreshing preferments



Sacco da 10 kg, 25 kg

www.molinovigevano.com



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