

MOLINO VIGEVANO

1936



Ideal for:
large leavened products, sourdough refreshments

Plus

- Vital wheat germ, cold-extracted and stone-milled (patented process)
- Stable and extensible gluten network
- Resistance to processing stresses

Technical information

- W: 380-410
- P/L: 0,7-0,9
- Protein: 15%
- Absorption up to 150%
- Suitable for long fermentations and doughs rich in fats and sugars

Piesse

Type "0" soft wheat flour with vital wheat germ.

Flour developed for large leavened products (panettone, pandoro, colomba) and refreshing sourdough starter. Its high absorption capacity and stable gluten network allow it to support complex, fat-rich doughs, ensuring volume, regularity of the crumb, and consistent results.

Ingredients: Type "0" soft wheat flour, wheat germ flour (1%).

Nutritional information per 100g: Energy 1547 kJ (370 kcal); Fats 1,1 g of which saturates 0,4 g; Carbohydrates 73,7 g of which sugars 1,6 g; Fiber 1,7 g; Proteins 15 g; Salt 0,01 g of which sodium 0.004.

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.



Packaging 12,5 kg

EAN code	Sku code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917003392	3392P012	Piesse	12,5	150x400x420	72	6

www.molinovigevano.com

