

# V MOLINO VIGEVANO

1936



Ideal for:  
*apulian focaccia,  
pan pizza,  
burger buns*

## Plus

- Long-lasting softness and tenderness even after many hours on the counter
- Fine and uniform structure, perfect for light, airy pan pizzas
- Easy-to-handle dough, smooth stretching and no tearing

## Technical information

- Protein: 11,4%
- Key ingredient: powdered milk
- Same-day fermentation also suitable for 4-6 hour rises
- Ideal for soft, airy finished products

# Pizza Piuma

**Type "0" soft wheat flour and powdered milk.**

Ideal for obtaining extremely soft and fluffy doughs that maintain their volume and fragrance even after many hours on the counter.

**Ingredients:** type "0" soft wheat flour (97%), powdered milk.

**Nutritional values per 100 g:** Energy 1526 kJ (364 kcal); Fat 1,7 g of which saturates 0,7 g; Carbohydrates 75,2 g of which sugars 1,3 g; Fibre 1,9 g; Protein 11,4 g; Salt 0,013 g.

**Allergens:** Gluten, lactose.

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

**Shelf-life:** 12 months.

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



Packaging 10 kg, 25 kg

EAN code	SKU code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917004023	4023P025	Pizza Piuma	25	23x32x77	40	4
8004917002098	2098P010	Pizza Piuma	10	17x24x58	90	6

www.molinovigevano.com



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