

MOLINO VIGEVANO

1936



Ideal for:
*stretching all types
of pizza dough*

Plus

- Easy dough stretching and even baking
- Cleaner workbench and oven
- Outstanding browning and crispness
- Selection of 5 flours for superior pizza flavour

Informazioni tecniche

- -40% oven residues
- Optimized particle size to prevent burning
- Key ingredients: white corn flour and rice flour

Pizza Spolvero

Durum wheat semolina, re-milled dried durum wheat semolina, Type "00" soft wheat flour, rice flour, white corn flour.

An exclusive selection of 5 flours with a carefully designed particle size, developed to improve dough stretching and bench handling while reducing excess moisture.

Ingredienti: Durum **wheat** semolina (80%), re-milled dried durum **wheat** semolina, Type "00" soft **wheat** flour, rice flour, white corn flour.

Nutritional values per 100 g: Energy 1564 kJ (359 Kcal); Fat 2 g of which saturates 0,4 g; Carbohydrates 73 g of which sugars 0,4 g; Fiber 3,6 g; Protein 13 g; Salt 0,03 g.

Allergeni: Gluten.

(Produced in a facility that handling eggs, peanuts, nuts, soy, milk, mustard, lupin, and sesame.)

Shelf-life: 12 months

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

EAN code	SKU code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917003996	3996P010	Pizza Spolvero	10	17x24x58	90	6



Packaging 10 kg

www.molinovigevano.com



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