

V MOLINO VIGEVANO

1936



Ideal for:
*round pizza,
tray-baked pizza,
small pan pizza,
bread and focaccia*

Plus

- Vital wheat germ, cold-extracted and stone-milled (patented process)
- Intense wheat aroma and flavor
- Lightly refined Type "0" flour

Informazioni tecniche

- W: 330-360
- P/L: 0.7-0.8
- Protein: 14.5%
- Long fermentation, up to and beyond 48 hours
- Suitable for high-hydration doughs
- Suitable for preferments

Tramonti

Type "0" soft wheat flour.

Ideal for high-hydration and long-fermentation doughs.

Ingredients: Type "0" soft wheat flour, wheat germ flour 2%.

Nutritional information per 100 g: Energy 1554 kJ (366 kcal); Fats 0,8 g of which saturates 0,2 g; Carbohydrates 75,1 g of which sugars 1,7 g; Fiber 1,8 g; Proteins 14,5 g; Salt 0,01 g.

Allergeni: Gluten.

(Produced in a facility that 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 10 kg, 25 kg

EAN code	SKU code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917005778	5778P025	Tramonti	25	23x32x77	40	4
8004917003880	3880P010	Tramonti	10	17x24x58	90	6

www.molinovigevano.com



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