

# V MOLINO VIGEVANO

1936



Ideal for:  
*round pizza  
and pan pizza  
for takeaway*

## Plus

- Long-lasting crispness, even after transport
- Cold-extracted, stone-milled vital wheat germ
- Balanced elasticity, smooth stretching with no tearing

## Informazioni tecniche

- W: 250-270
- P/L: 0,5-0,7
- Protein: 13.0%
- Recommended fermentation: 12h-24h (up to 48h in the fridge)
- Suitable for: direct doughs, pan pizza

# Vera Napoli

**Type "0" soft wheat flour with vital wheat germ and re-milled durum semolina.**

Ideal for takeaway pizza, where extended crispness and structural stability of the final product are essential.

**Ingredients:** Type "0" soft wheat flour (90%), re-milled durum wheat semolina, vital wheat germ flour (2%), sourdough (type "0" soft wheat flour).

**Nutritional values per 100 g:** Energy 1532 kJ (363 kcal); Fat 0,7 g of which saturates 0,2 g; Carbohydrates 75,3 g of which sugars 1,7 g; Fibre 1,8 g; Protein 13 g; Salt 0,03 g.

**Allergens:** Gluten.

*(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.

EAN code	Sku code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917004030	4030P025	Vera Napoli	25	23x32x77	40	4
8004917004665	4665P010	Vera Napoli	10	17x24x58	90	6



**Packaging 10 kg, 25 kg**

[www.molinovigevano.com](http://www.molinovigevano.com)



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