

MOLINO VIGEVANO

1936



Verace

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

Designed for direct dough with short rising times, it allows you to make pizzas in about 4-12 hours at room temperature, ensuring a distinct crispiness.

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

Nutritional information per 100 g: Energy 1519 kJ (360 kcal); Fats 0,8 g of which saturates 0,4 g; Carbohydrates 76,1 g of which sugars 1,6 g; Fiber 1,8 g; Protein 11,2 g; Salt 0,01 g.

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.

Ideal for:
*crispy pizza,
pasta, bread*

Plus

- Vital wheat germ, cold-extracted and stone-milled (patented process)
- Clear crispness in the finished product
- Lightly refined Type "0" flour

Technical information

- W: 200-230
- P/L: 0.6-0.8
- Protein: 11,2%
- Short rising times, pizza ready in 4-12 hours at room temperature
- Suitable for direct doughs



Packaging 10 kg, 25 kg

EAN code	SKU code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917005808	5808P025	Verace	25	23x32x77	40	4
8004917003897	3897P010	Verace	10	17x24x58	90	6

www.molinovigevano.com

