

MOLINO VIGEVANO

1936



Ideal for:
*contemporary
Neapolitan pizza*

Plus

- High, well-aerated crust in all ovens
- Assisted germination wheat for greater rise
- Vital wheat germ for a golden, uniform color

Technical information

- W: 270-290
- P/L: 0.6 - 0.7
- Protein: 14.5%
- Medium rising times, over 24 hours in the fridge
- Ideal for hydration levels of 65%-70%
- Maximum performance with direct doughs
- Also suitable for indirect doughs

Vesuvio

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

Ideal for contemporary Neapolitan pizza. Thanks to assisted germination, a technique that ensures optimal conditions during grain growth, it allows the dough to develop with superior rise, guaranteeing excellent results in all ovens.

Ingredients: Type "0" soft wheat flour 95%, wheat germ flour.

Nutritional values per 100 g: Energy 1482 kJ (350 kcal); Fat 1,4 g of which saturates 0,3 g; Carbohydrates 72,2 g of which sugars 1,2 g; Fiber 3 g; Protein 14,5 g; Salt 0,001 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.



Packaging 10 kg

EAN code	Sku code	Product	Kg per bag	Box dimensions (cm)	Boxes per pallet	Boxes per layer
8004917003989	3989P010	Vesuvio	10	17x24x58	90	6

www.molinovigevano.com



Molino Vigevano 1936 S.r.l. Via dell'Artigianato 5, 27020 Torre d'Isola (PV)