

V MOLINO VIGEVANO

1936



Ideal for:
Pinsa, Roman-style pizza, high-hydration pan pizza

Plus

- For high hydration levels, above 85%
- Superior crispness thanks to rice and semolina
- Soy-free and GMO-free
- Rolls out without tearing

Technical information

- W: 330-360
- P/L: 0.7-0.8
- Protein: 13.5%
- Medium and long rising times (up to 72 hours)
- Suitable for direct and indirect doughs

aRoma

Type “0” soft wheat flour, rice flour, re-milled durum wheat semolina, and vital wheat germ.

This is a professional flour dedicated to pinsa and Roman-style pan pizza, formulated to support high hydration and ensure an extremely stretchy, light, and fragrant dough.

Ingredients: type “0” soft **wheat** flour (85%), rice flour, remilled durum **wheat** semolina, vegetable fiber, **wheat** germ, sourdough starter (type “0” soft **wheat** flour).

Nutritional values per 100 g: Energy 1551 kJ (371 kcal); Fat 1.12 g of which saturated 0.35 g; Carbohydrates 75 g of which sugars 2 g; Fiber 4 g; Protein 13.5 g; Salt 0.02 g.

Allergeni: Glutine.

(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
8004917002975	2975P010	aRoma	10	17x24x58	90	6

www.molinovigevano.com



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