

Oro di Macina flours born from a careful selection of precious gratings and are the only ones with vital wheat germ, cold pressed and ground to stone, according to an exclusive patent by Molino Vigeveno 1936. With Molino Vigeveno flour you can rediscover the **true taste of wheat** thanks to the presence of vital wheat germ, which will lend your products a unique aroma and flavour, together with the characteristic golden colour. The wheat germ **it is the heart of the grain**, as well as being the most nutritious part: it represents a true **source of well-being** too, thanks to its high content of **vitamins A, B, E and D, iron, magnesium and potassium**.

Characteristic properties:

Thanks to the careful selection of raw materials, decades of milling experience and the use of cutting-edge technology, Molino Vigeveno flours guarantee excellent dough stability; this is why they are easy to spread without fear of “tearing”. The dough produced using Molino Vigeveno flour is particularly light and **easily digestible**. Furthermore, by carrying out laboratory analyses and thorough checks on each individual batch of products, Molino Vigeveno guarantees that the quality and properties of its products remain constant, all year round.

Technical specifications:

The Oro Fibra 2 flour is a blend of wholemeal flour with bran for a speckled, light brown pizza base. Contains wheat germ for a full-bodied, digestible pizza with a unique taste. The Oro Fibra 2 flour is ideal for daytime leavening from **9 to 10** hours at room temperature; it can be matured from **24 to 48** hours in a refrigeration cell at 6 °C. **Available in 10kg and 25kg bags.**

Ideal applications:

The Oro Fibra 2 flour is ideal for **making pizzas, focaccia and bread. But also fresh pasta, as leavened desserts and puff pastry.**

Table of nutritional values:

Energy 1492kJ (353 Kcal) - Fat 1.9 g of which saturated 0.4 g - Carbohydrates 68 g of which sugars 2.1 g - Fibre 8.4 g - Protein 11.9 g - Salt 0.01 g

Allergens:

The product contains **gluten** and is manufactured in an environment where, **mile derivatives** and **lupine beans** are also processed.

Conservation:

We recommend storing flour in a cool and dry place, at a temperature of 18 °/20 °C and maximum humidity of 45%, to guarantee perfect yield during use. Incorrect storage may compromise yield during use.



Do you want to receive more information?

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