

Our line of flour for special uses, designed and created to simplify the work of every professional. We call these our Special flours because we create them specifically for particular requirements and applications; they represent tailor-made selections for special recipes, such as highly digestible, crunchy, soft or flaky pizza bases. Regardless of the required consistency and characteristics of the final recipe, our flours guarantee the high quality our customers demand every time.

### *Characteristic properties:*

Molino Vigevano **Pizza Piuma** flour is obtained from special ,high-quality, type "00" soft wheat, mixed with natural ingredients such as powdered milk, soy lecithin and malt, for an extremely soft, light end product.

### *Technical specifications:*

Molino Vigevano **Piuma pizza** flour is the ideal product for those who require dough with a greater volume and finer, more regular porosity/honeycombing for a deeper, softer finished product. It is ideal for short leavening. **Available in 10kg and 25kg bags.**

### *Ideal applications:*

**Pizza Piuma** is ideal for **Genoese** or **Pugliese** focaccias, **pan Pizza** and **burger buns**. It is also ideal for use in **rotisseries**.

### *Table of nutritional values:*

Energy 1526 kJ (364 Kcal) - Fat 1.7 g of which saturated 0.7 g - Carbohydrates 75.2 g of which sugars 1.3 g - Fibre 1.9 g - Protein 11.4 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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