

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:

Pizza Spolvero Fine Molino Vigevano is the right mix of 5 different types of flour. It comes with a fine granulometry, granules with sharp corners, which facilitate the "sliding" of the pizza ready from the workbench to the pizza ball and in the oven. Thanks to the use of Pizza Spolvero Fine the doughs do not stick to the surfaces they come into contact with, no "dust" is created on the work surface and helps keep the oven floor clean. It also improves the crust of the pizza in cooking and avoids the burns of the dough.

Technical specifications:

It is advisable to use a minimum amount of Pizza Spolvero Fine so that there is little left on the pizza and it does not dry the surface. **Available in 10 kg bags.**

Ingredients:

Durum wheat semolina, re-milled durum wheat semolina, soft wheat flour, rice flour, white corn flour.

Table of nutritional values:

Energy 1564 kJ (359 Kcal) - Fat 2 g of which saturated 0.4 g - Carbohydrates 73 g of which sugars 0.4 g - Fibre 3.6 g - Protein 13 g - Salt 0.003 g

Allergens:

The product contains **gluten** and is manufactured in an environment where **milk, soy, 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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