



# BREAD FLOUR

*Mix based on flour with wheat germ and fiber of 100% italian wheat for the authentic italian bread*

Molino Vigevano's Bread Flour allows you to make a bread, like a ciabatta, in perfect Italian style, soft inside and crunchy outside. From the best tradition of Italian bakers born the detailed and illustrated recipe that you find on the back of the package, to make an authentic Italian bread, fragrant, rich in aroma and taste, like the one you eat in Italy.



**Ingredients:** Soft **wheat** flour with **wheat** germ.

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

## Technical specifications

Unit Package 1,10 lb | Shelf life: month 24

Unit package dimantion : H 7,67 in | W 3,54 in | D 3,14 in

Box Package: 12 pieces | H 7,71 in | W 15,15 in | D 9,84 in

Pallet: 63 box per pallet | 7 layers x 9 box

## Specifiche tecniche:

Disponibile in confezioni da 500 gr | Shelf life: 24 mesi

Ingombro confezione: H cm 19,5 | L cm 9 | P cm 8

Imballo: 12 confezioni per cartone | Dim. H cm 19,6 | L cm 38,5 | P cm 25

Pallet: 63 cartoni per pallet | 7 strati da 9 cartoni