

## MIX FOR PAN PIZZA AND BREAD GLUTEN-FREE

Molino Vigevano gluten-free flour blends are the result of a careful **selection of high-quality raw materials**, and are the products of their kind to contain corn **germ**. They are manufactured with the guarantee of a leading brand and the know-how of our R & D laboratory, in a certified, guaranteed production plant.

### *Characteristic properties:*

The Molino Vigevano **Mix for pan pizza and bread** is produced with naturally gluten-free raw materials and sourdough. Easy to use, it guarantees a pizza with a good honeycomb, soft, light and with a taste comparable to that of a pizza made using soft wheat flour. It lends itself perfectly to plate prepared pizzas, without risk of "tears". Ideal also for bread, it guarantees excellent results without compromising on flavour.

### *Technical specifications:*

The **Mix for pan pizza and bread** is ideal for daytime leavening from 3 to 6 hours at room temperature; it can be matured for 24 hours in a refrigeration cell at 6 °C. **Available in 5kg bags.**

### *Ingredients:*

Corn starch, corn germ, rice flour, soy protein, vegetable fibre, potato starch, sourdough buckwheat, thickeners: E464, E460, E412, sugar, salt.

### *Table of nutritional values:*

Energy 1462 kJ (345 Kcal) - Fat 0.4 g of which saturated 0.2 g - Carbohydrates 76.3 g of which sugars 5 g - Fibre 6.2 g - Protein 6 g - Salt 0.06 g

### *Allergens:*

The product is manufactured in an environment where **milk, soy** 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?*

Contact us at **+39 0384 298479** | [info@molinovigevano.com](mailto:info@molinovigevano.com)    **Molino Vigevano**