



# PASTA FLOUR

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

Pasta Flour by Molino Vigevano is the ideal flour to make at home the authentic Italian fresh pasta, with or without egg. Thanks to the detailed recipe and illustration on the back of the package you can make tagliatelle, spaghetti, ravioli and filled pasta, like the one you eat in Italy. The result is guaranteed because we have collected the recipe of "sfogline", skilled Italian women specialized in the production of fresh homemade pasta.



**Ingredients:** Re-milled durum **wheat** semolina, 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