



PIZZA FLOUR

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

Molino Vigevano's Pizza Flour is born for pizza lovers who want to make it easily and quickly at home. Thanks to the detailed recipe and illustrations on the back of the package make the original Italian pizza, it has never been easier. The result is guaranteed because the recipe has been studied by expert Italian pizza chefs: you will make an authentic Italian pizza, tasty, light and highly digestible, like the one you eat in Italy.



Ingredients: Soft **wheat** flour with **wheat** germ, remilled durum **wheat** semolina, sourdough (**wheat** flour), brewer's yeast.

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