

## TYPE “0”, SOFT WHEAT FLOUR

*contain vital wheat germ, which has been cold pressed and stone ground*

Molino Vigevano's **Oro di Macina** range of flours, the result of a **careful selection of fine grain**, are **unique** in that they also contain **vital wheat germ**, which has been cold pressed and stone ground, according to an exclusive patented process. With Molino Vigevano flour you can rediscover the **true taste of wheat** thanks to the presence of vital wheat germ, which will lend your products a unique aroma and flavour, together with the characteristic golden colour. The wheat germ **it is the heart of the grain**, as well as being the most nutritious part: it represents a true **source of well-being** too, thanks to its high content of **vitamins A, B, E and D, iron, magnesium and potassium**.

### *Characteristic properties:*

Thanks to the careful selection of raw materials, decades of milling experience and the use of cutting-edge technology, Molino Vigevano flours guarantee excellent dough stability; this is why they are easy to spread without fear of “tearing”. The dough produced using Molino Vigevano flour is particularly light and easily digestible. Furthermore, by carrying out laboratory analyses and thorough checks on each individual batch of products, Molino Vigevano guarantees that the quality and properties of its products remain constant, all year round.

### *Technical specifications:*

**Tramonti Oro** flour is ideal for long leavening from **12 to 24** hours at room temperature. Available in **10kg and 25kg** bags.

### *Ideal applications:*

**Tramonti Oro** flour is ideal for **pizza, focaccias and bread**.

### *Table of nutritional values:*

Energy 1554 kJ (366 Kcal) - Fat 0.8 g of which saturated 0.2 g - Carbohydrates 75.1 g of which sugars 1.7 g - Fibre 1.5 g - Protein 14.5 g - Salt 0.01 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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