

Our line of flour for special uses, designed and created to simplify the work of every professional. We call these our Special flours because we create them specifically for particular requirements and applications; they represent tailor-made selections for special recipes, such as highly digestible, crunchy, soft or flaky pizza bases. Regardless of the required consistency and characteristics of the final recipe, our flours guarantee the high quality our customers demand every time.

Characteristic properties:

Vera Naples Molino Vigevano is made from soft wheat flour, soy, re-milled durum wheat semolina, and stone ground vital wheat germ. The re-milled durum wheat semolina guarantees a **fragrant pizza base** every time, avoiding the “chewing gum” effect of the pizza when it cools, and ensuring excellent softening.

Technical specifications:

Vera Naples flour is ideal for producing a full-bodied, crunchy and crumbly pizza. It is ideal for medium leavening from **6 to 8** hours at room temperature; it can be matured for 24 or 48 hours in a refrigeration cell at 6 °C. **Available in 10kg and 25kg bags.**

Ideal applications:

Vera Naples flour is ideal for **take-away pizza, pan Pizza** and **shovel pizza**.

Table of nutritional values:

Energy 1532 kJ (363 Kcal) - Fat 0.7 g of which saturated 0.2 g - Carbohydrates 75.3 g of which sugars 1.7 g - Fibre 1.8 g - Protein 13 g - Salt 0.03 g

Allergens:


The product contains **gluten** and is manufactured in an environment where, **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?

Contact us at **+39 0384 298479** | info@molinovigevano.com    **Molino Vigevano**