

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:

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:

Molino Vigevano **Vesuvius** flour is the ideal product for anyone who wishes to make a real **Pizza**, simple but tasty. A soft, honeycombed and perfectly golden crust is guaranteed every time, and **with any type of oven**. It is ideal for medium and long leavening from **10 to 12** 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:

Vesuvius flour is ideal for **Neapolitan pizza in any type of oven**.

Table of nutritional values:

Energy 1482 kJ (350 Kcal) - Fat 1.4 g of which saturated 0.3 g - Carbohydrates 72.2 g of which sugars 1.2 g - Fibre 3 g - Protein 14.5 g - Salt 0.01 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?

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