

**Molino Vigevano** has found a way to recover and reintroduce the **wheat germ** into its '**Oro di Macina**' flours, thanks to an exclusive, slow and very delicate process, which separates the germ from the oil, by **cold pressing the flakes**, without any type of solvent, preserving all the functional substances as well as the organoleptic and sensory characteristics. The raw germ is **stone-milled** to maximise the aromatic components. The professional line "**Oro di Macina**" with **cold-pressed and stone-ground wheat germ** is able to respond in the most efficient way to the **special** needs of the pizzeria, pastry and bakery channels.

### *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:*

The Rich Moreschina flour contains a mixture of 12 different cereals, including whole seeds and wheat germ, for a finished product with exceptional flavour and an intensely flavoured pizza with a dark brown colour. The Rich Moreschina flour is ideal for daytime leavening from **6 to 8** hours at room temperature; it can be matured from **24, 48 to 72** hours in a refrigeration cell at 6 ° C. **Available in 10kg bags.**

### *Ideal applications:*

The Rich Moreschina flour is ideal for **pizzas, focaccias and bread. But also pastry, as leavened desserts and puff pastry.**



**Ingredients:** Wheat flour type "0" 70%, remilled durum wheat semola 10%, seeds 7% (sesame seeds, sunflower seeds, millet seeds, linseeds), corn semolina 3%, rye flour 2%, soy flour 2%, oat flakes, barley flakes, wheat germ flour 2%, malted roasted barley flour.

**Table of nutritional values:**

Energy 1603 kJ (380 Kcal) - Fat 4 g of which saturated 0.8 g - Carbohydrates 70.2 g of which sugars 1.8 g  
Fibre 3.2 g - Protein 14 g - Salt 0.07 g.

**Allergens:**

Produced in a factory that processes **eggs, peanuts, soya, milk, hazelnuts, walnuts, pistachios, almonds, sesame, lupins, mustard** and therefore the product may contain them.

**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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