

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 Moreschina flour contains a mixture of different cereals, including whole seeds and wheat germ, for a finished product with exceptional flavour and an intensely flavoured pizza with a light brown and gold colour. The Moreschina flour is ideal for daytime leavening from **8 to 10** hours at room temperature; it can be matured from **24 to 72** hours in a refrigeration cell at 6 ° C. **Available in 10kg and 25kg bags.**

Ideal applications:

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



Ingredients: Type "0" soft wheat flour 72%, remilled durum wheat semolina 10%, seeds 5% (sesame seeds, sunflower seeds, millet seeds, millet seeds), wheat semolina 10%, seeds 5% (sesame seeds, sunflower seeds, millet seeds, linseeds), maize semolina 3%, rye flour 2%, soya flour 2%, corn flakes 2%, seeds), maize semolina 3%, rye flour 2%, soya flour 2%, oat flakes, barley flakes oat flakes, barley flakes, wheat germ flour 2%.

Table of nutritional values:

Energy 1603kJ (380 Kcal) - Fat 4.2 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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