

They are Special because they are **specifically made to simplify the work and life of every professional**: starting from the needs and characteristics of each recipe, **we study and develop the best formulation ever**, to give you the flour with the **right quality and consistency**. Because we know that no two flours are the same and - just like the professional who uses them - each one is **special**.

Characteristic properties:

Molino Vigevano **Pizza Piuma** flour is obtained from special ,high-quality, type "00" soft wheat, mixed with natural ingredients such as powdered milk, soy lecithin and malt, for an extremely soft, light end product.

Technical specifications:

Molino Vigevano **Piuma pizza** flour is the ideal product for those who require dough with a greater volume and finer, more regular porosity/honeycombing for a deeper, softer finished product. It is ideal for short leavening. **Available in 10kg and 25kg bags.**

Ideal applications:

Pizza Piuma is ideal for **Genoese** or **Pugliese** focaccias, **pan Pizza** and **burger buns**. It is also ideal for use in **rotisseries**.



Ingredients:

Soft wheat flour type "0" (89%), milk powder, soy lecithin, malt.

Table of nutritional values:

Energy 1526 kJ (364 Kcal) - Fat 1.7 g of which saturated 0.7 g - Carbohydrates 75.2 g of which sugars 1.3 g
Fibre 1.9 g - Protein 11.4 g - Salt 0.01 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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