

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:

Pizza Spolvero Media Molino Vigevano is the right mix of 5 different types of flour. It comes with a varied granulometry, granules with sharp corners, which facilitate the “sliding” of the pizza ready from the workbench to the pizza ball and in the oven. Thanks to the use of **Pizza Spolvero Media** the doughs do not stick to the surfaces they come into contact with, no “dust” is created on the work surface and helps keep the oven floor clean. It also improves the crust of the pizza in cooking and avoids the burns of the dough.

Technical specifications:

It is advisable to use a minimum amount of Pizza Spolvero Media so that there is little left on the pizza and it does not dry the surface. **Available in 10 kg bags.**



Ingredients:

Durum wheat semolina (80%), re-milled dried durum wheat semolina, soft wheat flour type "00", rice flour, white corn flour.

Table of nutritional values:

Energy 1564 kJ (359 Kcal) - Fat 2 g of which saturated 0.4 g - Carbohydrates 73 g of which sugars 0.4 g
Fibre 3.6 g - Protein 13 g - Salt 0.003 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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