

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:

**Vera Naples** Molino Vigevano is made from soft wheat flour, soy, re-milled durum wheat semolina, and stone ground vital wheat germ. The re-milled durum wheat semolina guarantees a **fragrant pizza base** every time, avoiding the "chewing gum" effect of the pizza when it cools, and ensuring excellent softening.

### Technical specifications:

**Vera Naples** flour is ideal for producing a full-bodied, crunchy and crumbly pizza. It is ideal for medium leavening from **6 to 8** 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:

**Vera Naples** flour is ideal for **take-away pizza, pan Pizza** and **shovel pizza**.



#### Ingredients:

Type "0" soft wheat flour (90%), remilled durum wheat semolina, wheat germ flour (2%), sourdough (soft wheat flour type "0").

#### Table of nutritional values:

Energy 1532 kJ (363 Kcal) - Fat 0.7 g of which saturated 0.2 g - Carbohydrates 75.3 g of which sugars 1.7 g - Fibre 1.8 g - Protein 13 g - Salt 0.03 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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